



Culinary Arts Society of Ajjic

MONTHLY NEWSLETTER

AUGUST 2016

Volume 30 Issue 7

www.ajjiccasa.org

casalakeside@yahoo.com



CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajjic, is committed to stimulating the exchange of gourmet culinary ideas and creativity in a friendly, social, Lakeside forum that rewards unique methods of presentation and the creation of delicious flavors.

PRESIDENTS MESSAGE

We currently travelling throughout western Canada visiting family and friends.

Along the way we have been sharing recipes and receiving ones. My girlfriend who lives on Vancouver Island in Nanaimo, British Columbia is an incredible cook and made these stuffed pattypan squash for us. It was delicious!

I thought it would be interesting to share this recipe with you. Although the pattypan squash I have seen at the Tuesday Farmer's market are not as large as the ones in Frankie's garden you can chop them up and add it to the stuffing and are equally delicious. Enjoy! See you all September 10th at the Globo Regata!

Monica



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NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, September 19th, 2016.**

Note: Meeting begins promptly at 4:00 p.m. Presenters must be set up no later than 3:45 p.m.

Location: La Mision Restaurant (on Rio Bravo) formerly Villa de Arte Restaurant. Go west on the Carretera, until you see the signs Rio Bravo and La Mision and Tabarka Restaurant, turn south towards the Lake, La Mision is on the right hand side about 1 1/2 blocks down

September 19th Categories

Category A - Mexican Main Dish

Category B - Mexican Desserts

Please register at casalakeside@yahoo.com

Pattypan squash are the cutest little scalloped things you've ever seen. I had never really seen or worked with pattypan, but when I was purchasing seedlings for my garden a couple of months ago, I picked these up on a whim. My pattypan plant is pushing out squash like gang busters at this point, so it was time to figure out exactly what to do with these unusually shaped squash. They seem like the perfect shape for hollowing out and filling with some kind of stuffing.

This recipe is very loosely based on a Martha Stewart recipe for Stuffed Tex-Mex Yellow Squash. I used sausage for the filling, and just had to add some cream cheese for a rich texture. It makes for a great entree and would go well with a simple side salad.

Recipe on page 4

Culinary Arts Society of Ajijic

Meet our August 2016 Judges

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CASA Judge Javier Ortiz

Javier has been a chef for 19 years. And is the seafood chef at La Mision.

Born in Guadalajara, he has worked in Washington DC., U.S. for 14 years.

He was encouraged to come to La Mision one and a half years ago by Mike even though he held a very prestigious position with 13 staff under him at a famous restaurant on restaurant row in San Juan Cosala.

A good match. We hear he is a great maestro, talented and creative, easy to work with, and a great disposition.

Javier Ortiz
Chef La Mision



CASA Judge Eileen Bergen

Eileen and her husband moved here to Ajijic from New Jersey almost 20 years ago.

She was a competing CASA member for 2 ½ years; then served as judge coordinator for two years.

Currently, Eileen works full time on two websites: The Artful Crafter and Ageless Beauty.

She has always enjoyed the culinary arts, especially baking desserts. She happens to be well known for her Phyllo Dough Recipes and once gave a demo of working with Phyllo for CASA.

Her inspiration in the Culinary Arts, came from her older sister Kathleen. In her teens, Kathleen picked up the Mary Margaret McBride Cookbook and taught herself to make Phyllo dough from scratch. Then she taught Eileen and she was hooked.

Maybe we could learn some tricks too.

Eileen Bergen



CASA Judge Barbara Gross

Barbara is Chicago born and bred. She has worked in both New York and San Francisco and has travelled the world.... so she has eaten in the best Restaurants ever. Plus so many of her friends are such great cooks, these are her qualifications to Judge for us at CASA.

