



## Menu du Jour

*20 May 05*

### Spicy Grilled Shrimp with Avocado & Tomato Salsa (Serves two)

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#### Spicy Grilled Shrimp

12 jumbo shrimp, peeled & deveined, tails attached  
2 limes, juiced  
2 Serrano chiles, seeded & diced  
2 stalks lemon grass, chopped  
2 tablespoons grated fresh ginger  
2 cloves garlic, pressed  
6 tablespoon olive oil  
1 tablespoon minced fresh cilantro

Combine all ingredients in a non-reactive bowl. Cover and marinate, refrigerated, for 4 hours. Drain shrimp, reserving marinade, and place on wooden skewers. Simmer reserved marinade for 5 minutes.

Grill over medium high heat 5 minutes per side basting with reserved marinade until shrimp are opaque.

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#### Avocado Salsa

2 Hass avocados, diced  
1/4 cup diced red onion  
2 cloves garlic, pressed  
2 tablespoons minced fresh cilantro  
Juice of 1 lime  
1/2 teaspoon cumin  
1/2 teaspoon black pepper  
1/2 teaspoon kosher salt

Combine all ingredients in a non-reactive bowl. Cover & refrigerate at least 2 hours before serving.

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From The Kitchen Of Michael H. Stines

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## Tomato Salsa

2 pints cherry tomatoes, diced  
1 large shallot, diced  
1 large clove garlic, pressed  
2 tablespoons chopped fresh coriander  
1 tablespoon white wine vinegar  
2 Serrano chiles, seeded & diced  
2 teaspoons fresh lime juice  
1/4 teaspoon kosher salt

Combine all ingredients in a non-reactive bowl. Cover & refrigerate at least 2 hours before serving.