

## Grilled Polenta And Tenderloin Tapas

### Ingredients:

- 17 ounces polenta (one tube)
- 12 ounces tenderloin steak
- 12 ounces of brie cheese
- 2 slices thick-cut applewood smoked bacon
- 6 ounces shitake mushrooms, sliced
- 1 red onion
- 1 green pepper
- 1 red pepper
- ½ stick salted butter

- › Preheat grill to 400°F.
- › Salt and pepper steak and dust with your favorite barbecue rub.
- › Grill steak to your liking. (I like mine medium rare.)
- › Sauté the mushrooms in butter.
- › Dice peppers and onions.

- › Quick fry in pan for a maximum of 30 seconds.
- › Microwave or place bacon in oven until crisp.
- › Cut each bacon slice in half.
- › Cut polenta in one-half-inch discs.
- › Using the same pan as the mushrooms, fry both sides of the polenta with a small amount of butter until crisp on the outside and soft inside.
- › Slice steak and cheese into thin slices.
- › Time to build the polenta pyramid! Start with the disc, and then add a small slice of brie cheese, slice of steak, slice of bacon, mushrooms and another slice of cheese.
- › Add pan-roasted onions and peppers.
- › Be creative with this fun appetizer: Use the polenta as your canvas, and add other proteins like shrimp, salmon, chicken and pork.

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## Grilled Corn And Poblano Pepper Salad

### Salad Ingredients:

- 3 ears of corn, grilled and taken off the cob
- 15 ounces (1 can) black beans, rinsed
- 2 avocados, diced
- 2 cups cherry tomatoes, halved
- 1 poblano pepper, grilled and diced
- ½ cup red onion, chopped
- 1 bunch cilantro, rough chopped

### Dressing Ingredients:

- ¼ cup rice wine vinegar
- ¼ cup BarbaCuban 90 Miles to
- Mojo sauce
- juice of one lime
- pinch of salt

- › Grill the corn and poblano pepper: Preheat grill to 400°F.
- › Brush corn and peppers with olive oil.
- › Add salt and pepper.
- › Grill pepper on each side until you see the skin blister and turn charred brown and black.
- › Grill ears of corn, turning every minute until it shows char marks on all sides.
- › Combine and toss all ingredients with dressing, and serve.

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## Grilled Shrimp Skewers With Scallops, Pineapple and Sweet Peppers

### Ingredients:

1 pound large peeled and deveined shrimp

½ pound large sea scallops

1 pineapple, peeled

mini sweet red, yellow and orange peppers

cherry tomatoes

BarbaCuban 90 mile to MOJO marinade

- › Marinate shrimp and scallops in Mojo marinade for one hour.
- › Place skewers in water for one hour to prevent burning.
- › Slice peppers into one-inch sections.

- › Preheat grill to 400°F. ›
- › Start building your skewers in layers: shrimp, peppers, pineapple, scallops. Have fun, be creative and mix it up!
- › Grill for approximately four minutes on each side, mopping with Mojo sauce.
- › Remove from the grill, and let rest for 5 minutes.
- › Serve and enjoy.

**Fun Fact:** Did you know Mojo sauce came from the Canary Islands and was brought to Cuba by the Spaniards? It is now known as the national Cuban barbecue sauce.