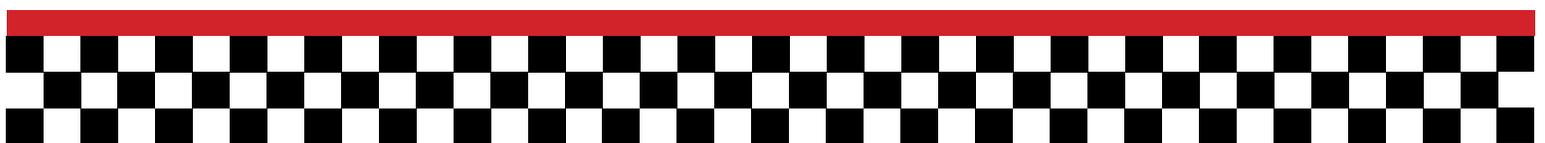
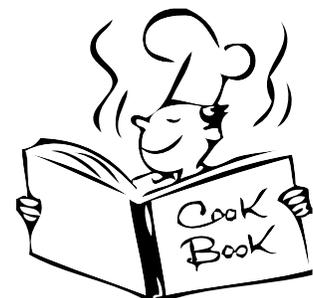
Her background is in Design and Fine Arts, and for the last couple of decades she has run a sales agency representing some of the best designers and manufacturers in the contemporary Home Decor Industry.

Barbara herself, did some product development and worked with major retailers including Crate and Barrel, New York Museum of Modern Art, H2O and many more.

Did we mention she is Italian?

She doesn't think she has ever been better at anything than retirement and can't think of anywhere any better than Lakeside!

Barbara Gross
bgbabs@gmail.com



Culinary Arts Society of Ajijic

Meet our August 2016 Winners

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Category A Seafood Main Dish



Category A First Place Winner
Mary Ann Waite



First Place Category A
Peoples Choice
Mary Ann Waite
Shrimp Scampi
with Alfredo Sauce



Second Place & Best Presentation Category A
Laure Hilden
Misoyaki Butterfish

Third Place Category A (Tie)
Michele Lococo
Mango Shrimp

Garth Bogart
Siew Mai Croissants with Homemade
Puff Pastry and Thai Chili Sauce

Category B Filled Pastries Desserts



Category B First Place Winner
Leslie Yanko



First Place Category B
& Peoples Choice
Leslie Yanko
Cream Cheese Chocolate Turnovers



Second Place Category B
Lizzie Conover
Rugelach

Third Place Category B
Meredith Miller
Spiced Apple Pie

Best Presentation Category B
Carol Westbrook
Sweet Cherry Pecan Pie

Category A Winners Seafood Main Dish



Michele Lococo, Mary Ann Waite, Laure Hilden
and Garth Bogart

Category B Winners Filled Pastries Desserts



Meredith Miller, Lizzie Conover
and Leslie Yanko

2016 Categories



September 19th

Category A - Mexican Main Dish

Category B - Mexican Desserts

October 17th

Category A - Chopped Individual Main Dish

Category B - Chopped Main Dish Dessert

November 14th*

Category A - Poultry

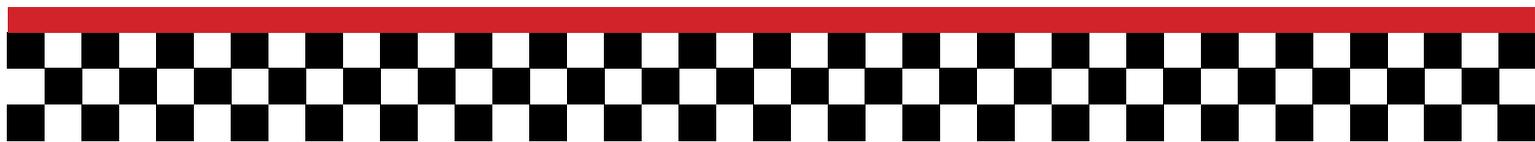
Category B - Anything Pumpkin (sweet only)

December 19th

Category A - Botanas/Appetizers

Category B - Holiday Desserts

* The 3rd Monday in November is a Mexican Holiday, so the CASA meeting will be one week earlier.



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August 2016 Winning Recipe

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FIRST PLACE CATEGORY A

SHRIMP SCAMPI WITH ALFREDO SAUCE

Mary Ann Waite

Ingredients

- 1 kilo large raw shrimp, peeled and deveined
- 3/4 cup butter= 12 Tbl.
- 2 tablespoons minced green onions
- 2 tablespoons olive oil
- 8-10 garlic cloves, minced
- 4 tsp fresh lemon juice
- 1/2 tsp salt
- 1/4 C fresh parsley, minced
- 1/2 teaspoon grated lemon peel
- 1/8 teaspoon hot pepper sauce (like Tabasco)
- 1 1/2 C. heavy cream
- 1 C grated parmesan
- 1 T. bottled Italian Salad Dressing

Pat shrimp dry with paper towels (I like to butterfly them). Set aside.

