



WARM GRILLED MARINATED SHRIMP CAESAR SALAD

PREP TIME: 35 MINUTES - UP TO 24 HOURS
(INCLUDES MARINATION TIME)

COOK TIME: 3 - 5 MINUTES

SERVES: 4

INGREDIENTS:

2 heads romaine lettuce
Caesar salad dressing
1/2 lemon, juiced
1 tsp Old Bay or other seafood seasoning
1/4 teaspoon sugar
1/8 teaspoon cayenne pepper
16 raw shrimp, peeled & de-veined
Coarse grated Parmesan, to taste
Salt & pepper, to taste
Croutons
Chopped scallions, optional

DIRECTIONS

1. Place shrimp in a medium bowl & pour marinade over them. Gently stir to fully coat shrimp. Transfer shrimp to plastic bag; pour in remaining marinade. Squeeze air out of bag & seal. Refrigerate for at least 30 minutes, up to 24 hours.
2. Cut both heads of romaine lettuce in half & brush with Caesar salad dressing.
3. Char lettuce wedges on grill over high heat just long enough to get marks.
4. Divide marinated shrimp in half & put on metal skewers. Brush with dressing.
5. Lightly oil grates on a medium-high grill. Cook shrimp until edges begin to turn white, 1 to 2 minutes. Turn and continue grilling until shrimp is white and no longer translucent, 1 to 2 minutes longer.
6. Plate family style, shrimp on grilled romaine, topped with Parmesan & croutons. Season with salt & pepper. Add scallions, if desired.

