



Grilled Shrimp and Heirloom Tomato Salad

Ingredients:

- 4 each Heirloom tomatoes (assorted varieties and colors)
- 4 each Walla Walla spring onions
- 6-8 oz. Beecher's Flagship reserve cheese (crumbed)
- 6 oz. Broken coffee vinaigrette
- 8 each Basil leaves
- 16 each Ocean Garden 21/25 Mexican shrimp (grilled)
- Broken Coffee Vinaigrette 4 oz. White Balsamic Vinegar
- 1.25 oz. Worcestershire Sauce
- 1 pinch Sugar
- 2 teaspoons Chopped shallots
- 2 oz. Extra virgin olive oil
- 1 oz. Coffee (brewed)

Makes: 4 servings.
Prep Time: 20 minutes
Cook Time: 15 minutes



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Directions:

1. Slice the tomatoes into 3 slices each.
2. Slice the onions into 3 equals slices also.
3. Now alternate them on the plates (you should have 4 plates).
4. Now drizzle the dressing over the tomatoes and onions.
5. Sprinkle the cheese over the top of the salad and garnish with the basil leaves and the grilled prawns.
6. Broken Coffee Vinaigrette: Combine all ingredients and place in cuisinart blender until just combined.
7. Place in a clean squeeze bottle and reserve for service.

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Grill Shrimp:

1. Remove the shell from the shrimp/prawns but leave the tail intact.
2. Remove the black intestinal vein with a sharp knife and skewer several shrimp/prawns onto a wooden skewer that has been soaked in warm water for at least 20 minutes.
3. Place a layer of aluminium foil onto the rack inside the grill. **DO NOT cover the entire cooking area with aluminium foil.**

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4. Preheat the grill to high.
4. Once the grill is hot place the skewered shrimp/prawns under the grill, leaving room between each skewer.
5. Brush the shrimp/prawns with a little olive oil and then sprinkle them with salt, pepper and garlic.
6. Grill for 3 - 4 minutes or until the shrimp/prawns have turned pink, turning the skewers once halfway through cooking time.
7. Remove from the heat and serve.

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Recipe and photo courtesy of Ocean Garden Products, Inc.

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