

SMOKED SHRIMP TACOS WITH ROASTED JALAPENO SALSA

(from The Bewitching Kitchen and Mimi's blog)

for the dry rub:

1/4 cup granulated sugar

1/8 cup firmly packed brown sugar

2 tsp hot chili powder

2 tsp salt

1 teaspoon ground coriander

1 teaspoons ground black pepper

1/2 teaspoon ground ginger

1 pound jumbo shrimp, peeled, deveined, and tails removed

Heat the smoker to 200F with mesquite, oak, or pecan wood.

In a small bowl, mix together all the ingredients for the dry rub. Pour the rub over the shrimp and make sure everything is well coated. Add the shrimp to the smoker and smoke for 15 to 20 minutes. Serve with the salsa, and your favorite toppings.

ROASTED JALAPENO SALSA

(slightly modified from Chef Mimi)

6 large jalapeños
4 Roma tomatoes
2 tablespoons olive oil
1/2 teaspoon salt
1 generous bunch cilantro, chopped
Juice of 1/2 lemon
1 teaspoons honey
2 tablespoons olive oil
1/2 teaspoon salt
Pepper, to taste

Heat the oven to 400 degrees F.

Start by preparing the jalapeños. Remove the stems, then slice them vertically around the core of seeds. Discard the seeds and stems. Roughly chop the jalapeño slices and place them in a medium-sized bowl. Chop the tomatoes into quarters and remove the seeds, then place them in with the jalapeños. Toss the mixture with the oil and salt, then place it in a baking/roasting dish.

Roast until vegetables are caramelized, about 30 minutes. Place the roasted jalapeno-tomato mixture with the cilantro and other ingredients in a food processor and pulse, until the desired texture.