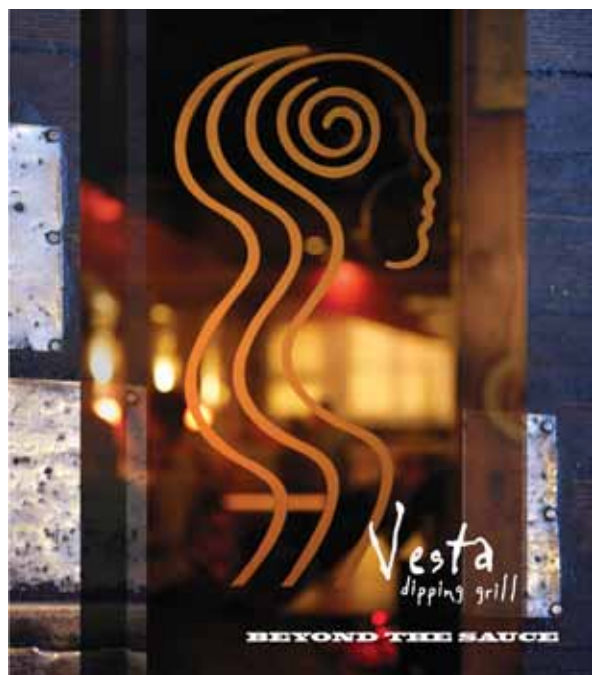


# Great Cookbook Gifts



With the holidays on the horizon, a look at some cookbooks was in order. For a chef, whether professional or the home variety, cookbooks can be the perfect holiday gift. Regardless of a cook's favorite cuisine, there is something to fit any taste. The following are a few of Colorado's most renowned chef's and restaurant offerings plus one out-of-state book for all the unloved Texans that have found heaven in Colorado.

**Vesta Dipping Grill Beyond The Sauce:** Vesta is without question one of the best Denver restaurants and it has won many local and national "best of" awards. Josh Wolkon and Matt Selby have captivated Denver with their world grill cuisine, ethnic-inspired dipping sauces, award-winning architecture and the Vesta vibe. Their cookbook offers recipes for 50 sauces, appetizers, salads, entrées and desserts all from the amazing culinary artists at Vesta. The recipes are accompanied by photos that unfortunately can't be peeled off and eaten, but certainly remind you why you are a Vesta fan. Beautiful food, beautiful photos—now get in the kitchen and recreate the cuisine that Vesta has made so popular. This is a cook's cookbook.

If you've been to Vesta Dipping Grill, you know what a treat it is... and those sauces! Now you can have a little bit of Vesta at home for your family and friends. Not only can you find many of your favorite Vesta dipping sauce recipes, but many other recipes that will captivate your imagination.

The following recipe is an example of what you'll find inside the pages of Vesta Dipping Grill's *Beyond the Sauce*. This is the perfect gift for yourself or a foodie friend this holiday season. To order, please visit [www.vestagrill.com](http://www.vestagrill.com) or you can pick one up at Vesta Dipping Grill at 1822 Blake Street in LoDo or at Steubens at 523 East 17th Avenue in Denver.



## Vesta Dipping Grill's Yucatan Shrimp with Salsa Verde

- ¼ cup sour cream
- 1 lime, juiced
- 1 orange, juiced
- 2 tsp. coriander
- 2 tsp. cumin
- 2 tsp. chili powder
- 1 Tbsp. achiote
- ⅛ tsp. cayenne
- 1 bunch cilantro (reserve 3 Tbsp. for garnish)
- 1½ pounds 21-25 size shrimp, tail on
- 3 Tbsp. queso fresco

Combine all ingredients (except shrimp!) in the blender, and puree until smooth. Pour over the shrimp and mix well to coat. Marinate for 3-4 hours only. Note: the marinade is potent, so you really only want to marinate the shrimp for 3-4 hours. It is thick though and leaves an intense, almost dry-rub flavor on the shrimp.

Preheat grill to high heat. Season shrimp with salt and pepper. Oil your grates and place the shrimp on the hottest part of the grill. Flip shrimp after 2 minutes. Flip again after 2 more minutes and move to a cooler space on the grill. Grill for one minute more per side.

Arrange the shrimp on a plate, drizzle salsa verde over the shrimp (recipe follows) and sprinkle each serving with 1 Tbsp. each fresh chopped cilantro and queso fresco to garnish. Serve with lime wedges.

### Salsa Verde

- 5 tomatillos, husked and roughly chopped
- 1 jalapeno, stemmed and roughly chopped
- ½ poblano, roughly chopped
- 1 tsp. sugar
- ⅛ tsp. cayenne pepper
- juice of 1 lime
- ¼ cup water
- 1 Tbsp. crème fraîche
- 2 Tbsp. cilantro, chopped
- ½ avocado, chopped
- salt and pepper, to taste

Place all ingredients in blender and puree until smooth. Season to taste with salt and pepper.

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