**Grilled Chorizo, Shrimp, and Beef with Chimichurri Sauce**

**yield:** Makes 6 to 8 appetizer servings

*Anticuchos*



ingredients

* 1 pound skirt steak
* 1 pound medium shrimp, peeled
* 1 pound chorizo sausage
* Olive oil
* Salt and pepper
* Wooden skewers-soaked in hot water

**For the chimichurri dipping sauce:**

* 1/2 cup olive oil
* 3 tablespoons white vinegar
* 2 jalapeño peppers, seeded and diced
* 1 small bunch flat leaf parsley, picked and chopped (1 cup loose leaves)
* 3 tablespoons chopped cilantro
* 1 clove fresh garlic, finely chopped
* 1 bay leaf
* Sea salt

[**print a shopping list for this recipe**](http://www.epicurious.com/recipes/shoppinglist/custom/Grilled-Chorizo-Shrimp-and-Beef-with-Chimichurri-Sauce-100830)



preparation

Using a meat mallet, pound the skirt steak out thinly. Cut the steak into 1-1/2 inch strips and skewer on wooden skewers. Skewer the shrimp in a similar fashion on additional skewers. Each skewer should contain only a single piece of food to be grilled.

Cut the sausage into diagonal slices and also skewer. Place the skewered meats onto platters and lightly marinate in olive oil. Refrigerate until ready to cook. Marinate not longer than overnight.

**Prepare the chimichurri dipping sauce:** Combine all the chimichurri ingredients in a large bowl, mix well and set aside. Make the chimichurri well in advance of cooking. (It can be prepared 3 days in advance and kept refrigerated for up to a week.)

Prepare a medium-hot fire on a well-oiled outdoor grill or indoor stove-top grill pan. Carefully drain all excess oil from the skewered meats and fish, and season with salt and pepper. Cook each skewered *anticucho* for 2-3 minutes or until charred and fully cooked.

Serve the *anticuchos* on a platter, drizzle chimichurri over the top or serve separately.

**Grilled Warm Potato Salad with Roasted Garlic and Black Olive Dressing**

**Prep Time:**

15 min

**Inactive Prep Time:**

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**Cook Time:**

15 min

**Level:**

Easy

**Serves:**

4 servings

**Ingredients**

* 8 cloves [garlic](http://www.foodterms.com/encyclopedia/garlic/index.html), roasted, peeled and chopped
* 3 tablespoons red wine [vinegar](http://www.foodterms.com/encyclopedia/vinegar/index.html)
* 1 tablespoon honey
* Salt and freshly ground black pepper
* 1/2 cup olive oil
* 1/2 cup pitted and coarsely chopped kalamata olives
* 2 tablespoons chopped [parsley](http://www.foodterms.com/encyclopedia/parsley/index.html) leaves
* 2 1/2 pounds red new [potatoes](http://www.foodterms.com/encyclopedia/potato/index.html), par-cooked and sliced in 1/2 or into rounds
* Canola oil
* Parsley sprig, for [garnish](http://www.foodterms.com/encyclopedia/garnish/index.html)

**Directions**

[Whisk](http://www.foodterms.com/encyclopedia/whisk/index.html) the garlic, vinegar, [honey](http://www.foodterms.com/encyclopedia/honey/index.html), and salt and pepper, to taste, in a bowl until smooth. While whisking, add the oil until the mixture has emulsified. Pour into a large serving bowl and stir in the olives and parsley.

Heat the grill to high. Brush both sides of the potatoes with [canola oil](http://www.foodterms.com/encyclopedia/canola-oil/index.html) and season with salt and pepper, to taste. [Grill](http://www.foodterms.com/encyclopedia/grill/index.html) until lightly golden brown on both sides and cooked through. Coarsely chop the potatoes and add them to the [dressing](http://www.foodterms.com/encyclopedia/dressing/index.html). Toss to coat and serve.

