The Friday 4

4 FRESH IDEAS YOU CAN USE IN 4 MINUTES OR LESS

1 Quick Recipe: Fresh, Green and Tangy with a Touch of Spice!

An Easy Way to Brighten Up Dark Winter Days:

Cilantro Shrimp

The Shrimp

2 TB Peanut Oil
1/2 Cup Cilantro Stems and Leaves
4 Cloves Peeled Garlic
1 Tsp Kosher Salt
1 TB Ground **White Pepper*
2 TB Light Brown Sugar
2 TB Fish Sauce
1 LB Large Shrimp, Peeled

Step One Put the oil, cilantro, garlic , salt, pepper, sugar and fish sauce in a food processor or blender. Mix to form a paste.

Step Two Place the shrimp and the cilantro paste in a zippy bag. Place in the frig for at least 1 hour - up to 3 hours.

Step Three Remove the shrimp from the frig, discard the marinade. Preheat a grill, grill pan or broiler on high. Cook the shrimp until just pink - about 2 minutes per side.

The Dipping Sauce

1/4 Cup Cilantro Stems and Leaves
2 Cloves Peeled Garlic
1 Jalepeno Pepper, Seeds and Ribs removed
1/3 Cup Fresh Lime Juice
Zest of 1/2 Lime
2 TB Light Brown Sugar
2 TB Fish Sauce
Chopped Cilantro for Garnish

Step One Place all the ingredients in the food processor or blender. Mix until well combined. Serve the shrimp with the Cilantro Dip, garnished with chopped cilantro.

2 Kitchen Smidgen

**White Peppercorns* start out a the same as black peppercorns, but are allowed to ripen longer on the vine. The hard black shell is removed to produce a spice with a slightly hotter flavor than black peppercorns.

3 Get Creative

Fish Sauce is an essential ingredient in Thai and other Asian cuisines. Called "Nam Pla" in Thai, it is used liberally to marinate fish and meat, or mixed with chilies and lime juice for a dipping sauce. Thais use fish sauce as a condiment just like we use salt and pepper. Next time you want to add a little Asian flair to a dish - try fish sauce!

4 WINE of the Week

Pine Ridge Chenin Blanc-Viognier
California

Costco about $10.00

Savoring a glass of Pine Ridge with the limey-fresh taste of Cilantro Shrimp is a match made in heaven. The Chenin Blanc grape is native to France's Loire Valley - but is expressed perfectly in the tang of acidity, green apple and pear flavors of this wine. The Viognier contributes a plush mouth feel and some light floral notes.

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