Melt butter in wide frying pan.

Stir in green onion, olive oil, garlic, lemon juice and salt. Cook until bubbly.

Add shrimp to pan and cook, stirring frequently until shrimp are cooked (about 4 minutes – depending upon the size of the shrimp).

Stir in parsley, lemon peel, and hot sauce.

In a large saucepan heat heavy cream, when hot whisk in parmesan cheese until melted. Add Italian dressing and stir. Pour sauce into pan with the shrimp and stir and heat on low. Serve over your favorite pasta.



FRESH CHEESE (QUESO FRESCO)

Ingredients

- 1.8 liter of whole milk (3%)
- 1/4 Cup of white vinegar for neutral flavor or Lemon juice for lemony flavor as in ricotta
- Salt to taste

Directions

Heat milk until 180 degrees F, with a thermometer, if no thermometer heat until bubbles, and a bit of steam. Remove from heat and add 1 TBS of vinegar at the time, stirring in between until curds separate from whey (liquid)

Pour the curds in 2-3 layers of cheesecloth over a bowl , this can be done with a Slotted spoon or directly into the cheese cloth , let drain for at least 20 minutes

Press if necessary to remove extra liquid, add salt at this stage and fresh herbs if desired. Discard liquid at this point .

Twist the cheesecloth or kitchen towel if using and refrigerate for at least one hour or more depending on wanted consistency . (All night is recommended)

Remove from cheese cloth and enjoy with a bit of olive oil and spices of your choosing.

SAUSAGE-STUFFED PATTYPAN SQUASH

Ingredients

- 12 (or so) pattypan squash
- salt and pepper to taste
- 2 Tbsp olive oil
- 1/2 onion
- 1 Tbsp minced garlic
- 1 pound sausage
- 1/2 cup frozen corn
- 1/4 cup salsa
- 1/2 block (4 oz) cream cheese
- 1 cup shredded sharp cheddar
- 1 jalapeno, diced

Instructions

Wash the squash, then slice a very thin piece off of the bottom of the squash so that it will sit evenly. With a paring knife, remove the top of the squash in a circular pattern, then hollow out the squash with a spoon. Chop up the reserved squash and save for the filling. Place hollowed-out pattypanns on a foil lined baking sheet, and lightly salt and pepper.

Dice the onion, then heat the olive oil in a skillet over medium heat. Add in the onion, garlic, sausage, corn, and reserved squash. Cook, stirring occasionally, until the sausage is browned, and the vegetables are soft, and most of the liquid has evaporated.

Preheat oven to 400 degrees.

Add salsa and cream cheese to the meat & vegetable mixture, and stir until mixed.

Fill pattypanns with the sausage mixture. There may be a small amount of filling left over, depending on the size of the squash.

Cover with foil and bake for 30 minutes. Remove foil, and top with shredded cheese, and optional chopped jalapenos. Bake for another 5 minutes, uncovered, until cheese is melted.

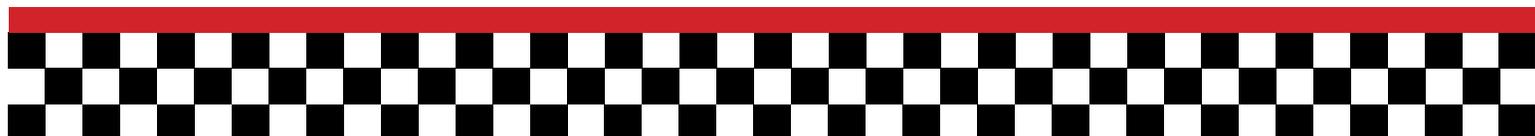
Serve warm.

