

Gourmet

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GRILLED SHRIMP WITH SCAMPI BUTTER

Blue Mountain Bistro

Chef Richard Erickson serves this shrimp with assorted grilled vegetables and orzo tossed with olive oil.

- 24 large shrimp (about 1 1/4 pounds)
- a pinch dried hot red pepper flakes
- 1 stick (1/2 cup) plus 1 tablespoon unsalted butter
- eight 10-inch bamboo skewers

Where community and nature coexist. Opposite, clockwise from top: The Redcoat's Return; Hunter Mountain trail; Blue Mountain Bistro chef/co-proprietor Richard Erickson with house salad; Sunfrost Farms; cooling off. This page, clockwise from top left: Opus 40; knee-deep with fly; Beaverkill Valley Inn; Blue Mountain Bistro's grilled shrimp with scampi butter; harmony, Dai Bosatsu Zendo Monastery

fare as grilled quail with polenta and roasted peppers. But Redcoat guests would do better to drive twenty minutes to Woodstock's BLUE MOUNTAIN BISTRO, a converted eighteenth-century barn in which chef and co-proprietor Richard Erickson offers dishes such as shrimp with scampi butter, in addition to a nightly *tapas* and antipasto buffet. Or they might choose to explore Saugerties and dine at the historic CAFE TAMAYO, where the surroundings are elegant and the cuisine "American-bistro" style.

