

Grillin' at the Farm!

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Homemade Ginger Ale

Ingredients:

2 cups each sugar and water

2 cups peeled ginger, sliced thin

1 quart carbonated water

Lime wedges

Procedure:

In a heavy saucepan, combine the water, sugar and ginger. Bring mixture up to a simmer and cook for about 5 minutes. Let cool and strain. Cover and chill for at least 24 hours.

Before serving, combine 1 part ginger syrup to 2 parts carbonated water. Serve over ice and garnish with lime.

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Grilled Shrimp with Avocado Cocktail Sauce

Ingredients:

1 ½ lbs. 25-30 count shrimp, shelled and deveined and patted dry

3 T. lime juice

1-2 T. Sambal, or to taste

1 teaspoon minced garlic

4 avocados, cleaned and chopped* demo

1/ ½ cup grape tomatoes, halved lengthwise

3 T. cilantro, chopped

2 T. lime juice

1 T. horseradish

1 teaspoon balsamic vinegar

Procedure:

In a small bowl, combine the lime juice, Sambal and garlic. Place in a freezer bag with the shrimp and let marinade for about 35- 40 minutes.

Meanwhile, combine the avocado cocktail sauce and chill.

Thread the shrimp on skewers and grill until just cooked through, opaque.

When done, splash with a bit of lime juice and add salt and pepper.

Plate presentation demo.

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Balsamic Gorgonzola Asparagus

Ingredients:

2 dozen asparagus spears, trimmed, rinsed and patted dry

2-3 T. olive oil

3 T. good quality balsamic vinegar

4-5 T. good quality gorgonzola

Ground pepper

Procedure:

Place the asparagus together with the olive oil and balsamic vinegar in a freezer bag and shake to coat evenly.

Grill until a bit tender and with grill marks, about 2-3 minutes each side.

Place asparagus on a warm serving platter and sprinkle with the gorgonzola. Pepper to taste.

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Southwest Grilled Pork Tenderloin

Ingredients:

For the rub:

2 tsp. ground coriander
2 tsp. ground cumin
6 T. chili powder
1 T. onion powder
1 T. garlic powder
2 tsp. Mexican oregano
2 tsp. kosher salt
1 tsp. freshly ground black pepper

For the pork:

3 lbs. pork tenderloin, rinsed, cleaned and patted dry
1 cup pomegranate juice
5 T. molasses
4 T. sherry vinegar

Procedure:

Rub the tenderloin on all sides with some of the rub and refrigerate at least 2 hours, or overnight.

Reduce the pomegranate juice by half and add the molasses and vinegar. Bring to a simmer and let cool, reserving 3-4 T. for service.

Brush the tenderloin with a bit of olive oil and grill for about 3-4 minutes on the first side. Turn and brush with some of the "mop" and grill for about another 3-4 minutes. Turn and apply mop again, cook covered for about 7-9 minutes and then turn and baste once more, cooking again for 7-9 minutes.

Remove from the grill, let rest and serve with the reserved mop.

Serves 6-8

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Jerk Potato Salad

Ingredients:

4 lbs. red skinned potatoes, rinsed, cut into pieces, boiled in salted water, drained and chilled.

½ cup diced celery

½ cup chopped scallions

1 ½-1 2/3 cup mayonnaise

1 T. Dijon mustard, or more to taste

1 T. sugar

1-3 T. lime juice

4 hard boiled eggs, diced

1 T. dry mustard

2 T. fresh thyme

½ tsp. allspice

8 cornichons, diced

Hot sauce to taste

6 sliced thick bacon, rendered and crumbled

Procedure:

Combine the cool potatoes with the celery and scallions. Mix together the next 9 ingredients and add hot sauce to taste. Adjust seasoning. Mix with the potato mixture and let chill for flavors to marry.

Before service, adjust seasoning and top with crumbled bacon.

Serves 8