



Harissa Shrimp Caesar Salad

Ingredients:

The Salad

4 slices baguette, cut into 1/2 inch cubes

1-2 TBL butter mixed with a bit of garlic, basil, oregano, salt & pepper

1 large head romaine lettuce, washed and torn apart

½ cup Extra Virgin Olive Oil

1 clove garlic, halved

Anchovy paste tube

1 egg yolk

Juice from ½ lemon

Fresh grated Parmigiano-Reggiano

Fresh cracked pepper

The Shrimp

1 TBL butter

1 TBL olive oil

3 cloves garlic, crushed

24 - 30 medium raw shrimp, peeled and deveined

1 tsp Tunisian Harissa or Rose Harissa (use more for more heat)

2 TBL vodka

Spices Used: Tunisian Harissa
Rose Harissa

4 Servings

Instructions:

1 - Sauté baguette in garlic herb butter to make your croutons.

2 - Pour 2 tsp olive oil into bottom of a large wooden bowl. Rub bowl with the garlic. Then Mince the garlic and add to bowl.

3 - Add four 'strips' of anchovy paste (each 3-inch long). Mash the garlic and anchovy paste together.

4 - Add egg yolk and most of the lemon juice. Whisk in the olive oil.

5 - Add 2 TBL grated parmesan and a few grinds of black pepper.

6 - Taste and adjust with lemon juice, oil or salt as required.

7 - To make shrimp: Heat the oil and butter in a frying pan. Add the garlic and sauté for 20 seconds. Rub the shrimp with Tunisian or Rose Harissa and add. Turn shrimp after a minute or two. Add vodka and ignite carefully. Shake pan until flames are extinguished. Cook another minute until shrimp are done.

8 - Remove half the dressing from the bowl. Add lettuce and toss to coat. Add more dressing as required. Add more parmesan and croutons. Add shrimp to each plate before serving.



This makes a great summer main dish.

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