

## Southwest Chicken

2 Lbs. Boneless/Skinless Chicken Thighs  
2 Tablespoons Olive Oil  
2 Tablespoons Mick's Gourmet Southwest Seasoning

Trim excess fat from chicken.

Drizzle both sides of chicken with olive oil and coat with **Mick's Gourmet Southwest Seasoning**.

Grill, BBQ, or broil over medium/high heat for 10 - 12 minutes, turning chicken once halfway through cooking time.  
Serves 4.

## Cajun Shrimp and Pepper Saute'

2 Lbs. Shrimp (uncooked 16 - 20 count)  
1 Sweet Yellow Onion, slivered  
1 each, Red & Green Bell Pepper, cut into strips  
2 Tablespoons Olive Oil  
2-3 Tablespoons **Mick's Gourmet Cajun Seasoning**

1. Peel & devein shrimp. You can leave the tail on but be sure to remove the stinger (the sharp pointy part at the base of the tail).
2. Place shrimp in a large bowl and toss to coat with **Mick's Gourmet Cajun Seasoning**.
3. In a large skillet heated to medium/high, add 1 teaspoon olive oil and onions. Cook for 4-5 minutes.
4. Add peppers and 1-1/2 teaspoon **Micks Gourmet Cajun Seasoning**. Cook 3-4 minutes.
5. Remove and place in a serving bowl.
6. Put 1 tablespoon olive oil in pan and add shrimp. Turn shrimp after 3 minutes, cook 2 more minutes.
7. Mix shrimp with onions and peppers and toss together. Add more **Mick's Gourmet Cajun Seasoning** to taste.

Great served with Basmati rice. Serves 4-6.

Want it hotter? Substitute **Mick's Gourmet Habanero Cajun Seasoning**

## Smoky Porcini Rice Pilaf

2 Cups Basmati Rice  
4 Cups Water  
2 Tablespoons Olive Oil  
4 Teaspoons **Mick's Gourmet Smoky Porcini Seasoning**

Bring water to boil. Stir in olive oil and **Mick's Gourmet Smoky Porcini Seasoning**. Add rice and reduce heat to low and cover. Cook for 25 minutes.

Remove from heat and fluff with fork. Add more **Mick's Gourmet Smoky Porcini Seasoning** to taste as desired.  
Serves 6.

## Chanterelle Crusted Salmon with Cream Sauce

4 Salmon Fillets (6 - 8 oz each, Copper River Red if available)

1 Tablespoon Unsalted Butter

**Mick's Gourmet Chanterelle Seasoning**

1/4 Cup Chardonnay or Riesling Wine

Preheat oven to 400 degrees and remove skin from salmon. Apply a liberal amount of **Mick's Gourmet Chanterelle Seasoning** to both sides of salmon.

Heat large skillet to medium, add butter. Place salmon fillets in skillet, turning over after 3 minutes. Continue to cook for 2 more minutes.

Remove salmon from skillet and place in baking dish with the wine. Place in oven 5 - 8 minutes, depending on thickness of fillets and how done you prefer your salmon.

Using the skillet that the salmon cooked in, prepare the **Chanterelle Cream Sauce** while the fillets are in the oven.

### Chanterelle Cream Sauce

1/4 Cup Chardonnay or Riesling Wine

1 Cup Heavy Cream

2 Teaspoon **Mick's Gourmet Chanterelle Seasoning**

Over medium heat, de-glaze skillet with the wine, let it reduce down to about half.

Add heavy cream and **Mick's Gourmet Chanterelle Seasoning** to taste and reduce to a thin sauce.

Remove fillets from oven and top with Chanterelle Cream Sauce.

Serves 4. ENJOY!

## Shiitake Ginger Sesame Dressing

1 Cup Extra Virgin Olive Oil

1/4 cup Rice Vinegar (unseasoned)

3 Tablespoons **Mick's Gourmet Shiitake Mushroom Seasoning**

2 Tablespoons Fresh Ginger, minced

1 Tablespoon Fresh Garlic, minced

1 Tablespoon Soy Sauce

1 Tablespoon Sesame Seeds

1 Teaspoon Sesame Oil

Place all ingredients in a pint jar. Shake well. Use as a salad dressing or as a wonderful sauce for stir fry and chicken marinade.

Refrigerate any left over portion. I like to use organic ingredients for this recipe, which are readily available at most markets.