



Culinary Arts Society of Ajijic

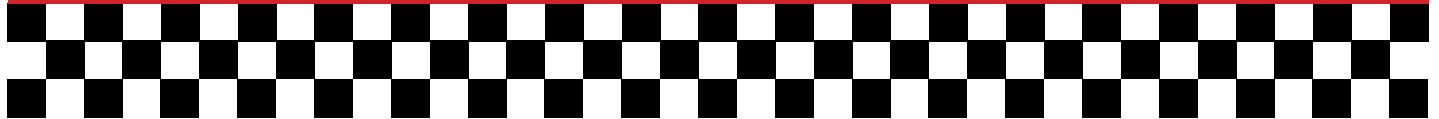
MONTHLY NEWSLETTER

MARCH 2016

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www.ajjiccasa.org

casalakeside@yahoo.com



PRESIDENT'S MESSAGE

CASA President - Monica Molloy



Ninos Incapacitados Dinner - January 27, 2016
The CASA dinner fetched the highest price in history for live auctioned items at Ninos Incapacitados Gala on March 10th, 40,000 for a dinner for 8! Congratulations CASA!
We all should be so proud.

CASA MISSION STATEMENT

CASA members, associates and guests are provided a monthly forum to share foods; learn new preparation techniques; stimulate culinary ideas and meet new people who enjoy the wonderful world of food in a competitive atmosphere that encourages creativity and rewards excellence.



2016 BOARD OF DIRECTORS

- President - Monica Molloy
- Vice-President - Michele Lococo
- Secretary - George Lindahl
- Treasurer - Leslie Yanko
- Director at Large - Judith Greenberg

2016 COMMITTEE CHAIRS

- Judge Recruiter - Catherine Suter
- Newsletter Editor - Janine Kirkland
- Program Chair - Michele Lococo
- Membership Director - Shawn Lindahl
- Record Keeper - Rick Feldmann

NEXT CASA MEETING

REMINDER:

Please let us know if you will be attending the CASA meeting next **Monday, April 18th, 2016**. Remember that it begins promptly at 4:00 pm, and will be at **"La Mision" restaurant** at Rio Bravo #7 (turn down toward the lake like going to the current Tabarka Restaurant. La Mision is the former Villa de Arte. Presenters, please be set up no later than 3:45 pm.

April 18th Categories

- Category A - French Main Dish
- Category B - Cakes, Torts, Cheesecakes

Please register at casalakeside@yahoo.com



CASA Saveur de France Tour
March 8, 2016



CASA's 30th Anniversary/Awards
Celebration - March 1st, 2016

"and all this in less than 3 months and much more exciting happenings soon!"

Warmest regards,
Monica Molloy
CASA President 2016



Culinary Arts Society of Ajijic

Meet our March 2016 Judges

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CASA Judge Linda Brown

Linda is the Owner of Los Artistas B&B in Ajijic. She has been in business for 16 years.

She comes to us knowing CASA well having been a member herself for about 8 years from 2002 to 2010.

And during that time won 2 Bing Awards. Congratulations!

Linda has been cooking since childhood and enjoys cooking in all Nationalities. She has had no formal training and no restaurant experience.

Although Linda enjoys cooking all types of food, primarily she likes to cook European and American and has much less experience in Asian.

Welcome Back.

Linda Brown
lebmex@gmail.com 766-1027



CASA Judge Ruth Varner Smith

Ruth learned to cook from her mother and grandmother growing up in rural Nova Scotia.

When she was married, she and her husband lived in a town where everyone was from many different countries and the group of us formed a progressive dinner club so she was exposed to different cuisines. One of their good friends was East Indian and all of us were his sous chefs.

Her husband was a businessman and they entertained a lot experimenting with different menus. That was fun. Her favourite reading is cookbooks.

She left Canada and lived in Saudi Arabia, Texas which was a foreign country for her, the Caribbean, Thailand for three months and now Mexico. Ruth really enjoyed taking cooking classes in Thailand and the Caribbean. Ruth's most memorable meal was in Saudi Arabia when she was invited to dinner by the son of one of her patients...She was the only woman to have dinner with a Saudi prince and eight other business men. They served goat and rice!

Her favourite food is Moroccan / Lebanese and Indian.

Thank You Ruth for Judging at CASA today.

Ruth VarnerSmith
Varnerr2000@yahoo.com



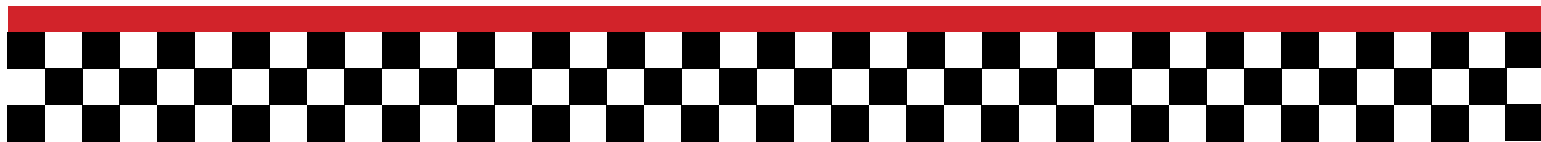
CASA Judge Irene Johnson

Irene came to the CASA meeting as a visitor and when one of the scheduled judges could not make it she was gracious to fill in as one of our judges for the afternoon.

