

CULINARY ARTS SOCIETY OF AJJIC MONTHLY NEWSLETTER

March 2015

Volume 29 Issue 3

www.ajjiccasa.org

casalakeside@yahoo.com

NEXT CASA MEETING!

Monday, March 9th, 2015

Min Wah Restaurant

4pm

**NOTE: This is the 2nd
Monday due to the
Mexican Holiday!**

**Presenters, please be set
up no later than 3:45pm**

CATEGORIES for March 2015

Category A— Indian Main Dish

Category B—Puddings & Mousse

PRESIDENT'S MESSAGE

"Well, that's the way we've always done it." This isn't good enough for me. Just because something has been in place for a long time doesn't mean it's still the best way of handling things in today's world. Even the Pope realizes this!

For a while now I have been data gathering and having some conversations with folks that are no longer members of CASA. As you can imagine, these chats were quite enlightening. I heard various comments but there was an overriding theme: it just wasn't fun anymore, it was too competitive. From what I surmised it seems that there are members who feel like some of the rules and regulations of CASA just don't seem to make sense or they are too strict. I'd like for you, a member in good standing, to submit to me the rules/regs you feel are too strict or "unfair" or whatever you want to call it. Send your suggestions to me at: margaretancira@hotmail.com. I am very open to having the Board review the rules and regs and try to put the fun back in the Club. Now, that said, it is also not reasonable for ONE PERSON to decide that the rule doesn't make sense and so we should just immediately change it just because it benefits them. Changes need to be done procedurally. So, just be calm and let it flow through the proper channels...allow the Board to review and make the changes the way it should. And remember, the Board meetings are not closed meetings -- you can come and speak your piece!

CASA is a club of food enthusiasts -- "foodies", if you will. It is not TOP CHEF and Gordon Ramsay screaming at contestants! Let's think about what it is that makes the club too competitive. Is it the three judges? Is it other members who perhaps take it too seriously thus creating stress for you as a competitor? Would it be better to have a system pairing two cooks together as a team and competing against teams? And lessen the entries from ten, perhaps to seven, so more folks can participate? I think we need to look at new and different concepts on how to make it more fun for ALL, not just for a few and there has to be a way of doing this. Let's come up together with some new ideas for making the club and the competition more fun. Frankly, I think we ought to be judged by a group of our peers ... past Bing winners, other members in the Club. Toastmasters operates very successfully and has for decades, using their active members and assigning "positions" and then your duty changes from month to month and you know exactly what is expected of you. Personally, I think working as a team of two would be a lot of fun.

Now, you are certainly entitled to say and think, "she's all wet", but remember, if nothing changes, then nothing changes. And I never claimed to have all the good/best ideas. So don't let me come up with them all by myself, folks! (Or don't complain!)

Happy Cooking!

Margaret Ancira, CASA President



**AWARDS BANQUET
PICTURES CAN BE
FOUND ON PAGE TWO**

**GREAT FOOD,
GREAT COMPANY
WONDERFUL TIME!**

ANNOUNCEMENT

**As of March 20th, 2015,
Janine Kirkland will be the
new CASA Newsletter Editor
and be responsible for
publicity. She can be reached
through the CASA email:
casalakeside@yahoo.com.
I have thoroughly enjoyed
working with each of you for
the past four years. I have
decided it is time for me to
"spread my wings" in new
adventures! Thank you.
Pam Ladd**



Casa Information Page

CASA ANNUAL AWARDS BANQUET!



2014 BING WINNERS with CASA President, Margaret Ancira (center); Monica Molloy & Mary Ann Waite



Marcella Monroy, CASA's new Special Event Coordinator with Margaret showcasing the beautifully wrapped gifts!



Mary Ann Waite, 2014 Highest Point Winner with Margaret!



1st Place Winners in attendance were s: L-R: Pam Ladd, Paulette Coburn, Leslie Yanko, Marina Benz, Collette Clavadetscher, Bev Denton, Roberta Hilleman, Margaret Ancira, Mary Ann Waite, Monique Grossman

Please note: All CASA members who won a first, second or third place during the 2014 calendar year received a gift, even if they weren't able to attend the Awards Banquet.



