

From:

GERALDINE GILLILAND'S KITCHEN

SHRIMP SALAD WITH AVOCADO, CORN & FIELD GREENS

Serves 4-6 persons

- 16** large shrimp, peeled and deveined
- 2** ears fresh corn, kernels scraped and steamed 3 minutes
- 3** ripe Roma tomatoes, peeled, seeded and diced
- 4** thick slices of sweet Maui or other sweet onion
- 1** avocado, peeled and sliced
- 12** ounces mixed baby lettuces
- Santa Maria Salt** to season onion and shrimp

BALSAMIC LIME VINAIGRETTE

- ½** cup olive oil
- ½** cup Balsamic Vinegar
- Juice** of one lime
- 1** tablespoon sugar
- ½** shallot, peeled and minced
- Salt** and pepper

- 1.** In a small bowl mix 1 tablespoon Balsamic Lime Vinaigrette with the corn. In another bowl mix 1 tablespoon vinaigrette with the tomatoes. Season each mixture with salt and pepper and set aside.
- 2.** Brush onion slices with oil and season with seasoned salt and grill for 10 minutes until soft and charred. Set aside and keep warm.
- 3.** Brush shrimps with oil and grill for 3-6 minutes and seasoning with Santa Maria Salt (recipe in Season One) as you turn them. Do not overcook. Keep warm
- 4.** Toss greens with enough vinaigrette to coat and plates on 4-6 plates. Arrange corn, and tomatoes in separate piles on one end of the plate. Fan the avocado slices on other end of plate. Strew onion slices and shrimp down the center on top of greens. Serve at once

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NEW YORK STRIP STEAKS WITH BLUE CHEESE & WATERCRESS, MUSHROOM SALAD IN A HONEY MUSTARD VINAIGRETTE SERVES 4

4 10 ounce New York strip steaks, choice or Prime, about 1 ½ inches thick
Santa Maria salt to season (recipe in Season One)
Basting liquid: 1 cup olive oil, ¼ cup vinegar, ¼ cup chopped garlic
4 slices blue cheese, about 1 ounce each

SALAD

6 cups watercress, or watercress mixed with arugula
2 cups bean sprouts, cleaned
16 large white mushrooms, sliced
4 heirloom or fresh tomatoes, quartered

HONEY MUSTARD VINAIGRETTE

2 tablespoons sherry wine vinegar
2 tablespoons grainy mustard
1 teaspoon Dijon mustard
1 tablespoon honey
1 cup safflower oil
Salt and fresh pepper

- 1.** To make the vinaigrette, whisk the vinegar, mustards and honey in a bowl. Slowly whisk in the oil. Set aside. Toss together the watercress, bean sprouts, mushrooms and tomatoes and refrigerate until ready to use.
- 2.** Brush both sides of the meat with the basting liquid and sprinkle Santa Maria salt on them. Cook over an open fire for 5-6 minutes per side for medium rare. Just before done, place a slice of cheese on top of the meat and allow cheese to melt, about 1 minute.
- 3.** Toss the salad with the dressing just before serving, with just enough dressing to lightly coat.

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LEEK AND BASIL STUFFED SWORDFISH WITH TOMATO BASIL BEURRE BLANC

SERVES 4

4 7 ounce swordfish steaks, about one inch thick

Santa Maria salt and basting liquid to grill (recipes Season One)

- 1** large or 2 small leeks, cleaned, sliced
- 4** ounces fresh sliced or grated mozzarella cheese
- 2** tablespoons chopped basil
- O**live oil for cooking

- 1.** Sauté the leeks in 2 tablespoons olive oil over medium heat. Season with salt and pepper to taste. Cool to room temperature.
- 2.** To make a pocket in the fish, hold fish flat with palm of hand and insert the point of a sharp knife midway between the thickness of the fish and gently work the knife horizontally about halfway to two-thirds through the length of the steak. Leave about ½ inch of the sides uncut. Stuff a spoonful of leek, a slice or two of cheese, and fresh basil gently inside the slit.
- 3.** Brush the fish with a little basting liquid and sprinkle salt on fish and place on an oiled grill. Cook over medium heat for 2-3 minutes, rotate the fish to make grill marks, and cook for 2 more minutes, covered with a pan if you like. Turn fish over and grill, covered, for an additional 4-5 minutes.
- 4.** Serve with Tomato Basil Sauce

TOMATO BASIL BEURRE BLANC

- 2** tablespoons dry white wine
- 1** tablespoon chopped shallot
- 1** tablespoon heavy cream
- 4** ounces sweet butter
- 1-2** tomatoes, peeled and diced
- 5** fresh basil leaves, stems removed, chiffonade

Reduce the wine and vinegar and shallots to a glaze in a non aluminum pan. Add the cream and boil one minute. Add butter, piece by piece, with a wire whisk raising the pan on and off the heat to prevent the butter from becoming oily. You will see the butter turning to a whitish creamy sauce. Add the chopped tomato and basil and season with salt and pepper.

