

RECIPE FROM *Catch*ME BY BETH BOLDEN

barbeque shrimp with fresh corn salsa



barbeque shrimp:

wooden/metal skewers

1 lb extra large shrimp, shells removed and cleaned (tails optional)

2 cups BBQ sauce

(storebought is fine, homemade recipe on the back of this card)

Salt and pepper

corn salsa:

3 cups raw corn kernels (about 4 cobs)

1 cup finely diced red onion

1/2 cup finely chopped fresh cilantro

1/4 cup lime juice

1 tablespoon white vinegar

1/4 teaspoon chili powder

1/2 teaspoon ground cumin

1/2 teaspoon salt

optional: 1 finely diced jalapeno, 1 diced avocado, 1 cup diced tomato

1. If using wooden skewers, soak them in water for 20 minutes.

2. Skewer 8 to 10 shrimp per skewer.

3. Lightly salt and pepper the shrimp on both sides.

4. Carefully place shrimp on preheated grill, and baste with barbeque sauce. Cook each side for 6 to 8 minutes, continuously basting as they cook. The shrimp is ready when bright pink, firm, and slightly charred.

Optionally, you can also cook the shrimp on an indoor grill pan or large saute pan.

5. Serve the barbeque shrimp with the remaining sauce.

6. To make the corn salsa, mix together all ingredients in a medium serving bowl. For added zing, add more lime juice or even a dash of cayenne pepper.

For best flavor, allow the salsa to marinate for 20 minutes before serving. This salsa keeps well in the fridge, covered, for 3 to 4 days.

This dish is great on its own, served with polenta, or even in heated tortillas, as a fun alternative to traditional tacos.



EXCERPT FROM *Catch ME* BY BETH BOLDEN

“What are you doing here?” Wyatt demanded.

Ryan smiled now, crooked and far more inviting up close than Wyatt had anticipated. “I thought you might know the answer to that. After all, you were staring at me for at least two hours.”

“Three,” Wyatt answered without thinking.

These things happened to other guys, maybe, but they didn’t happen to him. Wyatt shoved his hands in the pockets of his jeans. Better to have them out of the way, better not to let himself start taking things—or touching things—before he figured out what the hell was going on.

“There you go,” Ryan said matter-of-factly.

“I still don’t understand,” Wyatt said cautiously. He glanced around Ryan now, afraid they’d been followed by the crowd, but surprisingly, nobody had wandered over or was really paying any attention to them. It turned out that removed from the VIP trappings identifying him as someone important, Ryan looked like a normal guy.

Ryan smiled again, bigger this time, and it did devastating things to Wyatt’s chest region. He had been right about wanting him to smile more, but it was far more treacherous than he could have ever imagined. He reminded himself that Ryan was a problem that he didn’t need, but the argument wasn’t exactly persuasive.

“You rescued me from the crowd. What a mob scene,” Ryan said. He was a terrible actor, like he wasn’t even trying. There was a conspiratorial glimmer in his dark eyes, and Wyatt wanted to just swallow the lame story and take him up on everything he was offering.

What would be the danger in that? Wyatt swallowed hard.

“At least,” Ryan continued, “you could be a gentleman and offer to take me home. Especially after I followed you out here.” He arched an eyebrow, and Wyatt wanted to be pinned underneath him, skin to skin, muscles clenched, the next time he did that.



homemade barbeque sauce

2 cups ketchup	1 teaspoon dried oregano
1/4 cup apple cider vinegar	2 teaspoons hot sauce
1/4 cup molasses	1/2 teaspoon liquid smoke
1 tablespoon dry mustard	2 tablespoons bourbon or whiskey (optional)
1 tablespoon chili powder	salt and pepper
1 teaspoon cumin	

1. Whisk all ingredients together in a sauce pan. Bring to a boil, then simmer for 15 to 20 minutes.

2. Remove from heat, and cool.