**Grilled Ripe Plantains (Plátanos Maduros a la Parrilla)**

ingredients

* 3 tablespoons unsalted butter
* 3/4 cup packed brown sugar
* 2 tablespoons apple cider vinegar or sherry vinegar
* 4 very ripe (black) plantains



preparation

**Prepare the butter glaze** Place the butter and sugar in a small saucepan over medium heat and cook until the butter is melted and the sugar is dissolved in it. Add the vinegar and stir well. Remove from the heat and set aside.

**Prepare, grill, and serve the plantains** Heat your grill to high (550°F) and close the lid. Wait at least 15 minutes before lowering the heat to medium-high (450°F) and continuing. Oil the grill grates with a vegetable oil-soaked paper towel held with a long pair of tongs.

Slice the unpeeled plantains in half lengthwise and place them cut side down on the grill. Close the lid and cook for 15 minutes. Turn the plantains over and baste the cut sides of the plantains with the butter glaze. Close the lid and continue cooking for another 15 minutes. Brush a bit more glaze on the plantains before removing them from the grill.

Serve the plantains in their skins while hot from the grill.

*Cooking notes*

**Advance preparation** You can prepare the butter glaze a few hours in advance. It will thicken when cool and will need to be reheated.

**Bbq Onion Steaks with Honey-Mustard Sauce**

**yield:** Makes 4 to 6 servings

Big, thick slices of sweet onion get a quick glaze.

ingredients

* 1/4 cup olive oil
* 2 tablespoons (1/4 stick) butter, melted
* 1/4 cup Dijon mustard
* 1/4 cup honey
* 1 tablespoon chopped fresh summer savory
* 1 1/2 teaspoons Worcestershire sauce
* 2 large sweet onions (such as Walla Walla, Vidalia, or Maui), peeled, cut horizontally into 1/2-inch-thick slices



preparation

Prepare barbecue (medium-high heat). Whisk oil and butter in small bowl. Whisk mustard and next 3 ingredients in another small bowl.

Run 2 thin metal skewers or soaked bamboo skewers parallel through each onion slice, placing skewers about 1 1/2 inches apart to keep slice intact. Trim ends of bamboo skewers. Brush both sides of onion slices with oil mixture. Place onions on grill and cook until beginning to char, turning and brushing often with oil mixture, about 11 minutes. Brush top side of onions with mustard mixture and cook until mixture begins to bubble, about 2 minutes. Turn onions; brush with mustard mixture and grill until beginning to caramelize, about 1 minute longer. Transfer onions to plate. Brush with mustard mixture.

**Pulled Pork**

Recipe courtesy Alton Brown

**Prep Time:**

20 min

**Inactive Prep Time:**

13 hr 0 min

**Cook Time:**

11 hr 0 min

**Level:**

Easy

**Serves:**

8 to 10 servings



**Ingredients**

**Brine:**

* 8 ounces or 3/4 cup molasses
* 12 ounces pickling salt
* 2 quarts bottled water
* 6 to 8 pound Boston butt

**Rub:**

* 1 teaspoon whole cumin seed
* 1 teaspoon whole fennel seed
* 1 teaspoon whole coriander
* 1 tablespoon chili powder
* 1 tablespoon onion powder
* 1 tablespoon paprika

**Directions**

[Video: Watch Alton make this recipe](http://www.foodnetwork.com/altons-pulled-pork/video/index.html)

Combine molasses, pickling salt, and water in 6 quart Lexan. Add Boston butt making sure it is completely submerged in brine, cover, and let sit in refrigerator for a minimum of 8 hours. 12 hours is ideal.

Place cumin seed, fennel seed, and coriander in food grinder and grind fine. Transfer to a small mixing bowl and stir in chili powder, onion powder, and paprika.

Remove Boston butt from brine and pat dry. Sift the rub evenly over the shoulder and then pat onto the meat making sure as much of the rub as possible adheres. More rub will adhere to the meat if you are wearing latex gloves during the application.

