Shrimpy Caesar

The Tampa Tribune

Makes 8 servings

Ingredients

- 1 lb. small/medium shrimp, shelled and deveined
- 1 dozen shrimp
- 1 small clove garlic, minced
- 1/2 cup olive oil
- 2 medium heads romaine lettuce, torn up, chilled
- 1/2 tsp salt
- Freshly ground pepper
- 1 egg, coddled
- Juice of 2 lemons
- 1 Tbsp Worcestershire sauce
- 6 anchovy fillets, optional
- 1 cup croutons
- 1/3 cup grated Parmesan cheese

Instructions

1. In a saucepan, cook shrimp in 1 1/2 cups water until just pink; drain.
2. Add garlic to oil; let stand several hours.
3. In a large salad bowl, toss romaine with garlic, oil, salt, and pepper.
4. Break coddled egg into the middle of the salad.
5. Squeeze or pour lemon juice over the romaine.
6. Add Worcestershire sauce and anchovies; toss well.
7. Add croutons and cheese; toss lightly with shrimp.

NOTE: To coddle egg, cook 1 minute in gently boiling water.

SHRIMPY CAESAR **THE TAMPA TRIBUNE**

1 lb. sm/med shrimp, shelled, & deveined
1 dozen shrimp
1 sm. clove garlic, minced
½ cup olive oil
2 med heads romaine lettuce, torn up, chilled
½ teaspoon salt
Freshly grd. pepper
1 egg, coddled
Juice of 2 lemons
1 T. Worcestershire sauce
6 anchovy fillets, optional
1 cup croutons
1/3 c. grated Parmesan cheese

In a sauce pan, cook shrimp in 1½ cups water until just pink; drain.

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In a large salad bowl, toss romaine with garlic, oil, salt, and pepper. Break coddled egg into middle of the salad. Squeeze or pour lemon juice over romaine. Add Worcestershire sauce and anchovies; toss well. Add croutons and cheese; toss lightly with shrimp.

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