

Dijon Dill Shrimp ~Ari's Shrimp, but Carol's Excellent Recipe~

By Susie Iventosch

The Lombardy Branch is one of 28 fundraising organizations for Children's Hospital of Oakland. Charged with devising creative ideas to raise money, the group tried a variety of fundraising projects over the years, before settling on the annual cocktail party theme.

Thirteen years ago, this group, comprised of 30 or so women from Piedmont, Lafayette, Orinda, Moraga and Alamo organized the first of what would become a very popular and successful annual summer cocktail party to benefit various programs affiliated with the hospital.

My good friend, Carol McDonald was the chairperson for the inaugural event.

"We really had no idea what we were doing, but we prepared all of the food ourselves and it was a huge success," McDonald said. "We raised \$8,000, which, at the time, we thought was pretty good. Now the group hires caterers and the annual event has raised as much as \$70K in recent years."

This recipe is one that "Auntie Carol" made for that first event and when she brought the leftover shrimp to our house, my son thought he had died

and gone to seafood heaven. She must have brought at least 100 of these tasty little guys to our house, and I am pretty sure that Ari ate at least half of them!

Ever since, we have called this treasured dish 'Ari's Shrimp, but Carol's Excellent



Recipe.'

"It's definitely a crowd-pleaser," McDonald said. "I've made it many times for fundraisers for hundreds of people."

Catherine Dieterich, President of the Lombardy Branch, says all of the Children's Hospital branches agreed to coordinate fundraising efforts from 2007 through 2009 to benefit the Children's Hospital building campaign.

According to Dieterich, Alameda County floated a bond measure to fund the new building, but it failed. The measure, if passed, would have cost each household \$24 annually. The Children's Hospital branches hope to fill that void with their building campaign.

"These fundraising efforts will benefit both a new state-of-the-art building and an upgrade to the existing Children's Hospital building," she said.

For more information on The Lombardy Branch, please visit: <http://www.childrenshospital-branches.org/ind-branches.asp>

Ingredients

- 2 pounds shrimp (pre-cooked, tail-on, 21-25 per pound size)
- 1 box of decorative toothpicks
- 1 recipe Dijon Dill Dressing

Dijon-Dill Dressing

- ½ cup olive oil
- 3 tablespoons white wine vinegar
- 3 tablespoons Dijon mustard
- 1 tablespoon chopped shallots
- 1 teaspoon fresh ginger root, minced
- 1 clove garlic, crushed
- 1 tablespoon fresh dill, chopped
- pinch of sugar
- salt and pepper to taste

Mix all of the marinade ingredients in a bowl. Add shrimp and marinate for several hours, or overnight. When ready to serve, remove from dressing, drain in a colander and serve on platter with toothpicks for a cocktail party, or in martini glasses with fresh dill garnish for a sit-down affair.

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