

## **2 –Unique’s Backyard Pick Up Stixs**

### **The Grill**

First, start with a very clean grill. Make sure you remove all of the cooked on meat and carbon with a metal brush. The importance of this is imperative; a clean grill will help to make sure none of your food sticks to the grill and you can make those great grill marks. Second, you don’t want any off flavors from the carbon build-up on the grill rack,

### **Décor**

Think bright bold colors for your back yard pick up stix /tapas party!! Use real life accents such as; small potted flowers, stones, pottery, tin buckets etc. to give your table a rustic outdoor feel. Small lanterns or large candles in glass globes will prove to brighten up dusk or dark in the backyard. Cut easy back yard style flowers and display in clear bottles or vases will give your table some pop without making it look too complicated.

### **Sizzling Summer Sides**

Lots of dipping sauce, fresh cucumber salads, sliced tomatoes with basil, diced watermelon with balsamic vinegar, crusty bread and a fresh corn salsa with chips

## **2-Uniques Backyard Buffalo Shrimp Stix’s Yield 18 pieces**

- 18 jumbo shrimp (1 1/2 to 2 pounds), peeled, leaving last shell segment and tail fan attached, then deveined
- 2 tablespoons olive oil
- 1/2 stick unsalted butter, melted
- 1/4 cup hot sauce such as Frank’s RedHot
- 1/2 bunch celery, cut into 4-inch sticks

### **Method**

Heat grill to medium

Toss shrimp with oil and season with sea salt and pepper

Skewer shrimp & grill a couple minutes on each side until opaque white in color

Brush with butter sauce; serve with blue cheese dip and celery sticks

### **Blue cheese dip:**

- 1/2 cup organic sour cream
- 1/4 cup finely chopped scallions
- 3 tablespoons finely chopped flat-leaf parsley

- 1 Tb white vinegar
- 1/2 cup crumbled blue cheese (2 ounces)
- Juice of half a small to medium size lemon
- 2 Tb Mayo
- Sea salt and pepper to taste

*Stir together ingredients.*

### **Jerk Chicken Stix**

**Yield 24 Stix**

4-5 larger boneless skinless chicken breast cut into 4-5 pieces per breast  
24 wooden skewers (soaked in water)

#### **Jerk Rub**

- 2 tbs. ground coriander
- 2 tbs. ground ginger
- 3 TB. light brown sugar
- 1 TB onion powder
- 1 TB garlic powder
- 1 TB kosher salt
- 1 TB habanero powder
- 2 tsp. coarse black pepper
- 2 tsp. dry thyme
- 1 tsp. cinnamon
- 1 tsp allspice
- 1 tsp ground cloves
- ¼ cup olive oil

#### **Method**

Combine all spices in medium bowl, stir in olive oil (reserve a few ounces for drizzle or dipping sauce)

Marinate cut chicken pieces for up to a few hours

Heat grill to medium, grill 6-8 minutes turning occasionally until cooked through

### **Chimichurri Beef Stix's**

**Yield 18-24 pieces**

**1~ small flank steak cut across the grain into approximately 2 oz slices**

Ingredients

- 1 cup (packed) fresh Italian parsley
- 1/2 cup olive oil
- 1/3 cup red wine vinegar
- 1/4 cup (packed) fresh cilantro
- 2 garlic cloves, peeled
- 3/4 teaspoon dried crushed red pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon sea salt

#### **Preparation**

1. Puree all ingredients in processor. Transfer to bowl.
2. Marinate beef slices in sauce for up to a couple hours (reserve a few ounces of sauce for drizzling and dipping)
3. Skewer beef on sticks

Cook over medium heat grill