

from our galley

The cocktail party...

This winter when you decide to host some friends on your boat, try these easy and fun recipes and top it off with this signature cocktail.

Beef Satay

1 pound beef tenderloin, cut into 2-inch strips
20 wooden skewers, soaked in water 30 min
1 cup plain yogurt
1 teaspoon freshly grated ginger
1 teaspoon minced garlic
1 tablespoon curry powder
½ lemon, juiced
Vegetable oil, for grilling
Cilantro leaves, for garnish

Thread the beef onto the soaked skewers, working the skewers in and out of the meat so that it stays in place while grilling. Combine yogurt, ginger, garlic, curry powder, and lemon juice in a shallow platter and stir to combine. Place the beef skewers into the yogurt marinade and turn them until they are well coated. Cover and let the meat marinate in the refrigerator for up to 2 hours.

Place a grill pan over medium heat and brush it with oil to prevent the eat from sticking. Grill the satays for 3 to 5 minutes on each side, until nicely seared and cooked through. Serve piled on a large platter garnished with cilantro.

Bruschetta with Sauteéd Sweet Peppers & Creamy Gorgonzola

Good olive oil
1 red bell pepper, seeded & sliced into thin strips
1 yellow bell pepper, seeded & sliced into thin strips
1/2 teaspoon sugar
1 tablespoon capers, drained
2 tablespoons julienned fresh basil leaves
Kosher salt
Freshly ground black pepper
Baguette
3 ounces creamy Gorgonzola or other blue cheese, at room temperature

Preheat the oven to 375 degrees F

Heat 2 tablespoons of olive oil in a medium saute pan over medium-high heat. Add the peppers and cook until soft, about 12 to 15 minutes. Sprinkle with the sugar and continue cooking for 2 more minutes. Stir in the capers and basil, and season, to taste, with salt and pepper. Set aside.

Slice the baguette crosswise into 18 thin round slices. Brush the bread rounds lightly with olive oil on 1 side. Arrange them in rows, oil side up, on a sheet pan lined with parchment paper and toast in the oven until lightly browned, about 7 to 10 minutes.

Top each toast round with a teaspoonful of the pepper mixture. Place 2 small pieces of Gorgonzola on top. Return the toast to the oven for 1 to 2 minutes and warm through. Serve immediately.



Shrimp wrapped with Arugula & Prosciutto

18 cooked, frozen jumbo shrimp, defrosted
1 lemon, zested and juiced
1 clove garlic, finely chopped
Coarse salt and black pepper
2 tablespoons extra virgin olive oil, eyeball it
2 cups trimmed arugula leaves
9 slices imported prosciutto, 1/3 pound
18 grape tomatoes
18 party picks, 3 or 4 inches long

Place shrimp in shallow dish and add lemon zest and juice, garlic, salt, pepper and extra-virgin olive oil. Toss shrimp to coat evenly with dressing. Arrange the arugula in piles of 2 or 3 leaves, working with 6 piles at a time. Pile up 3 slices of prosciutto and cut in half across.

To assemble the shrimp, place 1 shrimp on each pile of 2 or 3 arugula leaves then wrap the leaves up with the shrimp using the prosciutto. Assemble 6 pieces at a time, like an assembly line. Nest a grape tomato into the curve of the prosciutto wrapped shrimp and secure into place with a party pick.

Arrange the shrimp appetizers on a platter and don't forget to put out a small empty bowl near the shrimp platter to collect the tails of shrimp and party picks, once guests finish the appetizers

Featured Cocktail Passion Fruit Martinis

1 shot citrus vodka
1 shot white cranberry juice
1 shot passion fruit juice
½ shot orange liqueur
1 tablespoon cherry juice
Orange peel twist, for garnish

Combine all ingredients except orange peel twist in a shaker filled with ice. Shake and strain into martini glass. Garnish with orange peel twist.

