

February favorites

Recipes from our readers, tested in *Sunset's* kitchen

BY MOLLY WATSON

Bourbon-Glazed Shrimp

BRAD HIGHTOW, OAKLAND, CA

This recipe won "Best Seafood Dish" in a local barbecue contest. Hightow recommends using quality Bourbon.

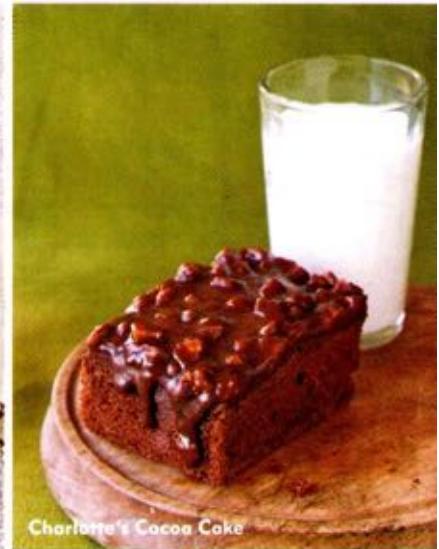
PREP AND COOK TIME: About 35 minutes

MAKES: About 24 pieces (about 8 appetizer servings)

- 1 teaspoon vegetable oil
- 1 clove garlic, minced
- 2 tablespoons Bourbon
- 1 teaspoon Worcestershire
- 1/4 teaspoon hot sauce
- 3 tablespoons butter, cut into small pieces
- Salt and pepper
- 24 shelled, deveined shrimp (26 to 30 per lb.), rinsed and drained
- 6 slices bacon, each cut into quarters (halved lengthwise and then crosswise)

1. In a 2-quart pan, heat oil over medium-high heat. Add garlic and stir until golden, 1 to 2 minutes. Remove pan from heat and add Bourbon, Worcestershire, and hot sauce. Light contents with a long match and let the alcohol burn off. Return to low heat and add butter, one piece at a time, stirring to incorporate into sauce. Add salt and pepper to taste.

2. Heat broiler to high and position a rack 5 to 6 inches away from the heating element. Meanwhile, lay each shrimp on



its side, place a piece of bacon along its back (cut bacon to fit lengthwise if necessary), roll up loosely, and secure with a skewer or toothpick. Arrange shrimp in a single layer on a 10- by 15-inch pan. Brush liberally with Bourbon sauce. Broil 3 to 4 minutes, turn, brush with more sauce, and broil another 2 minutes, or until cooked through. Discard extra sauce.

Per piece: 91 cal., 54% (49 cal.) from fat; 9.4 g protein; 5.4 g fat (2.3 g sat.); 0.5 g carbo; 161 mg sodium; 69 mg chol.

Charlotte's Cocoa Cake

CAROL WORTHINGTON-LEVY, SAN JOSE

Worthington-Levy's mother-in-law, Charlotte Levy, gave her this recipe, which has all the flavor of

rich hot chocolate.

PREP AND COOK TIME: About 1 hour

MAKES: 12 servings

- 2 cups granulated sugar
- 1 cup butter
- 2 large eggs, lightly beaten
- 1/2 cup buttermilk
- 2 teaspoons vanilla
- 1/2 cup unsweetened cocoa powder
- 2 cups all-purpose flour
- 1 teaspoon each salt, baking soda, and cinnamon
- 1/2 cup milk
- 2 cups powdered sugar
- 1 cup chopped pecans (optional)

1. Preheat oven to 350°. Grease and flour a 9- by 13-inch baking pan; set aside.