



Hi there! I'm Jenene, the chef, creator, and photographer behind Til the Last Bite catering company.

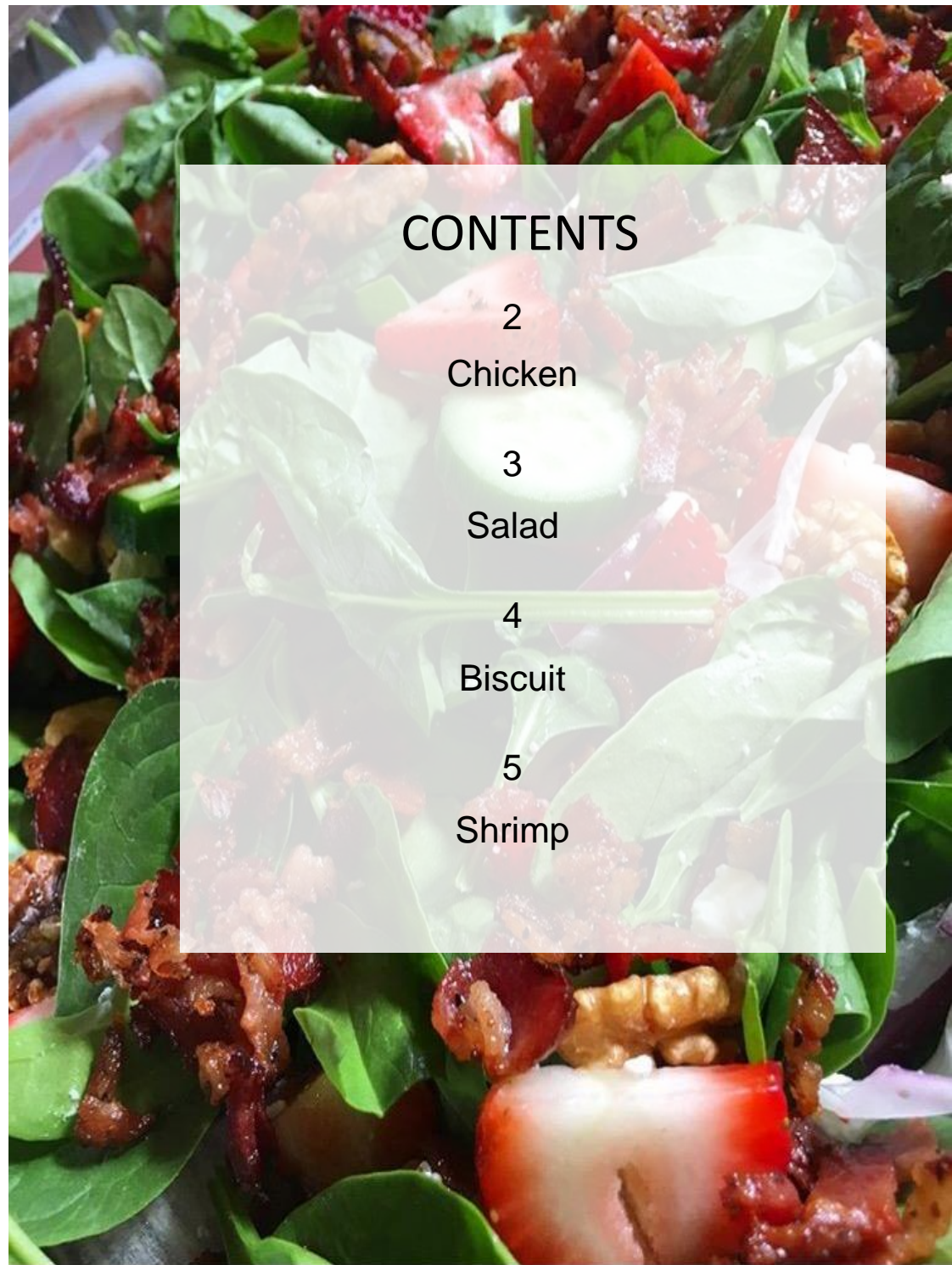
I believe you should have fun with food. Don't be afraid to step outside of the box. That's how I approach any dish I make. I want to make people fall in love with **REAL** food again.

The recipes in this cookbook will make you look like a "Superstar" chef. These simple recipes take less than 30 minutes and are made with everyday ingredients.

This cookbook contains a few recipes from my instagram and some never-seen-before ones too.

I hope you enjoy this **Free** cook book!

A handwritten signature in black ink that reads 'Jenene McHay'.



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Chicken Kabobs with Pineapple-Apricot Sauce



2 lb of chicken breast or chicken thighs, skinless, boneless
 1 pineapple (cut in chunks)
 2 tbsp. soy sauce
 2 tbsp. white vinegar
 4 torn chopped basil leaves
 ½ tbsp. garlic powder
 ½ tbsp. black pepper

12 bamboo skewers
 1 cup of apricot preserves
 ¼ tsp Dijon mustard
 2 tbsp. white wine
 ½ tsp chopped ginger
 2 garlic gloves (minced)
 1 tsp olive oil
 1 lime

- 1 Soak bamboo sticks in water for about 10 minutes
- 2 Cut chicken into bite size pieces. Mix black pepper, garlic powder, soy sauce, 2-3 torn basil leaves and vinegar together in a bowl then add chicken and let it marinate for 20-30 min in the refrigerator.
- 3 Place chicken bites on skewers alternating with pineapples. Place skewers on the grill and cook on each side for 4-5 minutes. Brush glaze on both sides of the skewers and let it cook for 1 minute and remove from grill. Use remaining torn (chopped) basil for garnish.

