

**From:**

## GERALDINE GILLILAND'S KITCHEN

### HERB ROASTED SEABASS WITH SALSA VERDE

6 Servings

- 4 tablespoons olive oil
- 6 8 oz sea bass fillets
- 2 tablespoons fresh lemon juice
- 1 tablespoon chopped parsley
- 2 teaspoons chopped thyme
- 2 teaspoons chopped oregano

1. Preheat oven to 450F. Lightly brush baking sheet with olive oil. Place fish filets on baking sheet and brush with olive oil. Drizzle with lemon juice, sprinkle with salt and pepper and then herbs.
2. Bake fish until just opaque in the middle 10-20 minutes depending which kind of seabass you are using. Spoon some salsa verde over fish and pass the remaining salsa separately.

#### SALSA VERDE

- 1 cup extra virgin olive oil
- 1 cup chopped fresh parsley
- 1/3 cup chopped fresh chives
- 1/4 cup drained capers, chopped
- 2 cloves garlic, minced
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh oregano
- 1/2 teaspoon chopped fresh rosemary
- 1/3 cup fresh lemon juice

Mix all ingredients in a medium bowl and season with salt and pepper. This can be made 1 day ahead. Serve at room temperature.

**Malibu, California**

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## **GERALDINE GILLILAND'S KITCHEN**

### **CHERRY SMOKED TUNA STEAKS**

**6** Servings

- 6** 6oz Tuna steaks
- 1** cup tamari sauce or teriyaki sauce
- 2** tablespoons lemon juice
- 2** tablespoons lime juice
- 2** tablespoons ginger
- 1½** tablespoons garlic
- 2** tablespoons cherry wood chips

- 1.** Mix the tamari with lemon, lime, ginger and garlic and marinate tuna for 2 hours.
- 2.** Smoke for 13 -14 minutes on medium heat using cherry wood chips. At this point the tuna is slightly raw in the center and is fantastic. If you prefer it completely cooked you can finish by grilling 2 minutes on each side. This is something fantastic

### **PERUVIAN POTATO MIXED GRILL**

Potatoes seemed to originate in the mountainous country in South America country of Peru. It is the home of the distinctive purple potato. In fact Peru grows more different types of potatoes than any other country in the world. The following recipe uses a variety of potatoes available at Farmers markets and specialty shops.

- 2** lbs mixed potatoes including purple, camotes, sweet potatoes & yukon gold
  - 4** tablespoons sweet butter
  - 2** cloves garlic, minced
  - 2** tablespoons chopped Italian parsley
  - Salt and pepper to taste**
- 1.** Place potatoes in a large pot of cold water and bring to a boil and cook over medium heat, uncovered, until tender, about 10 minutes for small potatoes and 20-30 minutes for large. Drain them and plunge into cold water to stop cooking. Peel with a paring knife and cut lengthwise into ½-inch thick slices.
  - 2.** Preheat grill to high.
  - 3.** Melt butter with garlic and parsley over high heat. Bring to a sizzle and cook but do not let garlic get brown. Remove pan from heat.
  - 4.** When ready to cook preheat a vegetable grate for 5 minutes and brush the potatoes with the butter mixture. Grill, turning with tongs until golden brown on both sides, 2-3 minutes per side. Season with salt and pepper as they cook.
  - 5.** Alternately cook on the stove top grill if you do not feel like lighting the BBQ grill.

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## **GERALDINE GILLILAND'S KITCHEN**

### **CEDAR PLANKED SALMON WITH SWEET PEPPER SAFFRON SAUCE**

Serves 8

Eight cedar planks, untreated, soaked in water for 2 hours, or  
Eight 3-by-8 inch untreated cedar shingles available at lumber yards

Vegetable oil for brushing cedar  
8 salmon fillets, about 6 ounces each  
Olive oil for brushing salmon  
Kosher salt and fresh ground pepper

#### **SWEET PEPPER SAUCE**

2 tablespoons olive oil  
1 large onion, coarsely chopped  
4 bell peppers, yellow or red, grilled, peeled and coarsely chopped  
1 cup white wine  
Large pinch saffron threads  
½ cup heavy cream  
Kosher salt and black pepper

1. Sauce: Heat oil in a large sauté pan add onion and cook until soft. Add the peppers and cook for 10 more minutes. In a small bowl combine the wine and saffron and add the wine mixture to pan. Raise heat and cook until almost dry. Pour the mixture into a blender and blend until smooth. Return sauce to a clean pan and over medium heat, add the cream and simmer 10 minutes. Season with salt and pepper. This sauce may be kept 1 day. Best served at room temperature.
2. For the salmon: Method One in the oven. Heat oven to 400° F and place the salmon on top of the cedar plank which has been brushed with vegetable oil. Brush salmon with olive oil and season with salt and pepper. Bake in the oven until salmon is moist, about 13 minutes
3. Grill Method: Remove cedar shingles from water and brush with vegetable oil. Place on the grill and allow to heat through, about 10 minutes. Tear off 8 12" squares of foil and place one shingle on each square using tongs. Brush each side of salmon with olive oil and season with salt and pepper. Place a salmon filet on each shingle and fold the edges of the foil together on all sides to seal pack. Carefully place the packs on the grill and grill until medium, about 8 minutes
4. Serve salmon on large serving platter and accompany with a bowl of sweet pepper sauce

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## GERALDINE GILLILAND'S KITCHEN

