

Super Bowl Throwdown

Chips and Dips

Baja Shrimp Cocktail

1 lb Bay Shrimp
2 Roma Tomatoes
1/2 Cucumber
1/2 Avocado
1/4 Bunch Cilantro
1 garlic clove
1 tbsp Lime Juice
2 tbsp Ketchup
3 oz Light Beer
Tabasco to taste
Kosher Salt to taste

Place shrimp in large mixing bowl. Dice Tomatoes, cucumbers, and avocados into 1/4 inch pieces. Mince the clove of garlic, and chop the cilantro. Add the lime juice, ketchup, beer, a dash of salt and a dash of Tabasco. Stir gently and taste. Add more salt and Tabasco if needed. Finish your beer and serve with Tortilla chips.

Avocado Relish

1 large firm but ripe avocado
1 Roma Tomato
1/4 Yellow Pepper
1/4 Red Pepper
1 Jalapeno de seeded
1/8 Bunch Cilantro
1 small garlic clove
1 Lime
dash Kosher Salt

Dice the tomato, yellow pepper, red pepper, and jalapeno into 1/8 inch pieces. Dice the avocado into 1/6 inch pieces. Mince the garlic and chop the cilantro. Put everything into a mixing bowl add the lime juice and salt. **GENTLY** fold everything together and serve with chips. Get another beer too.

Two-a-Skew

Bacon Wrapped Shrimp

12 Jumbo Raw Shrimp 16/20
12 Bacon Slices
1/2 c Brown Sugar
1 tsp Grill Mix
12 Bamboo Skewers

Peel and de-vein the shrimp, be sure to rinse them well with cold water. Place shrimp in large casserole dish and add the grill mix then mix thoroughly. Add brown sugar and mix again. Slide the skewers into the shrimp tail first and up the entire length of skewer. Wrap with entire piece of bacon starting at the end of the shrimp and ending with the tail. Fire up the BBQ and grill over medium to high heat until bacon is nice and brown and crispy. Serve immediately. Time for a shot of tequila!

Pass the Pig Skin

Carnitas Tacos

10 corn tortillas
4 lbs Pork Shoulder
1/2 Orange
1/4 Onion
3oz Coke or Cola
4 Bay Leaves
3 tsp Kosher Salt

Trim pork but save the fat. Dice into 3/4 inch pieces. Cut orange into 4 slices, separate onion pieces. Add everything except the coke to a casserole dish and mix thoroughly. Cover with foil and bake at 400 degrees for 1 1/2 hours. Remove foil and bake for another 10 minutes to brown the top of the pork. Serve immediately. Makes great tacos and always great with Margaritas! Try topping your tacos with the Avocado Relish.



Chef Inspired Sustainable World Cuisine

Chef/Owner - Mark Lopez
Phone: 503-224-0370
mark@cravePDX.com
www.cravePDX.com