

### **Gatlinburg Grilled Shrimp Mesclun Salad**

16 extra large shrimp (U-16/20)  
1/2 tablespoon minced garlic  
1/2 tablespoon grated ginger  
2 scallions, chopped  
1 cup Tennessee Gourmet™ Salad Dressing Plus, divided  
16 grape tomatoes  
8 slices red onion  
4 cups Mesclun mix

*Mesclun is a mix of baby lettuces and wild green, including chervil, arugula, mizuna, mache, and endive.*

Shell and devein the shrimp, leaving tails attached. Combine garlic, ginger, scallions, and 1/2-cup Salad Dressing Plus in a non-reactive bowl. Add shrimp. Stir to cover. Marinate, refrigerated, 2 to 4 hours.

Remove shrimp from marinade, discarding marinade. Grill shrimp over medium heat, about 3 to 4 minutes per side, basting with Salad Dressing Plus. (These could also be prepared under a broiler.)

To serve, arrange 1 cup Mesclun, 4 tomatoes, and two slices red onion on plate, top with 4 shrimp and drizzle with reserved Tennessee Gourmet™ Salad Dressing Plus.