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With the 4th of July on a Tuesday this week, you might find yourself with extra weekend time on your hands... well-suited to grilling up some delicious kabobs and preparing a shortcut sweet and savory baked bean casserole. You don't need a barbecue for these kabobs—a grill pan will work just fine—and the hour or two to knock out those beans will be rewarded with leftovers (I love baked beans for breakfast, by the way, so try some). – Chef Linda

Peachy Keen Shrimp Kabobs (serves 4)

12 bamboo skewers, soaked 30 mins	1 Tbsp (packed) dark brown sugar
1 tsp ancho chile powder	½ tsp smoked paprika
½ tsp sweet paprika	½ tsp. ground cumin
¼ tsp. cayenne (ground red) pepper	salt and pepper to taste
1 lb. shelled & deveined shrimp	3 medium peaches, peeled, pitted and chunked
1 Vidalia or sweet yellow onion	Lime wedges

1. In a small bowl, combine brown sugar, chile powder, both paprikas, cumin, cayenne, and healthy pinch of salt and pepper. Place shrimp, peaches, and onion in a large bowl and sprinkle on the spice rub. Toss until evenly coated.
2. Let shrimp mixture rest 20 minutes while you prepare an outdoor grill for direct grilling on high (or heating up a grill pan over high heat), then thread the shrimp, peaches, and onion alternately onto the skewers.
3. Grill 3 to 4 minutes or until browned and shrimp just become opaque throughout, turning once. Serve with lime wedges.

Oven-Baked Beans

6 slices bacon	1 onion, chopped
2 Anaheim chiles, seeded & chopped	3 (15-oz.) cans navy beans, drained
1 c prepared ketchup (Organic Heinz rec.)	2 Tbsp tomato paste
¼ c molasses	4 tsp dry mustard

1. Preheat oven to 325°F. In a 12" oven-safe skillet, cook bacon on medium heat until fat is rendered. Transfer to plate; coarsely crumble or chop the bacon.
2. To the fat in the skillet, add the onion and chiles. Season with some salt. Cook for 8 mins until onions are tender.
3. Off heat, stir in bacon, navy beans, ketchup, tomato paste, molasses, dry mustard, and black pepper. Bake, covered, for 1 hour; remove cover and bake another 15 minutes.

Shopping List: 1 lb. large shrimp, 3 peaches, 2 onions (1 a sweet variety), 2 Anaheim peppers, 3 cans of navy beans, 6 slices bacon, 1 lime

Equipment Needed: Cutting board and knife, shrimp deveiner, 12" oven-safe skillet, tongs, high heat spoon, measuring cups and spoons, bamboo skewers, grill pan (or BBQ)

Pantry Staples: onion (including 1 sweet onion), ketchup, tomato paste, molasses, brown, smoked paprika, sweet paprika, sugar, crushed red pepper, cumin, chile powder, cayenne pepper, dry mustard, salt & pepper