

Summer '21

Purity 2016

Spicy Shrimp Creole

Ingredients

~ 1 Cup Rice (makes 4 servings) ~ 6 Tbsp butter ~ 1 Tbsp Worcestershire Sauce ~ 1/2 squeezed lemon ~ 1/2 Tsp fine herbs ~ 1 bay leaf ~ 1/2 Tsp dried thyme ~ 3 Tbsp Olive Oil ~ 2 lbs large shrimp, peeled and deveined ~ 2 Tbsp chopped fresh parsley ~ Hot pepper sauce (to taste)

Directions

Step 1 - Cook rice in rice cooker until done. Drain.

Step 2 - While rice is cooking, melt butter in a small saucepan over very low heat. Add Worcestershire and Hot pepper sauce. Mix well. Stir in lemon juice, herb mix, bay leaf, and thyme. Keep warm, but do not simmer.

Step 3 - Heat oil in large skillet. Saute shrimp in oil for 3-4 minutes, or until pink. Pour off all but 1 Tbsp of liquid from skillet. Remove and discard bay leaf. Add butter sauce and still well. Add in parsley, stir. Serve over rice.

Cabernet Sauvignon 2018

BBQ Bleu Cheeseburgers

Ingredients

~ 3 lbs lean ground beef ~ 6 Oz crumbled blue cheese ~ 1 Packet Onion Soup Mix ~ 1/4 Tsp hot pepper sauce ~ 1 Tsp Worcestershire Sauce ~ 1 Tsp coarse ground pepper ~ 1-1/2 Tsp salt ~ 1/2 Cup Dijon mustard ~ 1/2 Cup BBQ Sauce of choice (or Ketchup) ~ 12 French Rolls (or Hamburger buns)

Directions

Step 1 - In a large bowl, hand mix ground beef, blue cheese, onion soup mix, hot pepper sauce, Worcestershire sauce, black pepper, salt, mustard, and BBQ sauce.

Step 2 - Preheat grill for high heat. Gently form the burger mixture into ~12 patties.

Step 3 - Oil grill grate. Grill patties 5 minutes per side, or until well done. Serve with desired toppings on rolls.

Silver Pencil

Pasta Alfredo

Ingredients

~ 1-1/2 Cup heavy cream ~ 1/4 Cup butter ~ 1/2 Cup fresh grated parmesan ~ Salt ~ Pepper ~ Cumin (or spice of choice) to taste ~ 1/4 lb thin sliced Prosciutto (or protein of choice) ~ Pasta of choice ~

Directions

Step 1 - In a large part, bring water to a boil. Add pasta and cook to desired tenderness.

Step 2 - In a small sauce pan, bring heavy cream, butter, and cumin to a boil. Once boiling, reduce heat to simmer and allow sauce to thicken for a few minutes. Add salt and pepper.

Step 3 - While sauce is thickening, cut the slice prosciutto into thin strips, then cut those strips in half.

Step 4 - In a large bowl, add the sauce, pasta, parmesan, and prosciutto and toss.