



Stilton Stuffed Shrimp

3 oz. English Stilton, crumbled
1 two oz. dinner roll, diced
1 oz. sauerkraut
2 oz. sesame seeds
8 shrimp, de-veined and slit in half
1 cup white wine
1 package cellophane noodles

To create stuffing, mix Stilton, diced dinner roll, sauerkraut, and sesame seeds. Roll stuffing into little balls and place in slit shrimp. Add shrimp to an oven safe pan and sauté on medium heat, deglaze with wine. Bake at 325 degrees for 10 minutes. Serve with cellophane noodles or your favorite pasta.