

BBQ SIDE RECIPES

OCTOBER + NOVEMBER 2007

THE RECIPE

SHRIMP MOUSSE ON SUGAR CANE WITH A HOISIN DIPPING SAUCE

CHEF: B.T. Nguyen | Restaurant BT | (813) 258-7976 | 1633 W. Snow Ave., Tampa, FL 33606

Serve as an appetizer with the lemongrass snapper found on page 35 in the October + November 2007 edition

SHRIMP MOUSSE ON SUGAR CANE

INGREDIENTS

- 1 1/2 Cups shrimp, finely minced
- 2 Tablespoons minced shallots
- 1/2 Tablespoon fish sauce
- 2 Garlic cloves
- 1 Teaspoon sugar
- Pinch of pepper
- 2 Tablespoons vegetable oil
- 8 Sugar cane sticks cut into 6" lengths

STEPS

1. Grind shrimp with salt, pepper, garlic, shallots and fish sauce
2. Using oil, form the shrimp paste around the sugar cane skewers, making sure the paste adheres tightly to the cane
3. Grill over medium heat until lightly browned and crisp
4. Serve with hoisin dipping sauce (right)

HOISIN DIPPING SAUCE

INGREDIENTS

- 1 Tablespoon rice vinegar
- 2 Tablespoons finely chopped shallots
- 1/3 Cup coconut milk
- 1/3 Cup hoisin bean sauce
- 1 1/2 Teaspoons chili paste
- 2 Tablespoons sugar
- 2 Tablespoons roasted peanuts

STEPS

1. In a sauce pan, bring rice vinegar and shallots to a boil
2. Cook until liquid is almost reduced
3. Add coconut milk and return to a boil
4. Add hoisin bean sauce and stir continuously for one minute
5. Add chili paste and sugar, then stir for two minutes
6. Remove from heat, and let cool
7. Sprinkle with roasted peanuts before serving

THE RECIPE

GRILLED CORN EDAMAME SALAD AND GRILLED YUKON GOLDS

CHEF: Louie Sinudom | Circles | (813) 973-7703 | 19651 Bruce B. Downs Blvd., Tampa, FL 33647

Serve as side dishes with Pa Yai's (Big Aunt's) grilled lamb chops found on page 52 in the October + November 2007 edition

GRILLED CORN EDAMAME SALAD

INGREDIENTS

- 2-3 Medium ears of corn, to yield 2 cups kernels
- 1 Cup cooked edamame beans
- 1/4 Cup chopped onion
- 1/4 Cup chopped red bell pepper
- 1/4 Cup chopped green bell pepper
- 1 Tablespoon chopped cilantro

DRESSING

- 4 Cloves roasted garlic
- 4 Tablespoons balsamic vinegar
- 1 Teaspoon dijon mustard
- Pinch of dried oregano, ground black pepper and salt
- 4 Tablespoons olive oil

STEPS

1. Grill ears of corn until tender. Let cool. Remove kernels from cob
2. Put all dressing ingredients (except the oil) in a blender. Blend while slowly adding the oil in a stream to emulsify
3. Add edamame, onion, red and green bell peppers and cilantro to the corn kernels. Add dressing, tossing gently to combine

GRILLED YUKON GOLDS

INGREDIENTS

- 8 4-5 Ounce Yukon gold potatoes
- Olive oil
- Salt and pepper

STEPS

1. Starting in cold water, bring potatoes to a boil. Boil until just tender. Drain, cut in half, then toss with olive oil
2. Season with salt and pepper. Grill until golden brown, creating good grill marks

THE RECIPE

GINGER SWEET POTATO SALAD

CHEF: Marty Blitz | Mise En Place | (813) 254-5373 | 442 W. Kennedy Blvd., Ste. 110, Tampa, FL 33606

Serve as a side dish with the green curry grilled chicken breast found on page 63 in the October + November 2007 edition

INGREDIENTS

2 Sweet potatoes, peeled, diced 1/4 inch, cooked gently	1/2 Serrano chile, finely chopped	1 Teaspoon lime juice
1 Teaspoon grated fresh ginger	1 Teaspoon cilantro, finely chopped	1 Teaspoon honey
2 Tablespoons green onions, finely sliced	1 Teaspoon sesame oil	Salt to taste
1 Teaspoon red pepper, diced 1/4 inch	2 Teaspoons rice vinegar	
	2 Tablespoons olive oil	

STEPS

1. In mixing bowl, place all ingredients, toss well, season and serve

THE RECIPE

ISLAND MANGO SALSA AND GLAZED CARROTS

CHEF: Rob Wickner | Catch 23 | (813) 920-0045 | 10103 Montague St., Tampa, FL 33626

Serve as side dishes with the macadamia encrusted Chilean sea bass found on page 79 in the October + November 2007 edition

ISLAND MANGO SALSA

INGREDIENTS

1/2 Cup red pepper, diced
1 3/4 Cup ripe mango, diced small
1 Tablespoon rice wine vinegar
3 Tablespoons pineapple concentrate
1/2 Cup red onion, finely diced
1/2 Cup chopped cilantro

STEPS

1. Mix all of the ingredients together

GLAZED CARROTS

INGREDIENTS

6 Carrots, peeled and sliced
1/2 Stick of butter
3 Ounces Orange Curacao

STEPS

1. Steam the carrot until done
2. Heat butter in pan, add carrots, stir
3. Add Orange Curacao and cook until alcohol burns off
4. Season with salt and pepper

THE RECIPE

CHARRED CORN AND SWEET POTATO SALSA

CHEF: Britt Golson | Café Dufrain | (813) 275-9701 | 707 Harbour Post Dr., Tampa, FL 33602

Serve as a side dish with the jerk marinated baby back ribs found on page 95 in the October + November 2007 edition

INGREDIENTS

3 Ears of yellow corn, dehusked and charred on the grill	1 Sweet potato, peeled, diced, boiled until tender	1/4 Teaspoon cumin
5 Roma tomatoes, deseeded and finely diced	1 Jalapeno pepper, minced	2 Ounces orange juice
1/4 Cup red bell pepper, finely diced	1/2 Red onion, diced	1 Ounce sherry vinegar
1/4 Cup poblano pepper, finely diced	1 Teaspoon garlic, diced	1 Tablespoon fresh cilantro, finely chopped
1/4 Anaheim pepper, finely diced	1/4 Teaspoon chili powder	1 Teaspoon salt
	1/4 Teaspoon coriander	1/4 Teaspoon black pepper

STEPS

1. Combine all ingredients in a mixing bowl and blend well
2. Refrigerate until ready to serve

THE RECIPE

SPINACH AND GARBANZO BEANS

CHEF: Félix Piedras | Vizcaya | (813) 968-7400 | 10905 N. Dale Mabry Hwy., Tampa, FL 33618

Serve as a side dish with the grilled lamb chops found on page 108 in the October + November 2007 edition

INGREDIENTS

1 Bag of fresh baby spinach
1 Can of plain cooked garbanzo beans
2 Ounces extra virgin olive oil
1 Tablespoon diced garlic
1 Teaspoon smoked Spanish paprika or regular paprika
8 Ounces canned chicken stock
Salt and pepper to taste

STEPS

1. Heat the olive oil with the garlic until the garlic begins to have a light brown color
2. Add the paprika into the hot oil and mix thoroughly
3. Immediately after, add the drained garbanzo beans, chicken stock and raw spinach
4. Put a lid on and let it slow simmer for about 5 minutes
5. Add salt and pepper to taste