

Pan-Grilled Shrimp On “Killed” Salad

Servings: 6

Source: Food and Wine, July 2000

Ingredients

- 5 tablespoons Butter, Melted
- 2 Sweet Paprika
- 1 Unsulphured Molasses
- 1 teaspoon Dry Mustard
- 1 teaspoon Lemon Pepper
- 1 teaspoon Onion Powder
- ½ teaspoon Cayenne Pepper
- ½ teaspoon Ground Cumin
- Coarse Salt
- 2 lbs. Large Shrimp, Deveined, Butterflied Thru Back
- ¼ cup White Wine Vinegar
- 2 tablespoons Honey
- 2 Yellow Mustard
- 2 tablespoons Parsley, Minced
- 1 clove Garlic, Minced
- 1 Anchovy Fillets, Finely Chopped
- ⅓ cup Olive Oil
- ½ lb. Bacon, Sliced
- 6 cups Mixed Greens, Torn To Bite-Size Pieces
- 2 Carrots, Coarsely Shredded
- Black Pepper, Freshly Ground
- ¼ cup Dry White Wine

Method

1. In a medium bowl, combine the butter, paprika, molasses, dry mustard, lemon pepper, onion powder, cayenne, cumin and 1 tsp salt. Lay the shrimp shell-side down on a baking sheet and brush with the paste. If necessary, separate layers of shrimp with wax paper. Cover and refrigerate for at least 1 hour.
2. In a blender, combine the vinegar, wine, honey, yellow mustard, parsley, garlic and anchovies and puree. With the machine on, add ⅓ c of olive oil in a thin stream and blend until emulsified. Transfer the dressing to a jar.
3. In a large skillet, cook the bacon over moderately high heat until browned and crisp, about 6 minutes; drain on paper towels. Crumble the bacon into a large bowl. Add the greens, carrots and 2 tbsp of the dressing, season with black pepper and toss. Arrange the salad on 6 large plates.

4. Heat a cast-iron grill pan or a large skillet and coat lightly with olive oil. Add the shrimp in batches and cook over high heat, drizzling occasionally with some of the dressing and turning once until bright pink and blackened in spots, 4 to 5 minutes. Arrange the shrimp on the salads and serve immediately. Pass the remaining dressing at the table.

Notes

Make ahead: The recipe can be prepared through step 2 and refrigerated overnight.