

Yum-Yums Summer 2008

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Citron Vinaigrette ©

Servings: 4

- 2 Tablespoons Dijon Mustard**
- 1 Tablespoon Creole Mustard**
- 1/2 Cup Balsamic Vinegar, Modenaceti**
- 1 Tablespoon Lemon Juice**
- 1 Teaspoon Lemon Zest, very fine**
- 1 Teaspoon Mrs. Dash Extra Spicy Salt Free**
- 1/2 Teaspoon Dried Tarragon**
- 2 Pinches Black Pepper, Fresh Ground**
- 1 Pinch Cayenne**
- 1 Pinch Sea Salt**
- 3 Packages Splenda Sweetner**
- 1/8 Cup Safflower Oil**

I used the Modenaceti balsamic vinegar, it's moderate to low priced balsamic. Quality and taste vary among vinegars and it's important if you want to duplicate the recipe and have it taste as I tested and perfected it.

Place ingredients in a non-reactive bowl in the order listed except for oil, whisk or hand blend well. Let stand 5 minutes, whisk well again. While whisking rapidly, very slowly drizzle safflower oil in to taste. Serve.

Bayou Sam's Spring Salad Sensation©

Servings: 2

- 4 Medium Chicken Tenders, boneless, skinless**
- 1 Large Portabella Mushroom Cap, sliced 1/3" thick**
- 1/2 Large Texas 1015 Onion, sliced lengthwise**
- 1 Handful Mushrooms, sliced**
- 1 Handful Sugar Snap Peas, blanched**
- 1 Bunch Spring Greens**
- 1 Medium Carrot, sliced, diagonally**
- 10 Medium Sun-dried Tomatoes**
- 4 Large Mezzeta Roasted Bell Peppers, chunked**
- 10 Small Grape Tomatoes**
- 6 Large Spanish Queen Olives**
- 1 Handful Mandarin Orange Slices, from jar**
- 1/2 Handful Pecan Pieces**
- 1/3 Cup Gouda Cheese, grated**
- 1 Teaspoon Mrs. Dash Extra Spicy**
- 1/2 Teaspoon Alessi Dipping Spices**
- 1 Teaspoon Garlic Pepper**
- 2 Tablespoons Consorzio Garlic Olive Oil**
- 1 Tablespoon Extra Lite Olive Oil**
- 4 Tablespoons Citrus Creations by Braswell**

What a wonderful and easy salad to start Spring with. First, blanch snap peas and start to chill. Season onion, mushroom, portabella and chicken tenders with Mrs. Dash, dipping spices and garlic pepper. Drizzle garlic olive oil and turn to coat well. Preheat grill and flat griddle to medium high heat. place tenders and portabellas on grill, mound 1015 and mushrooms on griddle, turning when needed. Chicken should just be done, onions soft, moist and sweet and portabellos grilled marked.

To plate, place a bunch of spring greens on a dinner plate, circle the edges with the snap peas, sun dried tomatoes. Drop on top of greens and very lightly mix in carrots, olives, grape tomatoes, mandarin slices, roasted bell peppers and

pecan pieces. Grate cheese over the top. Place 2 tenders on each salad and top with portabella slices. Next distribute 1015's and mushrooms around the tenders. Drizzle citrus dressing as desired or on the side to dip.

Bar Nothing Ranch Dressing

Servings: 8

- 1 1/2 Cups Low-fat Cottage Cheese**
- 1/2 Cup Low-fat Sour Cream**
- 1/2 Cup Low-fat Yogurt, drained**
- 1/2 Cup Buttermilk**
- 2 Small Garlic Cloves, minced**
- 1 Teaspoon Dried Oregano**
- 1 Teaspoon Dried Thyme**
- 2 Teaspoon Parsley, Fresh, chopped**
- 2 Tablespoon Lemon Juice**
- 1 Tablespoon Red Wine Vinegar**
- To Taste White Pepper, freshly ground**

Using a blender or food processor fitted with steel blade, combine cottage cheese, yogurt, sour cream, buttermilk, lemon juice, vinegar, garlic, oregano, thyme, parsley, and pepper to taste.

Blend until creamy and smooth.

