

# Coconut Shrimp Ceviche, courtesy of allrecipes.com

## Ingredients

- 2 teaspoons Adobo All-Purpose Seasoning with Pepper, plus more to taste
- 1 pound large shrimp - peeled, deveined, and tails removed
- 1 (13.5 ounce) can Coconut Milk
- 3 tablespoons Lemon Juice
- 3 teaspoons Hot Sauce
- 1 packet Sazon without Annatto
- 1/2 red bell pepper, finely chopped
- 1/4 red onion, finely chopped
- 2 jalapeno peppers, seeded and finely chopped
- 1 teaspoon Minced Garlic
- 1 teaspoon finely chopped fresh cilantro
- 2 tablespoons whole cilantro leaves, as a garnish

## Directions

1. Fill large pot halfway with water; add Adobo. Bring water to boil over high heat, stir in shrimp and turn off heat. Allow the shrimp to sit in hot water until pink and opaque to center, 1-2 minutes. Drain, transfer shrimp to baking sheet. Refrigerate until cold, about 30 minutes.
2. Meanwhile, in large, non-metallic bowl, stir together coconut milk, lemon juice, hot sauce and Sazon; season to taste with Adobo. Stir in red bell pepper, red onion, jalapeno, garlic and chopped cilantro. Add cooled shrimp to coconut mixture; stir to completely cover and submerge shrimp in liquid. Cover bowl and transfer to refrigerator. Chill at least 30 minutes, up to about 24 hours, before serving.
3. To serve, spoon shrimp and coconut mixture into small bowls. Garnish with cilantro leaves.

# Mexican Chocolate Cookies with Dulce de Leche Filling

Servings: 12 large sandwich cookies

Author: Mary Ann Dwyer, [thebeachhousekitchen.com](http://thebeachhousekitchen.com)

## Ingredients

- 1 cup all-purpose flour
- 1/2 cup unsweetened Dutch Process Cocoa Powder
- 1/2 tsp. kosher salt
- 1/2 tsp. baking soda
- 1/2 tsp. ground cinnamon
- 1/8 tsp. cayenne powder
- 1/2 cup one stick unsalted butter, softened
- 1 1/2 cups granulated sugar plus additional for sprinkling
- 2 large eggs room temperature
- 1 tsp. vanilla extract
- 1 13.4 ounce can of Dulce de Leche

## Instructions

1. Preheat oven to 325 degrees. Line a large baking sheet with parchment paper. Set aside.
2. In a medium bowl, whisk together flour, cocoa powder, salt, baking soda, cinnamon and cayenne. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, cream together butter and sugar on medium speed. Add eggs, one at a time and vanilla and mix until well blended.
4. Reduce speed to low and gradually add flour mixture.
5. Using a small ice cream scoop (1 1/2 inch) drop dough 2 inches apart onto prepared sheet. Sprinkle tops with additional granulated sugar.
6. Bake for 13-15 minutes or until surface shows some cracking. Cookies should be on the soft side.
7. Remove from oven and cool on wire racks.
8. Assembling cookies: Spread a heaping tablespoon of dulce de leche filling on the bottom of one cookie and top with another cookie, sandwiching together.

## Golden Soup

- 2 tablespoons **olive oil**
- half an **onion**, *chopped*
- 2 cloves **garlic**, *chopped*
- 1 head of **cauliflower**, *chopped into about 5 cups of chunks or florets*
- 1 cup **cashews**
- 1 tablespoon ground **turmeric** (**1.5 TB if using fresh**)
- 7–8 cups **water**
- 2 teaspoons **salt**
- a squeeze of **lemon juice**

**Sauté:** Heat the oil in a deep soup pot. Add the onion, garlic, cauliflower, cashews, and turmeric. Sauté for 10 minutes or until very fragrant.

**Simmer:** Add the water (I usually start with 4 cups) and salt. Simmer until softened.

**Blend:** Transfer the soup to a blender and blend into a creamy consistency. It's best to do this in batches.

**Finish:** Return to the soup pot and add any additional water (remaining 2-3 cups) if you need to thin it out. Also a good time to season with more salt and a squeeze of lemon juice. Also a good time to top with spiced chickpeas and parsley

## **Beef Picadillo with Seasoned Puffed Rice**

1 TB Vegetable Oil	2 TSP Ground Cumin
1 Pound Ground Beef	¼ Tsp Cayenne Pepper
½ Medium Yellow Onion Diced	¼ Cup Chopped Cilantro
4 Cloves Minced Garlic	1 TB Chili Powder
2 Jalapenos Diced, and Seeds Removed	1 Tsp Salt
1 TB Dried Oregano	½ Tsp Black Pepper
1 14 oz. Can Fire Roasted Diced Tomatoes (Drained)	
1 Medium Russet Potato Peeled and Diced	
2 TB Lime Juice	

### **Directions:**

- 1) Heat oil in a large skillet over medium heat, and cook beef and onions until onions are tender and beef is lightly browned ( 7 to 8 minutes)
- 2) Add garlic, jalapenos, chili powder, oregano, cumin, cayenne, cilantro, tomatoes, diced potato, and salt and pepper.
- 3) Add ¼ cup water, turn down heat, cover and simmer for 30 minutes until potatoes are tender.
- 4) Stir in lime juice, and adjust seasoning as needed.

\*\*Use this for anything you like. Tacos, burritos, gorditas, nachos.....

## **Seasoned Puffed Rice**

2 Cups Puffed Rice Cereal  
Zest of 1 lime  
1 Tsp Hot Sauce  
½ Tsp Garlic Salt  
½ Stick of Butter

### **Directions:**

- 1) Melt butter in a small sauce pan over low heat. Add lime zest, garlic salt, and hot sauce.
- 2) Mix melted butter sauce with puffed rice and still until thoroughly combined.
- 3) Spread on a baking sheet and toast on 250 degrees for an hour, stirring every 15 minutes, until crisp.

