

Father's Day Meal Recipes

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Fathers and father figures all around the world should always be celebrated for the contribution made in the lives of their children, but Father's Day is the opportunity to especially show this appreciation. Rather than sending money on a gift, save up by cooking up delicious meals that will fill both their hearts and stomachs.

Grilled Shrimp Tacos with Sriracha Slaw

Ingredients:

- $\frac{1}{4}$ cup extra-virgin olive oil
- 3 tbsp freshly chopped cilantro
- Juice of 3 limes, divided
- Freshly ground black pepper
- 1 lb large shrimp, peeled and deveined
- $\frac{1}{4}$ head red cabbage, shredded
- $\frac{1}{4}$ cup mayonnaise
- 1 tbsp sriracha
- 4 medium tortillas
- Kosher salt

Directions:

1. In a small bowl, mix together olive oil, cilantro, and $\frac{1}{3}$ of the lime juice. Season with salt and pepper.
2. Add shrimp to a baking dish and pour over the mixture. Toss until completely coated and let marinate 20 minutes.
3. Meanwhile, make slaw: In a large bowl, toss cabbage with mayo, remaining lime juice and sriracha. Season with salt.
4. Heat the grill to high. Skewer shrimp and grill until charred, 3 minutes per side.
5. Grill tortilla until charred, 1 minute per side.
6. Serve shrimp in tortillas with slaw.

Key Lime Pie Pops

Ingredients:

- 1 (3.4 oz) package instant vanilla pudding mix
- 1 (14 oz) can sweetened condensed milk
- $\frac{2}{3}$ cup fresh key lime juice
- $\frac{2}{3}$ cup whole milk
- 1 tbsp lime zest
- 2 $\frac{1}{2}$ sheets graham crackers, crushed (about $\frac{1}{2}$ cup)

Directions:

1. Into a large bowl, combine pudding mix, condensed milk, lime juice, milk, and lime zest. Whisk until smooth, then transfer to popsicle mold.
2. Top each pop with about 1 tablespoon crushed graham crackers. Insert popsicle sticks into each pop and freeze for 6 hours, or until frozen.
3. Before serving, run molds under warm water to loosen popsicles.