



# Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

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[www.ajijiccasa.org](http://www.ajijiccasa.org)

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## NEXT CASA MEETING

Please let us know if you will be attending the CASA meeting next **Monday, July 20th**. Remember that it begins promptly at 4:00 pm, but 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.

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## PRESIDENT'S MESSAGE

**CASA President - Margaret Ancira**

It's Fun To Go Back Home Again!

Summer is the season of family reunions and visiting the old home town and our high school friends. And that's just what

I am doing this very moment in San Antonio, Texas. Many of us in Ajijic are from Texas and as we all can tell you, Texas is known for its barbecue and its own style of Mexican food. They don't call it Tex-Mex for nothin', folks.

Even though I have not resided here since 1986 I can tell San Antonio still retains it's "cow town" charm and flavor. But nowadays things have changed: hip trendy upscale restaurants, mid-century modern loft high rises, urban sprawl all into what used to be true "hill country".

My old buddy of 40 years, Sharyl, another foodie and an excellent cook, and I have been daily trying to decide, "Do we want to eat at one of the old standbys or do we go to one of the new hotspots?" So far, we have done one of each. Tried and true Paesano's Restaurant (there are three in town) was last night's selection. Two month's ago I made their signature Shrimp Paesano and won second place at CASA. You must try this yummy dish if you are in San Antonio. It is legend. If I would hone my presentation skills this would always be a first place winning dish. This dish alone has built a restaurant empire for its creator.

The new hot trendy hip and with it choice was The Cookhouse, a real find if New Orleans cuisine is your thing. Wow, plate licking out of this world! I had the Nawlin's BBQ Shrimp and had them add the side of grits with green onions right into the shrimp sauce -- add a good crusty French bread to sop up the sauce -- OMG! They had to wrestle the plate away from me!

For many years San Antonio had its very favorite caterer, Don Strange. A hard-working and well-respected man, Don catered many many years in SA and to many celebrities and well-known home grown famous Texas personalities. Don is no longer with us but his wife has written a cookbook of the most favorite dishes they served over many years and I thought there were some very good ideas in the cookbook that would work well in our Lakeside environs. So, I am going to share this idea with all of you.

## AVOCADO BAR

Half lengthwise ripe Haas avocados onto a serving platter decorated with lettuce or other attractive enhancements. In bowls have: assorted salad dressings (green goddess, French, blue cheese, ranch, thousand island). In more bowls: shredded cheeses such as; cheddar, Monterey Jack, MJ with jalapeño, and crumbled cheeses such as blue cheese, Roquefort and feta. In other bowls: pico de gallo; sour cream; red caviar; bacon bits; lemon wedges, minced Serrano or jalapeño chiles.

This is a fresh summer style dish that is versatile as it can be the salad course or a main dish. Guests can add whichever ingredients they enjoy and build their own. What fun -- and all are easy to get ingredients in our Lakeside Paradise.

Keep on enjoying your summer CASA amigos!

*Margaret Ancira*  
CASA President



# Culinary Arts Society of Ajijic

## Meet our June 2015 Judges

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**Ed Knudson**

Ed has lived in Ajijic for a little more than 3 years. He has lived most his life in Seattle Tacoma Wash.

Although he has no formal training -- food and cooking have been a great interest for him. Practice and taking some classes and workshops with Jeff Smith AKA The Frugal gourmet and using his skills for fun entertaining.

While living in the US, he and his wife RASA entertained rather lavishly and dinner at their home was a sought after experience by friends and acquaintances. History has it that Rasa is a very good cook as well and dinners at her family home were always nice functions.

Always enjoying the creative side of cooking Ed tends toward continental and in particular French cooking.

Most importantly Ed has learned in cooking and entertaining "Don't sweat it, relax and enjoy the fun".

You can usually fix anything and if you do drop the chicken on the floor, relax, they'll never know.

Ed Knudson Bio



**Omar Castro**

Omar originates from Nicaragua. He has been in the Restaurant business as long as he can remember.

His parents owned a restaurant and all 5 of the children helped. They used wood for fire so it was not uncommon to start the day at 3:30 a.m. and finish at 11:00 p.m.

1999 was his last year being involved with the family restaurant business as he graduated with a degree in Engineering Systems.

In 2001 he met Roberto in Costa Rica where Bobbie had a private catering business. He helped Bobbie with the catering business and 10 years later they opened a catering business in Guadalajara catering lunches for Hewlett Packard and Kodak.

They also had a Cooking School where usual attendance was 30 women, twice a week for a couple of months before they made the decision to open Roberto's Restaurant on the Pier in Ajijic.

After the flooding several years ago they decided to move Roberto's to their present day location.

He states one of his most memorable catering jobs was for the late Joe & Sidelle Schwartz (both former CASA Members) approximately 10 years ago called, "Night under the Moon" with an Hawaiian theme. They roasted a piglet, had an assortment of hand carved fruits and vegetables around the platter. Everyone dressed for the occasion and all were greeted with fresh lei's and Hawaiian music playing in the background.

Roberto's is famous for their Sunday Brunch and invite all of us come and savor their many dishes.