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TURKEY BROCHETTES WITH LIME COCONUT MARINADE, CHUNKY EGGPLANT SALAD AND SPICY PEANUT SAUCE

SERVES 8

LIME-COCONUT MARINADE

- 1/2 cup coconut milk
- 1/4 cup safflower oil
- 1/4 cup chopped cilantro
- 1/4 cup fresh lime juice
- 1 teaspoon minced ginger
- 1 jalapeño chile, seeded and chopped
- 2 tablespoons sugar
- 2 teaspoons garam masala
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons salt
- 1 teaspoon turmeric

1 boneless turkey breast, about 4 lbs, cut into one inch pieces

2 large onions, cut into one inch wedges

1. Combine all ingredients for the marinade in a large bowl and pour into a ziplock bag. Add turkey, seal and gently rotate to coat. Marinate for 3 hours in the refrigerator, turning from time to time to distribute the marinade.
2. Have 16 stainless steel or bamboo skewers ready. Soak bamboo skewers in water first for 20 minutes. Thread the turkey and onion on skewers. Place on a lightly oiled grill and cook over medium heat until turkey is cooked through, brushing with marinade and turning to grill evenly. Remove to a platter and keep warm

SPICY GARLIC AND PEANUT SAUCE

makes 2 cups

- 2 tablespoons safflower oil
- 1/2 cup coconut milk
- 1 cup chopped onion
- 1/2 cup nam pla, Thai fish sauce
- 1/4 cup minced garlic
- 3 tablespoons fresh lime juice
- 1/4 cup minced ginger
- 6 tablespoons sugar
- 1/2 tablespoon dried red chile flakes

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- 1** cup smooth peanut butter
- 1** teaspoon ground cumin
- ¼** cup chopped cilantro

- 1.** Heat oil in a frying pan and sauté onion and garlic, ginger, chile flakes and cumin until lightly brown, about 6-8 minutes.
- 2.** In a small bowl combine coconut milk, fish sauce, lime juice and sugar and stir in peanut butter. Add this to the mixture in the pan. Cook over medium low heat about 5 minutes, constantly stirring to prevent sauce from sticking. If the sauce gets too thick, thin out with a little coconut milk or water. Remove from heat and stir in chopped cilantro

CHUNKY EGGPLANT SALAD

- 2** medium eggplants, about 3 pounds
- 1** tablespoon chopped oregano, or marjoram
- 2** tablespoons virgin olive oil
- 1** tablespoon chopped chives or parsley
- ¼** cup rice vinegar
- ¼** teaspoon chile powder
- ½** red onion chopped, about ¼ cup
- Salt** and fresh pepper
- 4** cloves garlic, minced
- Cilantro** or parsley leaves to garnish

Pierce eggplants with a fork and rub with a little oil. Grill over medium coals for about 45 minutes or until skins are charred and the inside very soft, turning several times. Cool to room temperature. Peel, remove stems and chop coarsely. Mix the pulp with remaining ingredients and chill at least 30 minutes. Garnish with cilantro leaves.

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CHERRY-CHOCOLATE SHORTCAKES WITH WHIPPED CREAM 8 SERVINGS

- 2 cups all purpose flour
- ¼ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 4 oz chilled sweet butter, cut into ½-inch cubes
- 3 ounces semi- sweet chocolate, grated coarsely
- ½ cup whole milk
- 1 large egg

CHERRIES

- 1 ½ pounds fresh Bing cherries, stemmed, pitted, halved
- ¼ cup sugar
- 1 tablespoon kirsch or other liqueur
- ⅓ cup cherry jam or preserves

TOPPING

- 1 ½ cups chilled whipping cream
- 2 tablespoons sugar
- 1 tablespoon kirsch

1. Heat oven to 400° F and spray a large baking sheet with butter spray. Sift flour, sugar, baking powder & salt in large bowl and add butter, Rub in with fingertips until mixture resembles coarse oatmeal. Mix in chocolate. Beat milk and egg in small bowl and gradually add milk mixture to dry ingredients, tossing until dough comes together in moist clumps. Gather dough together and turn onto a floured surface and gently knead 5 turns to combine. Shape gently into 8 inch log and cut log crosswise into 8 rounds: shape each into 2-1/2 by 3/4-inch round and arrange on baking sheet. Bake until bottoms are golden, about 15 minutes. Can be made 6 hours ahead. Cool completely, wrap in foil to re-warm and re-warm in oven at 350° F.
2. Combine cherries, sugar and kirsch in medium bowl. Let stand until juices form, about 3 hours. Strain cherry juices into small pan and mix in jam. Cook over medium heat until jam melts and juices form thick syrup, stirring often, about 8 minutes. Mix syrup into cherries.
3. Beat cream with sugar and kirsch. Cut biscuits in half and top with cherry and cream.

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