Grilled Shrimp Pizza with Roasted Romesco Sauce

Makes 12” pizza

For romesco sauce
1 head garlic, top trimmed off
1 shallot
½ cup olive oil
1 red bell pepper
2 Roma tomatoes
2 tablespoons red wine vinegar
2 tablespoons toasted almonds
Salt and pepper to taste

For pizza dough
1 lb pizza dough
3 cloves garlic, minced about 1 tablespoon
2 Tablespoons olive oil
½ cup Ricotta cheese
5 stalks asparagus, diced and blanched
7 each shrimp, cut in half lengthwise
½ cup shredded mozzarella cheese
¼ cup Queso fresco, for garnish, optional

For Pizza Dough makes about 1 lb (optional)
3/4 cup warm water, more as needed
2 teaspoons sugar
1 teaspoon instant yeast
1 ½ tablespoon olive oil
2 cups all-purpose flour
1 ½ teaspoons salt

1. Preheat your oven to 375 degrees. To make roasted garlic and shallot; combine garlic, and shallot with ½ cup of olive oil in an oven-safe container and cover with foil. Roast mixture for 45 minutes or until shallot is tender. Remove from oven and set aside to cool.

2. Roast bell pepper and tomato on the stovetop until charred, then peel once cool enough to handle.

3. To make romesco sauce squeeze out the cloves of roasted garlic from the head of garlic, the roasted shallot, reserved olive oil, and all the other ingredients in a blender of a food processor until creamy, season to taste with salt and pepper.

4. To make pizza dough, combine everything in a food processor and mix until a dough forms, set aside for 60 minutes, or until double in size. Split the dough in half and form into the desired shape, set aside for 10 minutes before using.

5. For indoor grilling, combine garlic and olive oil and set aside. Brush the raw dough with the garlic olive oil mixture, then grill on the stovetop until lightly charred, smear crust with ricotta cheese, then top with asparagus, shrimp and mozzarella, drizzle with more of the garlic olive oil mix. Place pizza under your broiler just to melt cheese, remove from oven, and sprinkle with reserved romesco sauce and queso fresco.

6. For outdoor grilling; heat your grill to high and coat well with oil once hot, brush one side of your dough with olive oil, and then place the pizza dough on a lightly floured rimless cookie sheet, upside down cookie sheet, or pizza peel. Let the dough slide off the cookie sheet or peel onto the greased hot grill, close the lid of the grill and cook for 2 minutes.
Grilled Peaches and Nectarines with Honey Cream

Serves 2-4

2 firm yet ripe large nectarines or peaches, pitted and halved  
1/2 cup whipping cream, chilled  
1 tablespoon honey  
1 teaspoon vanilla extract (optional)  
Oil, ghee or butter to brush on nectarines or peaches

1. Preheat the grill to medium-high heat.  
2. Coat/ toss peaches or nectarines with oil, ghee, or melted butter.  
3. Grill peaches and nectarines until golden, tender, and you have achieved beautiful grill marks, about 2 minutes on each side. Remove from the grill and let cool slightly.  
4. Whip the cream until you reach a soft peak, then add in honey and whip until a stiff peak.  
5. Plate the grilled nectarines or peaches on a platter and top each with a dollop of whipped cream. Serve immediately.

Grilled Caesar Salad with Lemon Grilled Chicken

Serves 4

For Chicken Marinade:  
4 6 ounces boneless skinless chicken breasts  
2 tablespoons olive oil  
3 tablespoons lemon juice  
1 teaspoon lemon zest  
1 1/2 teaspoons Italian seasoning or oregano  
4 garlic cloves finely minced  
1/2 teaspoon salt  
1/4 teaspoon pepper

For the Dressing:  
3 garlic cloves, peeled  
3 olive oil-packed anchovy fillets  
2 tablespoons fresh lemon juice  
1 tablespoon lemon zest (optional)  
1 large egg yolk  
3/4 cup extra-virgin olive oil  
Salt and pepper to taste

For the Salad:  
3 tablespoons olive oil  
1 tablespoon finely chopped garlic  
salt and freshly ground black pepper, to taste  
2 romaine hearts, halved lengthwise  
4 thick slices sourdough bread  
Shaved Parmesan and chopped chives, for garnish (optional)

1. Marinade the chicken in all the ingredients for about 20 minutes and no more than 2 hours.  
2. To make the dressing, combine all the ingredients except olive oil and salt and pepper. Blend everything until mixed and then slowly drizzle in olive oil and mix until a thick dressing forms, taste, and season with salt and pepper as needed. Remember, the anchovies are salty, so you might not need to add any! You can also add parmesan cheese instead of salt for a different depth of flavor.  
3. Heat your grill to medium-high and grill chicken for about 3-5 minutes on both sides or until the temperature reaches 165 degrees. Set the chicken aside while you grill the other ingredients.  
4. Combine the 3 tablespoons of olive oil with the garlic and some salt and pepper. Brush the mixture on the romaine hearts and bread. Grill romaine about 1-2 minutes, each side or until lightly charred, and then repeat with the bread. Cut bread into bite-size, crouton pieces.  
5. To serve, slice chicken and serve on charred romaine with crouton pieces and dressing drizzled on top, garnish with shaved parmesan and chives if desired.