

Grilled Romaine Shrimp Salad

Orange Segments, Strawberries, Mango, Vanilla Bean Butter Sauce
Serves 4

1 tablespoon	chopped shallots
1/4 cup	white wine
1	Tahitian vanilla bean, scraped
1 tablespoon	lemon juice
1/4 cup	heavy cream
1 stick	unsalted butter cut into 10 pieces
2 small	heads whole Romaine lettuce
**	vegetable spray
1 tablespoon	olive oil
1 teaspoon	chopped garlic
16	16/20 black tiger shrimp, peeled and deveined
to taste	salt and pepper
8	strawberries, hulled, quartered
2	navel orange, peeled, cut into 20 segments
1/2 cup	diced mango

Add shallots, white wine, vanilla bean and lemon juice to a saucepan over medium high heat. Bring to a simmer. Reduce by half. Add heavy cream. Reduce by half. Bring down heat to low. Vigorously whisk in butter, one piece at a time. Remove from heat. Season to taste with salt and pepper. Keep warm.

Preheat grill.

Cut head of Romaine in half. Discard outer leaves reserving the hearts of the Romaine. Sprinkle with salt and pepper. Spray cut side of Romaine with vegetable spray. Place on hot grill for 45 seconds. Transfer to center of dinner plate. In a small bowl, toss shrimp with olive oil, garlic, salt and pepper. Place shrimp on hot grill. Cooking for 1 minute each side or until slightly under done. Place shrimp on top of Romaine. Crown with strawberries, orange segments and mango. Spoon Vanilla Bean Butter sauce over fruit.

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