

A Sunshine State Boatgate

COOKBOOK AUTHOR **REBECCA LANG** CHEERS ON HER GEORGIA BULLDOGS AT A FLOATING TAILGATE WHERE THE RIGHT COCKTAILS AND BITES ARE EVEN MORE IMPORTANT THAN THE FINAL SCORE

The pre-game festivities start early at Jacksonville, Florida's Metropolitan Park Marina, in view of TIAA Bank Field.

CEDRIC ANGELES

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ing up on the water from the Atlantic. Park Marina fills in between Florida and Suber, when the 7 “They’re complet

The game has b so there are deca the sun glints off deck railings to s hours before kick

There's a reason the "Cocktail Party"—the Florida newspaper's 1964 exposé of police officer a tailgating Burger motor yachting; grapefruit-ladder. This is a c

By midafternoon, the crowds off the green Savvy boatgaters are slurping shrimp and another

74 COASTAL LIVING *September*



Marinated Shrimp

SERVES 12

ACTIVE 35 min.

TOTAL 36 hours, 35 min., including 36 hours marinating

- 3 lb. cooked, tail-on medium shrimp, peeled and deveined**
- 1 large Vidalia onion (about 1 lb.), thinly sliced (4½ cups)**
- 1 (3.5-oz.) jar capers, undrained**
- ½ cup extra-virgin olive oil**
- ¼ cup white wine vinegar**
- 2 Tbsp. granulated sugar**
- 1 Tbsp. Worcestershire sauce**
- 1 Tbsp. lemon zest plus 3 Tbsp. fresh juice (from 2 lemons)**
- ½ tsp. table salt**
- ½ tsp. black pepper**
- 1 pt. heirloom cherry tomatoes**

- 1.** Combine shrimp and onion in a large bowl. Add capers and caper brine.
- 2.** Place olive oil, vinegar, sugar, Worcestershire sauce, lemon zest, lemon juice, salt, and pepper in a medium bowl. Whisk until sugar is dissolved. Pour over shrimp. Cover and refrigerate 24 hours, stirring occasionally.
- 3.** Cut tomatoes in half; add to shrimp, and toss to combine. Cover and refrigerate 12 hours.





Grapefruit-Rosemary Mimosas and Cucumber-Jalapeño Gin Coolers



Lang and her crew of Georgia diehards enjoy the sunset after a full day of good food and cocktails.

Grapefruit-Rosemary Mimosas

SERVES 1
ACTIVE 5 min.
TOTAL 40 min.

- 3 Tbsp. fresh grapefruit juice**
- 1½ Tbsp. Rosemary Simple Syrup (recipe follows)**
- 2 dashes of peach bitters**
- 6 Tbsp. (3 oz.) chilled dry sparkling wine or Champagne**

Rosemary sprig
Grapefruit wedge

Combine grapefruit juice, simple syrup, and bitters in a Champagne glass, and stir gently. Top with sparkling wine. Garnish with rosemary sprig and grapefruit wedge, and serve immediately.

ROSEMARY SIMPLE SYRUP

MAKES 1¾ cups
ACTIVE 5 min.
TOTAL 35 min.

- 1 cup water**
- 1 cup granulated sugar**
- 3 Tbsp. chopped fresh rosemary**

Heat all ingredients in a saucepan over medium until sugar dissolves. Remove from heat. Cool completely, about 30 minutes.

Pour through a fine wire-mesh strainer, discarding rosemary. Store in an airtight container in refrigerator up to 1 month.

Cucumber-Jalapeño Gin Coolers

SERVES 12
ACTIVE 10 min.
TOTAL 24 hours, 15 min.

