

## from our galley

*Relaxing on your vessel is what life is all about...*

With summer here, we have put together some delicious recipes to prepare on your grill. Enjoy your summer cruising!



### Grilled Tenderloin



**Serves 4**

**Prep Time: 15 minutes**

**Cook Time: 15 minutes**

4 cloves garlic, chopped  
1 red chili, chopped  
2 tablespoons soy sauce  
1 tablespoon fresh lime juice  
2 to 3 tablespoons honey  
¼ cup peanut oil  
1½ pounds beef tenderloin  
Salt and freshly ground pepper

Place garlic, chili, soy sauce, lime juice, honey, and oil in a mini food processor and process until smooth. Place beef in a small baking dish, pour the marinade over, and turn to coat. Cover and marinate in the refrigerator for 1 hour.

Preheat the grill to medium-high. Remove the beef from the marinade and season it with salt and pepper. Grill meat until charred and cooked to medium-rare doneness, about 10 to 12 minutes. Remove from grill and let rest 10 minutes before slicing into 1/4-inch thick slices.

### Grilled Sweet Onion & Tomato Salad

**Serves 4**

**Prep Time: 5 minutes**

**Cook Time: 10 - 12 minutes**

2 sweet onions (about 1½ lbs) peeled and cut crosswise ½ thick  
2½ tablespoons olive oil  
Salt & Pepper to taste  
1 pint grape tomatoes, stems removed rinsed & halved  
12 medium basil leaves, torn or cut in thin, match-like strips  
2 teaspoons Balsamic Vinegar  
8 Grilling skewers

Preheat grill on medium 10 minutes. Run two parallel skewers approx. 1 inch apart through each onion slice, brush with 1½ tablespoons of oil. Season with salt and pepper to taste. Grill onions, turning once, about 10-12 minutes. Remove onions and cut the slices in half and place in serving bowl. Toss onions to separate layers. Add tomatoes, basil, remaining oil, and vinegar. Toss together.



### Potato Salad with Mustard Shallot Vinaigrette

**Serves 6**

**Prep Time: 10 minutes**

**Cook Time: 15 minutes**

12 small finger potatoes  
1½ tablespoons Dijon-style mustard  
3 tablespoons finely chopped shallots or scallions  
Salt and pepper to taste  
¼ cup white wine vinegar  
¾ cup extra-virgin olive oil



In a large kettle simmer potatoes in salted water to cover until tender when pierced with a fork, about 10 minutes, and drain in a large colander. In a large bowl toss together warm potatoes, herbs, dressing and salt and pepper to taste. Salad may be made 1 day ahead and chilled, covered. Serve salad warm or at room temperature.

**Mustard Shallot Vinaigrette:**

1½ tablespoons Dijon-style mustard  
3 tablespoons finely chopped shallots or scallions  
Salt and pepper to taste  
¼ cup white wine vinegar  
¾ cup extra-virgin olive oil

In a bowl whisk together all the ingredients except the oil. Slowly add the oil in a stream.

### Grilled Peaches with Creme Fraiche and Brown Sugar

**Serves 6 - 8**

**Prep Time: 5 minutes**

**Cook Time: 3 minutes**

Vegetable oil, for brushing  
8 peaches, halved and pitted  
8 ounces creme fraiche  
2 tablespoons brown sugar

Brush peaches with oil and place on the grill, cut-side down. Grill until golden brown, about 1½ minutes. Turn the peaches over and grill another 45 seconds. Remove the peaches to a plate and place a tablespoon of creme fraiche in the indentation of each peach. Sprinkle with brown sugar.

### Featured Cocktail Watermelon Margarita

1½ cups tequila  
4 cups seedless watermelon, chilled, rind removed, sliced and cut into chunks  
1 cup lemon soda  
¼ cup honey  
Juice of 1 lime  
4 cups ice cubes

Fill the blender 3/4 of the way with ice. Add all of the ingredients except 4 watermelon slices. Blend together and serve with watermelon garnish.



### Wine Pairings

Brought to you by Cork's Restaurant in Baltimore, Maryland



The summer months are filled with the warmth of the sun, the smells of the grill and the need to quench that thirst for wine without the heat of high alcohol and the palate saturation of rich red wine. There is nothing better in the summer than a deeply chilled bottle of dry Rose, the highly perfumed Viognier and a lighter bodied bottle of Grenache that doesn't cheat on flavor.

#### Adi "Napa Valley" Rose of Syrah 2006

This mighty bottle of pink wine is sourced from vineyards in Napa Valley by the National Sales Manager at August Briggs Winery, Beth Adams. It is deep salmon in color and bursts with flavors of fresh cherries and strawberries. This wine is rich enough to be paired with grilled red meats and has the classic acidity of a traditional rose to be paired with fresh tomato salads. The only drawback to this wine is one bottle is never enough, so keep an extra one chilled! **\$22**

#### Rosenblum "Kathy's Cuvee" California Viognier 2005

Rosenblum is known for their big fruited, high octane Zinfandels, but they have been producing this little gem for a few years. Viognier is traditionally grown in the Northern Rhone region of France, but grows very well in the warmth of California. Its hallmark is the intense flavors of honeysuckle, white peach and fresh carved melons. It is thick and viscous on the palate which allows it to be paired well with salads to poultry dishes. Smells like summer and therefore it needs to be drunk in the summer! **\$18**

#### Chateau Coupe Roses "Cuvee Signals" Minervois 2005

This is a summer red! Minervois is a region in the Languedoc region of Southern France along the Mediterranean. It is a blend of Grenache and Syrah and is loaded with black berry fruits, lavender and a dried barbecue rub. It is medium weight on the palate, yet still full of flavor. It screams for grilled meats and will stand up to the thickest cut of beef you can get. **\$18**