



Menu du Jour

20 May 05

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

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.

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.

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.