

# Grilled Shrimp and Bread Skewers with Romesco Sauce

Carolyn T's  
Cookbook

Servings: 8

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*Notes: You want to eat some of the sauce with every bite, so you can drizzle the sauce on top of each skewer, and use a short skewer for that size. Otherwise, use a regular skewer and serve each person two skewers. And, except for grilling the skewers, everything can be done up to 2 days ahead.*

Description: This may sound odd, but it's absolutely wonderful.

**Preparation Time: 45 minutes**

Start to Finish Time: 50 minutes

1. PEPPERS: You can use bottled bell peppers (four 7-oz. jars), or roast your own: Core and seed the peppers, drizzle with olive oil and bake in a 325° oven for about an hour. Remove the skins and save all the juice and oil as part of the peppers.

2. BREAD: Cut 3 thin slices of bread and set aside. Cut remaining bread into 1 1/2 inch cubes and set aside.

3. Heat a large skillet over medium heat. Add almonds and move briskly around pan to toast. Remove and add 2 T. olive oil, then add the sliced bread and toast until golden brown, then remove and set aside.

4. Add the almonds to a food processor and pulse to grind. Add the bread slices, garlic, bell peppers, vinegar and cayenne pepper; puree until smooth. With the machine running add the larger quantity of oil and process until incorporated and slightly thickened. Add salt to taste. Sauce can be prepared ahead (2-3 days ahead is best) and refrigerated.

5. SHRIMP: Preheat grill or grill pan to medium high. Onto water-soaked bamboo skewers alternate shrimp and bread cubes. Lay these on a large sheet pan and drizzle each layer with olive oil and salt and pepper. Grill for 2-3 minutes per side, until shrimp are bright pink and firm.

6. SERVING: Pool the Romesco sauce on each plate and set 2 or 3 skewers across the sauce. Add a squeeze of lemon juice to each skewer.

2 1/2 pounds shrimp, peeled, deveined, raw  
1 whole French bread, baguette (see instructions)

1/2 cup slivered almonds

4 large garlic cloves

4 whole red bell peppers

1/4 cup sherry vinegar

1 teaspoon cayenne

1/2 cup extra virgin olive oil

2 tablespoons extra virgin olive oil  
lemon juice to garnish

*Serving Ideas: You can make a main dish of this by grilling some zucchini, asparagus and red onion before you grill the shrimp. Leftover sauce can be used on top of a white grilled fish or green beans. The sauce will keep for several weeks.*

Categories: Appetizers, Fish

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 528 Calories; 26g Fat (44.3% calories from fat); 36g Protein; 37g Carbohydrate; 4g Dietary Fiber; 216mg Cholesterol; 558mg Sodium. Exchanges: 2 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 4 1/2 Fat; 0 Other Carbohydrates.*