



Roy's Grilled Lemon Soy Garlic Butter Chicken

Serves 4

2 each	Half chicken (bone-in)
8 oz.	Unsalted butter (melt in microwave for 15 seconds)
¼ cup	Soy sauce
1/8 cup	Minced garlic
1/8 cup	Lemon juice
	Salt and pepper
1 tbsp.	Minced ginger (optional)

To prepare:

Marinate chicken with all of the above ingredients overnight and grill.

Roy's Baby Back Ribs

Serves 4 as an appetizer

2 lb., slab	Pork baby back ribs
2 tbsp.	Garlic Powder
1-1/2 tsp.	Finely ground white pepper
2-1/2 tsp.	Kosher salt
½ cup	Red wine vinegar
¾ cup	Butter, melted and cooled

To prepare:

Sprinkle ribs with garlic powder, pepper and salt. Place in a flat pan or sealable plastic bag. Add vinegar, coating the ribs well. Pour butter over ribs and mix well. Marinate 2 to 3 hours at room temperature. Heat a covered charcoal or gas grill to medium heat and place ribs on grill, meat side down. Cover and cook slowly, checking to be sure ribs do not burn. Baste with remaining marinade a few times. When ribs are nicely browned, turn. Continue to cook, for a total of about 30 minutes. Remove ribs from grill, place on platter and cover with foil. Allow to rest 30 minutes before slicing into individual riblets and serving.

Roy's Seared Ahi with Lilikoi-Shrimp Salsa

Serves 4 as a main course

1	Ripe passion fruit, halved
4 oz.	Extra large shrimp (about 4) peeled, deveined, and diced
½ tbsp.	Olive Oil
¼ cup	Minced Maui or other sweet white onion
1	Large Roma tomato, peeled, seeded, and finely diced
2 tbsp.	Finely diced scallion (including green parts)
1 tbsp.	Minced fresh cilantro
1 tsp.	Tabasco sauce
	Salt and freshly ground black pepper

To prepare:

Scoop the seeds and pulp from the passion fruit with a spoon and press it through a fine-mesh sieve. Reserve the juice (about 1 tablespoon) and discard the seeds and pulp. Put the shrimp in a small bowl and toss with the olive oil to coat. Set a dry stainless-steel sauté pan over high heat and, when hot, add the shrimp. Sear, turning often until evenly pink, about one minute. Transfer to a non-reactive bowl and add the reserved passion fruit juice, onion, tomato, scallion, cilantro, Tabasco sauce, and salt and pepper to taste. Toss well to combine. Cover and refrigerate.

Put the ahi on a plate, coat with peanut oil, and season with salt and pepper to taste. Set a dry cast-iron skillet over high heat for 2-3 minutes and, when hot, sear the ahi for about 30 seconds on each side for rare, or about 1-1/2 minutes on each side for medium-rare.

Transfer the ahi to serving plates and spoon salsa over the tuna, letting the juices from the salsa run onto the plates.