



by Chef Matt Beckett
Linn's of Cambria

Sweetheart

GRILLED PRAWNS

*"Love is, above all, the gift of oneself."
— Jean Anouilh Ardele*

Recipe

8 medium to large tail-on shrimp, peeled and deveined

1 can piquillo peppers

1/2 c. marscapone cheese

1/2 c. Linn's Blood Orange Sweet Heat Sizzling Topper Sauce

pinch lemon pepper

pinch kosher salt

1/2 tsp. fresh thyme, minced

Spring mix lettuce, washed, torn and dry

1 T. fresh lemon juice

1 T. fresh basil, chopped

2 T. virgin olive oil

4, 8-inch skewers

Directions

Clean shrimp and pat dry. Drain peppers. Set shrimp and peppers aside. In a small bowl, mix marscapone cheese with lemon pepper, salt, and thyme. Fill each pepper with cheese mixture. Arrange 2 shrimp around each pepper with shrimp heads and tails touching to form a heart shape. Using one skewer, run through the middle of both shrimps and the pepper to secure them together. Then, push the same skewer through the second set of shrimp and pepper arrangement to secure the two sets together. Run second skewer through heads of all 4 shrimp to secure. Season with salt and pepper.

Grill or charbroil the shrimp and pepper kebabs 2 to 4 minutes glazing both sides with Linn's Blood Orange Sweet Heat Sizzling Topper Sauce until shrimp are pink and cooked through. Whisk together lemon juice and chopped basil with olive oil, adding salt and pepper to taste. Toss lettuce with olive oil dressing. Arrange shrimp kebabs on a bed of lettuce on plates and serve hot. Makes 2 servings.

Notes:



*Oh, that's real good
... it's Linn's!*