- 3 cups (24 oz.) gin (such as Tanqueray)**
- 3 large jalapeño chiles, sliced and seeded**
- ¾ cup fresh lime juice (from 6 to 8 limes)**

Ice

- 2 English cucumbers, cut into long, thin strips**
- 3 cups chilled club soda**

1. Combine gin and jalapeños. Cover and refrigerate 24 to 48 hours. Strain, reserving jalapeños separately from infused gin.
2. For each cocktail, combine ¼ cup infused gin, 1 tablespoon lime juice, and 1 cup ice in a cocktail shaker. Shake vigorously for 30 seconds. Line a 12-ounce rocks glass with 2 strips of cucumber; add ¾ cup ice. Strain shaker contents into glass. Top with ¼ cup club soda. Garnish with reserved jalapeño slices.

Deviled Eggs with Pickled Okra

SERVES 12
ACTIVE 20 min.
TOTAL 40 min.

- 12 large eggs**
- ¼ cup mayonnaise**
- 3 Tbsp. pickled okra brine**
- 2 Tbsp. chopped fresh flat-leaf parsley**
- 1 tsp. Dijon mustard**
- ¼ tsp. table salt**
- ⅓ tsp. black pepper**
- 4 pickled okra pods, thinly sliced (24 slices)**

1. Place eggs in a single layer in a saucepan. Add water to cover by 1 inch. Bring to a rolling boil over high. Cover, remove from heat, and let stand 10 minutes. Drain.
2. Submerge eggs in ice-cold water; let stand 10 minutes. Tap each egg firmly on the counter until cracks form all over the shell. Peel under cold running water.
3. Slice eggs in half lengthwise; remove yolks, keeping egg white halves intact.
4. Using fine holes of a grater, grate yolks into a bowl. Stir in mayonnaise, okra brine, parsley, mustard, salt, and pepper. Spoon or pipe filling into egg whites. Top each deviled egg with 1 slice of pickled okra.

Boiled Peanuts

SERVES 10
ACTIVE 5 min.
TOTAL 3 hours, 5 min.

- 4 lb. fresh green peanuts**
- 1½ cups kosher salt**
- 2 garlic cloves**

Combine peanuts, salt, garlic, and water to cover in a large stockpot. Cover and bring to a boil over high. Reduce heat to medium-low, and simmer until tender, about 3 hours. Drain and serve.

Bulldog Caviar

SERVES 12
ACTIVE 15 min.
TOTAL 4 hours, 15 min.

- ½ cup rice vinegar**
- ½ cup extra-virgin olive oil**
- 2 Tbsp. granulated sugar**
- ¾ tsp. table salt**
- ½ tsp. garlic powder**
- 2 (15-oz.) cans black beans, drained and rinsed**
- 2 (15-oz.) cans black-eyed peas, drained and rinsed**
- 2 cups fresh corn kernels, or 1 (15-oz.) can white corn, drained and rinsed**
- 2 red bell peppers, chopped**
- 2 jalapeño chiles, seeded and finely chopped**
- 1 small red onion, finely chopped**
- ¼ cup thinly sliced scallions (green and white parts only) (about 2 scallions)**

Tortilla chips

1. Whisk together rice vinegar, oil, sugar, salt, and garlic powder in a medium saucepan over medium. Bring to a boil, stirring constantly. Remove from heat; cool 20 minutes.
2. Combine black beans, black-eyed peas, corn, bell peppers, jalapeños, onion, and scallions in a large bowl. Pour dressing over bean mixture, and toss to combine. Refrigerate 4 hours before serving. Serve with tortilla chips.

Mini Tacos with Fried Oysters, Pimiento Cheese, and Fennel Slaw

SERVES 16
ACTIVE 45 min.
TOTAL 45 min.

- 16 (4½-in.) corn tortillas**
- Chipotle Pimiento Cheese (recipe follows)**

Cornmeal-Crusted Fried Oysters (recipe follows)

Fennel Slaw (recipe follows)
Lime wedges
Hot sauce

Heat tortillas according to package directions. Spread 1½ tablespoons pimiento cheese on each tortilla. Top with 2 to 3 fried oysters and desired amount of slaw. Serve tacos with lime wedges and hot sauce.

CHIPOTLE PIMIENTO CHEESE

MAKES 1¾ cups
ACTIVE 10 min.
TOTAL 10 min.

