



THE NEW SURF AND TURF

Richard Blais gets all up in your grill with his twists on BBQ classics



Gathering friends for some “messy fun” is one of the best parts of summer entertaining, according to *Top Chef All-Stars* winner **Richard Blais**. “Barbecue shrimp served traditionally, with the shells on, is good for team building — it’s the type of dish you have to roll up your sleeves for,” the *So Good* author tells *Us*, noting that he loves serving the crustaceans directly on a newspaper-covered table. Another Blais standby: “Ooey, gooey” cheese-stuffed burgers.

Barbecue Shrimp

SERVES 4

- 3 tbsp extra-virgin olive oil
- 2 tbsp Cajun seasoning (your favorite brand)
- 1 lb large shrimp, heads on and in the shell
- 6 to 7 tbsp unsalted butter, 4 tbsp at room temperature and the remaining chilled
- 1 clove garlic, finely chopped
- 2 to 3 tbsp beer (whatever you’re drinking)
- 3 tbsp Worcestershire sauce
- 4 8- to 10-inch baguettes, split open
- 1 tbsp chopped fresh flat-leaf parsley

- 1 In a glass or ceramic bowl, mix the oil with the Cajun spice. Add the shrimp and toss to coat. Cover and refrigerate for 60 to 90 minutes.
- 2 In a small bowl, mix the room-temperature butter with the garlic. Mash to distribute the garlic evenly; set aside.
- 3 Preheat the oven to 425 degrees.
- 4 Heat a large skillet over medium-high heat until very hot. Drop the shrimp in and cook, turning a few times, until they are bright pink, 3 to 4 minutes.
- 5 Pour a good splash of beer into the pan and stir to scrape up any browned bits. Transfer the shrimp and liquid to a bowl.
- 6 Add the Worcestershire sauce to the pan and enough of the chilled butter to make a thick, smooth glaze. Pour this over the shrimp and stir to coat.
- 7 Smear the garlic butter on baguettes and arrange, buttered sides up, on a shallow baking tray. Toast in the hot oven until the edges starts to turn crispy.
- 8 Put the toasted baguettes on a warm platter and pour the shrimp and liquid over the top. Sprinkle with the parsley.

Juicy Lucys

SERVES 4

- 2 cucumbers, cut crosswise into 1/8-inch-thick rounds
- kosher salt
- 3 cups apple cider vinegar
- 1/2 cup sugar
- 1 tsp yellow mustard seeds
- 1 tsp ground turmeric
- 1 1/2 tbsp unsalted butter
- 1 yellow onion, thinly sliced (about 1 cup)
- 1 lb ground brisket
- 8 oz ground chuck
- 8 oz ground short rib
- 1/2 cup beef fat (dry-aged, if possible)
- 4 slices American cheese
- freshly ground black pepper
- 4 brioche buns, lightly toasted

1 Put the cucumbers in a glass bowl, season generously with salt and let sit for at least 30 minutes. Rinse well and transfer the cucumbers to another large glass bowl.

2 Meanwhile, in a large stainless steel saucepan, combine the vinegar, sugar, mustard seeds and turmeric. Bring to a boil over medium-high heat and cook, stirring occasionally, until the sugar dissolves.

3 Pour 1 cup of the hot pickling liquid over the cucumbers and set aside to steep. The remaining pickling liquid will keep in the fridge for 2 weeks, stored in a lidded glass container.

4 In a large skillet, melt the butter over medium heat.

Add the onion and toss to coat. Cover and slowly cook, stirring occasionally, until softened, 5 to 6 minutes.

5 Turn the heat to medium-high and brown the onion, stirring constantly for 6 to 8 minutes. When caramelized, season the onion with salt; set aside.

6 Prepare a charcoal or gas grill for indirect, medium-high heat or heat a grill pan over high heat.

7 In a large bowl, use your hands to mix together the ground brisket, ground chuck, ground short rib and fat until thoroughly

incorporated. Shape into eight, 1-inch-thick patties.

8 Cut 1 slice of American cheese into 4 squares and stack them on top of each other. Put the cheese stack between 2 patties and press the edges of the patties to seal; don't leave any cracks. Repeat with the other patties and cheese to yield 4 Juicy Lucys.

9 Season the patties on both sides with salt and pepper. Grill the patties over direct heat for 2 to 3 minutes on each side. Move the patties over indirect heat on the grill and cook

for 2 to 3 minutes more. If using a grill pan, reduce the heat slightly for the final 2 to 3 minutes of cooking.

10 Serve the patties on the buns topped with onions and pickles, plus ketchup and mustard, if desired.

If you can't get ground short rib, sub in equal amounts chuck and brisket.

Aged fat can be special-ordered from your butcher, but any beef fat will do.