Pineapple-Apricot Sauce

- 1 Pour pineapple juice, apricot preserves, mustard, lime juice and soy sauce in a bowl and whisk together.
- 2 Pour olive oil in a sauce pan on medium heat. Then add ginger and garlic and cook for about 1 minute or until it's fragrant.
- 3 Reduce heat and add pineapple mixture and stir. Let it cook for 3 to 5 minutes until it slightly thickens. Your sauce is now ready to be glaze.

Note: You can use the sauce on shrimp or veggies

Serves 4-5

Grilled Peach Salad



Arugula or Spinach
 ½ cup blueberries
 4 ripe peaches
 ½ red onions, sliced
 1/3 cup of Feta
 2 tsp cup Olive Oil
Candied Walnuts
 2 cups walnuts
 ¼ pure maple syrup
 1 tsp vanilla
 ¼ all spice
 Parchment Paper

Bourbon Orange Basil Vinaigrette

½ cup extra virgin olive oil
 ½ tsp fresh ginger
 Zest of 1 medium orange
 3 tbsp. balsamic vinegar
 2 tbsp. honey
 1 ½ bourbon
 1 tsp Dijon mustard
 ½ tsp kosher salt
 ¼ tsp black pepper
 3 tbsp. finely chopped fresh basil

- 1 Slice peaches in wedges and toss in a bowl with olive oil, balsamic vinegar and season with a pinch of salt & pepper. Grill on high heat on both sides and set aside until you see grill marks.

Candied Walnuts

- 1 Lay out parchment paper on a cookie sheet. Use a non-stick pan on a medium heat and combine all ingredients. Stir for 5 minutes and transfer walnuts to parchment paper and lay out evenly and let it cool.

Note: Store walnuts in an air tight container.

Bourbon Orange Basil Vinaigrette

- 1 Combine all ingredients except basil in a medium bowl with a whisk. Pour in a jar with a lid add basil with a cover and shake well.
- 2 Toss all salad ingredients with dressing.

Note: You can store this dressing up to 2 weeks in the refrigerator

Serves 4-5

Blueberry Buttermilk Biscuit



2 ½ cup all purpose flour plus
for dusting

2 tbsp. baking powder

1 tsp sugar

1 tsp salt

8 tbsp. cold unsalted butter

1 cup buttermilk

2 tbsp. salted butter melted

½ cup frozen blueberries
powdered sugar for dusting

- 1 Pre heat oven at 400 degrees Sift flour, baking powder, sugar and salt in a large bowl. Cut cold butter into cubes and add to flour mixture using a pastry cutter, fork or your fingers until it resembles a crumb like texture.
- 2 Pour buttermilk onto dough and mix until it' is incorporated the dough will be a bit sticky Turn the dough out onto a floured surface until most of the stickiness has reduced. Add blueberries and gently knead dough and fold it over twice about an inch thick in a rectangular shape.
- 3 Using a biscuit cutter or drinking glass cut into dough and place biscuit a baking sheet. Make sure biscuits are not touching each other
- 4 Brush on melted butter and bake for 10 to 15 minutes until golden. Dust with powder sugar and eat up.

Note: To make quick buttermilk add 2 tbsp. of white vinegar to 1 cup of milk

Shrimp Diablo with Pasta



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|--|--------------------------------------|
| 8 oz. angel hair or spaghetti pasta (about 3 cups) | 1 cup of chicken or vegetable broth |
| 1 ½ lb large shrimp, peeled and deveined | 1 tsp Worcestershire sauce |
| 3 tbsp. olive oil | 1 cup tomato sauce |
| 1 small onion, finely diced | ¼ black pepper |
| 4-5 garlic cloves, minced | ¼ cayenne pepper (optional) |
| 2 medium tomatoes diced or cherry tomatoes cut in half | ½ bush fresh parsley, finely chopped |
| 2 tbsp. smoked paprika | 2 tsp Cajun seasoning |
| 1 tsp cumin | |

- 1 Cook pasta according to package direction.
- 2 While pasta cooks, heat oil in a large skillet over medium-high heat. Sprinkle shrimp with salt, black pepper and ½ tsp smoked paprika. Add shrimp to pan and cook 1 minute on each side or until done. Remove shrimp from pan.
- 3 Add olive oil, garlic and onion to pan. Sauté for 1 minute, add Cajun season and cumin to pan. Cook for 1 minute and scrap pan to loosen browned bits.
- 4 Using the same pan with the loosen brown bits, add tomatoes and cook for 2 minutes add more olive oil if needed. Mix tomato sauce and broth together and pour in the pan and let it simmer for 10-15 minutes stirring occasionally until sauce thickens a bit.
- 5 Remove pan from heat. Stir shrimp and toss pasta, garnish with parsley.

Note: Cajun season is garlic powder, onion powder, thyme, oregano, salt, paprika, cayenne pepper, black pepper

This dish pairs great with a Pinot Grigio or Sauvignon Blanc

Serves 4



Til the last bite!

I HOPE YOU ENJOYED THIS FREE COOKBOOK!

This is just a small sample of recipes I have shared on my social media.

Please visit for more recipes!

www.instagram.com



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