

Chef from the Hood Recipes



Chef:
Tom Geney

Restaurant:
Fiesta

Recipe:
Tom's Classic BBQ'd Tri-Tip with Shrimp Salad & Baked Potatoes

When Tom Geney was asked what his favorite summer meal is he replied, "I'm a meat man. Meat and baked potatoes! Oh and a good green salad with tomatoes and lots of shrimp. And butter, sour cream and chives on the potatoes." Here's how Tom Geney makes dinner.

About 1 hour before dinner. Preheat oven to 375°. Wash whole baking potatoes. Rub skins all over with olive oil, place in oven - do not wrap in foil! In 30 minutes, start meat.

For the tri tip: 1 tumbled tri tip (Tom recommends Fiesta's Mesquite Marinade - he also likes the Teriyaki and Bloody Mary Marinade. Ask your butcher to tumble one that's sized for your dinner guests.)

To grill: Sear meat over the flame, 5 to 6 minutes per side. Move the meat off direct flame and let it finish cooking on the side of the grill for another 20 minutes. (more or less depending on size of meat and how you like it cooked.)

Make the salad: Use a large handful of washed and drained salad greens per person. Place on individual serving plates. Add wedges of tomato to each. Top with four ounces of cooked bay shrimp. (or about 1/3 cup per serving).

Let's eat! Set the table. Check the potatoes. If they give when you squeeze them, they are done. Check the meat - good idea to let meat rest for 5 minutes after cooking. Dress each salad. Tom's favorite bottled dressing is Newman's Olive Oil & Garlic. A small wedge of lemon is a nice touch. Push down gently on each potato with the heel of your hand. Slice the middle, and push the ends toward the center. This fluffs up the potato. Add Clover Butter, Clover Sour Cream, fresh chives, salt & fresh ground pepper. Enjoy your dinner!