Thank you Irene.



March Judges at work



Culinary Arts Society of Ajijic

Meet our March 2016 Winners

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Category A Chopped Pairs Dish



Category A First Place Winner
Jose Fernandez & Leslie Yanko



First Place Category A
Leslie Yanko & Jose Fernandez
Mediterranean Mango Chicken
with Greens and Beets

Second Place (Tie) Category A
Greg Byers & Bev Denton
Mango Chicken Curry & Beet Puree

Second Place (Tie) Category A
Catherine Suter & Marina Benz
Rolatini Jewels

Third Place Category A
Patrick Waite & Mary Ann Waite
Asian Chicken Salad



Peoples Choice & Best Presentation A
George Lindahl & Monica Molloy
Jerk Chicken Taquitos, Beet Puree,
Slaw & Mango-Habanero Sauce

Category B Chopped Pairs Dessert



Category B First Place Winner
Roberta Hilleman & Michele Lococo



First Place, Peoples Choice Category B
Roberta Hilleman & Michele Lococo
Picante Kissed Raspberry Cheesecake

Second Place Category B
Margaret Anicra & Keith Sofka
Mousse Napoletano

Third Place Category B
Paulette Coburn & Kenee Campo
Viva Italy



Best Presentation Category B
Paulette Coburn & Kenee Campo
Viva Italy

Category A Winners Chopped Pairs Dish



Second Place (Tie) Winners
Greg Byers & Bev Denton

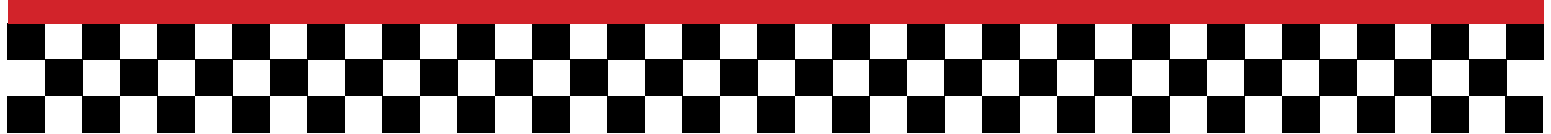
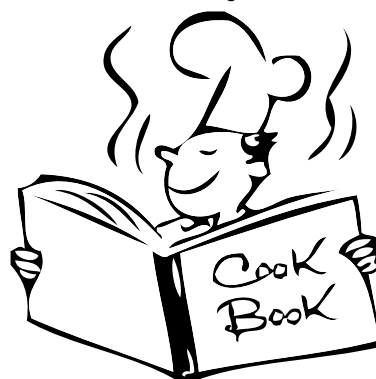


Second Place (Tie) Winners
Catherine Suter & Marina Benz

Category B Winners Chopped Pairs Dessert



Second Place Winners
Keith Sofka & Margaret Ancira



Culinary Arts Society of Ajijic

March 2016 Winning Recipes

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FIRST PLACE CATEGORY A

MEDITERRANEAN MANGO CHICKEN WITH GREENS AND BEETS

Leslie Yanko & J. Fernandez

4 Servings

CHICKEN

Chicken Breasts

600 grams cut into bite size pieces

Large mango 1 cut into small ¼ inch cubes

Orange large 1

Lemon 1

Ginger 2 tsp

Cinnamon ½ tsp

GREENS

Hearty lettuce, kale, etc

250 grams cut to bite size

Colored Peppers 250 grams cut in julienne

Purple Onion 100 grams cut in julienne

Cherry tomatoes 100 grams

Olives (Kalamata) 100 grams

MARINADE

Olive oil 3 oz

Vinegar 1 oz

Egg yolk 1

Garlic 1 or 2 cloves pressed

Dijon mustard 1½ tsp

GLAZED BEETS WITH HERBED CREAM CHEESE

Beets 2 whole

Cream cheese 8 oz

Sour Cream ½ cup

Assorted Herbs ½ cup

We used Cilantro, Mint & Dill

Lime Juice 2 Tablespoons

Honey ¼ cup

Balsamic Vinegar 1 Tablespoon

Agave 3 Tablespoons

Orange Juice ¼ cup

Sea Salt A large pinch

For the Cream Cheese Sauce combine the cream cheese, sour cream, herbs, lime juice & honey. Refrigerate at least 4 hours or overnight.

For the balsamic glaze combine the balsamic vinegar, Agave, Orange juice and sea salt in a small sauce pan. Cook

until slightly reduced and a little thick.

