

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING BBQ SHRIMP WITH GARLIC-LIME GLAZE

SALAD

Citrus Avocado Shrimp-Style Salad

Ingredients

- 4 cups romaine, chopped
- 1 cup arugula
- 1 cup cherry tomatoes, halved
- 1 avocado, diced
- 1/2 cup red onion, thinly sliced
- 1/3 cup crumbled feta (or shaved Parmesan)
- Dressing:
 - 3 tbsp olive oil
 - 2 tbsp fresh orange juice (or orange zest + juice)
 - 1 tbsp lime juice
 - 1 tsp honey
 - 1 tsp Dijon mustard
 - Salt + black pepper
 - Pinch chili flakes (optional)

Preparation

1. Whisk dressing until smooth; season to taste.
2. Toss romaine, arugula, tomatoes, onion, and dressing.
3. Fold in avocado and top with feta.

Presentation

- Serve cold in shallow bowls; finish with a few grinds of black pepper.

Entree: BBQ Shrimp with Garlic-Lime Glaze

Ingredients

- 1.5 lb jumbo shrimp, peeled & deveined (tails optional)
- 1 tbsp olive oil
- 1 tsp kosher salt + 1/2 tsp black pepper

- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1/2 tsp cayenne (optional)
- 1 tbsp butter
- Glaze:
 - 1/2 cup BBQ sauce
 - 2 tbsp honey (or brown sugar)
 - 2 tbsp lime juice
 - 1 tbsp Worcestershire (optional)
 - 2 cloves garlic, grated
- Garnish:
 - chopped cilantro or parsley
 - lime wedges

Preparation (2 options)

Option A: Grill

1. Preheat grill to **medium-high**.
2. Pat shrimp dry; toss with olive oil, salt, pepper, smoked paprika, garlic powder, and cayenne.
3. Grill shrimp **1–2 minutes per side** until pink and just cooked (avoid overcooking).
4. Reduce heat to low; warm glaze in a small pan with butter for **1–2 minutes**.
5. Toss shrimp with glaze or brush on while still warm. Serve immediately.

Option B: Oven (great for tenderness)

1. Preheat oven to **425°F (220°C)**. Line a sheet pan.
2. Arrange shrimp in a single layer.
3. Bake **6–8 minutes**, until pink and opaque.
4. Warm glaze on the stove with butter for **1–2 minutes**, then toss shrimp in glaze.

Presentation

- Pile shrimp onto a platter; spoon extra glaze over top. Garnish with herbs and serve with lime wedges.

Side Dish #1: Garlic-Parmesan Corn

Ingredients

- 4–6 ears corn (or 4 cups corn kernels)
- 3 tbsp butter
- 2 cloves garlic, minced
- 2 tbsp olive oil (optional for richness)
- 1/2 cup grated Parmesan
- Salt + pepper
- Optional: chopped parsley + pinch chili flakes

Preparation

1. Grill or sauté corn until lightly charred and tender.
2. Melt butter; stir in garlic (30–45 seconds).
3. Toss corn with garlic butter and Parmesan; season.

Presentation

- Serve in a warm bowl; sprinkle extra Parmesan on top.
-

Side Dish #2: Potato Salad (BBQ-Friendly, Creamy-Dijon)

Ingredients

- 2 lb baby potatoes, halved
- 1/2 cup mayonnaise
- 2 tbsp Dijon mustard
- 2 tbsp pickle relish (optional)
- 2 tbsp apple cider vinegar
- 2 stalks celery, finely diced
- 1/4 cup diced red onion
- Salt + pepper
- Optional: chopped dill

Preparation

1. Boil potatoes in salted water until fork-tender, about **15–20 minutes**. Drain and cool slightly.
2. Whisk mayo, Dijon, vinegar, relish, salt, and pepper.
3. Fold in celery and onion; toss with potatoes.
4. Chill **at least 30 minutes**.

Presentation

- Serve cold; finish with a light sprinkle of pepper and optional dill.
-

Dessert: Peach Cobbler-Style Skillet (Quick & Warm)

Ingredients

- 4 cups peaches, sliced (fresh or canned, drained)
- 1 tbsp lemon juice
- 1/3 cup sugar (adjust to sweetness)
- 1 tbsp cornstarch
- 1 tsp cinnamon + pinch salt
- Topping:
 - 1/2 cup flour
 - 1/3 cup cornmeal (or more flour)
 - 1/3 cup sugar
 - 1 1/2 tsp baking powder

- 1/2 tsp salt
- 1/2 cup milk
- 3 tbsp melted butter
- 1 tsp vanilla

Preparation

1. Heat oven to **375°F (190°C)**.
2. Toss peaches with lemon juice, sugar, cornstarch, cinnamon, and salt. Spread in a baking dish.
3. Stir topping ingredients together (batter will be thick).
4. Drop spoonfuls of topping over peaches.
5. Bake **35–45 minutes** until golden and bubbling.

Presentation

- Serve warm with vanilla ice cream (if desired).

Wine Pairing (from our list)

Marques de Valor Albariño

Why this is the best choice: Its bright **citrus acidity** and clean, crisp profile complement shrimp's sweetness while the **minerality** helps cut through BBQ sauce richness—keeping the flavors lively rather than heavy.