

Barbecued Shrimp

Serve 5-6

Ingredients

- 1/2 cup Newman's Own creamy caesar or caesar dressing
- 1/4 cup Worcestershire sauce
- 2 tablespoons butter
- 1 tablespoon coarsely chopped fresh or dried rosemary
- 1 teaspoon fresh or dried thyme
- 1 teaspoon finely chopped fresh or dried oregano
- 1 teaspoon paprika
- 1 teaspoon freshly ground pepper
- 1 teaspoon hot sauce, such as Tabasco
- 3-4 bay leaves
- 2-3 garlic cloves, minced
- 1/4 cup white wine
- 2 pounds medium or large shrimp peeled and tails on (*optional: deveined*)
- salt to taste
- lemon wedges and baguette for serving



Instructions

1. Heat a large stainless steel skillet (12-inch) over medium/high heat, add the first twelve ingredients, and bring to a boil.
2. Add the shrimp to the skillet and cook for 5-7 minutes depending on the size of the shrimp until pink and firm to the touch. Season with salt to taste and serve with lemon wedges and baguette. Enjoy.

6. Position a rack in the center of the oven and another rack below it. Preheat the oven to 500°F.
7. Sprinkle the top of one loaf with about a tablespoon of flour, and slash a simple design on top with a very sharp knife or a razor blade. Place the baking sheet in the oven. Place a rimmed baking sheet or shallow pan filled with about 2 cups water on the oven rack below the bread. The steam from the water will create a nice moist atmosphere for your bread to grow. Bake for 25-30 minutes, or until the loaf is dark golden brown on top and makes a hollow sound when you thump it on the bottom. Transfer the baked loaf to wire racks.

Repeat step 7 to bake the second loaf of bread.

8. Let the loaves cool for at least 1 hour before serving. They can be stored in paper bags at room temperature for 2-3 days. You can also freeze this bread, well wrapped in plastic wrap for up to 2 weeks.

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Bread Sponge

Makes about 12 ounces, 340 grams

Ingredients

- $\frac{3}{4}$ cup (180 grams) water
- 1 $\frac{1}{4}$ cups (175 grams) unbleached all-purpose flour
- $\frac{1}{4}$ teaspoon active dry yeast

Instructions

1. In a medium bowl, stir together the water, 1 cup (140 grams) of the flour, and the yeast until well combined. Place in a covered container and leave at room temperature for at least 4 hours and up to 8 hours.
2. Stir in the remaining $\frac{1}{4}$ cup (35 grams) of flour. The sponge will stiffen up with the addition of the flour into a very loose dough. Re-cover it and leave it in the fridge overnight.