

Shrimp Gabriella

Ingredients:

12 Large Shrimp	6 slices Prosciutto
6 oz. Provolone Cheese, cut into 12 strips	1/4 C Barbecue Sauce
1/4 C Green Chile Peppers, diced	

Directions:

1. Peel, devein and butterfly the shrimp or prawns. (To butterfly shrimp: Split shrimp down the center, cutting almost completely through.)
2. Insert a strip of provolone cheese and 1 teaspoon of the diced green chilies into each shrimp. Fold over the shrimp and wrap with Prosciutto. Secure with wooden picks.
3. Cook shrimp on grill, basting with your favorite barbecue sauce, until bacon is cooked and shrimp is pink.

Tomato-Basil-Mozzarella Salad with a Balsamic Vinaigrette

Ingredients:

1/2 C Balsamic Vinegar	5 - Large Ripe Tomatoes
1 1/2 C Extra Virgin Olive Oil	1 bunch - Fresh Basil
2 t Chopped Garlic	8 oz Mozzarella (small balls in liquid)
1 T Chopped Red Onion or Shallot	8 slices - Prosciutto
Salt and Pepper to taste	

Directions:

1. Put vinegar in a bowl, and add 6 basil leaves chiffonade (means Thinly sliced). Whisking rapidly, slowly add the olive oil. Add salt and pepper to taste.
2. Slice tomatoes very thin - approximately 7 slices per tomato excluding the end pieces.
3. Slice mozzarella into pieces the same thickness and approximately half the size of the tomato slices.
4. On a plate, going in a circle, alternate the following ingredients: tomato, mozzarella all the way around.
5. Five minutes before serving, whisk the dressing briefly to incorporate. Spoon it over the salads.
6. Finally, place 2 slices of prosciutto in the center of the plate, scrunching them some for height. Add fresh ground black pepper on top and serve.

Roasted Red Potatoes

Ingredients:

8 Red Potatoes (med. sized potatoes) 1 T Kosher Salt
2 T Olive Oil

Directions:

1. Wash and cut potatoes.
2. Coat potatoes with olive oil.
3. Sprinkle kosher salt over potatoes.
4. Roast in roasting pan in a 400-degree oven.
5. Roast for 35 to 40 minutes.

Steak Au Poivre

Ingredients:

8 in. piece of Center Cut Beef Tenderloin

Pan Sauce

2 C Port

Peppercorn Seasoning

1/2 Balsamic Vinegar

5 T Cracked Black Peppercorn

1 T Minced Shallot

5 T Olive Oil (+ an additional 2 T to sear)

1 Sprig of Thyme

1 T Salt

1 C Dried Tart Cherries

1 T butter

NOTE: 2 1/2 T whole peppercorn = 5 T cracked peppercorn

Directions:

1. Cut the tenderloin into 2 in. cuts.
2. Using the back of a skillet, crack the peppercorn.
3. Place 5 T Olive Oil in a pan and add the peppercorn. Over medium heat, let it barely simmer for 7-10 minutes until you start to smell aromatic things like floral notes, or coffee, or chocolate. (I smelled the floral notes last time I prepared this...)
4. Pour the peppercorn and oil mixture into a bowl, add the salt, and mix well.
5. Coat the meat with the peppercorn mixture, cover, and let sit out on the counter for an hour. This will tenderize the meat.
6. With 15 minutes left on the tenderizing step, in a separate pan, combine the port, vinegar, thyme, cherries and shallot and let reduce for about 30 minutes stirring often.
7. While the pan sauce is reducing, pre-heat a sheet pan in the oven at 450 degrees. (You'll be placing the seared beef on this pan)
8. Place 2 T of oil in a cold pan and turn the burner on high to quickly heat the pan. Once hot, turn the heat down to medium high heat. The olive oil will smoke slightly when the pan is ready.
9. Using tongs to preserve the peppercorn crust, place the tenderloin gently in the pan with plenty of room in the pan between pieces. (This is for better heating)
10. Sear the tenderloin pieces for 3-4 minutes on each side (top and bottom only).
11. Again using tongs to preserve the peppercorn crust, place them in the oven on the pre-heated sheet pan and cook for 5-7 minutes until it reaches approximately 115 - 120 degrees internal temperature. [Note: acquire a digital instant read thermometer as you will be checking several pieces of meat that are cooking and warming at different rates]

12. Remove the tenderloin from the oven and place on a wire rack over a baking sheet to rest for 5-10 minutes. The internal temperature will continue to rise approximately 10 degrees in that time, leaving you with a 125-130 degree internal temperature, which is medium rare.

NOTE: If you do not like your meat that rare, let it reach 125 degrees before removing it from the oven. You'll be near "medium" after the cooling step.

13. After the tenderloin has rested for the appropriate amount of time, add 1 T of butter to the pan sauce that has been reducing and whisk until melted and incorporated.
14. To serve, either slice the tenderloin pieces and place on the plate covering with a spoonful or two of the pan sauce over top OR place the entire tenderloin (uncut) on the plate and covering with sauce.

Poached Pears in Port

Ingredients:

4 C Port Wine	1 (2-inch) Stick Cinnamon
1 C Water	1 t Whole Allspice
1/2 C Granulated Sugar	1/8 t Kosher Salt
1 Vanilla Bean, split lengthwise and scraped, seeds and pod reserved	4 firm Bosc or Anjou pears (about 1 lb)
Zest of 1 Lemon	

Directions:

1. Combine all ingredients except pears in a medium saucepan and bring to a boil over high heat, stirring until sugar is completely dissolved.
2. Meanwhile, peel pears, leaving the stems intact.
3. Slice off the bottom 1/8 inch of each pear to create a flat, stable base.
4. Reduce heat to keep poaching liquid at a bare simmer and add pears, laying them on their sides so that they are almost completely submerged.
5. Cook, turning pears occasionally so that they become saturated on all sides, until they are just tender when pierced with a fork, about 7 minutes.
6. Allow pears to cool completely in the poaching liquid.
7. Serve or transfer pears and liquid to an airtight container and store in the refrigerator for up to 2 days.