

Shrimp Casino

This is just my interpretation of Clams Casino, a popular appetizer invented right here in the Empire State. I love the way the smoky bacon plays off the sweet shrimp in this dish.

Serves 4

12	large shrimp (U12)
½ cup	Joey's Seasoned Bread Crumbs (page 201)
2 tablespoons	grated Romano cheese
1 tablespoon	Olive Oil Blend (page 198)
¾ cup (6 ounces)	chopped bacon
3 tablespoons	butter
1	red bell pepper, diced
1	green bell pepper, diced
½	red onion, diced
1 ½ cups (10 ounces)	chopped spinach
	Juice of 1 lemon
1 tablespoon	extra dry vermouth
4 tablespoons	butter, cold, cut into 12 cubes
¼ cup	grated Asiago cheese
	Dash of paprika

Preheat oven to 400 degrees F.

Peel, devein, and butterfly the shrimp.

Arrange, cut-side up, in a single layer in ovenproof baking dish.

In a mixing bowl, combine bread crumbs with Romano cheese. In large saucepan, heat oil over medium-high heat. Add bacon and sauté until browned but not crisp. Add red and green peppers, onion, and spinach and sauté until softened, 3 to 4 minutes. Add butter to pan. Add bread crumb mixture and combine to form a paste.

Place 2 tablespoons of the mixture on top of each shrimp and press lightly. Squeeze lemon juice over shrimp and sprinkle with the vermouth. Dot with the butter cubes and sprinkle with the Asiago and a dash of paprika.

Bake for 20 minutes. Remove and serve immediately.

