

Chimichurri "Surf & Turf" Kabobs Spanish Chorizo Pearl CousCous

Chimichurri Sauce

1cup	Minced Parsley	1each	Serrano Pepper
1cup	Minced Onion	1each	Pablano pepper
1cup	Minced Cilantro	1tsp	Crushed Red Pepper
2tbsp	Fresh Garlic	¾cup	Lime Juice
¾cup	Anaheim Pepper	1cup	Olive Oil
1tsp	Dried Oregano	½cup	White Wine Vinegar
1tsp	Dried Thyme	1tsp	Kosher Salt

Procedure:

Mince all fresh ingredients. In a large mixing bowl, add minced ingredients and remaining dry ingredients. Mix well and place in icebox for 2 hours.

Spanish Chorizo Pearl CousCous

1tbsp	Olive oil	¼cup	Roasted poblano
1cup	Couscous	¼cup	Roasted corn
2cups	Chicken stock	Salt & pepper to taste	
½cup	Diced chorizo		

Procedure:

In a sauce pot on med heat, add olive oil and Cous Cous and toast for two minutes, stirring constantly. Add chicken stock and reduce heat to low, cook until tender and all stock is absorbed.

In a saute pan add chorizo, poblano and corn saute until hot then add cooked couscous and heat.

Shrimp & Tenderloin Kabobs

4each	Peeled an deveined shrimp
4each	3oz tenderloin medallions
8each	Bamboo skewers
Salt & pepper to taste	
Melted butter as needed	

Procedure:

Arrange shrimp and beef on skewers, Make sure to soak skewers in water over night to prevent burning.

On a very hot grill cook shrimp throughout and beef to desired temp brush with butter and season with SnP while grilling