Shrimp Mazatlan

Servings: 4

- 16 Colossal Shrimp, peeled and deveined**
- 8 Strips Bacon, Black Label, halved**
- 16 Pieces Picked Watermelon Rind, 1x1/8" strips**
- 16 Pieces Smoked Gouda Cheese, 1x1/8" strips**
- 1 Tablespoon Syrup From Watermelon Rind**
- 1/3 Cup Cointreau**
- 16 Fancy Toothpicks, water-soaked**
- 1 Tablespoon Chipotle Pepper, Dried, finely ground**

Heat grill to medium heat or oven to 450 (bake). Second rack from top

With shrimp tail off, make small slice down center of shrimp at curve.

Place rind and cheese in small slit at top of shrimp, wrap snugly with bacon and skewer with toothpick.

Mix syrup and Cointreau and heat low to boil and thicken slightly and remove.

Spray small rack and pyrex dish. Place shrimp on rack. Lightly baste with syrup mix. Top - to taste - with Chipotle pepper.

Oven Cooking:

Bake at 450 for 10 minutes.

Turn over and baste with syrup.

Set to broil and broil until crisp, about 2 minutes. Turn, baste again and broil until crisp on second side.

Grill Cooking:

Baste and grill until bacon is cooked on both sides.

Caribbean Wings

Servings: 4

- 12 Whole Chicken Wings, divided (to 24)**
- 1 Teaspoon Sea Salt, ground**
- 1 Teaspoon Nutmeg**
- 1/2 Teaspoon Black Pepper, fresh ground**
- 1/4 Teaspoon Cloves, ground**
- 1/4 Teaspoon Allspice, ground**
- 1/4 Teaspoon Ginger, ground**
- 1/4 Teaspoon Cayenne**

Preheat oven to 350. Mix all spices well. Separate wings, discard tips or save for stock. Bake at 350 for 15 minutes on Pam coated rack or baking dish. Turn and sprinkle with spices. Bake 33 to 39 minutes. (Wings are done when poked with a fork and the juices run clear.)

Bayou Coconut Prawns

Servings: 4

- 1 Large Egg**
- 1/2 Cup Wondra® Quick-mixing Flour**
- 2/3 Cup Beer**
- 1 1/2 Teaspoons Baking Powder**
- 1/4 Cup Wondra® Quick-mixing Flour**
- 2 Cups Coconut Flakes**
- 25 Jumbo Shrimp, peeled and deveined**
- 3 Cups Oil**
- 4 Tablespoons Sugar**
- 1 1/2 Tablespoons Bayou Sam's Triple Blast or Tony's Creole Seasoning**

In medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and Triple Blast in one bowl, and coconut in another.

Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes. Meanwhile, heat oil to 350 degrees F (175 degrees C) in a deep-fryer.

Fry shrimp in batches: cook, turning once, for 2 to 3 minutes, or until golden brown. Using tongs, remove shrimp to paper towels to drain. Serve warm with your favorite dipping sauce.

Beer Can Hen

- 1 Med-lg Hen, cleaned and dried**
- 1/2 Stick Butter, divided**
- 2 Tablespoons Bayou Sam's Triple Blast**
- 1 Bottle Sweet Vermouth, in a spray bottle**
- 1 Teaspoon Chipotle Pepper, freshly ground**
- 1 Can Beer, room temp**

Heat Grill to 400 making an area of non-direct heat. About half the grill. Keeping temp at 375-400.

Empty cavity, clean and dry.

Remove top of beer can and empty half into small bowl.

Season inside of cavity with Triple Blast, place about a teaspoon of Triple Blast in beer can.

Standing Hen upright, place beer can in bottom of cavity until completely inserted and pull legs out to form a tripod to stand upright

Carefully and gently pull away skin from breast area at neck, careful not to puncture or tear skin.

Place butter pats all through breast area of pulled away skin. Season well with Triple Blast.

Rub down exterior of hen with beer in bowl, Rub in Triple Blast and Chipotle Pepper.

Place hen on can and legs upright on grill off direct heat.

Cook and rotate to heat about every 15 minutes, spraying with Vermouth. Cook 1+10 minutes, or until internal thigh temp is around 175-180.

Carefully remove can from hen. Let hen rest about 5 minutes.

