

FOOD



Memorial Day is patriotic holiday in the United States. It is a time to remember loved ones who have passed and to celebrate the heroes who have sacrificed their lives for our freedoms.

The traditions of Memorial Day are wide ranging, from proudly flying the American Flag to families gathering to share delicious grilled feasts. One of the longest-standing traditions is the running of the Indianapolis 500, which has been held in conjunction with Memorial Day since 1911.



Jumbo Shrimp Stuffed with Cilantro and Chiles

"This show-stopping shrimp dish will wow your guests, and it's so effortless."

Ingredients

- 8 jumbo shrimp, in the shell (about 1 1/4 pounds)
- 3 sprigs fresh thyme, leaves stripped
- Juice of 2 limes (about 1/4 cup)

- 2 Tbs. extra-virgin olive oil
- 1 tsp. kosher salt, plus additional for seasoning
- Freshly ground black pepper
- 1 clove garlic, chopped
- 1/2 large jalapeno, with seeds
- 2 scallions (white and green parts)
- 1 cup coarsely chopped fresh cilantro leaves

Directions

1. Prepare an outdoor grill with a medium-high fire. Without removing the shells, slit about 3/4 of the way through the shrimp down the ridged back and remove the vein that runs down the center. Rinse and pat the shrimp dry. Whisk thyme leaves, lime juice, 1 tablespoon of the olive oil, 1/2 teaspoon of the salt and black pepper, to taste, in a shallow non-reactive bowl or dish. Lay the shrimp cut side down in the lime mixture and refrigerate for 30 minutes.

2. In a food processor, pulse the garlic, jalapeno, scallions, remaining 1 tablespoon olive oil and remaining 1/2 teaspoon salt to make a coarse paste. Add the cilantro and pulse just enough to incorporate into the mixture. Spoon the mixture into the opening in the shrimp and close the shrimp. Grill the shrimp shell side down (to keep filling from falling out) for 3 minutes. Turn to the other shell side, cover, and grill another 2 minutes or until the shrimp turn pink and are slightly firm to the touch. Sprinkle with salt and serve.

Cook's Note: Shrimp cooked in the shells are more intensely flavorful. Leaving the shells on provides a buffer against overcooking, a misfortune many shrimp suffer. Shrimp, even these jumbos, continue to cook once removed from the grill. It's always best to cook them just until opaque and let the delicate shellfish finish cooking off the heat.

Jerk Chicken

"Taste the tropics in the dish that blends spices and chiles with the smoke of the grill."



Ingredients

- 1/3 cup cider vinegar
- 1/4 cup dark rum
- 3 tablespoons firmly packed dark brown sugar
- 1 bunch scallions (white and green parts), roughly chopped
- 4 cloves garlic, chopped
- 1 Scotch bonnet chile, stemmed, seeded, and minced
- 2 tablespoons Pickapeppa sauce (see Cook's Note, below)
- 1 tablespoon freshly grated peeled ginger
- 1 tablespoon ground allspice
- 1/4 teaspoon pumpkin pie spice
- 3 tablespoons vegetable oil
- 4 chicken halves (about 6 pounds)

Directions:

1. Pulse the vinegar, rum, brown sugar, scallions, garlic, chile, Pickapeppa sauce, ginger, allspice and pumpkin-pie spice in a food processor to make a slightly chunky sauce. Heat the oil in a medium skillet and cook the sauce over medium heat, stirring, until the oil is absorbed and the sauce thickens slightly, about 3 minutes. Cool.

2. Rub the jerk paste all over the chicken halves, cover and refrigerate for 2 to 24 hours.

3. Prepare an outdoor grill with a medium-high fire for both direct and indirect grilling. Position a drip pan under the grate on indirect side. Place the chicken, skin side down, over direct heat and cook until skin crisps and has definite grill marks, about 4 minutes per side. Move to indirect heat over the drip pan and cook skin side up, covered, until an instant-read thermometer inserted into the thickest part of the thigh registers 165 degrees F, about 35 to 40 minutes. Let the chicken rest about 5 minutes, then cut into pieces and serve.

Cook's Note: Pickapeppa -- the celebrated Jamaican bottled sauce -- is a blend of tomatoes, onions, sugar, cane vinegar, mangoes, raisins, tamarind, peppers and spices.



Grilled Peach Cobbler

"This unique twist to an old favorite is delicious!"

Ingredients

- 6 ripe peaches, halved, pit removed
- 1 stick (8 tablespoons) unsalted cold butter, melted, plus more if needed, divided
- 8 tablespoons light brown sugar, divided
- 1 teaspoon ground cinnamon, divided
- 1/2 cup granola
- 1 pint vanilla ice cream
- 1/2 cup prepared caramel sauce, heated
- Heat the grill to medium.

Directions

- Place the peaches cut-side-down on the grill until browned. Remove from the grill, cut into wedges and place into a gratin dish. To the peaches, add half the butter, half the brown sugar and half the cinnamon, and toss.
- Add the remaining butter, sugar and cinnamon to the granola in a small bowl and toss until combined, adding more butter if needed.
- Top the peaches with the granola mixture and place the gratin dish onto the grill. Close and bake until the peaches and granola are golden brown, about 15 minutes.
- Place 1 large scoop of ice cream into 4 bowls and top with the peach mixture. Drizzle with some of the caramel sauce.

Memorial Day is a United States federal holiday that is observed on the final Monday of May. It was formerly known as Decoration Day. This holiday commemorates U.S. men and women who have died in military service to their country. It began first to honor Union soldiers who died during the American Civil War. After World War I, it expanded to include those who died in any war or military action.



The first Memorial Day was observed in 1865 by liberated slaves at the historic race track in Charleston. The site was a former Confederate prison camp and was a mass grave for Union soldiers who had died while captive. A parade with thousands of freed blacks and Union soldiers was followed by patriotic singing and a picnic.

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