For the beets coat with olive oil, cover loosely with foil and bake in a 400 degree oven for 1-1 ½ hours until a fork will easily insert into them. After they cool peel them and cut into bite sized chunks. Cover with the glaze and refrigerate until ready to eat. Serve the herbed cream cheese on the side.

For the chicken on a large frying pan, pour 1 oz of oil and quickly fry the chicken until done, reserve on a plate

Add to the pan the juice of the orange, the lemon, the ginger and cinnamon and reduce by 1/3

Add the mango and let mix with the sauce for 5 minutes at medium heat

Add reserved chicken and mix well for 5 more minutes

For the marinade on a mixing bowl mix the vinegar, mustard, garlic and egg, mix well Add olive oil slowly until creamy

Mix the vegetables in a bowl Add the marinade mix well and serve with the chicken.

Add the beets around the salad and sprinkle salad and chicken with parsley. Sprinkle the beets with a small amount of orange zest.

CHOCOLATE GANACHE

Heat 1 cup of heavy cream.

Take off of heat and add 2 cups of dark chocolate and 1 ½ tsp chipotle powder.

Whisk until smooth.

Put 1 tsp inside each phyllo cup.

Keep the rest to put on top of the raspberry sauce.

GOAT CHEESECAKE

3 PKG Philadelphia cream cheese (note these are Mexican packages, slightly smaller than American ones)

18 ounces goat cheese

Mix on high speed until fluffy.

18 ounces sour cream

Mix and add 6 eggs one at a time

Add ¾ cup sugar, 2 tsp vanilla and 2 ounces Amaretto until just combined.

Spoon into mini muffin pan and bake at 300 for 20 minutes

RASPBERRY JALAPENO JAM

4 Cups raspberries

¾ cup sugar

1 large jalapeno seeded

Juice and grated rind from one lemon

1 tbsp corn starch

Cook until it thickens. Remove chili.

Sugared Raspberries and Jalapenos

2 egg whites slightly whisked

Dip raspberries and sliced jalapenos in egg white and then coat with sugar. (used green sugar for the jalapenos)

Assemble – Cups with chocolate, put in cheesecakes, top with raspberry jam, stripe with chocolate ganache, top with sugared raspberry and jalapeno.



FIRST PLACE CATEGORY B

PICANTE-KISSED RASPBERRY CHEESECAKE CUPS

Roberta Hilleman & Michelle Lococo

PHYLLO CUPS

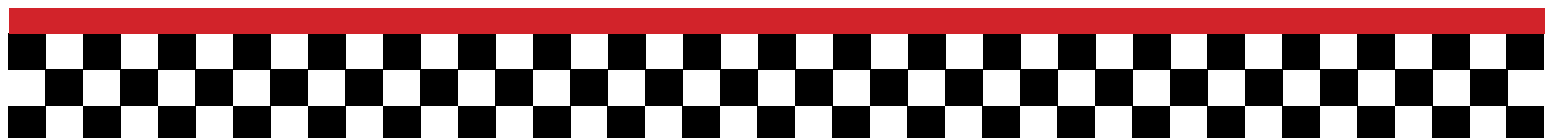
5 sheets of phyllo, butter each sheet, add a mixture of sugar, cinnamon and toasted pecans after the 2nd and third sheets.

Cut into squares and place over the backs of mini muffin pan. Butter top.

Bake at 400 until golden.



LET'S
GET
COOKING

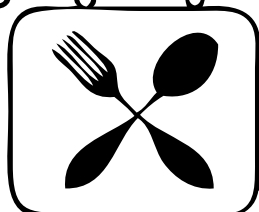


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2016 Categories



April 18th

Category A - French Main Dish

Category B - Cakes, Torts, Cheesecakes

May 16th

Category A - Pates, Terrines, Spreads

Category B - Yeast Breads, Buns, Crackers

June 20th

Category A - Fusion Main Dish (2)

Category B - Fusion Desserts (2)

July 18th

Category A - Mediteranian Main Dish (3)

Category B - 3 Ingredient Desserts (4)

August 15th

Category A - Seafood

Category B - Filled Pastries

September 19th

Category A - Mexican Main Dish

Category B - Mexican Desserts

October 17th

Category A - Chopped Individual Main Dish (5)

Category B - Chopped Main Dish Dessert (5)

November 21st

Category A - Outing - No Meeting

Category B - Outing - No Meeting

December 19th

Category A - Botanas/Appetizers

Category B - Holiday Desserts



CASA March Speaker

Demetrio Estrada

Demetrio was born in Mexico, but has traveled all over the world. He has settled in Ajijic because he likes the international atmosphere here. He has taken his diverse background, working in Mexico, Chicago, and Germany, studying in Europe and Thailand, to bring us some amazing sausage! He began his interest in sausage working in Germany. He took classes, and combined his varied culinary experience with the German technique. Some of you may be familiar with his sausage from the Tuesday market! I am excited to learn more, please welcome Demetrio Estrada!



See You There...

CASA 30th Anniversary/Awards Celebration

