

GRILLED SHRIMP STUFFED WITH AGED CHEDDAR

- 8 Extra large shrimp peeled, de-veined, tail-on
- ½ cup Great Lakes Extra Sharp Cheddar Cheese slices or grated
- ½ cup Coarse bread crumbs toasted
- ¼ cup Fresh parsley coarse chopped
- ¼ Tbsp Kosher salt
- ¼ Tbsp Fresh ground black pepper
- 1 Tbsp Extra-virgin olive oil
- Pinch crushed red pepper|

1. Turn on your grill to high and pre-heat it before beginning.
2. Butterfly the shrimp by slicing along the back, but do not cut all the way through.
3. Season the shrimp with ½ the salt (¼ tsp.) and lay the shrimp out (folded open) on a cookie sheet.
4. In a small bowl, combine the cheese, bread crumbs, parsley, ½ the salt (¼ tsp.), both peppers and the oil.
5. Mix well to combine.
6. Take about 2 tsp. of the cheese mixture and pack onto the shrimp, reheat with all the shrimp.