

Chili Garlic Shrimp

Ingredients

- $\frac{3}{4}$ cup olive oil
- 10 cloves garlic, finely chopped
- 4-6 small fresh red Thai chilies
- 1 $\frac{1}{2}$ lb. raw medium shrimp, peeled and deveined, tails removed
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. roughly chopped parsley, for garnish
- Rustic country bread, for serving

Instructions

1. Heat a cast-iron skillet until hot. Add oil, garlic, and chilies; cook, stirring occasionally, until garlic is golden, 3-5 minutes. Add shrimp, salt, and pepper; stir to coat in hot oil, and cook until shrimp are pink and cooked through, 2-3 minutes more. Stir in parsley and serve with bread on the side for dipping.

SHERRY GLAZED PORK RIBS

Ingredients

RIBS

- 1/2 cup smoked sweet paprika
 - 1/4 cup kosher salt
 - 1 tablespoon granulated onion
 - 1 tablespoon granulated garlic
 - 1 tablespoon crushed red pepper
 - 1 tablespoon ground cumin
 - 1 tablespoon ground coriander
 - 1 tablespoon freshly ground black pepper
 - 1 tablespoon dried oregano
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- 4 racks of baby back ribs (8 pounds)

SHERRY GLAZE

- 1 cup honey
 - 3/4 cup dry sherry
 - 2 tablespoons soy sauce
 - 1 tablespoon tomato paste
 - 1 teaspoon kosher salt
 - 1/2 teaspoon Sriracha chile sauce
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- 2 dashes Angostura or other bitters

Instructions

1. Preheat the oven to 275°. In a small bowl, mix the paprika, salt, garlic, crushed red pepper, cumin, coriander, black pepper and oregano; rub all over the ribs. Transfer the ribs to a large roasting pan and cover tightly with foil. Roast for 3 hours, until the ribs are very tender.
2. In a saucepan, whisk the honey, sherry, soy sauce, tomato paste, salt, Sriracha and bitters. Boil until reduced by half, 8 minutes.
3. Increase the oven temperature to 400°. Uncover the ribs and transfer to 2 large rimmed baking sheets. Let cool to room temperature. Cut the racks into individual ribs. Brush the ribs with the glaze and roast in the oven for 15 minutes, until richly lacquered; brush the ribs halfway through with the remaining glaze. Serve the ribs hot or warm.

Almond Crusted Goat Cheese

Ingredients

- ½ cup of crushed or ground almonds
- 5 Ritz crackers (or any other butter cracker), crushed
- 2 egg yolks
- 4 slices of firm goat cheese, thick
- Olive oil for frying
- Honey

Instructions

1. Crush the almonds and crackers, mix together and then spread on a plate.
2. Lightly beat the egg yolks in a wide bowl.
3. Coat each slice of cheese in the egg yolks, making sure the entire slice is covered.
4. Coat in the almond/cracker breading-- again, make sure all parts of the cheese are equally covered.
5. Heat the oil to medium high (but don't let it smoke) and fry the cheese until golden brown on each side, flipping carefully with a spatula after about 1-2 minutes per side.
6. Let them rest on paper towels for a minute and then serve right away topped with your favorite honey.