

Grilled Shrimp & Linguiça Skewers

with Smoked Tomato Butter and Herb Salsa Verde

After a day of horseback riding, fishing, golf and countless other adventures, guests at The Alisal Guest Ranch and Resort can look forward to some grilled specialties that are fresh, satisfying and savory. Alisal Executive Chef, Anthony Endy, hits all the right notes with mouthwatering jumbo shrimp and linguica sausage skewers topped with a zingy herb salsa verde.



SMOKED TOMATO BUTTER

Ingredients

- 2 each large tomatoes
- 3 garlic cloves, roasted
- 1 tsp. salt
- ½ tsp. smoked paprika
- ¼ lb. unsalted butter, softened
- 2 tbsp. sherry vinegar

Directions

Set the EGG for direct or indirect cooking at 225°F/107°C.

Smoke tomatoes for 15 minutes until they are tender; allow to cool.

Using a mortar and pestle or food processor, grind the tomatoes with the roasted garlic, salt and smoked paprika into a paste. Mix the combination with the softened butter and sherry vinegar.

HERB SALSA VERDE

Ingredients

- 1 cup chopped fresh herbs (basil, parsley, cilantro, oregano)
- 1 tbsp. chopped capers
- 1 tsp. reserved juice from capers
- ½ tsp. lemon juice
- ¼ tsp. chili flakes
- 1 garlic clove, minced
- ¼ cup extra virgin olive oil

Directions

In a mixing bowl, combine all ingredients together and mix.

SHRIMP LINGUIÇA SKEWERS

Ingredients

- 16 each wild caught shrimp, U/12 size, head off, tail on, peeled and deveined
- 16 slices Linguica Sausage, ½"-¾" thick
- 4 - 12" bamboo or metal skewers (bamboo soak in water for at least an hour)
- 2 tbsp. blended olive oil or canola oil
- 4 tbsp. smoked tomato butter
- 2 tbsp. herb salsa verde
- Salt and pepper to taste

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SHRIMP LINGUIÇA SKEWERS

Directions

Set the EGG for direct or indirect cooking at 375°F/191°C.

Place a slice of Linguica sausage in the center of the shrimp; the shrimp will curl around the coin of sausage. Poke the skewer through the top of the shrimp, through the sausage and into the other end of the shrimp. The shrimp and sausage need to hold tightly on the skewer. Continue to complete the skewers, approximately 4 shrimp and Linguica slices per skewer.

Brush the shrimp skewers lightly with oil and season with salt and pepper. Grill the skewers for approximately 6 minutes, turning them halfway through for desired grill marking and even cooking. Brush the skewers with the soft smoked tomato butter. Close the lid and cook for approximately 2 minutes.

With tongs, remove the skewers from the grill and spoon the herb salsa verde over the meat when serving.



For more traditional ranch recipes, visit [Alisal.com/recipes](https://www.alisal.com/recipes)