

RECIPES

GRILLED SHRIMP WITH CHIPOTLE-ORANGE COCKTAIL SAUCE

Source: Adapted from *Guide de Survie Pour Les Hommes* by Steven Raichlen

Serves: 6 as an appetizer

2 pounds jumbo shrimp, peeled and deveined
3 tablespoons chopped fresh cilantro or parsley
2 cloves garlic, minced
2 teaspoons minced canned chipotle chile, plus 2 teaspoons juices
Coarse salt (kosher or sea) and cracked black pepper
2 tablespoons extra virgin olive oil
2 tablespoons fresh lime juice

3 tablespoons butter, melted (optional)

For the cocktail sauce:

1 cup ketchup
1 teaspoon finely grated orange zest
5 tablespoons fresh orange juice
2 tablespoons fresh lime juice
1 tablespoon Worcestershire sauce
1 chipotle chile, minced, plus 1 teaspoon can juices
Coarse salt and freshly ground black pepper

3 tablespoons diced white onion
6 sprigs fresh cilantro
3 whole limes, cut in half for grilling.

Bamboo skewers

Place the shrimp, cilantro, garlic, minced chipotle with juices, salt, and pepper in a mixing bowl and toss to mix. Stir in the olive oil and lime juice and let marinate for 15 minutes.

Meanwhile, place the ingredients for the cocktail sauce in a mixing bowl and whisk to mix. Correct the seasoning, adding salt or lime juice to taste. Thread the shrimp onto skewers.

Set up your grill for direct grilling and preheat to hot. Brush and oil the grill grate. Baste with melted butter as the shrimp cook. Grill the lime halves. Divide the cocktail sauce between small bowls or martini glasses. Arrange the shrimp skewers around them. Sprinkle the onion and cilantro sprigs over the sauce and serve at once.

**CAVEMAN T-BONES WITH JALAPENO PAN-FRY
(SERVED SLIDER-STYLE WITH SRIRACHA MAYO)**

Source: *Planet Barbecue* by Steven Raichlen

Serves: 8 as an appetizer; 2 to 3 as a main course

Note: *I will prepare the steak with the jalapeno pan fry by itself for class. The Sriracha mayonnaise and rolls are for serving the public.*

For the Sriracha Mayo:

3/4 cup mayonnaise

1/4 cup Sriracha (Thai hot sauce)

For the steaks:

2 T-bone steaks (each 14 ounces and 1-1/2 inches thick)

Coarse salt (kosher or sea) and coarsely cracked black peppercorns

For the Jalapeno Pan-Fry Sauce:

3/4 cup extra virgin olive oil

10 jalapeno peppers, thinly sliced crosswise

10 cloves garlic, thinly sliced

3/4 cup loosely packed fresh cilantro leaves, coarsely chopped

8 mini brioche rolls, cut sides brushed with butter or olive oil, and grilled, for serving

In a mixing bowl, whisk together the mayonnaise and Sriracha. Cover and refrigerate until using.

Grill the steaks: Build a charcoal fire—natural lump charcoal, please—and rake the coals into an even layer. (Leave the front third of your grill coal-free; this is a safety zone.) When the coals glow orange, fan them with a newspaper to blow off any loose ash.

Generously, and I mean generously, season the steaks on both sides with salt and cracked pepper. Place the steaks directly on the embers about 2 inches apart. Grill until cooked to taste, about 4 minutes per side for medium-rare, turning with tongs. Move the steaks after 2 minutes on each side so they cook evenly.

Using tongs, lift the steaks out of the fire, shaking each to dislodge any clinging embers. Using a basting brush, brush off any loose ash and arrange the steaks on a platter or plates. Cover loosely with aluminum foil. Let the steaks rest for 2 minutes while you make the pan-fry sauce.

Heat the olive oil in a cast-iron skillet directly on the embers, on the side burner of a gas grill, or on the stove. When the oil is hot, add the jalapenos and garlic. Cook over high

heat until the jalapenos and garlic begin to brown, 2 minutes. Stir in the cilantro. Pour the sauce over the steaks

To serve as steak sandwiches, thinly slice the steaks thinly on a diagonal. Spread some Sriracha Mayo on the brioche buns. Top with sliced steak and jalapeno pan-fry. Replace the tops of the buns.

APPLE CRISP

Method: indirect grilling
Serves 8.

For the filling:

3 pints blueberries
1/2 cup sugar (or to taste)
1/4 cup flour
1 teaspoon grated lemon zest
2 tablespoons fresh lemon juice

For the topping:

3 ounces ginger cookies, crumbled (2/3 cup)
1/2 cup flour
1/2 cup brown sugar
pinch of salt
6 tablespoons cold unsalted butter, cut into 1 inch pieces

1 pint vanilla ice cream

You'll also need: a 10-inch cast iron skillet; food processor (if not available, we'll make the topping by hand)

1-1/2 cups wood chips, soaked in water to cover for 30 minutes, then drained; 2 butter knives.

1. Pick through the blueberries, removing any stems, leaves, or bruised berries. Place the berries in a large mixing bowl. Add the sugar, flour, lemon zest, and lemon juice and gently toss to mix. Spoon the mixture into a cast iron skillet you've lightly sprayed with spray oil.
2. Make the crumble. Place the cookies, flour, sugar, and in a food processor and grind to a coarse powder. Grind in the butter and the salt, running the processor in short bursts. Alternatively, cut the butter into the dry ingredients with 2 butter knives. The mixture should feel sandy. Spoon this mixture on top of the blueberries.
3. Set up your grill for indirect grilling. If using a gas grill, place the wood chips in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium-high (400 degrees). If using a charcoal grill, preheat to medium-high, then toss the wood chips on the coals.
4. Place the crisp in the center of the grill away from the heat. Cook until the topping is browned and the blueberries are bubbling, about 40 minutes. Serve the crumble hot or warm—ideally with vanilla ice cream.