2nd Place Winners in attendance were: L-R: Rick Feldmann and Luzma Grande

If anyone wants a copy of their personal picture taken with Margaret Ancira, please email CASA and it will be sent to you.

2015 CASA BOARD MEMBERS and COMMITTEE

President - Margaret Ancira 766-0271
Overall Organizational/Administrative Responsibilities
Newsletter/Publicity -
Web Page—Nancy Segall 766-3261

Vice President - Position Open
Hospitality
Decorations
50/50 Drawings

Secretary - Rick Feldmann 766-2606
Reservations (casalakeside@yahoo.com)
Membership

Treasurer - Leslie Yanko 766-2304

Director at Large - Positions Open

Judge Coordinator(s)
Position(s) open
Judge Tabulator

HOUSEKEEPING NOTES & REQUESTS

* **Presenters need to make enough food for 60 tasting size servings. This equates to 12 full size servings.**

* If presenters don't make enough food, people at the end of the line can't sample the food and your chances lessen for getting a People's Choice Award.

* Please also remember this is a **Tasting** only of each presentation! Please notify your guests.

* Please remember to take all of your dishes, utensils, etc. home with you after you have presented. If we find anything personal, it will be put in the big plastic bins that CASA has at Min Wah's.

February 2015 Speakers



Marcella & Sandy

The February CASA meeting featured Marcella Monroy, owner of Mostly Chocolate, Ajijic and Sandy & Daniel, Proprietors of Sandy Y Daniel Tequila. They discussed the pairings of different Chocolates with various Tequilas.

Marcella Monroy

Marcella is originally from California. She had a successful career in creating stylish galas, custom sets for videos and installed showrooms for films for over ten years. Her passion for design & fabrication was inspired while working as a production manager for Power Event Production based in Las Vegas.

Marcella moved to Lakeside in 2012 and continued her love of baking and integrating her love of design into her baked goods and chocolates. She then opened Mostly Chocolate which is a “Chocolate & Art Gallery located at No. 9 Colon in Ajijic.

Sandy Y Daniel

They both have a passion for Tequila and are the Proprietors of Sandy Y Daniel Tequila. Their Premium quality Tequila begins its journey on one of their plantations in the rich, fertile soil of Tizapan el Alto on the south side of Lake Chapala. Their blue agave plants are naturally grown and allowed to mature for eight years. Only then are they harvested and sent to the town of Tequila where they are carefully distilled to the exact purity levels they specified, thus obtaining the highest quality available.

Their rich, smooth tasting Resposado has been aged in white French Oak barrels and their equally rich Blanco is magnificent, insuring that your Margaritas will certainly be the talk of the village!

February 2015

Judges



Maru Kent, Ian Greenwood, Maru's sister, Elba Bellego, visiting from Paris, who was a last minute substitute judge. She is also an accomplished cook.

Maru Kent

My love for cooking began as a child watching my nanny cook Mexican dishes. When studying in Germany was exposed to many ethnic foods from countries all over the world. That started an interest in learning how to cook ethnic foods. We sampled and taught each other about food from our different countries. In Canada studied French cooking under Pierre Dubrelle, one of the most recognized chefs in Canada. I also studied in Japan at a 150 year old restaurant, Kikuya, in Narita, one of the few restaurants in Japan that has recognition from the Emperor. At Kikuya I learned presentation techniques along with new recipes. While there, I also helped teach the staff about Mexican food. I have also enjoyed taking classes in Thailand and have studied Asian cuisine.

I have taught Mexican and Japanese food classes in Vancouver and in Mexico City. I owned a successful catering business for more than eight years in Vancouver and have consulted for restaurants in Vancouver and Mexico and have contributed to two different cookbooks. I support many local charities by donating my dinners for auction; preparing Asian, Moroccan, Japanese, Mexican and French dinners.

Ian Greenwood

Englishman, Ian Greenwood's distaste of the cold winters of his homeland has allowed lovers of Caribbean infused cuisine and fresh Gulf seafood to enjoy his creations on this side of the pond for more than 40 years.

