

School of Cooking

Martin's

Herbs & Spices

Hosted by Chef Eileen Quinn

September 15, 2009

Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Red Pepper Pesto

Ingredients

1 jar roasted red peppers
1/2 cup fresh cilantro
6 T. olive oil
3 T. balsamic vinegar
1 clove garlic
1/2 t. dry mustard
1/2 t. ground coriander
big pinch of cinnamon
3/4 cup whole almonds

Instructions

Puree first 8 ingredients in food processor until almost smooth. Add nuts and process until finely chopped but not ground.

Season with salt and pepper to taste. Let stand at room temp for about an hour for flavors to develop and merge. Can be made two days in advance.

Very good with pasta or as a dip for grilled chicken bites.

Olive Pesto

Ingredients

2 cups olives (your choice of type - use the olive bar for interesting flavors!)

1 cup pine nuts

2 garlic cloves

2 cups parsley

1/2 lemon, zested

1/2 cup olive oil

Parmesan cheese

Instructions

Place olives, pine nuts, garlic, parsley, and lemon zest in food processor. Slowly stream in olive oil to desired consistency. Stir in Parmesan and adjust seasoning for salt or pepper.

Delicious over hot pasta (save a little of the pasta cooking water if needed to thin the sauce once it is added to the pasta) as a dip or spread, or as a sandwich condiment.

Barbequed Shrimp New Orleans Style

Ingredients

3 slices bacon, chopped

1/2 lb. margarine (yes, margarine!)

2 T. Dijon mustard

1 1/2 t. chili powder

1/4 t. dried basil

1/4 t. dried thyme

1 t. ground pepper

1/2 t. dried oregano

2 cloves crushed garlic

2 T. Rex crab boil (or similar brand)

1 t. Tabasco

1 1/2 pounds large shrimp, shells on

Instructions

Preheat oven to 375 degrees

In a small frying pan fry bacon till clear. Add margarine and all other ingredients except shrimp.

Simmer for 5 minutes.

Place shrimp in an open baking dish and pour sauce over. Stir.

Bake uncovered for 20 minutes, stirring twice.

Serve hot at once!

You may peel before serving but not before cooking!

Serve with bread for "slurping".

Very messy!

(This is the the Frugal Gourmet's - Jeff Smith - recipe in his own words. If you remember him, he was quite the character and quite the TV chef in his day.)