

Grilled Pineapple, Mango, Cherry Tomato, Romaine Salad with Sesame Vinaigrette

Serves 6

Ingredients

- 2 ripe mangos, sliced ¼" thick
- 6 pineapple slices
- ¼ cup vegetable oil
- 1 cup cherry tomatoes, halved and lightly salted
- 1 or 2 romaine lettuce leaf per person
- ¼ cup Pumpkin seeds, toasted

Sesame Vinaigrette

- 3 tablespoons rice vinegar
- 1 tablespoon soy sauce
- 1 tablespoon Asian (toasted) sesame oil
- 2 tablespoons black or white sesame seeds, toasted lightly
- 1 tablespoon vegetable oil
- 1/3 cup water



Directions

1. Vinaigrette – In a small bowl whisk together ingredients and set aside.
2. Light the gas grill and set to high or use a grill pan on the stove. Place the cooking grate in place, cover grill and allow to preheat for 10 to 15 minutes. Clean and oil the grilling grate. Place the pineapple and mango on grill plate and grill 1 to 2 minutes per side or until grill marks appear.
3. Combine grilled fruits and cherry tomatoes in a bowl with the dressing.
4. Top each lettuce leaf with the grilled fruit mixture and the pumpkin seeds.
5. Serve immediately.

Miso Glazed Salmon

Serves 8

Ingredients

- ½ cup white miso
- ¼ cup dry sake or dry white wine
- ¼ cup mirin
- 1 Tbs. honey
- 1 Tbs. soy sauce
- 2 tsp. finely grated fresh ginger
- 8 salmon fillets skin on (about 2-lb. total), pin bones removed
- Kosher salt



Directions

1. In a glass baking dish or on a rimmed baking sheet large enough to accommodate the salmon, whisk the miso, sake, mirin, honey, soy sauce, and ginger until combined. Turn the salmon in the mixture to coat and leave flesh side down. Marinate for 30 minutes at room temperature, or cover and refrigerate for up to 12 hours.
2. Position a rack 6 inches from the broiler element and heat the broiler on high.
3. Line a large rimmed baking sheet with foil and lightly brush with oil. Leaving a light coating of the marinade on the salmon, transfer it skin side down to the sheet.
4. Sprinkle ½ tsp. salt over the fish
5. Broil until the salmon is browned around the edges, 2 to 4 minutes. Brush the salmon with the reserved marinade.
6. Arrange salmon on each plate and drizzle with 1/4 teaspoon soy glaze from baking sheet.

Grilled Korean-style Short Ribs

Serves 6 - 8

Ingredients

- 3/4 cup soy sauce
- 3/4 cup water
- 3 tablespoons white vinegar
- 1/4 cup dark brown sugar
- 2 tablespoons white sugar
- 1 tablespoon black pepper
- 2 tablespoons sesame oil
- 1/4 cup minced garlic
- 1/2 large onion, minced
- 3 pounds Korean-style short ribs (beef chuck flanken, cut 1/3 to 1/2 inch thick across bones)



Directions

1. Pour soy sauce, water, and vinegar into a large, non-metallic bowl. Whisk in brown sugar, white sugar, pepper, sesame oil, garlic, and onion until the sugars have dissolved. Submerge the ribs in this marinade, and cover with plastic wrap. Refrigerate 7 to 12 hours; the longer, the better.
2. Preheat an outdoor grill for medium-high heat.
3. Remove ribs from the marinade, shake off excess, and discard the marinade. Cook on preheated grill until the meat is no longer pink, 5 to 7 minutes per side.

Five Spice Char Siu Pork Belly

Serves 8

Ingredients

- 2 tablespoons vegetable oil
- 1 teaspoon sesame oil
- 2 tablespoons light brown sugar
- 3 tablespoons runny honey
- 3 tablespoons hoisin sauce
- 1 tablespoon oyster sauce
- 1 tablespoon soy sauce
- 1/2 tablespoon dark soy sauce
- 1 teaspoon Chinese five spice powder
- 2 cloves of garlic, finely grated
- 1 inch (2 cm) knob of ginger, peeled and finely grated
- 2 lbs pork belly



Directions

1. Place all ingredients except pork in a small saucepan and bring to simmer for 30 seconds. Set aside to cool.
2. Place pork and marinade in ziplock bag. Remove as much air as possible, then massage it so the marinade is all over the pork. Place in the fridge and marinate for at least 3 hours, preferably overnight (up to 48 hours).
3. Take pork out of the fridge and bring it to room temperature.
4. Preheat oven to 350F. Line a baking tray with foil or baking/parchment paper. Remove pork from the marinade. Save marinade for basting.
5. Roast pork for 25 minutes or until the internal temperature is 145 – 160F. Every 10 minutes, baste generously with reserved marinade- this is key for a thick, glossy glaze.
6. After 25 minutes, switch the oven to the broiler/grill and broil until charred & caramelized- 4 to 6 minutes. Note: For extra glaze, add a dollop of honey to remaining marinade. Chinese BBQ shops do this. Do this towards the end of the cooking time while broiling, otherwise it will burn.
7. Allow to rest for 10 minutes before slicing.

Grilled Thai Red Curry Shrimp

Serves 4

Ingredients

- 12 large whole shrimp
- 4 tablespoons Thai red curry paste
- ¼ cup fish sauce
- 1 lime, juiced
- 1 teaspoon kosher salt
- 3 tablespoons butter, melted
- Dried Thai basil, red chile flakes for garnish

Directions

1. Use a pair of kitchen shears to snip along the back of the shrimp, pulling out the vein. Place shrimp in a large bowl. Add half the curry paste, the fish sauce, lime juice, and salt, and toss until evenly combined and coated. Place in fridge and let marinate 30 minutes.
2. Combine melted butter and remaining curry paste in a clean large bowl.
3. Heat a grill pan or outdoor grill, and cook the shrimp 2-3 minutes on each side, or until fully cooked and slightly charred. Add the cooked shrimp to the bowl with the butter and curry paste, then toss to coat evenly.
4. Place in a serving bowl and season with kosher salt. Garnish with a sprinkle of dried basil and chile flakes.
5. Serve hot.



Coconut Ice Cream

Serves 8

Ingredients

- 1 cup milk
- 1 (14 ounce) can cream of coconut
- 1 ½ cups heavy cream
- 1 ½ cups sweetened flaked coconut

Directions

1. Combine the milk and cream of coconut in the container of a food processor or blender, and mix thoroughly. Stir in cream and flaked coconut.
2. Pour into the container of an ice cream maker, and freeze according to the manufacturer's instructions.

