



MICHELLE WINNER

Shorty Pants BBQ Shrimp dish is a winner.

## Chef Scott Munsterman: Shorty Pants Lounge's Shrimp Recipe

BY MICHELLE M. WINNER & MARALYN D. HILL

Osage Beach on Lake of the Ozarks might not mean much to those who have not visited Missouri's huge man-made lake. But ask a local or the summer stock about the lake's Osage Beach marina-front hangout, Shorty Pants Lounge. Immediately, a glazed look comes over their countenances, as they think about the finger-lickin', lip-smackin', beer-chasin' food at this beloved haunt for down-home Creole cooking.

Chef Scott Munsterman is the man at the helm of this waterfront favorite. Scott's love of cooking began as a child in his hometown, Dallas, Texas. Grilling steaks with his parents at home was the start. Soon, food became his passion, and the Texan moved into his professional career path, beginning at the Old Trailhouse Restaurant in Camdenot, Mo.

Chef Scott continued on to Dog Days Bar and Grill in Osage Beach before becoming head chef at Shorty Pants Lounge.

The Shorty Pants menu leans toward spicy Cajun Creole favorites, takes a lick at jambalaya,

and dives into étouffée. Delicious and with large enough portions for sharing, food here is satisfying and a surprise to find at this lake area in this lovely Midwestern state.

One of the qualities that set his food apart is his house-made spice blends. Grinding and blending his own, Scott's signature favorite is a blackening spice made with chipotle, ancho chili, paprika, and various spices he prefers to keep secret... Lucky you, we finagled this recipe for the popular BBQ Shrimp he serves.

It is getting cold outside now, but come summer, you will be enjoying these party shrimp while wearing, you guessed it, your shorty pants.

**Shorty Pants BBQ Shrimp**  
*Chef Munsterman's recipe is party-sized!*

- 1 gallon water
- 1 cup olive oil
- 8 lemons (cut in quarters)
- 1 pound butter
- 1/4 pound rosemary leaves
- 1/2 pound shrimp base
- 1 cup lemon juice (in addition to lemons above)

- 4 tablespoons black pepper
- 3 tablespoons salt

Hold these for later:

- 1 can Budweiser
- 4 pounds shrimp, tail-on and cleaned
- 1/4 cup whipping cream

Simmer everything except beer, shrimp, and cream for 2 hours in large stockpot until reduced and thickened.

When reduced, strain out rosemary and sauté shrimp in sauce and add a splash of Budweiser.

When shrimp are just done, pink (do not overcook), take off fire and stir in whipping cream. Serve immediately with crusty French bread.

*Maralyn D. Hill, The Epicurean Explorer, is a freelance writer and president of the International Food Wine & Travel Writers Association.*

*Michelle M. Winner is a regular contributor to The Epoch Times as "Culinary Traveler" and writes for luxury, spa, culinary, and corporate incentive travel markets. She is vice president of the IFWTWA.*

## Chilean Grapes Making a Splash in Australian Label

BY DAVID ELLIS

Winemakers in Chile have somewhat claimed the Carmenere grape as their own, even though it was once one of the original "Noble Grapes" of Bordeaux, where, interestingly, it's hardly known these days.

Eduardo Jordan is a winemaker in Chile whose name is highly respected internationally, particularly for his work with the De Martino company that was the first in his country to label a wine a Carmenere.

More recently he's been making the varietal for Two Eights Australia, an interesting concept that sources wines from highly acclaimed winemakers and grape growers around the world, and releases them under its Handpicked Wines label.

Eduardo Jordan's Handpicked Wines' 2008 Selections Carmenere was made from fruit from Chile's dry and warm Maipo Valley and is a medium-bodied drop with a palate loaded with dark cherry, black fruits, and spicy flavors. At \$20, it's a delightful wine to enjoy.

Another great wine to try is from Mark Kirkby who delights in telling people he has something of an "ultimate fruit salad" vineyard, as he has something like 28 lesser-known grape varieties at his Topper's Mountain vineyard and aims to narrow these down to 8-10 star performers. The vineyard is in Australia's New South Wales newest wine region, the New England.

