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CHEF'S SECRET

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Kelly Mullarney

**Corporate chef and director of kitchen operations,
Rockin' Baja Lobster**

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He trained at the Culinary Institute of America in Hyde Park, was invited to cook at the prestigious James Beard House in New York and even earned the title of Restaurateur of the Year while working with the University Restaurant Group during the 1990s. So it stands to reason that Kelly Mullarney is due for a Rockin' good time. "The team at Rockin' Baja is exciting," Mullarney says. "We frequently visit Baja, just to reassure we are living the culture we profess." Mullarney worked in the kitchens of numerous high-profile restaurants throughout the United States, Asia and Europe, including the popular House of Blues in Chicago, before landing at **Rockin' Baja Lobster**. Here he shares one of his simple favorites. ~Compiled by Tina Borgatta



Baja Shrimp cocktail
Yields 1 serving

Ingredients

9 oz. V8 vegetable juice
 3 oz. clam juice
 1 tbs. lime juice
 3 oz. ketchup
 1/2 tsp. Tabasco Sauce
 Pinch of salt
 Pinch of black pepper
 7 medium shrimp, cooked
 1/4 cup cucumber, diced
 1/4 cup tomato, diced
 2 tbs. red onion, diced
 2 tbs. fresh jalapeño, finely chopped
 2 tbs. cilantro, chopped, plus a pinch for garnish
 2 slices avocado, each cut into 4 pieces
 1 lime wedge, sliced in the center
 2 cups tortilla chips

Preparation

To prepare the cocktail sauce, combine the first seven ingredients and mix thoroughly. Transfer to a storage container, cover and refrigerate until ready to use. This recipe makes about 16 oz. of sauce.

Next, toss the remaining ingredients – except the lime wedge and avocado – in a bowl. Add 6 oz. of the cocktail sauce and mix well. Spoon the mixture into a large margarita glass, followed by the avocado. Squeeze a little lime juice on top, then sprinkle with cilantro. Garnish with the lime wedge and serve with tortilla chips.