



GRILLED STEAKS WITH KONA COFFEE RUB AND MARSALA WINE SAUCE

by Dahlia Haas

Kona coffee rub:

1/3 cup Kona coffee, finely ground
 2/3 cup brown sugar, finely packed
 1 T. All Spice
 Salt and coarsely cracked pepper to taste
 4 New York, Tenderloin or Rib Eye steaks, about 2 inches thick

Marsala wine sauce:

1 cup barbecue sauce, your choice
 3 T. butter, softened
 1/3 cup Kona coffee, ground
 1/4 cup Marsala wine

Method for steaks:

Mix rub ingredients together in a small plate and divide evenly on both sides of each steak. Let stand for 4 hours or less in room temperature.

Mix the sauce ingredients in a large skillet, whisk to combine. Simmer for 3 minutes. Can be made ahead.

Heat the grill to 400° F. Sear the steaks on both sides until cooked to medium rare.

Remove the steaks from the grill and place them in the Marsala wine sauce and reheat slightly to combine the flavors.

Slice the steaks on a diagonal, against the grain, and serve on a large platter with the Marsala wine sauce.

Serves 4.

PASSION FRUIT COUSCOUS

by Dahlia Haas

1 ¼ cups passion fruit juice
 1 cup quick-cook couscous
 1 T. Chinese sesame oil
 1 large carrot, peeled and diced
 1 stalk celery, diced
 2 T. fresh ginger root, peeled and minced
 2 T. currants
 ½ 1 cup macadamia nuts, toasted and chopped
 Salt and freshly ground black pepper to taste

Heat the passion fruit juice in a medium saucepan over a medium flame. When the juice boils, add the couscous and sesame oil. Cover the pan and remove from heat. Let the couscous sit for 5 minutes and then fluff it with a fork.

Add the rest of the ingredients, stirring to combine. The couscous can be served warm or at room temperature.

Serves 4.

GRILLED SHRIMP SCAMPI WITH GINGER PESTO

by Dahlia Haas

16 large shrimp
 8 cloves garlic, peeled and minced
 4 T. ginger, minced
 6 T. soy sauce
 ½ bunch parsley, minced
 ½ bunch basil, minced
 2 scallions, minced
 Juice of 2 lemons
 Salt and freshly cracked black pepper to taste

Peel and devein the shrimp. Butterfly them and leave the tails attached. Put shrimp on a baking sheet making them as flat as possible.

On each shrimp put some minced garlic, ginger, parsley, basil and scallions, and sprinkle with the soy sauce, salt and pepper.

Squeeze fresh lemon over them and marinate overnight (or at least 3 hours) in the fridge.

Light the grill and turn to low heat. Cook the shrimp on the grill until tender, about 5 minutes.

Serve on a large platter.

Serves 4.