He and winemaker Mike Hayes have blended into a delightful drop Mark's red Pinotage and white Viognier, resulting in a 2010 Topper's Mountain Wild Ferment Pinotage Viognier that give a pronounced ripe plums to the forefront. Pay \$35 and enjoy with sweet-and-sour pork spare ribs.

*David is a freelance writer living in Australia.*



DAVID ELLIS

Eduardo Jordan's Handpicked Wines' 2008 Selections Carmenere was made from fruit from Chile's dry and warm Maipo Valley and is a medium-bodied drop with a palate loaded with dark cherry, black fruits, and spicy flavors. At \$20, it's a delightful wine to enjoy.



NEW YORK'S BEST NEW STEAKHOUSE?

STATLER GRILL  
NEW YORK

Classic New York steakhouse prime steaks & chops • Daily delivered fresh seafood • Delicious grill menu served in the bar & lounge



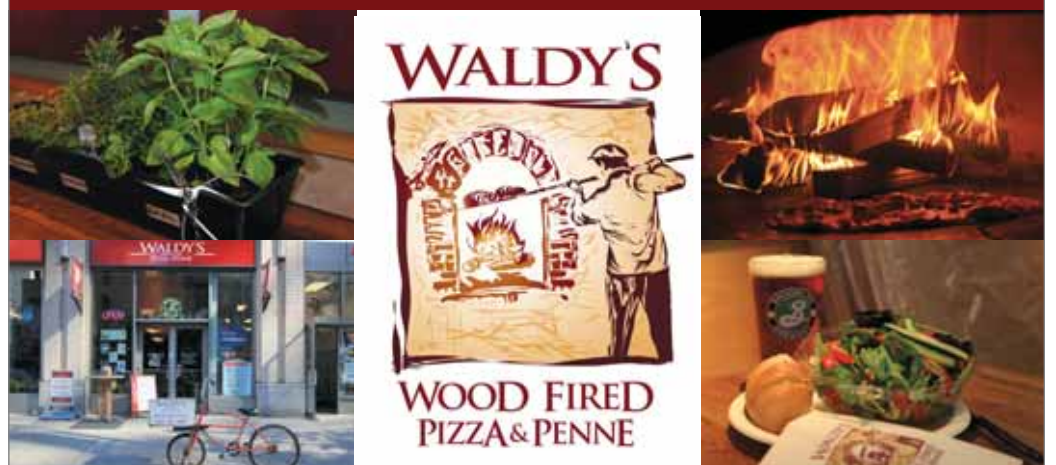
Location: 136 West 33rd St, (between 6th & 7th Ave)  
Phone: 212 736 3353

10% OFF WITH THIS AD

CALL NOW TO MAKE A RESERVATION



GET 20% OFF WITH THIS AD



Deftly fusing the elements of earth, wood, and metal with their signature fire-tinged touch, Waldy's Wood Fired Pizza & Penne turns its oven into the focal point of this cozy pizza joint.

Come In & Clip Your Own Herbs:  
Thyme • Oregano • Rosemary  
Parsley • Basil

800 6TH Ave Between 27th & 28th St

WE DELIVER! (212) 213-5042

**MONSTER SUSHI**  
JAPANESE RESTAURANT

CHELSEA - 158 West 23rd St. (bet. 6th & 7th Ave.) 212.620.9131  
MIDTOWN - 22 West 46th St. (bet. 5th & 6th Ave.) 212.398.7707

**Happy Hour!**  
3-6pm  
\$2 & \$3 Beers  
Half Price Hot Sake

ORDER ONLINE - [www.monstersushi.com](http://www.monstersushi.com)

The Hottest Sports Bar in Hell's Kitchen

35 TV's so you won't miss a single second of action



**PJ bricks** RESTAURANT & BAR

735 Tenth Ave. NY [www.pjbricks.com](http://www.pjbricks.com) 212-581-0400