

TRY THESE SUMMER FUN RECIPES!



GRILLED SHRIMP TACOS WITH AVOCADO SALSA

Servings: 4
Prep Time: 25 Minutes
Cook Time: 5 Minutes
Total Time: 30 Minutes

INGREDIENTS

FOR THE SALSA

1 small shallot, roughly chopped
1 jalapeño pepper, seeded and roughly chopped
2 garlic cloves, roughly chopped
1 tomato, seeded and diced
1 avocado, pitted and diced
¾ teaspoon salt
1 tablespoon fresh lime juice, from half a lime
¼ cup loosely packed fresh cilantro leaves, coarsely chopped

FOR THE SHRIMP

1½ tablespoons olive oil
1½ teaspoons chili powder
½ teaspoon salt
Scan ⅛ teaspoon cayenne pepper
1½ pounds large (31/35) or extra large (26/30) shrimp, peeled, de-veined, and tail removed, thawed if frozen

FOR ASSEMBLING

8 to 10 six-inch corn or flour tortillas
2 cups chopped red cabbage, for serving
2 limes, cut into wedges, for serving
1 cup sour cream, for serving

INSTRUCTIONS

MAKE THE SALSA: Put the shallot, jalapeño pepper, and garlic in the bowl of a food processor fitted with the metal blade and process until finely chopped (a mini food processor is best, but large will work too) Transfer the mixture to a medium bowl. Add the chopped tomatoes, avocado, salt, lime juice, and cilantro to the bowl and stir to combine. Set aside. **Make-Ahead Instructions:** The avocado salsa can be made up to 8 hours ahead of time; place a piece of saran wrap inside the bowl and directly over the mixture to prevent discoloration and refrigerate.

MAKE THE SHRIMP: Heat the grill to medium. Meanwhile, in a large bowl, combine the olive oil, chili powder, salt, cayenne pepper, and shrimp. Mix until the shrimp are evenly coated with seasoning. Grease the grill with a wad of paper towels dipped in vegetable oil or non-flammable cooking spray. Place the shrimp on the grill and cook, covered, until just opaque, 1½ to 2 minutes per side. Place the shrimp on a serving platter and cover to keep warm. Grill the tortillas until warm and slightly charred, about 20 seconds per side. **Make-Ahead Instructions:** The shrimp can be tossed with the oil and seasoning, covered, and refrigerated up to 1 day ahead of time.

SET THE TABLE: Place warm tortillas, grilled shrimp, avocado salsa, cabbage, limes and sour cream on the table for everyone to assemble their own tacos.

By Jennifer Segal/OnceUponachef.com



JICAMA APPLE SLAW

Yield: 4-5 servings

INGREDIENTS

- 1 jicama, peeled and julienned
- 1 green apple, cored and julienned
- 1/2 red bell pepper, julienned
- 1/2 large jalapeño, julienne (remove seeds for less spice)
- 1/2 red onion, thinly sliced

For the dressing

- zest of 1 lime
- 1/4 cup lime juice
- 3 tablespoons olive oil
- 3 tablespoons minced cilantro
- hefty pinch of salt
- pinch of black pepper

INSTRUCTIONS

1. Place all sliced fruits and veggies in a large bowl.
2. Whisk together all ingredients for the dressing.
3. Pour dressing over veggies and toss until completely coated.
4. Eat on the side, eat on tacos, eat on anything!

From PaleOMG.com

GRILLED PEACHES WITH BOURBON VANILLA WHIPPED CREAM

INGREDIENTS

- 1 cup heavy cream
- 2 tablespoons sugar
- 1/2 teaspoon vanilla extract
- 1 teaspoon bourbon
- 6 peaches, halved (with pits removed)
- Olive oil

INSTRUCTIONS

Whip the cream in an electric mixer, adding the sugar, vanilla, and bourbon as it starts to thicken. Continue whipping until soft peaks form, about 4 or 5 minutes. Refrigerate.

Brush peaches with oil on the cut side and place on the top rack of the grill for 10 or so minutes, giving the fruit a chance to warm through and soften a bit.

Remove peaches from the grill, flip over to plate, and top with a big dollop of the whipped cream. A fantastic alternative to the whipped cream is ice cream, drizzle the whole thing with a touch of fine sea salt and freshly grated nutmeg and serve with a shot of bourbon!

