



Grilled Shrimp with Romesco Sauce

¼ cup diced roasted peppers
¼ cup diced fire-roasted tomatoes, drained
1 garlic clove, minced
2 tablespoons finely chopped almonds
1 tablespoon sherry vinegar
1 teaspoon honey
½ teaspoon smoked Spanish paprika
3 tablespoons extra virgin olive oil
Salt and pepper

10 to 12 large shrimp, peeled and deveined
1 tablespoon barbecue rub
Crusty bread, sliced

- Add first eight ingredients to the bowl of a food processor; process until just smooth.
- Preheat grill to medium heat. Drizzle shrimp lightly with oil; toss with barbecue rub; let stand.
- Place bread on grill; cook until lightly charred. Remove; transfer to a serving plate.
- Grill shrimp, turning once, until center is just cooked through. Serve on bread; top with sauce.

Grilled Pork with Pineapple Salsa

¼ fresh pineapple, finely diced
¼ red bell pepper, finely diced
½ small onion, minced
½ serrano chile, minced
Lime juice, to taste
Fresh cilantro
Salt and pepper

2 boneless pork loin chops
1 tablespoon olive oil
2 tablespoons Mexican spice rub

- Stir together the pineapple, pepper, onion and chiles to a mixing bowl.
- Stir in lime juice and cilantro; season with salt and pepper.
- Rub pork with olive oil; season with spice rub.
- Grill, turning once, until center is just cooked through.
- Remove from grill; let rest five minutes. Serve with salsa.

Grilled Chicken with Salsa Chimichurri and Spicy Mayo

2 chicken breasts, split
½ cup marinade

Chimichurri

½ teaspoon garlic, minced
1 scallion, sliced
2 tablespoons cilantro, finely chopped
2 tablespoons parsley leaves, finely chopped
1 tablespoon oregano leaves, finely chopped
1 teaspoon red wine vinegar
½ teaspoon sambal paste
2 tablespoons olive oil

Spicy Mayo

¼ cup mayonnaise
½ teaspoon garlic, minced
¼ lime, juice
1-2 teaspoons sambal paste
Sea salt and freshly ground pepper

- Add chicken and marinade to a Ziploc bag, seal shut and marinate, refrigerated, 2 hours.
- Pre-heat a grill or grill-pan over medium heat.
- Add chicken and cook until lightly charred on first side, about 4-5 minutes.
- Turn, continue grilling until just cooked through, about 2-3 minutes. Remove from pan; let rest.
- Combine the mayonnaise, garlic lime juice and sambal; season with salt and pepper.
- Stir together the garlic, scallions, cilantro, parsley, oregano, vinegar and sambal. Stir in oil; season with salt and pepper.
- Serve chicken topped with chimichurri; drizzle with spicy mayo.