- 8 oz. extra-sharp Cheddar cheese, shredded (about 2 cups)**
- ½ cup mayonnaise**
- 1 chipotle chile in adobo sauce, diced**
- ½ tsp. adobo sauce**
- 2 Tbsp. diced pimientos, drained**
- ¼ tsp. table salt**

Combine cheese and mayonnaise in a food processor. Process until blended. Add chile, adobo sauce, pimientos, and salt; pulse to combine. Store in the refrigerator in an airtight container for up to 1 week.

FENNEL SLAW

MAKES 4 cups
ACTIVE 5 min.
TOTAL 5 min.

- 1 large fennel bulb, thinly sliced**
- ½ sweet onion, thinly sliced (about 1 cup)**
- ¼ cup chopped fresh cilantro**
- 2 Tbsp. mayonnaise**
- 2 Tbsp. fresh lime juice (from 1 lime)**
- 1 tsp. red wine vinegar**
- ⅓ tsp. table salt**
- ⅓ tsp. black pepper**

Combine all ingredients in medium bowl. Cover and refrigerate until ready to serve.

CORNMEAL-CRUSTED FRIED OYSTERS

MAKES about 48
ACTIVE 25 min.
TOTAL 25 min.

- 2 cups (about 11½ oz.) finely ground yellow cornmeal**
- 1 cup (about 4¼ oz.) all-purpose flour**
- 6 Tbsp. cornstarch**
- 1 Tbsp. table salt**
- 1 tsp. black pepper**
- Canola oil**
- 2 (8-oz.) containers fresh shucked oysters, well drained (about 48 oysters)**

1. Whisk together cornmeal, flour, cornstarch, salt, and pepper in a large bowl.
2. Pour oil to a depth of 2 inches into a Dutch oven; heat over medium-high to 350°F. Set a wire rack over a rimmed baking sheet.
3. Working in batches of about 8 oysters, dredge each oyster in cornmeal mixture.
4. Carefully place dredged oysters in hot oil. Fry, turning often, until golden brown, about 2 minutes. Drain on wire rack. Repeat with remaining oysters. Serve immediately.

Georgia Pecan Double-decker Brownies

SERVES 24
ACTIVE 20 min.
TOTAL 1 hour, 50 min.

CRUST

- 1 (9-oz.) pkg. chocolate wafer cookies (such as Nabisco Famous)**
- 10 Tbsp. (5 oz.) unsalted butter, melted**
- ⅓ cup granulated sugar**

BATTER

- ½ cup bittersweet chocolate chips**
- ¼ cup semisweet chocolate chips**
- 2 Tbsp. milk chocolate chips**
- ¾ cup (6 oz.) unsalted butter**
- 1½ cups granulated sugar**
- 3 large eggs**
- 1 cup (about 4¼ oz.) all-purpose flour**
- 1 tsp. vanilla extract**
- ⅓ tsp. table salt**
- ½ cup chopped pecans**

1. Preheat oven to 350°F. Lightly grease a 13- x 9-inch pan. Line bottom and sides with parchment paper, allowing 2 to 3 inches to extend over sides; lightly grease parchment paper.

2. *Prepare the crust:* Pulse chocolate wafers in a food processor until finely ground. Stir in melted butter and sugar. Press evenly into bottom of prepared pan.

3. *Prepare the batter:* Combine chocolate chips and butter in a medium saucepan. Cook over medium, stirring often, until melted, about 4 minutes. Remove from heat; cool 1 minute.

4. Whisk in sugar. Add eggs, 1 at a time, whisking until well blended after each addition. Whisk in flour, vanilla, and salt. Fold in pecans. Pour into prepared pan; smooth top.

5. Bake in preheated oven until a wooden pick inserted in the center comes out with moist crumbs, about 30 minutes. Cool completely in pan on a wire rack, about 1 hour. Lift brownies from pan, using parchment paper sides as handles. Cut into 24 squares. —*recipes by Sarah Austin, Meghan Garrard, Kelly Grow, Rebecca Lang, and Trey Niolon*



Georgia Pecan Double-decker Brownies