

Menu

Cheesy Shrimp and Grits

Peri-Peri Chicken with Basmati Rice

Roasted Pork with Artichoke Caponata

Orange Cheesecake Flan

Cheesy Shrimp and Grits

1 cup grits
1-½ tablespoons mascarpone cheese
¼ cup heavy cream
1 tablespoon roasted garlic
Salt and pepper, to taste
Pinch of sugar

1 tablespoon olive oil
1-½ pounds large shrimp, peeled and deveined
¼ teaspoon minced garlic
¼ cup dry white wine
1 cup Roasted Tomato and Shallot Sauce (recipe follows)
2 tablespoons chopped scallions
1 tablespoon butter
Salt and pepper, to taste

To make the grits: In a 2-quart saucepan, bring 4 cups of water to a boil. Slowly whisk in the grits. Simmer over low heat, stirring occasionally, until the grits are soft and creamy, about 20 to 30 minutes. Stir in remaining ingredients and cook for 2 to 3 minutes more. Keep warm.

To make the shrimp: In a large skillet, heat the oil over medium-high heat. Add the shrimp and sauté for 3 minutes, or until just cooked through. Add the garlic and sauté 30 seconds more. Add the wine, tomato sauce and scallion and cook long enough to combine flavors. Add the butter and season with salt and pepper.

Serve grits topped with shrimp and sauce.

Roasted Tomato and Shallot Sauce

- 24 plum tomatoes, cored and halved
- 1 cup olive oil, plus more for shallots
- 4 tablespoons kosher salt
- 24 basil leaves, halved
- 12 whole shallots
- 2 tablespoons balsamic vinegar
- Salt and pepper, to taste
- 2 bay leaves
- 2 sprigs fresh thyme

Roast the tomatoes: Preheat the oven to 200 degrees. Place tomatoes in a bowl and toss with the oil and salt. Place tomatoes, cut side up, on a rack set over a sheet pan. Place a piece of basil on each tomato. Bake for 4 hours, or until the skins crack and blister. Let tomatoes cool and peel.

Increase oven temperature to 350 degrees. Lay the shallots in a small, shallow baking dish and pour the oil over them to a depth of ½ inch. Cover the dish with aluminum foil and bake for 1 hour, or until soft. Let cool.

When shallots are cool enough to handle, peel off the skin and squeeze out the flesh. Coarsely chop the shallots and reserved roasted tomatoes. Add to a mixing bowl and stir in the vinegar, salt and pepper. Transfer to a baking dish, add the bay leaves and thyme and bake for 15 minutes, or until slightly thickened. Remove from oven and discard bay leaves and thyme.

Piri Piri Chicken with Basmati Rice

- 1 tablespoon olive oil
- 1 fresh jalapeño chile, minced, including seeds
- ½ pound snap peas, cut diagonally into 1/4-inch pieces (2 cups)
- 4 scallions, white and green parts separated, both thinly sliced
- 1 cup basmati rice, rinsed until water runs clear, then drained
- 2 cups chicken stock
- ½ teaspoon salt

- 1 cup extra virgin olive oil
- 1-½ tablespoons piri piri, finely chopped
- ½ teaspoon smoked paprika
- 1 clove garlic
- ½ teaspoon fresh oregano
- ½ teaspoon salt
- 4 boneless, skinless chicken breasts

To make the rice: Bring ½ tablespoon oil to medium heat in a heavy saucepan. Cook jalapeño and scallion greens, stirring occasionally, until they begin to soften, about 1 minute. Add snap peas and cook, stirring, until crisp-tender, 3 to 4 minutes. Season with salt and set aside.

Add remaining oil to saucepan and cook scallion whites until softened, 1 to 2 minutes. Add rice and cook, stirring, 1 minute. Add stock and salt and bring to a boil, reduce heat and cook until rice is tender and stock is absorbed, about 15 minutes. Remove from heat and fluff rice with a fork, add reserved peas and let stand, covered, 5 minutes.

To make the chicken: Whisk together the oil, piri piri, paprika, garlic, salt and oregano. Place chicken in a Ziploc bag with ½ of marinade (reserved remaining marinade). Let chicken stand, refrigerated, at least one hour. Bring a skillet to medium high heat. Remove chicken from marinade, draining excess. Cook chicken, turning once, until internal temperature reaches 160 degrees. Let stand five minutes. Slice and serve over rice, drizzled with reserved marinade.

Roasted Pork with Artichoke Caponata

- 2 pork tenderloins
- Salt and pepper
- 3 tablespoons extra-virgin olive oil, plus extra
- 12 ounces button mushrooms, sliced
- 1 clove garlic, minced
- 1 can artichoke hearts, quartered
- 2 ripe tomatoes, seeded and cut into 1/2-inch pieces
- Beef or chicken stock
- 1 tablespoon parsley, chopped

Preheat oven to 400 degrees. Bring a large skillet to medium-high heat and add 2 tablespoons of the oil. Season the pork with salt and pepper and add to the pan. Cook pork until nicely browned on all sides. Transfer pork to a baking sheet and roast in oven until internal reaches 150 degrees. Remove and let stand five minutes before slicing.

Meanwhile, return the skillet to the stove and bring to medium heat and add the remaining oil. Add the mushrooms and cook until nicely browned. Add the garlic and cook 1 minute more. Add the artichokes and tomatoes and cook until tomatoes are softened and release their juice. Add enough stock to thin to sauce-like consistency. Season with salt and pepper and toss with parsley. Serve over pork.

Orange Cheesecake Flan

Caramel
1/2 cup granulated sugar
2 tablespoons water

Cheesecake
6 ounces cream cheese, at room temperature
1/3 cup whole milk
2 large eggs
3 tablespoons granulated sugar
2 teaspoons fresh lemon juice

Orange Sauce
1/2 cup granulated sugar
1 teaspoon fresh lemon juice
1 cup fresh orange juice
1/2 medium peach, peeled, pitted and julienned
2 tablespoons Grand Marnier

To make the caramel: Combine the sugar and water in a saucepan. Place over medium heat and cook until caramel is deep amber in color. Pour into six 6-ounce ramekins.

To make the flan: Preheat oven to 325 degrees. In the bowl of a stand mixer, beat the cream cheese and milk until smooth. Add the eggs, sugar and lemon juice and whisk until thoroughly combined. Divide batter between the ramekins. Bake flans in a water bath for 50 minutes to 1 hour or until set. Remove from pan and cool on a wire rack. When cool, cover with plastic wrap and refrigerate 6 hours or overnight.

To make the sauce: Combine the sugar and lemon juice in a saucepan. Place over medium heat and cook until caramel is deep amber in color. Add the orange juice and peach and simmer until reduced by 1/3. Strain sauce and add the Grand Marnier. Serve with flan: