

THE SHORES

DINE ON THE BEACH

Barbecued Short Rib Stuffed Portobello Mushroom Sun Dried Pear-Currant Chutney, Spinach Frisée Salad serves six

Sun Dried Pear-Currant Chutney

1 Tbsp. olive oil
1/4 cup minced leeks, white parts only, washed, pat dry
1 Tbsp. yellow mustard seeds
1/2 cup diced sun dried pear
1/4 cup sun dried currants
2 lemons, juiced
1/4 cup unsweetened apple juice
1/4 tsp. cumin
pinch cayenne pepper
** sea salt
1/4 cup pine nuts, toasted

Heat olive oil in large skillet over medium heat. Add leeks and mustard seeds. Cook without browning two minutes. Add remaining ingredients, except pine nuts. Season with cayenne pepper and salt. Simmer over low heat 30 minutes, until chutney has thickened. Fold in toasted pine nuts. Set aside. Cool.

Portobello Mushroom

6 portobello mushrooms, 5" cap
1/4 cup balsamic vinegar
1/4 cup olive oil
1 Tbsp. finely chopped rosemary
** sea salt and freshly ground black pepper

Pre-heat oven to 375°F. Clean mushrooms thoroughly with damp towel or soft brush. Remove stems. Remove black gills from underside of cap with spoon. Combine remaining ingredients in mixing bowl. Whisk well. Marinate mushrooms 15 minutes in mixture. Remove from marinade. Place on baking sheet stem side up. Bake 10 minutes. Remove from oven. Cool.

Caramelized Shallots

2 Tbsp. unsalted butter
1 cup shallots, peeled, slice
1 tsp. silver thyme leaves
1 lemon, juiced, zested
2 Tbsp. honey
** sea salt and freshly ground pepper

In a medium saucepan, melt butter over medium heat. Add shallots and thyme. Cook until golden. Add lemon zest, juice and honey. Cook to a deep golden brown. Set aside.

Assembly

1 lb. boneless bbq short ribs, shredded
(purchase at your favorite deli)
1/2 cup Winchester cumin gouda, shaved

Pre-heat broiler. In large mixing bowl, combine shallots and short ribs. Season to taste with sea salt and freshly ground black pepper. Divide mixture into 6 portions. Fill mushroom caps. Top with 1 Tbsp. of sun dried pear currant chutney and shaved cumin gouda. Bake under broiler 3 to 4 minutes, or until melted.

Presentation

3 Tbsp. pistachio oil
2 Tbsp. verjus
** sea salt and freshly ground black pepper
1 cup spoon spinach, washed, patted dry
1 cup fris ee, washed, patted dry

Whisk together pistachio oil and verjus. Season with salt and pepper. Combine with greens in large mixing bowl. Gently toss. Mound salad in center of serving plate. Lean baked portobello mushroom against salad. Top mushroom with 1 tablespoon pear-currant chutney.