



Buffalo Shrimp on Lemon Caesar Salad

Shrimp:

- 1 pound large shrimp, cleaned and deveined
- 2 cups flour
- 2 tablespoons creole seasoning
- 1 tablespoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon cayenne pepper
- 1 teaspoon black pepper
- Oil for frying

Sauce:

- 4 ounces hot sauce (I used Louisiana Hot Sauce)
- 1 teaspoon garlic powder
- 1 teaspoon cayenne pepper
- 2 tablespoons butter

Rinse shrimp under running water and set aside. Combine flour with seasonings and divide in two, placing half in a zip bag for future use. Coat shrimp with remaining dredging mix (reserve what's left) and place on wire racks over a sheet pan. Refrigerate for 30 minutes to set coating. After 30 minutes, dredge coated shrimp in reserved coating mix. Heat oil in deep skillet and fry shrimp in batches for 2-1/2 to 3 minutes or until golden brown. Do not overcook! Remove from pan and set aside on paper towels to drain.

Meanwhile combine hot sauce, garlic powder, cayenne and butter in a small saucepan and heat until butter is melted. Whisk sauce to incorporate ingredients. Pour over cooked shrimp and toss to mix well. Serve over prepared salad.

Lemon Caesar Salad *(adapted from Sheila Lukins)*

- 3 hearts romaine lettuce, shredded
- 1/4 cup freshly grated parmesan cheese
- Coarse ground black pepper
- 2 cups croutons (I used homemade from leftover focaccia)

Dressing:

- 1 tablespoon anchovies rinsed and patted dry
 - Grated lemon rind from 1 lemon
 - 2 tablespoons fresh lemon juice
 - 1 tablespoon red wine vinegar
 - 1 tablespoon Dijon mustard
 - 1/2 cup olive oil
 - Coarse ground black pepper
- Using immersion or regular blender, combine anchovies, lemon rind and juice, vinegar and mustard. With motor running slow drizzle in olive oil until mixture thickens and emulsifies. Add pepper to taste.

Toss lettuce with dressing. Add parmesan, pepper and croutons and toss again. Top salad with Shrimp.