Prep Time: 1 hour

Cook Time: 30 minutes

Difficulty: Moderate

Servings: 6 entree servings of 2 squash



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Cooking Classes September 26 & 27 Chef Oscar, El Jardin de Ninette

The menu is as follows for CASA's second cooking class, (Culinary Arts Society of Ajijic) with Chef Oscar - Chef/ Owner of El Jardin de Ninette in honor of Mexico's Independence Day, September 16th

Huillacoche tart (to be served as soon as it is prepared)
Chiles en Nogada
Chicken with Black Mole
(Both of these dishes will be prepared vegetarian as well)
Dessert - Crème Brulee (Jericalla)

After receiving several reviews from our first overwhelmingly successful cooking class with Chef Marie-Lyse Jacobsmuhlen (see attachment of article from the Guadalajara Reporter) we want you to know we have listened. We have decided to scale down the amount of dishes prepared and concentrate on method. We would rather you go away with these recipes and say, "yes I can prepare all of these dishes with ease" instead of being overwhelmed. We want our cooking classes to continue to be a fun experience and have you leaving with the confidence you can prepare any of these dishes.

We have spaces left on the 26th & 27th so please help us fill these classes.

If you have any questions or would like to register (a deposit of 200 pesos is requested to guarantee your space) contact Monica: monicamolloy17@gmail.com

- Cost - 450 pesos including wine
- Starting time 1:00 p.m. (prompt)
- We will be eating no later than 4:00 p.m.
- Recipes provided in a manila folder
- Class room style
- Wine served when the final dish has been prepared

Part of the net profits will be donated to Tepehua Maternal Health unit

Sorry no refunds!



September 10th, 2016

CASA Outing - Globo Regata, CASA outing
At Ajijic Soccer field on Caraterra

In the Bullring next door to Plaza Bugumbillas

Cooking Classes September 26th & 27th, 2016

For more information see attached article

October 5th, 2016

Purely Canadian International S.A. de C.V. & CASA, Culinary Arts Society of Ajijic will be hosting another one-of-a-kind Bus Tour to Guadalajara:

First stop: El Salto - ROMERTOPF FACTORY, <http://romertopfonline.com>, (LAST CHANCE to purchase before they close); incredible deals on clay bakers natural and glazed, garlic keepers, etc. See attached photo.

2nd & 3rd Stop: MAANGCHI Asian Market - A Korean/Asian Import ingredient Store & TOYO, a Japanese/Asian Import Ingredient store (within walking distance of one another)

4th & final stop: SUEHIRO Restaurant, offering a unique luncheon including tip, beverages not included (menu choices to be announced in September), great ambiance, best Japanese restaurant in Guadalajara consistently over the years since opening in 1975 - very good quality, fresh fish, seafood, meat & vegetables. Gorgeous authentic decor, Japanese garden and koi pond. <http://suehiro.com.mx>

Tour Includes:

- All day Tour
- First Class 46 passenger Bus with Insurance
- 2 bottles of water per person
- A welcome Surprise for those Early birds that arrive well before departure from Ajijic
- Unique luncheon at SUEHIRO Japanese Restaurant including tip (no beverages included)

Cost: CASA Members - \$1000.00 pesos

Public - \$1100.00 pesos

Please contact Monica at casalakeside@yahoo.com for further information or reservations.

NOTE: No refunds/ No cancellations

****Reserve early, our Tours sell out quickly!**



August Speaker Chantal Lessard

I started cooking at a very young age; being the oldest of 7 children, I often made meals for my younger siblings.

After regular school through 11th grade, I attended a Boarding School south of Quebec City which included subjects such as the chemistry of food, and very elaborate techniques of cooking based on the CordonBleu School approach. We were taught tablemanners and etiquette, and entertaining with proper settings and courses appropriate for the occasion, including preparing meals for dignitaries. I also, later, took courses with French chefs in Montreal. I was part owner of "The Hermitage" restaurant in Halifax, Nova Scotia, which was named one of the "100 best places to eat in Canada" in 1977 an En Route publication. I was also, in the early 2000s, part owner of the "Ugly Mug Café" in London, Ontario, where I was the chef, menu planner and shopper, and oversaw training kitchen staff; I also ran the catering side of the business.

After the sale of the Café in 2005, I travelled extensively and became interested in the local cuisine of all of the countries I visited, often taking cooking courses to learn local and regional ingredients, techniques and menus.

What I like now is to cook dishes that are simple and delicious, using seasonal ingredients; a goal is to 'demystify' French methods. I especially delight in having friends over to sample my cooking and hearing them say "OH this is delicious!" while being able to reply: "But it's so easy, would you like the recipe?"

At the end of the day I have learned that cooking for the enjoyment of friends and family is the most rewarding reason for putting on a feast or a simple small-plate party.

Chantal Lessard

Chantal1944@hotmail.com