

Grilling For Two

Chicken Sate with Cucumber Salad
Grilled Pork Chops with Black Bean Salsa
Prosciutto Wrapped Grilled Scallops
Beef Fajitas with Grilled Vegetables

Prosciutto Wrapped Grilled Scallops

2 slices of prosciutto, halved lengthwise
4 sea scallops
1 tablespoon olive oil
1 sprig of rosemary, plus a second for garnish
Salt and pepper

1. Preheat the grill.
2. Brush each scallop with olive oil and season with salt and pepper.
3. Brush the grill with the sprig of rosemary.
4. Grill each scallop, turning once, until just cooked through.
5. Remove from the grill and let cool slightly.
6. Strip the leaves from all but the tip of the second sprig of rosemary.
7. Wrap the each scallop with a slice of the prosciutto. Use the sprig of rosemary to secure and serve.

Grilled Pork Chops

- 1 teaspoon paprika
- 1 teaspoon ancho chili powder
- 1 teaspoon cumin
- 1 teaspoon salt
- ½ teaspoon brown sugar
- ¼ teaspoon black pepper
- 2 thick cut pork chops

1. Preheat the grill.
2. Mix spices in a bowl and set aside.
3. Season chops with spice mix (set aside remaining mix).
4. Light oil grill and cook chops, turning once, until internal temperature reaches 150 degrees.
5. Remove from the grill and let stand five minutes. Slice thinly and serve with salad.

Black Bean Salad

- 2 canned chipotle chiles in adobo, minced
- ¼ cup bottled Major Grey's chutney
- ¼ cup fresh orange juice
- ¼ cup fresh lime juice
- 3 medium vine-ripened tomatoes, diced
- 10 radishes, thinly sliced
- 1 can black beans, rinsed and drained
- 4 cups baby spinach
- Salt and pepper

1. In a blender, puree chiles, chutney and juices. Season with salt and pepper.
2. In a mixing bowl, mix the remaining ingredients. Toss with dressing and serve.

Chicken Sates

1 boneless, skinless chicken breast, cut into strips (about 6 pieces)
1 shallot, finely chopped
1 garlic clove, minced
1 tablespoon dark brown sugar
2 teaspoons peanut or vegetable oil
2 teaspoons fish sauce
2 teaspoons white wine
Salt and pepper

1. Combine shallots, garlic, sugar, oil, fish sauce and rice wine in a small bowl. Season with salt and pepper.
2. Place chicken in a sealable plastic bag and add the marinade. Turn to coat and let stand 5 minutes (chicken can be left to marinate up to 12 hours).
3. Remove chicken from bag and thread each strip lengthwise onto a skewer, keeping strip as straight as possible.
4. Preheat grill to medium high heat and grill skewers, turning over once, until chicken is cooked through.

Cucumber Salad

Juice of two limes
½ tablespoons fish sauce
½ tablespoons sugar
½ jalapeño chili, seeded and finely chopped
1 small garlic clove, minced
½ hothouse cucumber, halved and thinly sliced
½ small red onion, finely sliced
1 tablespoon chopped fresh mint
Salt and pepper, to taste

1. Stir together first 5 ingredients in a small bowl.
2. Place cucumbers, onion, and mint in mixing bowl.
3. Add dressing and toss to coat.
4. Season salad to taste with salt and pepper.

Beef Fajitas with Grilled Vegetables

Juice of 1 lime
Chopped fresh cilantro
Minced jalapeno
Minced garlic
1 tablespoons olive oil
Pinch of ground cumin
½ skirt steak (about ¾ pound)
Salt and pepper, to taste

½ red pepper
¼ red onion
Flour tortillas

1. In a bowl, combine the lime, cilantro, jalapeno, garlic, olive oil and cumin.
2. Coat the steak with the marinade. Season with salt and pepper.
3. Preheat the grill to medium heat.
4. Grill until internal temperature reaches 130 degrees. Let stand five minutes and slice thinly against the grain.
5. Bring the grill back to medium heat and grill the vegetables until charred and slightly softened. Transfer to cutting board and slice thinly.
6. Place the tortillas on the grill just long enough to warm through.
7. Fill tortillas with steak; top with vegetables and serve.

Avocado Cream

1 peeled medium avocado, pitted and cut into chunks
1 cup sour cream
2 tablespoons fresh lime juice
2 tablespoons minced fresh cilantro
1 teaspoon adobo sauce (from can of chipotle chiles in adobo)
Salt

1. Place first 3 ingredients in a blender; process until smooth.
2. Spoon pureed mixture into a small bowl; stir in herbs and adobo sauce.
3. Season with salt. Cover and chill.

White Sangria with Mango

1 750ml passion fruit Alize
4 750ml bottles of white wine
32 ounces mango nectar
2 cups fresh orange juice, or to taste
Fresh lemon juice, to taste
Simple syrup, to taste

5. Combine Alize and white wine in a large pitcher.
6. Add juices and simple syrup. Serve over ice, garnished with fresh pineapple chunks and lemon wedges.