



## Citrus Glazed Shrimp Chopped Salad

2 or 3 heads of Iceberg Lettuce  
2 or 3 heads of Romaine lettuce  
3 dozen large shrimp  
16ozs of favorite salad dressing (Ranch works well)  
1 cup of fried tortilla strips (semi crushed)

Reserve 2 Tablespoons of next 7 ingredients for additional garnish

1 cup corn kernels  
1 cup ¼" diced fresh tomatoes  
1 cup ¼" diced roasted red peppers  
1 cup ¼" diced hard boiled egg  
1 cup ¼ to 3/8" Bleu Cheese Crumbles  
1 cup rough chopped candied pecans  
1 cup chopped Apple Wood Smoked Bacon,

Garnish:

½ cup additional corn tortillas  
2 Tablespoons chopped fresh cilantro  
Reserved 7 ingredients from above  
6 lime wedges (optional)

To prepare salad:

This looks like a lot of work, but it is really simple and worth the effort. Many of the ingredients can be pre-measured and then put in the salad together at the last minute.

Wash and dry the lettuces and chop into ¼ in. pieces. The combination of the two, gives the dish great color and texture. The pecans and tortillas will give it an added crunch and sweet and savory flavors.

Peel and de-vein the shrimp, leaving the last joint with the tail on. You can always completely peel the shrimp, but the tail makes for a great presentation. Skewer the shrimp on bamboo skewers, but remember to soak the skewers in water for 30 minutes to keep them from burning on the grill. Season the shrimp with your favorite seasoning and grill them until cooked. Brush with your favorite glaze (citrus flavored works well with this combination) and prepare to make the salad.



Now, when you're ready to make the salad, place the lettuces in a large mixing bowl. If you don't have a mixing bowl large enough, just split the ingredients in half and make it in two batches. Add 1 cup of the dressing and all the ingredients except the shrimp and the garnish ingredients and toss to combine. If the salad looks a bit dry, add more dressing to taste. This salad should not be "soggy" with dressing, but light and colorful. Place the salad into your serving bowl.

Mound the extra tortilla strips in the center, and stand the skewers in the salad to give it some height and a dramatic presentation. Place the reserved garnishes over the top for color and sprinkle with the chopped fresh cilantro for extra color and a fresh flavor pop. Spread the lime sections around and serve. Get ready for the compliments and some culinary adoration from your new fans!