

## **Easy Beef and Asparagus Wraps**

- 24 stalks asparagus
- 24 chives
- 1 container Boursin herbed cheese. Softened at room temperature
- 24 thin slices high quality deli roast beef (peppered eye of round at Whole Foods deli)
- 24 thin slices of red bell pepper

Trim asparagus tips to about 4 inches long. Gently cook asparagus in boiling water, about 3-5 minutes, depending on the size of the spears. IMMEDIATELY transfer cooked asparagus to a bowl of ice water. When the spears are cool, drain and dry them on paper towels and set aside.

Hold the bundle of chives in tongs and quickly plunge them into the hot water. Remove and let them drain on paper towels; set aside.

Spread each slice of roast beef with about 1 tsp of Boursin.

Place an asparagus spear, and a pepper strip at the end of each beef slice and roll it up, leaving the vegetable tips sticking out. Repeat with each slice and spear. Arrange the rolls seam-side down on a serving platter.

Wrap a chive around the center of each roll as a garnish.

## **Athenian Artichoke Dip**

- 1 can (14 ounces ) artichoke hearts in water
- 4 ounces feta cheese crumbled
- ¼ cup red bell pepper chopped
- 1 garlic clove pressed
- ½-¾ cup mayonnaise- depends how you like it. I generally use less
- 3 green onion tops, thinly sliced
- ¾ tsp dried oregano leaves
- Pita Chips

Preheat oven to 350

Chop artichoke hearts, cheese and bell pepper. Press garlic into mix. Add mayonnaise, green onions and oregano; mix well.

Spoon into oven proof baking dish and bake for 25-30 minutes or until golden brown and bubbly. Serve with pita chips.

## **Grilled Brined Shrimp**

- 1/3 cup kosher salt
- 1/3 cup brown sugar
- 1 1/4 pounds jumbo shrimp (about 20), peeled and deveined
- 2 tablespoons coarsely chopped cilantro, plus cilantro sprigs for garnish
- 1 teaspoon honey
- 2 teaspoons finely chopped garlic
- 1 tablespoon chopped parsley
- 1/4 teaspoon crushed red pepper flakes, or to taste
- 2 tablespoons dry white wine

Stir the salt and brown sugar into 1 quart of cold water until dissolved. Add the shrimp and refrigerate for 30 minutes.

In a medium bowl, whisk the remaining 1/4 cup of olive oil with the chopped cilantro, honey, garlic, parsley, red pepper flakes and wine and set aside.

Remove the shrimp from the brine and rinse thoroughly, then pat dry. Toss the shrimp with the marinade. Transfer the shrimp and marinade to a resealable plastic bag and marinate for at least 20 minutes or up to 45 minutes in the refrigerator.

Preheat the broiler or a grill. It needs to be smokin' hot! Cook the shrimp until just cooked through, about 1-1/2 minutes per side. Arrange the shrimp on plates and top with cilantro sprigs and fresh lemon slices. Serve warm or at room temperature.

Harris Teeter Remoulade Sauce (Pretty good and EASY to pick up!)