### PACIFIC RED SNAPPER IN CORN HUSKS WITH CORN RAJAS AND ROASTED JALAPENO-LIME BUTTER

Serves 8

#### JALAPEÑO-LIME BUTTER

- 3 jalapeño peppers
- Olive oil for rubbing peppers
- 1 cup fresh lime juice
- 1 tablespoon honey
- ½ teaspoon kosher salt
- ½ pound sweet butter, softened

#### RED SNAPPER

- 20 corn husks soaked in water for 2 hours
- 8 red snapper filers, about 6 ounces each
- 1 white onion, diced
- 4 ears of corn
- 1 poblano pepper, roasted, peeled and diced
- Olive oil for frying
- 8 large squash blossoms, cleaned and chopped
- 4 sprigs of epazote, chopped

Lime slices and epazote to garnish

1. **Corn Rajas:** Heat olive oil in a large sauté pan and begin frying onion. Remove corn from husks and add to pan and cook until they are soft. Add squash blossoms and cook 2 more minutes. Add poblano chile and cook 1 more minute. Add epazote and remove from heat and set aside to cool
2. **Snapper:** Brush each filet with olive oil and season with salt and pepper. Lay 2 overlapping corn husks on a work surface and place a spoonful of rajas inside and place fish on top. Wrap fish and tie up with strips of corn husk. Either grill 4 minutes on each side, or place in the oven and bake for 12 minutes. To serve, arrange fish packets on a large platter and cut open each packet. Place a large dollop of butter over fish.
3. **Jalapeño-Lime Butter;** Either grill the peppers over fire, or roast them over a gas burner until charred on all sides. Peel, seed and coarsely chop. In a small pan over high heat, bring the lime juice to a boil and reduce to ¼ cup. Place the reduced lime juice, jalapeños, honey, salt and butter in a food processor and process until smooth.

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## GERALDINE GILLILAND'S KITCHEN

### GRILLED SHRIMP WITH MANGO MAYONNAISE & FRIED CILANTRO

Serves 8

32 jumbo shrimp, peeled and deveined with tail left on

Olive oil

Salt and pepper

Juice of 3 limes

2 large mangos, sliced

2 limes, sliced

8 -12 cups loose packed cilantro leaves only, washed, dried and chilled

Vegetable oil for frying

#### MANGO MAYONNAISE

2 cups of mango pulp (2 large mangos)

2 tablespoons fresh lime juice

1 teaspoon finely grated lime peel

4 teaspoons white wine vinegar

1 teaspoon salt

½ teaspoon cayenne pepper

½ cup olive oil

1. Mango mayonnaise: Combine all ingredients except the oil at high speed in a blender. With the blender still running, add the olive oil, drop by drop, until mixture begins to thicken. Continue adding oil in a steady stream until all the oil is incorporated. Adjust seasonings to taste and chill until ready to serve.
2. In a small wok heat 3 cups vegetable oil to 375 F and deep fry cilantro in small batches for 5 -15 seconds until leaves are bright green and almost translucent. Remove with a slotted spoon, drain on paper towels and keep warm in a low oven.
3. Lightly brush shrimp with oil and season with salt and pepper. On a lightly oiled grill, or in a basket, grill over medium hot fire, about 3 - 4 minutes per side, or until just opaque and lightly marked.
4. Just before serving sprinkle the fried cilantro with a little lime juice and salt. Arrange cilantro, shellfish and sliced mango on serving plates and garnish with lime slices and mango mayonnaise

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## GERALDINE GILLILAND'S KITCHEN

### GRILLED SWORDFISH STUFFED WITH WILD MUSHROOMS, SPINACH AND CONFETTI SALAD

Serves 8

- 8 swordfish steaks about ½ to ¾ inch thick
- 2 cups washed and dried julienned spinach leaves
- 1 pound wild mushrooms, cleaned and coarsely chopped
- 1 teaspoon chopped garlic

Olive oil

Santa maria seasoning salt (see season 2)

Pinch red pepper flakes

#### CHOPPED CONFETTI SALAD

- ¾ cup extra-virgin olive oil
- 5 tablespoons balsamic vinegar or lemon juice
- 2 large garlic cloves, minced
- 2 heads radicchio, chopped or chiffonade
- 2 heads Belgian endive, chopped
- 2 cups chopped arugula
- 2 small zucchini, chopped
- 1 large cucumber, chopped
- 1 large or 2 small red bell peppers, stemmed, seeded, white pith removed and diced
- 1 large or 2 small yellow peppers, same
- 4 Italian tomatoes, chopped

1. Fish. Sauté the spinach, mushrooms, and garlic in olive oil and season to taste with salt and pepper and pepper flakes. Cool to room temperature before stuffing.
2. To make a pocket in the fish, hold the fish flat with the palm of your hand on a cutting surface. Using the point of a sharp knife, insert it midway between the thickness of the fish and gently work knife horizontally about halfway to two thirds through the length of the fish. Leave about ½ inch on sides uncut. Stuff the spinach mixture into fish gently.
3. Brush fish with olive oil and season with Santa Maria Seasoning Salt. Place on an oiled grill, cover and cook over medium hot coals for a few minutes. Rotate the fish to make scoring marks, cover and cook for a few more minutes. Turn fish over and grill, uncovered, for an additional 4-5 minutes or until the fish is done.
4. Serve with the chopped confetti salad

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