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Southern Caesar Salad topped with Roasted Corn Salsa and Barbecue Shrimp with Virgil's dry rub

Courtesy Chef Neal Corman, Virgil's Real BBQ

Serves four

Ingredients:

1 head Romaine lettuce, chopped

1 red onion, chopped

½ cup Virgil's buttermilk biscuit croutons (can substitute chopped day-old biscuits, toasted)

4 grilled chicken breasts, sliced

¼ cup corn tortilla chips

¼ cup olive and roasted corn salsa

½ cup Caesar dressing

Procedure:

Put the chopped Romaine lettuce in a bowl. Add the dressing so that it coats the leaves and toss well. Intersperse the chopped red onion, buttermilk biscuit croutons, sliced grilled chicken and tortilla strips.

Toss until mixed. Top with the roasted corn salsa.

Corn salsa

Ingredients:

One ear of corn

½ cup sliced, pitted green olives

1 lemon

1 tbsp. olive oil

1 tsp. white vinegar

Fresh cilantro

Salt and Pepper to taste

Procedure:

Preheat grill to 325 degrees Fahrenheit

Husk one ear of corn, brush with olive oil and grill for about 12 minutes, or until slightly charred.
Let cool and cut off the kernels, discard the cobs
Toss with handful of sliced, pitted green olives.
Add olive oil, the juice of one lemon and white vinegar.
Sprinkle with fresh cilantro, salt and pepper to taste.

Barbecue Shrimp with Virgil's dry rub

Serves four

Ingredients:

24 shrimp, peeled and deveined.
4 ten-inch long wooden skewers
Olive oil
Virgil's dry rub

Dry rub

Ingredients:

11 tbsp sweet paprika
5 tbsp granulated sugar
3 tbsp chili powder
3 tbsp dried onion flakes
3 tbsp dried garlic flakes
3 tbsp dried parsley flakes
2 tbsp Kosher salt

Procedure:

Combine all the ingredients in a small bowl.

Barbecue Shrimp:

Procedure:

Preheat electric grill to 325 degrees
Place 6 shrimp on each skewer
Coat shrimp with olive oil and dry rub
Grill shrimp for 2-3 minutes on each side or until they are pink on the outside.