



Korean Style Grilled Shrimp with Cucumber Radish Salad

Serves 4 people

1 lb 21-25 count peeled and deveined shrimp

Korean Marinade

1/4 cup light soy sauce
1 tsp sesame oil
2 Tbl Mirin
2 Tbl Korean Chili Paste
1 Tbl Lime Juice
4 Tbl Brown Sugar
1 Orange Juice
1 tsp Kosher Salt
1 oz Vegetable Oil

Cucumber Radish Salad

1 lb Diakon Radish, sliced thin
1 each English Cucumber, sliced thin
1 each Red Bell Pepper, sliced thin
2 Tbl chopped Cilantro
1/2 cup Rice Vinegar
2 Tbl Corn Syrup
1/4 cup Vegetable Oil
tt salt and sezechwan peppercorns

Method:

- 1). Combine all ingredients of Marinade in a sauce pan and heat just to melt the brown sugar. Cool and then add the shrimp for 2-4 hours
- 2). Combine vinegar, corn syrup and ground peppercorns together to make a vinaigrette.
- 3). Toss cucumbers, radishes and bell peppers in vinaigrette.
- 4). Grill shrimp and serve cucumber radish salad on side.

Tip

- 1). Reserve some of the Marinade for basting and finishing the shrimp.
- 2). If you skewer the shrimp in groups of 5 or 6 with two 6 inch skewers they are much easier to grill and it is much faster. Don't turn your grill up all the way, moderate heat is best for shrimp. Marinates with sugar tend to burn easily on high heat.
- 3). If you toss the shrimp in the reserved marinade then look better, don't dry out and they have a more intense flavor.
- 4). If you like it hot just add more of the chili paste.



Crab and Sweet Corn Stuffed Baked Potato

Serves 6 people

6 each 90 count Idaho Potatoes
1/4 cup Oil (vegetable or a blended vegetable – olive oil)
1 tbl Old Bay Seasoning
tt Kosher Salt and ground Black Pepper

Crab and Sweet Corn Ragout

1.5 cups yellow sweet corn kernels
1/2 lb jumbo lump crabmeat
1/2 cup of white Wine
2.5 cups Heavy Cream
1 3/4 cups of shredded Monterey Jack Cheese
2 dashes of Tobasco
2 tsp Worcestershire Sauce
2 tbl sliced chives or green onions

Method:

- 1). Wash potatoes. Combine old bay and oil. Drizzle some oil on the potatoes and toss them, place them on a baking sheet, sprinkle liberally with salt and pepper bake them at 325 for approximately 45 minutes.
- 2). Place wine in sauce pan and reduce by half, add corn and heavy cream and simmer gently for 15 minutes.
- 3). Add crab meat and cheese and simmer another 5 –10 minutes. When sauce becomes thick add tobasco, worchestershire sauce and chives. Adjust seasoning with salt and pepper.
- 4). When potatoes are cooked and ragout is ready, cut the potatoes in wedge or “v” cuts creating a teeth like patter when you push the potato to open it.
- 5). Spoon in the crab and corn ragout into the cut potatoes and then drizzle with some of the old bay oil.

Tip

- 1). Cutting the potato in the teeth like pattern will allow you to hold more filling in the potato and when you cut into the potato less sauce will be pushed out the opposite end of the potato.
- 2). You can use either Fresh Jumbo Lump or Pasturized Lump crab meat. If you use Fresh jumbo lump add that crabmeat after your sauce has thickened, as It is much more fragile than the canned or pasteurized crab meat.



Sundried Strawberry Barbecue Spare Ribs

Serves 5 people

2-3 slabs of Pork Spare Ribs

Sun Dried Strawberry Barbecue Sauce

1 cup sun dried strawberries

10 oz of “your favorite” barbecue sauce

12 oz of water

Method:

- 1). Soak dried strawberries in hot water. When they have absorbed most if not all of the water place them in a blender with warm barbecue sauce and blend.
- 2). Cook ribs in boiling salted water for 30 – 40 minutes, till tender.
- 3). Let ribs stand for 15 minutes then salt and pepper them, placing them on the grill to give them nice grill markings. Remove from grill baste them with strawberry bbq sauce and place them in a warm part of the grill and put down the lid or cover of your grill. Let them cook for 15 – 20 minutes on low heat
- 4). Remove from grill cut and serve.

Tip.

You can sear the slabs on top of the stove and finish them in the oven if you have grill issues or bad weather.

If you have a home made bbq sauce that you like to make add raspberry vinegar to the recipe as well as the sun dried strawberries. It will intensify the berry flavor of your bbq sauce. You can also add some to your store bought bbq sauce and then add some light corn syrup to soften the vinegar taste.



Mozzarella Stuffed Plum tomatoes

Serves 6 people

12 medium to Large Plum Tomatoes, remove core and score
3/4 –1 gallon Boiling Salted Water (1/2 gallon ice for cooling tomatoes)
12 Ciliegine Mozzarella Balls (small ones, marble size cheese balls)
1 1/2 cups herbed Olive oil
tt Salt and Ground Black Pepper
1/4 tsp chili Flake
1 Clam Shell Mixed Baby Greens “Mesculin Mix”
6 oz of Aged Balsamic Vinegar
12 each 2 oz aluminum cups

Method:

- 1). Cook tomatoes in boiling salted water, quickly using ice water to cool them down.
You only want to put them in the boiling water for seconds just so you can remove the skin from the tomatoes.
- 2). Remove the skin, then cut the tomatoes in half and remove the seeds.
- 3). Place the hollowed out half tomatoes in the Aluminum cups.
- 4). Place a Ciliegine Mozzarella ball in each tomato and spoon the herb oil on top of them, filling the cup to the edge with oil.
- 5). Heat them in a 250 degree oven for 8-10 minutes, just long enough for the cheese to melt.
- 6). Make small bundles or piles of your baby greens, plate or platter the bundles. Add the warm tomatoes and then drizzle both the greens and the tomatoes with the balsamic vinegar.

TIP

Put your tomatoes in a large bowl and pour the hot water on top of them, stir them for a few seconds and when you see the skin of the tomato begin to peel off put the ice in the bowl right away. You will be less likely to over cook them like this.

Save the Herb oil from the cups, pour it into a small cup and drizzle it over your tomatoes.



Watermelon Salad with Orange Vinaigrette

Serves 6 people

- 6 seedless water melon planks, 3.5 inches long x 2.5 inches across
1/4 inch thick
- 1 Clam shell of Mixed Baby Greens or Micro Greens
- 2 Oranges, peeled and cut into segments
- 1/4 bunch Thai Basil, pick leaves and chiffonade

Ginger Orange Vinaigrette

- 1 each Orange, juice
- 1 tsp orange zest
- 2 oz rice vinegar
- 2 tsp grated fresh ginger
- 1 pinch coriander
- 2 tsp honey
- 1/2 cup vegetable oil
- 1 tbl sliced scallions

Method:

- 1). Arrange planks on plate or platters
- 2). Place greens in a mixing a bowl and toss with dressing
- 3). Place greens neatly on top of watermelon planks garish plate and or platter with orange segments and sprinkle chiffonade of Thai Basil on top.