Bayou Samburgers©

Servings: 4

- 2 1/2 Pounds Extra Lean Ground Beef, 4-10 ounce patties**
- 4 Cloves Roasted Garlic, diced fine**
- Sprinkle Garlic Pepper**
- Sprinkle Limon Salt, lightly**
- To Coat Bayou Sam's Triple Blast!, lightly**
- 4 Slices Texas 1015 Onion, 1/2" thick slices**
- 4 Slices American Cheese**
- 4 Slices Smoked Edam Cheese**
- 1 Head Green Leaf Lettuce**
- 4 Each Kings Hawaiian Hamburger Rolls**
- 3 Small Roma Tomato, sliced**
- 8 Slices Claussen Dill Stacker Slices, chilled**
- To Taste Zatarains Creole Mustard**
- To Taste Miracle Whip® Light**
- To Taste Heinz Ketchup**

Roast garlic in oven until golden brown (about 30 minutes @ 300 in a small clay roaster), let cool, dice very fine. Using only the best quality, lowest fat ground beef, chuck or sirloin, make 4 10oz balls, next incorporate a clove of the finely diced roasted garlic and form into UN-uniform patties 1/2-3/4" thick.

Sprinkle or coat to taste with Limon Salt, garlic pepper and Bayou Sam's Triple Blast!

Coat onion slices lightly with olive oil and place on medium to high heat grill. After you've seared each side well, place beef patties on grill and place onion on top of patty. Keep on patty until just before topping patty with either or both cheeses. Discard or save onion, you're choice. Don't cook patties over medium well.

If you're lucky (or trashy) enough to still have a coffee can of grease on your stove, coat both sides of the Hawaiian Rolls and toast on a flat griddle or the grill.

Build your burger with your favorite condiments. These listed are some of mine.

Enjoy the summer while you can.

Even if you don't like spice, if you can't get Bayou Sam's

Triple Blast, don't fire up the grill.™

Tortuga Rum Glaze Fillet of Beef

Servings: 4

2 Tablespoons Butter, unsalted
2 Small Shallots, minced fine
3 Cloves Garlic, minced
1 Cup Tortuga Rum Liqueur
3 Cups Chicken Stock
2 Tablespoons Red Wine
2 Tablespoons Ancho Puree
2 Tablespoons Molasses
1 Teaspoon Dark Corn Syrup
1/2 Teaspoon Adobo Sauce, from can of chipotle in adobo sauce
To Taste Sea Salt
To Taste Pink Peppercorn, freshly ground
1 Tablespoon Great American Land and Cattle Seasoning
4 2" - 2 1/2" Thick Filet Mignon Steaks, room temperature
1 Cup Sweet Vermouth, in spray bottle

Melt the butter in a saucepan over medium-high heat and sweat the shallots and garlic. Add the rum, bring to a boil and reduce to 1/3 cup.

Add chicken stock, bring to a boil and reduce the heat.

Whisk in the remaining ingredients and simmer until reduced to 2 cups.

Preheat the grill to 600*.

Season the steaks on both sides with Great American, salt and pepper to taste. Just before placing on grill, spray with vermouth.

Sear and crosshatch, turn over and spray again, sear second side.

Move to cool side of grill, about 375, finish to desired doneness

Drizzle with the sauce.

Sam's Seafood Grill Citrus Prawns

©

Servings: 4

20 Colossal Prawns, Peeled to Tail, deveined
1 Part Sam's Seafood Grill "triple Blast"
1/2 Part McCormick Citrus Pepper Blend
1/4 Part Garlic Salt
1 Part Olive Oil
1/4 Part Sweet Vermouth
2 Pinches Lemon, Lime, Orange and Tangerine Zest, Each

Mix dry ingredients. Coat shrimp or any type of seafood in lite olive oil, sprinkle zest then season to coat. Grill high to very high heat. Spray often with sweet vermouth. Do not overcook.

Agave Lime Scallops

Servings: 2

12 Large Sea Scallops, preferably fresh
12 Medium Asparagus Spears, preferably fresh
8 Large Mushrooms, sliced 1/4" thick
1 Cup Orzo
2 Medium Limes, preferably fresh
1 Teaspoon Lemon Juice, preferably fresh
1 Stick Unsalted Butter, divided in half
2 Tablespoons Unsalted Butter
1 Teaspoon Garlic Oil
1 Cup Sauza Tequila
1/3 Cup White Wine, dry
1/4 Teaspoon Sea Salt
1 Teaspoon Sam's Seafood Grill "triple Blast"

Mix tequila, garlic oil, juice from 1 lime, Triple Blast & sea salt in a non-reactive dish, toss scallops gently to coat, cover and marinate in fridge at least as hour.

