



Iceberg Babies® Grilled and Dilled Shrimp

Yield: 8 servings

INGREDIENTS

- 4** **Garden Hearts® Iceberg Babies®**
- 1 lime, juiced
- 2 lemons, juiced
- 3/4 cup olive oil
- 3 cloves garlic, minced
- 2 tablespoons Dijon mustard
- 3 pounds shrimp, peeled and deveined
- 1 cup mayonnaise
- 1/2 cup cream
- 1/2 cup fresh dill, chopped
- 2 stalks celery, chopped (including the greens)
- 6 green onions, chopped
- Salt and ground black pepper to taste
- 8 sprigs of dill, for garnish
- 1 lemon, cut into 8 slices for garnish

METHOD

1. Remove outer leaves of Iceberg Babies® and rinse head under cold running water. Allow to air-dry and cut into quarters.
2. Remove the center leaves and cut into a fine julienne. Set aside and chill.
3. In a small mixing bowl, combine lime juice, lemon juice, olive oil, garlic and Dijon mustard to make a marinade.
4. Place shrimp in a resealable plastic bag, add the marinade, close the bag and shake well to thoroughly coat the shrimp with the marinade. Refrigerate two to four hours.
5. Remove the shrimp from the marinade and thread onto bamboo or metal skewers. Grill on both sides over hot coals or on high heat if using a grill pan until the shrimp are pink. Remove from the grill, take shrimp off skewers and chill.
6. For dressing, combine the mayonnaise and cream in a medium-size mixing bowl, whisking them together until creamy. Add the julienned lettuce, chopped dill, celery, and green onions.
7. Mix well and gently incorporate the grilled shrimp. Add salt and pepper as desired.
8. For presentation, place two Iceberg Babies® quarters on the serving plate, top with the grilled shrimp salad, and garnish with a lemon slice and sprig of dill.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef**
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Chef's comment: "Iceberg Babies® are perfect sized lettuce for novel ideas on presentation and taste."



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