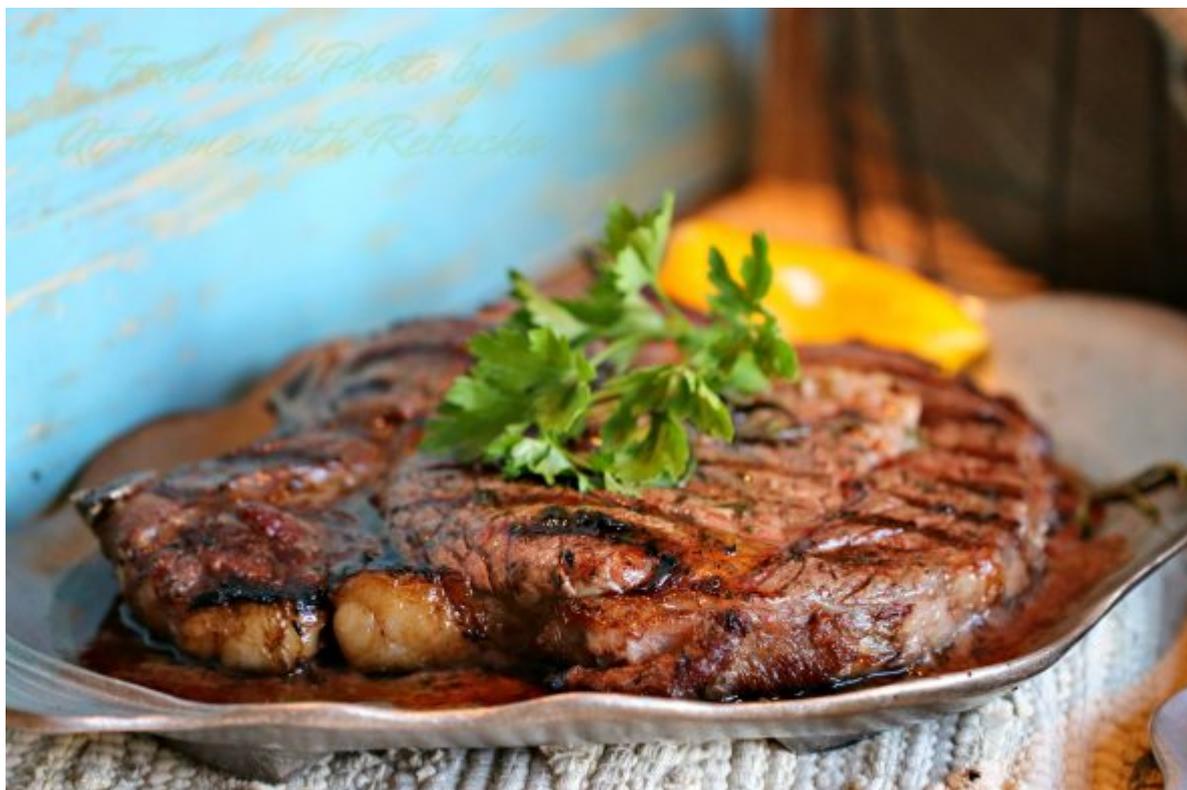


FATHER'S DAY OYSTER BED SURF AND TURF DINNER



We're celebrating all the dads we know and love this Father's Day with a delicious Oyster Bed Surf and Turf dinner of Shrimp Scampi and rosemary-garlic rubbed, Bone-In Rib Eye. I know your dad will go crazy for my buttery Shrimp Scampi cooked in The Oyster Bed [Le Grande](#) and succulent Rib Eye cooked on the [Steak Bed](#).



For the Steaks:

Rub 2 large rib eye steaks generously with a mixture of 4 tablespoons fresh minced garlic, 2 tablespoons chopped rosemary, 2 tablespoons extra virgin olive oil, and 2 tablespoons, *The Jelly Queens* Rosemary Salt. You can substitute kosher or sea salt. The recipe is good for two, 1 inch thick bone-in Rib Eyes.

Place the Steak Bed Tray on the top rack of the grill to heat while searing the steaks. On a preheated, 400 degree grill, sear first side of the steak for 4 minutes, turn and sear the other side for 3-4 minutes then finish cooking on the top rack of the grill on the *Steak Bed Tray*. Cook until meat thermometer reads 130 – 140 degrees for a perfect medium rare steak. I pile both steaks on top

of each other so the top one is cooked rare and the bottom steak is cooked medium rare and while the steaks are cooking, there is room for the scampi to cook on the bottom rack.

I love being an Ambassador for [The Oyster Bed Company](#) because of the craftsmanship and versatility of their products, they are also some of the nicest people you will ever meet! Just in time for the foodie father in your life, today through Father's Day they are offering a 20% off all merchandise in their online store – just use code “Dad” at checkout!

Hop on over to The [Oyster Bed Company](#) for this very special Father's Day Sale and don't forget to print my recipe and treat your dad to this amazing meal!



*Food and Photo by
At Home with Rebecca*

Rebecka's Shrimp Scampi

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Serves 4

My buttery Shrimp Scampi is grilled to perfection in the Le Grande Oyster Bed Tray

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Ingredients

1. 2 1/2 pounds (16-20 per pound) shrimp, peeled deveined
2. 1/2 teaspoon baking soda
3. 1 tablespoon kosher or sea salt, plus more to taste
4. 4 medium cloves of garlic, minced
5. 1/2 cup salted butter
6. 1/4 cup olive oil
7. zest and juice from 1 lemon
8. 1/4 cup fine chopped red and yellow sweet peppers
9. 1/4 cup fresh chopped parsley
10. 2 tablespoons fresh cracked, black pepper
11. 1 small bunch fresh dill for garnish

Instructions

1. Combine the shrimp, baking soda in a medium bowl and toss to coat. Refrigerate for 15 minutes to 1 hour
2. Meanwhile, in a medium sauce pan combine, garlic, butter, olive oil, zest and juice from 1 lemon, chopped peppers, and parsley. Cook over medium heat for 5 minutes or until mixture is melted. Allow mixture to cool slightly then pour over shrimp, and toss to combine. Rest shrimp in marinade for 5 minutes.

3. Heat grill to 400.
4. Spoon 2-3 tablespoons shrimp mixture into each well of the Le Grande. Place the tray on the heated grill and close the lid. Cook covered for 5 minutes. Uncover and check shrimp for doneness. Cook additional 1-3 minutes if necessary. Garnish with dill and serve immediately

Notes

1. A quick brine of salt and baking soda helps keep the shrimp stay moist as they cook, while alkaline baking soda delivers a crisp, firm texture
2. Serve Shrimp Scampi with toasty bread, cooked pasta or over a bed of lettuce. ENJOY!

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

