

GRILLED PIZZA WITH SEA SCALLOPS

Courtesy of John Turenne, Sustainable Food Systems, www.sustainablefoodsystems.com

I prefer to use hardwood lump charcoal as it burns much hotter than conventional briquettes or gas and infuses a better flavor. If you don't have that option, you can still follow this recipe with good results.

—John Turenne

- 2 four-ounce balls of pizza dough, homemade or pre-made
- 8 ounces sea scallops
- 3 tablespoons crème fraiche (or sour cream)
- 1 tablespoon Dijon mustard
- 2 teaspoons fresh tarragon, chopped
- 2 ounces blue cheese, finely crumbled
- Kosher sea salt and fresh cracked peppercorns to taste

Allow dough to sit at room temperature and proof until doubled in size.

Preheat grill allowing for a direct heat side and an indirect or 'cooler' side. Prepare your toppings at this point. Mix crème fraiche and mustard. Carefully grill the scallops, using a fine grill rack, then cool and slice about ¼ inch thick and set aside.

When the dough has risen, gently press down into a disk shape, then lift by the sides and turn the disks so their own weight stretches them. When the disks are about 6 or 7 inches in diameter place the dough over the direct heat on the grill and allow them to toast to a medium brown crust underneath. Carefully flip them with tongs and arrange the grilled sliced scallops across the tops in one layer. Drizzle with the crème fraiche, sprinkle with blue cheese and chopped tarragon. Move pizzas to indirect part of the grill. Cover and let 'bake' for about 3 minutes.

Remove from grill. Season to taste with salt and pepper.

Makes 2 six-inch pizzas

ASIAN BEEF KABOBS

Courtesy of Mike Lee, Pit master of the Yankee Barbeque Boys Competition Cooking Team, www.yankeebarbeque.com

This recipe won First Place at the CT State BBQ Championships in Lime Rock on May 26, 2007. The Yankee BBQ team has been a regular at the annual Celebration of CT Farms, where they've teamed up with Laurel Ridge and Four Mile River Farms to smoke 'melt in your mouth' beef brisket.

—John Turenne

- 1 pound sirloin tips cut into 1½-inch cubes, salt and pepper to taste
- 4 pairs bamboo skewers, soaked in water

Marinade/Sauce:

- 1 tablespoon Hoisin sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon Thai chili sauce
- 1 tablespoon soy sauce
- 3 tablespoons rice vinegar
- 1 tablespoon sesame oil
- ¼ cup vegetable oil
- 2 tablespoons dark brown sugar
- 1 teaspoon ginger paste
- 2 cloves garlic, chopped
- 2 green onions, chopped fine

In a non-reactive bowl, combine all marinade ingredients using a whisk. Add beef cubes and toss to cover thoroughly. Cover with plastic wrap and let beef marinate for at least six hours in the refrigerator.

Remove beef cubes from marinade and skewer pieces, approximately 4 per skewer using 2 skewers per kabob. Allow to rest at room temperature for ½ hour.

Add the remainder of marinade to a saucepan and heat until it bubbles then remove from heat source.

Pre-heat grill to a medium-high temperature. Cook kabobs on grill while turning skewers every couple of minutes. Baste kabobs with the hot marinade/sauce during the grilling process. Approximate cooking time: 10 minutes or until medium rare.

Serve with your favorite veggie and starch.
Serves 4

