

Menu

Grilled Shrimp with Avocado Relish

Roasted Pork with Mustard Sauce

Potato Salad with Red Pepper Relish

Strawberry Shortcakes with Fresh Whipped Cream

Grilled Shrimp with Avocado Relish

½ cup catsup
 ½ cup tomato juice
 Juice of 1 lime
 1 teaspoon Worcestershire sauce
 1 tablespoon extra virgin olive oil
 ¼ cup minced onion
 ½ cup chopped tomato
 1 pickled jalapeño, stemmed, seeded and minced
 1 fresh chile, minced
 Fresh cilantro
 2 avocados, pitted and diced
 1 pound medium shrimp, peeled and de-veined
 2 tablespoons olive oil
 Salt and pepper

- In a medium mixing bowl, stir together the catsup, tomato juice, lime juice, Worcestershire and olive oil. Season with cilantro, salt and pepper.
- Stir in the onion, tomato, pickled jalapeno and chile. Gently stir in the avocado. Adjust seasoning.
- Preheat grill. Toss shrimp mixture with olive oil; season with salt and pepper. Grill until center of shrimp is just cooked. Serve over avocado relish.

Roasted Pork with Mustard Sauce

1 whole pork loin, trimmed
 3 tablespoons olive oil
 2 shallots, minced
 1 clove garlic, minced
 ½ cup brandy
 1 cup demi-glace
 1 cup heavy cream
 1 tablespoon whole grain mustard
 Fresh parsley
 Salt and pepper

- Preheat oven to 400 degrees. Rub pork with 2 tablespoons oil; season with salt and pepper. Roast until internal temperature reaches 155 degrees. Let stand 10 minutes.
- Meanwhile, bring a saucepan to medium heat and add the oil. Cook the shallots until completely tender; add the garlic and cook 1 minute more. Add the brandy and cook until reduced by half. Add the demi-glace and heavy cream. Bring to a boil; reduce heat and simmer until reduced to sauce consistency. Stir in mustard. Season with parsley, salt and pepper.

Potato Salad with Red Pepper Relish

2 pounds russet potato, scrubbed and cut into 1-inch chunks
1/4 cup olive oil
1 cup red pepper relish
3 whole scallions
Fresh parsley
Salt and pepper

- Preheat oven to 400 degrees.
- Toss potatoes with olive oil; season with salt and pepper. Roast until tender; let cool.
- Transfer to a mixing bowl and stir in remaining ingredients; adjust seasoning.

Red Pepper Relish

2 large red peppers, diced
1 red onion, chopped
1 celery stalk, minced
1 jalapeno, minced
1/3 cup sugar
1 teaspoon smoked hot paprika
1 teaspoon sweet paprika
1 teaspoon mustard seeds
2/3 cup sherry or cider vinegar
Salt and pepper

- Combine ingredients in a saucepan and bring to a boil, stirring to dissolve the sugar. Reduce heat and simmer for 15 minutes or until the peppers are completely tender. Season with salt and pepper. Let cool.

Grilled Vegetables with Pomegranate Dressing

2 yellow squash, halved lengthwise
2 zucchini, halved lengthwise
1 onion, sliced
8 ounces button mushroom, halved

2 tablespoons pomegranate syrup
2 tablespoons white wine vinegar
1 teaspoon Dijon mustard
4 tablespoons olive oil
Fresh parsley
Salt and pepper

- Preheat and oil grill. Grill vegetables, turning once, until charred and crisp tender. Transfer to a cutting board and cut into chunks. Add to a mixing bowl.
- In a small bowl, stir together the dressing ingredients. Season with salt and pepper.
- Mix dressing into vegetables; adjust seasoning. Serve room temperature.

Strawberry Shortcakes with Fresh Whipped Cream

1 quart fresh strawberries
1 tablespoon aged balsamic vinegar
6 slices pound cake
Fresh whipped cream

- Trim the tops from the berries. Cut into slices and transfer to a mixing bowl. Stir in the vinegar. Let stand at room temperature for 1 hour.
- Place the pound cake slices in six small bowls. Top with the strawberries and serve with whipped cream.