

# from our galley

## Grilled Herb Shrimp (Serves 8)

- 3 garlic cloves, minced or more to taste
- 1 yellow onion, diced
- ¼ cup finely chopped parsley
- ¼ cup finely chopped basil
- 1 teaspoon dry mustard
- 2 teaspoons Dijon mustard
- 2 teaspoons kosher salt
- ¼ teaspoon ground pepper
- ¼ cup olive oil
- Juice of 1 lemon
- 2 pounds jumbo shrimp peeled and deveined with tails left on

Combine all the ingredients. Skewer the shrimp and place in the marinade (this can be made ahead and left for the day). Cook the skewers over a hot grill for 1½ minutes on each side. Serve with fruit salsa.



## Roasted Asparagus (Serves 8)

- 2 pounds asparagus
- ½ cup olive oil
- Kosher salt
- Ground pepper
- Lemon juice
- 1 cup fresh grated Parmesan cheese

Preheat oven to 400°. Clean the asparagus, removing the tough part of the bottom of the stalk. Place the asparagus on a baking sheet and drizzle olive oil on them. Toss the asparagus in olive oil, place in a single layer and sprinkle with salt and pepper to taste. Roast asparagus for 15–20 minutes until tender but crisp. Squeeze lemon over the cooked asparagus and sprinkle the Parmesan cheese on top. Place back in the oven for 5 minutes or until cheese melts.



## Couscous Salad (Serves 8-10)

- 2 cups chicken stock
- 10 ounces instant couscous
- 1 teaspoon salt
- ½ teaspoon freshly ground cinnamon
- ¼ cup extra-virgin olive oil
- 1 lemon, zested and juiced
- 1 small red onion, peeled, diced
- 1 large cucumber, peeled, seeded, diced
- 1 red bell pepper, cored, seeded, diced
- 1 bunch green onions, minced
- ¼ cup cilantro leaves
- Freshly ground black pepper

In a saucepan, bring the chicken stock to a boil. Place the couscous in a large, heatproof bowl. Stir in the salt and the cinnamon. Pour the boiling stock over the couscous mixture, cover and let stand for 5 minutes. Remove cover, fluff couscous and allow to cool completely.

In a large bowl, combine olive oil, lemon juice and zest, red onion, cucumber, bell pepper, and green onions. Add the cooled couscous and toss until well blended. Stir in the cilantro leaves. Taste and adjust seasoning with salt and pepper.



## Pomegranate Martinis

- 6 fluid ounces (¾ cup) chilled vodka or gin
- 1 lemon, juiced
- 1 orange, juiced
- ¼ cup pomegranate syrup
- Pomegranate seeds, for garnish

In a medium pitcher or bowl, stir the gin, fruit juices, and syrup together. Divide among 4 martini glasses. Garnish with pomegranate seeds.