



# Cooking with Charlie

## Steakhouse Sides

### Ingredients

#### **For the shrimp**

- 2 pounds large shrimp, shelled and deveined
- Salt
- 8 cups ice cubes (about 2 pounds)
- ¼ cup smoked paprika (spice or not is your call)
- 1 tablespoon chili powder
- 1 tablespoon celery seeds
- 6 cloves garlic
- 3 bay leaves
- 2 lemons, halved

#### **For the Cocktail sauce**

- ½ cup ketchup
- 3 tablespoons lemon juice
- 2 tablespoons prepared horseradish
- 1 large garlic clove, finely grated
- Salt and cracked black pepper
- Tabasco sauce

### Classic Shrimp Cocktail

#### Shrimp

#### Step 1

Prepare a bowl of ice. Put 8 cups of water into a large pot (large enough for the water, the shrimp, and all the ice) then add the paprika, chili powder, celery seeds, garlic, bay leaves and lemons and bring to a boil.

#### Step 2

Stir well once boiling and then remove from the heat and add the shrimp and stir occasionally until the shrimp are no longer translucent, about 2-3 minutes.

#### Step 3

Once the shrimp are cooked, immediately dump the ice into the bowl and stir until the liquid reaches room temperature.

#### Step 4

Remove the shrimp (leave the little flecks of celery seeds and paprika on them) and refrigerate until ready to serve.

The sauce can be kept refrigerated for a couple weeks.

### Cocktail Sauce

Combine the ketchup, lemon juice, horseradish and garlic, season to taste with salt, pepper and Tabasco sauce

*Bon Appétit!*



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### Ingredients

### St. Anselm's Classic Wedge Salad

- 6 ounces thick-cut bacon, cut into ½-inch pieces
- 2 tablespoons all-purpose flour
- ½ cup cider vinegar
- 1 tablespoon granulated sugar
- 1 tablespoon Dijon mustard
- Kosher salt and cracked black pepper, to taste
- 1 large head of iceberg lettuce, cut and cored into 4 wedges
- 4 ounces Roquefort cheese (or any other blue)
- ¼ cup roughly chopped parsley

#### Step 1

Cook the bacon until crisp and dry on paper towels. Leave about ¼ cup of the bacon grease in the pan and whisk in the flour under medium-low heat and stir until the roux (the mixture of fat and flour) is browned, about four minutes.

#### Step 2

Add a cup and a half of water, the vinegar, sugar and mustard, and bring to a simmer. Whisk at a simmer until thick (5-8 minutes usually) then season with salt and pepper.

#### Step 3

Put the wedges on plates, sprinkle bacon and parsley, and crumble blue cheese over them, then pour the sauce. Serve immediately.

The sauce can be kept refrigerated for a couple weeks.

*Bon Appétit!*