

GRILLED OREGANO SHRIMP CAESAR SALAD WITH TOMATOES + CROSTINI

serves 2

Doubles easily

Read through the recipe before beginning. While not difficult, it helps to understand the steps involved—even if you change their order. Chill the serving bowls while the shrimp marinates.

- 1 pound (450 grams) large, peeled, and deveined uncooked shrimp
 - Marinade for shrimp (recipe below)
 - Caesar dressing (recipe below)
 - 12 slices baguette brushed with olive oil, seasoned with salt/pepper to make crostini
 - 8 cherry tomatoes, sliced in half
 - ½ small red onion, peeled and sliced very thinly
 - 4 cups Romaine lettuce torn into bite-sized pieces
 - 1 cup fresh young spinach
 - ½ lemon
 - ½ cup grated Parmigiano-Reggiano cheese (2 ounces)
 - Anchovy filets for garnish, optional
1. **Make Marinade** (see below for recipe). Add shrimp to marinade in large bowl. Cover and refrigerate for 1-4 hours. Drain before grilling. Discard marinade.
 2. **Make Caesar dressing** and set aside. (see below for recipe)
 3. **Grill shrimp:** Heat indoor or outdoor grill over high heat and grill drained marinated shrimp 1-2 minutes until shrimp is opaque and just barely firm. Remove to a bowl and set aside.
 4. **Make the crostini:** Add the oiled and seasoned baguette slices to the grill and grill about 30 seconds on each side or until golden grill marks are visible. Add the bread to the bowl with the shrimp.
 5. **Make/toss the salad:** Into the large bowl you've made the vinaigrette in (and left some at the bottom), add the cherry tomatoes, red onion, romaine, and spinach. Squeeze the juice of the half lemon over all, sprinkle lightly with a little salt and pepper, and toss. Sprinkle the Parmigiano-Reggiano cheese over all and toss again very lightly.
 6. **Dress the salad; add the shrimp and crostini:** Drizzle the salad with a generous amount of the dressing and now toss thoroughly. Taste and adjust seasonings. Serve immediately in cold large, shallow bowls, adding shrimp and grilled bread (crostini) at the table.

Marinade for shrimp:

- ¼ cup olive oil
- 2 tablespoons fresh lemon juice
- ¼ teaspoon each kosher salt and fresh ground pepper
- Pinch crushed red pepper
- 1 tablespoon dried oregano

Whisk together all ingredients in a large glass or plastic bowl.

Caesar Dressing:

- 1 egg, optional
- 2 tablespoons fresh lemon juice
- 1 tablespoon Dijon-style mustard
- 2 tablespoons white wine vinegar
- ½ teaspoon each kosher salt and fresh ground pepper
- 1 clove garlic, minced
- 4 drops hot sauce—or to taste
- 4 tablespoons extra virgin olive oil

Crack egg (if using) into a small, microwave safe container, poke with a fork several times all over, cover tightly, and microwave for 15 seconds. Whisk well and set aside for a moment. In a large bowl, whisk together the lemon juice, Dijon-style mustard, white wine vinegar, salt and pepper, garlic, and hot sauce. Next, whisk in the extra virgin olive oil one tablespoon at a time. Whisk the egg into the vinaigrette, if using. Taste and adjust seasonings. Pour into a small serving pitcher or measuring cup, leaving about a tablespoon of vinaigrette at the bottom of the bowl. Garnish with anchovies, if using.

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