Preheat smoker to 210 degrees F. Place butt in smoker and cook for 10 to12 hours, maintaining a temperature of 210 degrees F. Begin checking meat for doneness after 10 hours of cooking time. Use fork to check for doneness. Meat is done when it falls apart easily when pulling with a fork. Once done, remove from pot and set aside to rest for at least 1 hour. Pull meat apart with 2 forks and serve as sandwich with coleslaw and dressing as desired.

**Coleslaw**

Recipe courtesy Alton Brown

**Prep Time:**

30 min

**Inactive Prep Time:**

3 min

**Cook Time:**

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**Level:**

Easy

**Serves:**

8 to 10 servings

**Ingredients**

* 1/2 head green cabbage, thinly sliced
* 1/2 head red cabbage, thinly sliced
* 1 [carrot](http://www.foodterms.com/encyclopedia/carrot/index.html), thinly sliced
* 1/2 cup buttermilk
* 2 fluid ounces plain yogurt
* 2 fluid ounces [mayonnaise](http://www.foodterms.com/encyclopedia/mayonnaise/index.html)
* 1 tablespoon pickle juice
* 1 teaspoon dry [mustard](http://www.foodterms.com/encyclopedia/mustard/index.html)
* 1 tablespoon chives, chopped
* [Kosher salt](http://www.foodterms.com/encyclopedia/salt/index.html), as needed
* 1/2 teaspoon fresh ground black pepper

**Directions**

Generously salt the cabbage and drain in [colander](http://www.foodterms.com/encyclopedia/colander/index.html) for 3 hours. Rinse thoroughly and dry.

In a separate bowl, combine all of the ingredients except the cabbage and carrot. Whisk to combine evenly. Toss the cabbage and carrot with the [dressing](http://www.foodterms.com/encyclopedia/dressing/index.html).

Yield: Preparation time: 3 hours and 30 minutes Easy of preparation: easy

**Rum Buttered Glazed Grilled Pineapple with Vanilla Scented Mascarpone**

Recipe courtesy Bobby Flay

**Prep Time:**

8 min

**Inactive Prep Time:**

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**Cook Time:**

6 min

**Level:**

Easy

**Serves:**

4 to 6 servings

**Ingredients**

* 6 ounce unsalted butter
* 2 tablespoons light brown sugar
* 1/4 cup dark rum
* 1 ripe [pineapple](http://www.foodterms.com/encyclopedia/pineapple/index.html), peeled and sliced into 1/4-inch thick rounds
* 9 ounces mascarpone
* 1 [vanilla](http://www.foodterms.com/encyclopedia/vanilla/index.html) bean, seeds scraped
* 1/2 cup fresh blueberries

**Directions**

Melt butter, sugar and rum in a small [saucepan](http://www.foodterms.com/encyclopedia/saucepan/index.html). Grill pineapple on both sides until golden brown, about 2 to 3 minutes per side. Spoon rum glaze over grilled pineapple.

Whisk together [mascarpone](http://www.foodterms.com/encyclopedia/mascarpone/index.html) and vanilla seeds. Top each slice of pineapple with a dollop of vanilla mascarpone. [Garnish](http://www.foodterms.com/encyclopedia/garnish/index.html) with a few fresh blueberries.

**Peach Prosecco Spritzers**

ingredients

* 2 ripe peaches (about 1 1/2 pounds total), pitted and coarsely chopped
* 1 1/2 tablespoons fresh lemon juice
* 1 1/2 tablespoons sugar, or to taste
* 1 (750-ml) chilled bottle Prosecco or other sparkling wine
* About 1 1/2 cups seltzer or club soda, chilled
* Garnish: mint sprigs



preparation

Purée peaches with lemon juice and 1 1/2 tablespoons sugar in a blender until smooth. Blend in more sugar if desired. Strain through a fine-mesh sieve into a pitcher, pressing on and then discarding solids. Stir in Prosecco.

Pour into 8 (10-ounces) glasses filled halfway with ice. Top off with seltzer.