

Shrimp Stuffed Avocados

Ingredients:

4-5 firm ripe avocados
1 lb medium sized cooked shrimp
½ medium red onion, diced finely
2 radishes, diced finely
½ red bell pepper, diced finely
2 celery stalks, diced finely
2 hardboiled eggs, diced
5 tbs cilantro aioli or regular mayonnaise
Lime juice from 1 lime
Salt/pepper to taste
Optional garnishes: chopped lettuce, sliced tomatoes and chopped cilantro

Preparation:

1. Chop shrimp in half, if desired keep a few to garnish.
2. Combine diced onions, radishes, bell pepper, celery, eggs, shrimp, ½ of the lime juice and aioli in a bowl, mix well.
3. Taste and salt/pepper if necessary.
4. Cut avocados in half, remove seed and peel carefully.
5. Drizzle remaining lime juice over avocados, this help keep them from darkening too quickly.
6. Use a spoon to stuff avocados with shrimp salad filling.
7. Add any garnishes and serve immediately.

Coconut Lobster

Ingredients:

Meat of 4 medium-sized cooked lobsters, shelled and cut into chunks
1/2 cup milk
1 cup cream of coconut
1 small onion, finely chopped
2 scallions, finely chopped
2 springs thyme
2 tablespoons curry powder
Salt and freshly ground white or black pepper to taste
Dash cayenne pepper
1/2 cup freshly grated Parmesan cheese
Fresh lime or lemon wedges

Preparation:

Preheat oven to 400.
Mix the milk and coconut cream together and heat in a large saucepan over moderate heat.
Add the onion, scallions, thyme, and curry powder. Stir and cook for about 5 min.
Add the lobster chunks, salt, pepper and cayenne.
Cook slowly for 7-8 minutes so that all flavors are well blended.
Remove to a baking dish and sprinkle with grated cheese.
Bake for about 15 min. or until lobster is browned.
Serve with lime or lemon wedges. Serve in the lobster shells.

LOBSTER MEAT CASSEROLE

Ingredients:

1/3 cup butter
1 clove garlic, minced
2 pounds Maine lobster meat, cut into bite-sized pieces
1/2 cup cracker crumb mixture
3/4 cup Monterey Jack cheese, grated
1 Tablespoon butter

Preparation:

The lobster should be at room temperature before baking. Preheat the oven to 400° degrees. Heat the 1/3 cup of butter in a saucepan, stir in the garlic and cook for about 1 minute, stirring constantly. Do not let the butter or garlic brown. Place the lobster in a buttered casserole dish and toss with the melted butter. Sprinkle the lobster first with the cracker crumbs, and then with the cheese. Dot with remaining butter. Bake for 12 to 15 minutes, or just until the lobster is heated through and the cheese is melted.

SANGRIA (combination of Mei-Hwa Ferguson and Doreen Wells' recipes)

Ingredients:

1 liter of burgundy wine (Franzia box wine works well)
1 cup sugar
1 cup triple sec
1 cup brandy
2 liters lemon-lime soda, chilled
3 cups frozen red seedless grapes
2 oranges, thinly sliced
2 lemons, deseeded and thinly sliced
2 limes, thinly sliced

Preparation:

Night before wash and freeze grapes. Stir sugar in wine until dissolved. Add liquors to wine. Place all fruit in a one gallon jar and pour wine mixture over fruit.

Refrigerate at least 2 hours. To serve, top gallon jar with lemon-lime soda and continue to add as served until all combined.

BBQ TAMALE PIE (from Patrick Newman)

Ingredients:

David Romano's chopped BBQ beef, about 2 cups
1 can of beans, drained
1 can of cut corn, drained
2 pkgs of Jiffy corn muffin mix, prepared to pkg directions (eggs and milk)
1/2 cup of favorite shredded cheese

Preparation:

Preheat the oven to 400. In a 8x8 inch baking pan layer BBQ beef, beans, and corn. Spread corn muffin mix over layers and sprinkle with cheese.

Bake until corn muffin mix is golden brown and cooked through about 20-30 minutes.

Wait a few minutes before cutting and serving. Tastes great as leftovers too!