Place prepared asparagus spears in aluminium foil, drizzle lightly with olive oil, lime juice and a dash of lemon pepper & basil. Wrap up and set aside. Start water to boil for orzo. Preheat grill and small cast iron skillet to medium high heat. Saute' sliced mushrooms in unsalted butter, white wine & a dash of sea salt over low heat on stove. Slowly melt stick of butter to use for dipping sauce add lemon juice and mix just before serving. Cook orzo according to directions and set aside. Place asparagus hobo pack on rasied rack on grill or use indirect heat. Grill should be around 450. Let cook about 10 minutes or less. Then, cook scallops on a flat griddle or in a well heated cast skillet, using some of the marinade, mop and turn. Scallops will cook quickly, do NOT overcook!

Spears should be done at the same time seafood is ready. To plate, place 6 asparagus spears outward in wagon wheel shape on plate. Nuke orzo and place in serving cup then flip over into center of plate, slowly remove cup leaving shape intact. Next place Scallops inbetween spears. Lastly, drizzle lightly some of the butter from the mushrooms on the orzo, then top with the mushrooms. Garnish with thinly sliced, twisted lime slices.

Sam's Seafood Grill Original 2000

Coffee & Rum Liqueur Rubbed Squashes

Servings: 2

1 Medium Yellow Squash, sliced 1/3" thick, long ways
1 Medium Zucchini, sliced 1/3" thick, long ways
1 Medium Eggplant, sliced 1/3" thick, long ways
1/2 Cup Coffee, Texas Pecan, cold
1/2 Cup Nassau Royale Rum Liqueur
1/4 Teaspoon Chipotle Pepper, finely ground
1/2 Teaspoon Black Pepper
1/4 Teaspoon Sea Salt
1/2 Teaspoon Garlic Oil
2 Tablespoons Olive Oil

Over medium heat in a small sauce pan, bring coffee to a

simmer, add Rum liqueur and reduce 1/3 to 1/2, add spices. Remove from heat and let cool.

Pour coffee rum liqueur in marinating dish and whisk in oils.

Marinate squashes in coffee rum liqueur for 30 minutes.

Grill over medium heat for about a minute or so a side.

Eggplant should be last on and first off.

Sam's Chop House Texas Black Gold

Servings: 2

8 Ounces Mushroom, sliced 1/4" thick
1/2 Stick Butter, unsalted
1 Teaspoon Garlic, roasted and pureed (Alessi)
1/2 Teaspoon Chipotle Pepper
1/4 Tablespoon White Pepper, freshly ground
2 Teaspoons Veal Demi-glace, Williams and Sonoma
2/3 Cup White Wine, buttery chardonnay
1 Tablespoon Kitchen Bouquet

Melt Butter in saute pan over medium to high heat, once melted add garlic and stir as to not burn.

Add mushrooms and flip or stir to coat.

Add chipotle and white pepper. Stir

Let saute until mushrooms begin to give up their moisture, then turn up heat and de-glaze with 1/2 the white wine and reduce by one third. Then deglaze again with the rest of the wine.

Add Kitchen Bouquet and demi-glace, stir until incorporated and let simmer low for 30 minutes or so.

The longer you let it simmer, the thicker and richer the end product.

They can be removed at any desired consistency, but it's best to stir on occasion and let turn to a consistency of a this dirty motor oil.

Texas Field Peas & Rice

Servings: 4

1 Small Smoked Pork Neck
1/4 Cup Bacon, diced
1 Small Onion, diced
1/4 Cup Bell Pepper, diced small
1 Small Stalk Celery, sliced
1/2 Can Texas Field Peas, well drained
4 Tablespoon Tomato Paste
1 Cup Rice
2 Cup Water
1 Teaspoon Thyme
1/4 Cup Green Onion Tops, chopped

Cook bacon until crisp and crumbled.

Add onion, pepper, and celery and cook until the mixture is pulpy.

Add tomato paste and cook until most of the liquid in the pan has evaporated.

Add the drained field peas, thyme, salt, and pepper and cook for 2 minutes.

Add pork neck and allow to heat up.

Pour in the rice and add water to cover.

Cover the pot and allow mixture to simmer until all liquid had evaporated. Around 25 minutes or so until the rice is done.

Fluff if needed.

Top with green onion tops.

Bayou Banana Cream Pie

Servings: 8

6 Sheets Graham Crackers, divided into 12 squares
2 Tablespoons Butter, softened
1 1/2 Teaspoons Unflavored Gelatin
3 Tablespoons Boiling Water
1/3 Cup Sugar, plus 1/2 teaspoon
3 Tablespoons All-purpose Flour
2 Medium Egg Yolk
1 1/2 Cups 1% Low-fat Milk
1 Teaspoon Vanilla Extract
2 1/2 Cups Bananas, About 3 1/2, sliced
1/4 Cup Whipping Cream
1/2 Teaspoon Sugar

Preheat the oven to 350 degrees F.

