



**NEW ORLEANS BARBECUE SHRIMP WITH CRUSTY BREAD *Serves 4.***

2 slices bacon, diced  
1 1/2 cups unsalted butter  
2 T. Dijon mustard  
2 tsp. freshly ground black pepper  
1 1/2 tsp. chili powder  
1/4 tsp. dried basil  
1/4 tsp. dried thyme  
1/2 tsp. dried oregano  
1 tsp. salt  
2 cloves garlic, minced  
2 T. chopped shallots  
2 T. crab boil seasoning  
1/2 tsp Tabasco or to taste  
1 1/2 lbs. large (31-40) shrimp with tails  
1 baguette

1. Preheat oven to 375 degrees. Cook bacon in a large skillet over medium high heat until crispy. Remove bacon to paper towels to drain. Add butter to the drippings in the skillet and heat over medium low heat until melted.
2. Stir all remaining ingredients into the butter and transfer to a baking dish. Bake for 12 to 18 minutes or until shrimp is cooking through, stirring once; stir in the cooked bacon. Add baguette to oven to toast while shrimp cook. Serve shrimp with bread for dipping in the juices.

## GRILLED FLANK STEAK AND ONIONS WITH ANCHO CHILI RUB AND ONION BLOSSOM HORSERADISH SAUCE      Serves 4.

### **Sauce:**

1/2 cup mayonnaise  
2 T. prepared horseradish  
1 T. ketchup  
1/4 tsp. paprika or smoked paprika  
1/8 tsp. dried oregano  
1/4 tsp. salt  
Pinch freshly ground black pepper  
Pinch cayenne pepper

### **Steak:**

2 T. ancho chili powder  
2 T. chili powder  
1 1/2 tsp. ground cumin  
1 1/2 tsp. ground coriander  
1 tsp. powdered mustard  
1 tsp. dried oregano  
1 1/2 tsp. salt  
1/2 tsp. freshly ground pepper  
1/4 tsp. cayenne pepper  
1-2 1/2 lb. flank steak  
2 large sweet onions, peeled and sliced in thick rings  
Grapeseed oil for brushing

1. For the sauce, combine all ingredients in a small bowl. Cover and refrigerate at least 1 hour and up to 4 days.
2. Preheat the grill. In a small bowl combine the ancho chili, cumin, coriander, mustard, oregano, salt, pepper and cayenne in a small bowl to make the rub. Pat dry the flank steak with paper towels and coat well with the rub. Sprinkle onions with some of the rub as well; brush or toss with a bit of oil.
3. Brush the flank steak with oil all over and place on the grill. Cook the steak 7 to 9 minutes per side or to desired doneness; cook the onions next to the steak. Transfer the steak to a carving board and let rest, tented with foil, for 8 to 10 minutes. Slice the steak across the grain into 1/4-inch-thick slices. Serve steak with onions and drizzled with sauce.