

# Cowboy Rib-Eye

This is a true steak lover's favorite. It is a premium cut and one of the most expensive. Texans often splurge on this one for holidays and special occasions. Make sure the butcher has bone-in steaks, or ask him to cut them for you.

*Serves 4*

## ***Ingredients***

- 4 10-ounce rib-eye steaks, bone in, 1 inch thick
- 1/2 stick of butter, room temperature
- 6 tablespoons fresh cilantro, chopped
- 1 clove garlic
- 1/4 teaspoon chili powder
- 1 teaspoon salt
- 1/2 teaspoon pepper

## ***Directions***

1. Preheat grill.
2. Prepare the cilantro butter by combining butter, cilantro, garlic, cumin, and chili powder in a food processor. Pulse until cilantro is finely chopped. Scrape butter from processor onto plastic wrap. Shape into a log and roll tightly. Refrigerate until firm, then slice into 4 pieces.
3. When grill is hot, salt and pepper the steaks. Cook 4–5 minutes each side for a medium-rare steak.
4. To finish, remove steaks from grill and place on dinner plates. Top hot steaks with cilantro butter slice and serve.

# Honey Spice Baby Backs

Plan ahead to rub the ribs down the night before. This gives the ribs a fantastic flavor base for the sticky, spicy glaze finish. The meat will fall off the bone.

Serves 4–6

## ***Ingredients***

- 2 slabs (about two pounds each) of baby back ribs
- 4 tablespoons five-spice powder
- 1 teaspoon ground ginger
- 2 teaspoons dark brown sugar
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
  
- 1 bottle medium dark beer for the braise

## **Glaze ingredients**

- 1/2 cup honey
- 2 tablespoons ketchup
- 2 teaspoons soy sauce

## ***Directions***

1. Mix the rub ingredients in a mixing bowl until blended. Rub on both side of ribs; cover and allow to marinate overnight.
2. Pour the beer in a roasting pan. Place the ribs bone-side down in a roasting pan. Cover tightly and cook 1 1/2 hours in a 325°F oven. Baste 2 or 3 times.
3. Light the grill prior to ribs finishing in oven. Mix together the glaze. When ribs are done, remove from oven and place on a baking sheet. Brush the ribs with the glaze. Finish ribs on the grill, about 7 minutes each side until glaze darkens in spots.

# Grilled Skewered Shrimp

The skewered shrimp can be served as an appetizer or on a bed of rice for a meal. They cook quickly, so don't leave them unattended or they will dry out and become rubbery.

*Serves 6–8*

## ***Ingredients***

- 2 pounds raw medium shrimp, peeled and deveined
- 1/2 cup butter, melted
- 1/4 cup olive oil
- 1/2 cup white wine like Chardonnay or Pinot Grigio
- 3 cloves garlic, minced
- 1 lemon, juiced
- Sea salt and freshly ground pepper
- 3 tablespoons cilantro, chopped
- 3 tablespoons basil, chopped
- Skewers

## ***Directions***

1. If using wooden skewers, soak in water while shrimp marinate. Preheat grill.
2. Combine butter, olive oil, wine, garlic, lemon juice, salt and pepper in mixing bowl. Mix well; add shrimp, mixing to coat. Cover and place in refrigerator up to 30 minutes.
3. Push skewer through shrimp in two places so the shrimp form a "c." (Hint: this keeps them from turning on the grill). Place shrimp skewers on hot grill, turning after 3 minutes. Cook an additional 2–3 minutes just until done. Remove from heat and place on serving platter. Sprinkle with cilantro, basil and additional salt and pepper to taste.

# Spicy Grilled Corn-on-the-Cob

There is no reason the vegetables (OK, starch) can't be done on the grill along with the meat. This recipe calls for cilantro but other herbs like oregano and basil are also delicious. Try your favorite.

*Serves 6*

## ***Ingredients***

- 6 ears of corn, in husk
- 1/4 cup sea salt
- 2 tablespoons paprika
- 1/2 teaspoons black pepper
- 1 small clove garlic
- 3/4 cup fresh cilantro, packed
- 1 lime
- Chives for garnish

## ***Directions***

1. Prepare the corn by peeling back the husks and removing the silks. Soak the corn, with husks, in water about 30 minutes prior to grilling.
2. Combine the salt, paprika, black pepper, garlic and cilantro in a food processor. Pulse until cilantro is well incorporated. Set aside.
3. After soaking, drain and rub the corn with lime juice. Grill on hot grill, with husks peeled back, about 8–10 minutes, turning until all sides have charred. Remove from grill. Apply the reserved spice mixture to the corncobs. Close up husks. Return to grill until just warm and serve with chives snippets and butter.

# Strawberry Shortcakes

Several areas of Texas grow strawberries and when they are at their ripest, people rush to get their fill. The cheesy cakes in this recipe work nicely with all berries so feel free to substitute with any of your favorites.

*Makes 6 large servings*

## **Ingredients**

- 1 pint fresh strawberries, washed, stemmed, and sliced (any berries may be used)
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 tablespoons cold unsalted butter, diced
- 1 1/2 cups shredded Monterey Jack cheese
- 1 cup sour cream
- Whipping cream

## **Directions**

1. Preheat oven to 425°F.
2. Sift together flour, baking powder, cinnamon, salt and soda into a mixing bowl. Add the butter and blend with a pastry tool until mixture forms coarse crumbs, about the size of peas. Stir in the cheese, then add sour cream. Stir until the mixture forms a soft dough.
3. Turn out the dough on a lightly floured surface and knead 6 times. Roll the dough out until 1/2 inch thick. Cut with a 3 1/3-inch round cutter. Bake on ungreased baking sheet 15–17 minutes until golden brown. Cool on wire rack.
4. To assemble, cut cakes in half, add plenty of sliced strawberries, cover with the other cake's half. Arrange some more strawberry slices. Garnish with whipped cream and enjoy.

All these recipes and more are available in David Martin's cookbook *Let's Grill: Texas' Best Secret BBQ Recipes*. Click [here](#) or on the cover to get your own copy!