Chef Greenwood began cooking in Manchester, England, attending Chef's College when he was 16 and finishing his chef apprenticeship at 21. Ian founded and owned many renowned Vero Beach, Florida dining haunts and then jumped at the chance to work in Bermuda and ever since he has called the Caribbean and Florida home.

He credits his years spent in the Caribbean and traveling the deep south with seasoning him as a professional chef. Ever since Ian landed in Vero Beach, he's been making waves with his cutting-edge cuisine, which is characterized by simplicity and classical touches. Nowadays and twelve restaurants later, Ian says his biggest reward is getting the chance to groom up and coming chefs. Two of his former chefs have already gone on to do great things, and he says it's a joy for him in spotting that next rising star.

What's next? Teaching, consulting, another restaurant? "Not likely", he says," but never say never"!

WINNER'S PHOTO GALLERY

JUDGES CATEGORY A—Celebrity Chef Main Dish

FIRST PLACE & PRESENTATION—Monica Molloy

Bobby Flay's Shrimp and Roasted Garlic Corn Tomales

SECOND PLACE - Rick Feldmann

Bobby Flay's Red Beef Chili with Toasted Cumin Crema

THIRD PLACE & PEOPLE'S CHOICE –Kinna Bilavan

The Bald Chef's Thai Paneng Chicken



**FIRST PLACE
and PRESENTATION**

**Monica Molloy
Bobby Flay's Shrimp & Roasted
Garlic Corn Tomales**

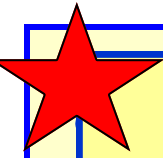
SECOND PLACE

**Rick Feldmann
Bobby Flay's Red Beef Chili**

**THIRD PLACE and
PEOPLE'S CHOICE**

**Kinna Bilarvan
The Bald Chef's Thai
Panang Chicken**





JUDGES CATEGORY B —

**FIRST PLACE & PEOPLE’S CHOICE—Leslie Yanko
Flourless Chocolate Cake with Bourbon Cherries**

**SECOND PLACE & PRESENTATION —Monique Grossman
Brownie Based Triple Chocolate Cheesecake**

**THIRD PLACE—Roberta Hillerman
Commassario Brunetti’s Chocolate Pizza**



**FIRST PLACE,
& PEOPLE’S CHOICE
Leslie Yanko
Flourless Chocolate Cake
with Bourbon Cherries**

**SECOND PLACE
& PRESENTATION
Monique Grossman
Brownie Based Triple
Chocolate Cheesecake**

**THIRD PLACE
Roberta Hillerman
Commassario Brunetti’s
Chocolate Pizza**



Bobby Flay's Shrimp & Roasted Garlic Corn Tamales

Monica Molloy

Serves 8 – 10

24 dried corn husks
4 cups fresh corn kernels
1 small red onion
9 tbsp. (1 stick plus 1 tablespoon) unsalted butter, melted
Kosher salt and freshly ground black pepper
2/3 cup yellow fine cornmeal
2 tbsp. honey

Shrimp & roasted garlic Sauce

1 tbsp. canola oil
1 small onion
1 head roasted garlic (make certain it is not overcooked or it can taste sour)
1 cup dry wine or to taste (perhaps start with ¾ cup and add more to taste)
3 cups heavy cream
Kosher salt & freshly ground black pepper
¼ cup olive oil
32 large shrimp, shelled and deveined
1 cup fresh corn kernels
Finely chopped fresh chives (for garnish)

Cilantro Oil (Pam please refer to last month's recipe, thank you)

Red Chili Oil (Pam, please refer to last month's recipe, thank you)

1) Two hours before you form the tamales, clean the husks under running water. Soak in warm water for 2 hours until softened.

2) Puree the corn and onion with 1 ½ cups water in food processor. Transfer Masa mixture to large bowl, stir in butter and season with salt & pepper. Add the cornmeal and honey and mix until there are no visible bumps. The mixture will be loose.

3) Remove corn husks from water, set aside the best 20 husks. Pat dry. Tear the remaining husks into 1" wide strips to be used for tying. Place about 1/3 cup Masa mixture in the center. Bring up the long pointed end over the other end, secure sides by folding over each other and tie the one end.