Spray a 9-inch pie plate with cooking spray. In a food processor, process graham crackers until finely ground. Add butter and 1 tablespoon of water, and process until the crumb clumps together. Press crumb mixture into bottom of pie plate and about 1/2-inch up the sides. Bake in the oven for 10 minutes, then let cool.

In the meantime, make the filling. Put the gelatin in a small bowl; add 3 tablespoons of boiling water and stir until gelatin is dissolved. In a medium saucepan, whisk together 1/3 cup of sugar and the flour. In a medium bowl lightly beat the milk and eggs together. Add the egg and milk mixture to the saucepan and whisk so the flour and sugar dissolve. Cook over a medium heat, stirring constantly, for 10 minutes, until mixture comes to a boil and has thickened. Stir in the vanilla extract and gelatin. Set aside to cool slightly

Arrange the sliced bananas on the graham cracker crust and pour the pudding on top. Place in the refrigerator until the pudding has set, about 3 hours.

Whip the cream with an electric beater. When it is about halfway done, add 1/2 teaspoon of sugar, then continue whipping until fully whipped. Put the whipped cream in a plastic bag, concentrating it in 1 corner of the bag. Snip that corner off the bag and squeeze the whipped cream out of the bag in a decorative pattern around the pie.

Pier House Key Lime Pie

Servings: 8

4 Eggs, separated
1 Cup 14 Oz. Sweet Condensed Milk
1/2 Cup Key or Persian Lime Juice
1/2 Teaspoon Cream of Tartar
1 9" Graham Cracker Crust
4 Egg Whites
4 Tablespoons Sugar

Preheat oven to 325 degrees. With an electric mixer, beat the egg yolks on high speed until thick and light in color. Turn off mixer and add the condensed milk. Mix on low speed. Still on low speed, add half the lime juice, cream of tartar and then the remaining lime juice. Mix until blended. Pour into prepared crust and bake for 10 to 15 minutes or until the center is firm and dry to the touch. Freeze for at least 3 hours before topping with meringue. To make meringue, heat the egg whites and sugar in the top of a double boiler, stirring frequently, to 110 degrees. Beat on high speed until stiff peaks are formed. Top the frozen pie and return it to the freezer until ready to serve. It keeps for several days.

Tortuga Berries©

Servings: 2

12 Large Strawberries, pitted and quartered
2 Teaspoons Sugar
1 Large Banana, sliced 1/3" thick
1 Tablespoon Tortuga Rum Liqueur

Place strawberries in bowl, stir in sugar, drizzle Tortuga and mix lightly. Spoon into martini glasses and refrigerate one hour. Just before serving, slice banana and mix in with strawberries.

Border Buttermilk

Servings: 8

1 Large Can Frozen Pink Lemonade
8 Ounces Sauza Silver Tequila

Place contents of can into regular size blender, add tequila (2/3 of a can), fill with ice.

Blend on high, gently rocking mixer to move ice to bottom.

Blend at least 1 to 1 1/2 minutes until color has lightened to a lighter pink.

Pour up in margarita glasses.

Mojito

1 Teaspoon Lime Juice
2 Teaspoons Simple Sugar Syrup
2 Pinches Fresh Mint, muddled
1 1/2 Ounces Bacardi Limon Rum
1/2 Ounce Triple Sec
Splash Club Soda
Splash Sprite
1/2 Small Key Lime, for garnish

Muddle lime juice, syrup and fresh mint.

Add Rum and Triple Sec

Top with soda and sprite to taste

Garnish with Key Lime and whole mint sprig.

Samarita - Tamed

Servings: 2

4 Ounces Sauza Silver
2 Ounces Grand Marnier
2 Ounces Lasco Lime Mix, Mixed per directions
1/8 Teaspoon Daminana
1 Medium Clemantine Orange, Juice From
1/4 Medium Lemon, Juice From
Cocktail Rim Sugar
Margarita Salt
4 Large Santa Barbara Olive Company - Double Stuffed Olives

In a well chilled stainless mixing glass half full of ice add liquids, straining pulp and seeds.

Shake very well.

Mix Cocktail rim sugar and salt 1/4-3/4 portions. Rim glasses with mixture.

Pour up in chilled rimmed margarita or martini glasses with shaved ice.

Garnish with Santa Barbara Olive Company Double Stuffed Olive.