

SUMMER GRILLING & ENTERTAINING RECIPES

CHICKEN SATAY

- 1 lb chicken tenders or breast strips
- 1 tsp. minced garlic
- 1 tsp. cilantro
- 1 Tablespoon brown sugar
- 1 tsp. black pepper
- 2 tsp. salt
- 1/2 cup soy sauce
- 2 tsp finely chopped ginger root
- 2 Tablespoons lime juice
- 4 Tablespoons peanut oil
- 1 tsp. white vinegar

skewers – soaked in water for at least 30 minutes.

Combine all of the ingredients in a plastic zip lock bag or plastic container. Chill for at least 30 minutes. Thread chicken tenders on to the skewers. Throw out the remaining marinade sauce. Cook on a grill until 165 degrees in the center.

BASIL MAYONNAISE

- 1/2 cup real mayonnaise
- 1 tsp. capers
- 4 medium leaves fresh basil chopped fine
- 1 tsp lemon juice
- 1 tsp kosher salt
- 2 splashes bottled hot pepper sauce

In a small bowl combine all ingredients. Mix with a blender or in a food processor.

EMERIL'S MATTE D'HOTEL BUTTER

- 1/2 pound (2 sticks) unsalted butter (at room temperature)
- 1/4 cup minced fresh parsley
- 1 Tablespoon + 1 teaspoon fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Combine all ingredients into a food processor and blend well. Roll into a log and wrap in plastic.

Place in the refrigerator to harden.

LAVENDER MUSTARD

- 1 cup chopped lavender
- 1/4 cup honey
- 1/4 cup balsamic vinegar
- 1/4 cup Dijon mustard
- 1/4 cup grain mustard
- Salt and freshly ground pepper

Combine all ingredients in a mixing bowl and season with salt & pepper.

FRESH TOMATO BASIL CAPRESE KABOBS

- 1/2 cup extra virgin olive oil
- 2 tablespoon lemon juice
- 2/3 cup coarsely chopped fresh basil or lemon basil leaves
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 pint cherry tomatoes
- 1 pint yellow cherry tomatoes
- 2 medium zucchini or yellow squash cubed
- 1 lb fresh mozzarella cheese, cubed
- 34 (6 inch) bamboo skewers
- fresh basil leaves to garnish

In a large bowl, mix oil, lemon juice, basil, salt, and pepper using a wire whisk. Add tomatoes, zucchini and cheese, Cover and refrigerate for 30 minutes. Drain vegetables, reserving olive oil mixture. Thread skewers alternately with tomatoes, zucchini and cheese; top with basil leaves. Serve kabobs with reserved oil mixture.

LAVENDER SCENTED CRÈME BRULEE

2 cups heavy cream
2 tablespoons dried lavender flowers
4 egg yolks
1/2 cup sugar + more to use on top to caramelize
1/2 tsp vanilla extract

Preheat oven to 325 degrees. Combine the cream and lavender leaves in a small sauce pan over medium heat and bring to a simmer.

Remove the pan from the heat and allow to steep for 10 minutes. Allow to cool, and strain out the lavender flowers

Whisk egg yolks, 1/2 cup sugar and the vanilla in a bowl. Slowly add 2 tablespoons of the cream mixture to the egg mixture. Stir well. Continue adding 2 tablespoons of the warm cream mixture to the egg yolk mixture. (You are tempering the eggs slowly).

Pour into 4 six ounce ramekins. Place the ramekins in a baking pan. Add water to the pan to come half way up the sides of the ramekins. Place carefully in the oven. Bake 20 minutes.

Begin checking to see if the brulees are set. Carefully wiggle one of the ramekins. Continue to bake until set. Cool.

Spread 1 teaspoon of sugar over the brulees. Use a kitchen torch or the broiler to caramelize the tops. Serve immediately.

HERB DE PROVENCE CHICKEN WITH SAUTED SPINACH

Chicken breasts
Egg wash (beaten egg with a little water or milk added)
Bread crumbs seasoned with herbs de provence (available at United Market Street)
Oil for skillet

Fresh spinach
Fresh chopped garlic
Oil for skillet
Salt & pepper

Place skillet with oil on burner on medium heat to warm up.

Pat chicken breasts dry with a paper towel... dip each in the egg wash.

Dip into bread crumbs

Place into hot oil in skillet. Saute until brown on both sides. Place chicken onto a baking sheet with sides. Place in a 350 degree oven to finish cooking. Bake until 165 degrees in center.

Rinse and dry fresh spinach. Wipe out skillet, add small amount of oil. Heat. Add garlic and saute for 2-3 minutes. Place spinach into skillet season and stir until just barely wilted. Remove to a serving dish. Add chicken from oven.

For a sauce, melt 2 tablespoons of flour in a sauce pan. Add 2 tablespoons flour. Stir out lumps. Add 1 cup of liquid made up of milk or cream and chicken stock. Stir until the mixture starts to simmer. Season with salt and pepper and the herbs de provence. Canned artichoke hearts are great additions.



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