



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring rhubarb, July 11

Spice Rubbed Grilled Shrimp with Rhubarb Salsa and Cheddar Masa Cake

By: Keith Snow, TV Host, cookbook author, and creator of Harvest Eating.com

Ingredients

2 pounds (approximately 10) jumbo shrimp
Harvest Eating Seafood Rub Spice Mix
1 can petite diced tomatoes
1 large white onion
1 bunch red radishes
4 garlic cloves
1 bunch fresh cilantro
10 fresh limes
2 red bell peppers
Olive oil
1 can chipotle chilies in adobo
1 pound frozen rhubarb chunks or 5 stalks fresh rhubarb
2 cups water
1 bag Masa Harina
2 cups lard
1 pound sharp cheddar cheese
Kosher salt and black pepper to taste

Instructions

- Peel and de-vein shrimp making sure to leave on the tail. Toss with two tablespoons of olive oil then rub shrimp with spice mix. Set aside to marinate in the fridge.
- Cook diced rhubarb in 2 cups water with 1 cup sugar until very soft and starting to emit juices. Allow mixture to reduce by half. Strain out the solids, pressing rhubarb to extract as much juice as possible. Reserve juice and allow to cool.
- Dice tomatoes, onions, chilies, garlic, radishes, and cilantro. Mix in a bowl with the juice of 2 limes, a tablespoon or so of olive oil, 1/4 cup of rhubarb reduction, and salt and pepper to taste. Set aside.
- Make a batch of Masa as per package instructions. Fold in cheddar cheese.
- Form Masa into small cakes roughly 1/4 in thick and 3 inches around, like a thin hockey puck.
- In a skillet over medium heat, add 1 tablespoon olive oil. Gently fry Masa cakes until they are slightly golden brown in color.
- Heat grill or grill pan to high. Grill shrimp, turning once until well cooked with grill marks.

- Arrange a few Masa cakes on a plate. Top with 2 grilled shrimps and then add a few tablespoons of the tomato/rhubarb salsa. Garnish with cilantro and a squeeze of lime juice.