The tamales can be assembled up to 4 hours ahead and refrigerated.

4) bring a couple of inches of water to a boil in bottom of steamer. Arrange tamales in a single layer on rack, cover tightly with aluminum foil, steam over boiling water for 45 minutes to 1 hour, until firm to touch.

5) While tamales are steaming, prepare sauce.

Heat canola oil in saucepan over high heat. Add onion and cook until soft. Add garlic and wine and cook until wine is almost evaporated. Add cream, bring to boil, reduce heat to low, cook until reduced by half.

6) Transfer to a blender and process until smooth, season with salt & pepper.

7) To cook shrimp, heat 2 tbsp. of olive oil in large sauté pan over high heat. Season shrimp on both sides with salt & pepper. Sauté half of shrimp until lightly brown on both sides and just until pink on both sides. Remove and repeat with remaining 2 tbsp. oil and shrimp.

8) Add corn to pan that you sautéed the shrimp in and cook for 3 – 4 minutes. Add garlic sauce and bring to simmer. Return shrimp to pan and cook just to heat through, 1 minute, season with salt & pepper to taste.

9) To serve, arrange 1 tamale on each plate, cut off one end of tamale to open so Masa flows out of husk onto plate. Spoon 4 shrimp over each tamale with a generous portion of sauce. Garnish with chives, cilantro oil, red chili oil and fresh cilantro leaves and serve immediately. Husks are not edible.

Flourless Chocolate Cake with Bourbon/Kirsch Cherries

Leslie Yanko

12 ounces bittersweet chocolate, chopped

12 tablespoons unsalted butter

½ tsp salt

1 tsp espresso powder

6 large egg, room temperature

1 ½ cups sugar

Preheat oven to 325, spray a 9x2 inch springform pan with nonstick spray. Wrap the pan with aluminum foil and put in larger rectangular pan that is 4-5 inches deep.

Put the chocolate, butter, salt and espresso in a large microwave safe bowl. Melt in the microwave at 75% power for 1-3 minutes. Stir and microwave again for about 1 minute. Do this until all chocolate is melted. Let cool

Beat the eggs and sugar with a mixer until light in color and thickened. This will take 7-9 minutes.

Gently fold the melted, cooled chocolate into the egg mixture until evenly combined.

Pour the batter into the prepared pan. Pour boiling water into the larger rectangular pan until the water is halfway up the side of the springform pan.

Put in oven and bake until a toothpick inserted into the center comes out wet but not gooey. This will take about one hour and 25 minutes.

Let cake cool on a cake rack. When ready to serve remove ring from spring form mold.

You can either cover with the cherries or serve them separately

Recipe for cherries

1 ounce bourbon

1 ½ ounce of Kirsch

2 ½ ounces of water

1 cinnamon stick

3 tablespoons sugar

1 tablespoon Karo syrup

2-3 pieces orange peel

2 cups fresh or frozen pitted cherries

Combine all the ingredients except the cherries in a medium saucepan. Bring to a simmer and whisk until sugar is completely dissolved. Add the cherries and cook, stirring occasionally for about 15 minutes over a medium heat. Remove from heat and take out cinnamon stick and orange peel. Let cool to room temperature.

Cherries can be made 2-3 days ahead and stored in an air tight container in refrigerator.

2015 CATEGORIES

Month	Cat. A	Cat. B
January 19th	Soups, Stews & Chilis	Cupcakes
February 16th	Celebrity Chef Main Dish	Anything Chocolate
March 9th *	Indian Main Dish	Puddings/Mousse
April 20th	Fish or Seafood Main Dish	Filled Pastries
May 18th	Main Dish Salads	Cheesecakes
June 15th	Savory Brunch Main Dish	Cakes & Tortes
July 20th	Poultry Main Dish	Cookies & Bars
August 17th	Reserved for outing	Reserved for outing
September 14th *	Mexican Main Dish	Mexican Dessert
October 19th	Italian Main Dish	Italian Desserts
November 9th	Comfort Food Main Dish	Pies, Tarts & Cobblers
December 21st Members Only	Botanas	Holiday Desserts

- * 2nd Monday due to Mexican Holiday