

spirited cooking

**Beer-Batter Shrimp**

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|-------------------------------------------|----------------------|
| 2 lb. shrimp, butterflied, leave tails on | 1 cup flour          |
| 2 tsp. salt                               | 1 tsp. baking powder |
| 1/2 tsp. ground pepper                    | 3/4 cup beer         |
| 1/2 cup milk                              | 2 large eggs         |
| 3 cups vegetable oil                      |                      |

Mix dry ingredients in a large bowl. Whisk in beer, milk, and eggs. Add shrimp and let stand for 30 minutes. Heat oil in a deep fryer or a deep, heavy pot to 365°. Drop shrimp in hot oil one at a time and cook in small batches, turning them approximately every 4 minutes until golden brown. Drain on paper towels. Serve warm with Mango-Avocado Salsa.

Mango-Avocado Salsa:

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|--------------------------------------------|-----------------------------------------|
| 1 large ripe mango, peeled and diced small | 1 large avocado, peeled and diced small |
| Juice of one lime                          | 1/4 cup red pepper, diced small         |
| 1 jalapeño pepper, minced                  | Pinch of salt                           |
| Drizzle of honey                           | Tabasco to taste                        |

Peel and dice the mango, avocado and a small red pepper. Puree half the mango and add the remaining ingredients. Add salt, honey and Tabasco to taste. Makes one cup.

WINE SUGGESTION:  
**LULU B.**  
**CHARDONNAY**



**Grilled Chicken Breast with Peach and Onion Relish**

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|------------------------------------------------------------------------|------------------------------------------------|
| 2 lb. ripe peaches (about 6 medium)<br>peeled, pitted, cut into wedges | 2 TBSP fresh lemon juice                       |
| 1-1/2 cup red bell pepper, chopped                                     | 1-2 TBSP olive oil                             |
| 2 TBSP curry powder                                                    | 1-1/4 onion, chopped                           |
| 1/2 cup brown sugar, firmly packed                                     | 1/2 tsp. cayenne powder                        |
| 1/2 cup cilantro, coarsely chopped                                     | 1/2 cup cider vinegar                          |
| 6 skinless, boneless chicken breast halves                             | Kosher salt and freshly ground pepper to taste |

Combine peach wedges and lemon juice in medium bowl. Place chopped pepper and onion in medium non-stick saucepan. Stir until crisp-tender, about 5 minutes. Add curry and cayenne, then stir. Pour in brown sugar and stir until dissolved, about 2 minutes. Add vinegar and peach mixture to saucepan and cook until heated through, about 5 minutes. Season to taste with salt and pepper. Transfer to a bowl, cool, then add cilantro. Barbeque or broil chicken until just cooked through, about 4 minutes each side. Cut into thin diagonal slices. Arrange on plates topped with peach relish.

**Pear, Pecan and Gorgonzola Salad with Raspberry-Walnut Vinaigrette**

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|------------------------------------------------------------|----------------------------|
| 1/2 cup pecans, toasted and broken                         | 2 ripe, firm Bosc pears    |
| 1 TBSP lemon juice                                         | 8 cups mixed baby lettuces |
| 1/3 cup Gorgonzola cheese, sliced and crumbled into pieces |                            |

Raspberry-Walnut Vinaigrette:

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|------------------------------------------------|---------------------|
| 3 TBSP raspberry vinegar                       | 4 TBSP walnut oil   |
| 4 TBSP vegetable oil                           | 1 TSP Dijon mustard |
| Kosher salt and freshly ground pepper to taste |                     |

Whisk together all ingredients.

Toast pecan halves for 8-10 minutes at 375° on a cookie sheet. Cool. Assemble greens in a large bowl. Set aside. Peel pears and cut into quarters, trim. Fan each quarter into four horizontal slices. Place in a bowl and cover with a solution of lemon juice and water to prevent browning. To serve: lightly dress salad greens with vinaigrette, drain and fan pear slices on top with 1/8 amount of Gorgonzola and pecans. Drizzle 1 teaspoon vinaigrette over pears, nuts and cheese. Garnish with nasturtium flowers if desired. Serves 8.