Omar Castro  
Partner, Roberto's Restaurant



**Ruben Olivares**

From the age of five, under his Grandmother's tutelage, Ruben was sent out into the field of Chapala to gather food to make dinner.

His Grandmother and Mother were his mentors and critics. His first experience cooking was making the family meals with his findings. Over time His skills improved, and at the age of 16 he landed his first job in a restaurant. Within two months he was Head Chef.

At this turning point he began creating new dishes for the Patrons.

As their praise grew, so did his skills.

After 10 years, Ruben decided to finish High School and then proceeded onto The Colegio Gastronomico International in Guadalajara through a Scholarship Program.

Upon graduation, he assisted Delicias restaurant in Chapala in it's opening: creating menus, organizing a working kitchen and staffing it.

Today Delicias is a 6 year old success and so is he.

Ruben Olivares





# Culinary Arts Society of Ajijic

## Meet our June 2015 Winners

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### Category A

#### Savory Brunch Main Dish



**Category A First Place Winner**  
Catherine Suter



**First Place Catherine Suter**  
Mediterranean Tart

### Category B

#### Cakes and Tortes



**Category B First Place Winner**  
Margaret Ancira



**First Place Margaret Ancira**  
Coconut Soak Cake

### And the winners are...



**Category A Second Place, Best Presentation & People's Choice**  
Amy Friend



**Category A Third Place Winner**  
Rick Feldman



**Second Place, Best Presentation and People's Choice Amy Friend**  
Whitefish Terrine / Dill & Salmon Roe



**Second Place Collette Clavadetscher**  
Carrot Cake



**Category B Second Place**  
Collette Clavadetscher



**Third Place Rick Feldman**  
Wild Alaskan Salmon Cakes  
with Sauce Remoulade



**Third Place, Best Presentation and People's Choice Mary Ann Waite**  
Coffee Baba au Rhum Cake



**Category B Third Place, Best Presentation & People's Choice**  
Mary Ann Waite



# Culinary Arts Society of Ajijic

## June 2015 Winning Recipes

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### FIRST PLACE

#### MEDITERRANEAN TART

*Catherine Suter*

Using vegetables of your choice grilled and/or roasted.

I used grilled zucchini, red and orange peppers, roasted eggplant, cauliflower planks, garlic and mushrooms and onions.

The crust was made with Phyllo, about 5 sheets coated with melted butter in a 10 inch spring form pan.

In between the sheets are roasted eggplant slices vertical. In between add some parmesan shredded to bind together when baked.

Sprinkle about 4 ounces parmesan on the bottom of the tart to seal the crust from the moisture of the veggies. Begin to layer your different veggies saving a few of all veggies to decorate the top for colour.

Add some sliced Jack cheese with peppers in a layer as well.

To top all off add the veggies put aside, sliced add some Feta, hard Mozzarella shredded and soft Mozzarella as well. Toss some fresh basil on top.

Bake @400 degrees for about 40 minutes.

Allow to come to room temp before removing from pan.

Serve with some rocket on top and a roasted tomato fresh sauce.

All this is suggestion as can be made with any seasons vegetables, different cheeses and herbs.

Bon Appétit!



### FIRST PLACE

#### COCONUT SOAK CAKE

*Margaret Ancira*

Ahead of time: Know that this cake is supposed to be "wet". Use a 9" spring form pan. Preheat oven to 325 degrees. Grease and flour the pan.

##### **Cake part:**

5 eggs, separated  
2/3 C water  
1/3 C vegetable oil (canola)  
1 T vanilla  
1 ¾ C cake flour  
1/3 C and 2/3 C sugar, keep separated  
2 ¼ t baking powder

Grease and flour the springform pan.

In a large bowl, whisk egg yolks, water, oil and vanilla until smooth.

Sift cake flour, 1/3 C sugar, baking powder and salt on top of wet ingredients and mix in.

Beat egg whites on med-low speed with a stand mixer fitted with a whisk. Gradually increase speed to medium, then medium high. When the volume has increased by about four times, slowly add 1/4 C water in at the side of the bowl. Then immediately start adding 2/3 C sugar at the side of the bowl. Continue to beat on high speed until stiff peaks form. Fold into the cake batter.

Pour batter into the prepared springform pan and bake 20 min. Then rotate the pan in the oven and then cook for an additional 25 to 30 minutes, until the cake springs back when touched and a toothpick comes out clean. Cool completely in the pan.

##### **Now make the Coconut Soak:**

1 ½ C coconut milk  
1 ½ C water  
1 C sugar

Combine the coconut milk, water and sugar in a small saucepan and bring to a boil. Remove from the heat and let cool to room temp.

### COCONUT FILLING

3 C shredded coconut  
½ C sour cream  
1 T vanilla  
1 C sugar  
¼ C all-purpose flour  
1 ¼ C whole milk

Beat coconut, sour cream and vanilla with a mixer.

Place sugar and flour in a saucepan over medium-high heat. Whisk milk in slowly to avoid lumps. Bring to a boil, whisking constantly. Once thickened, add to the coconut mixture and beat on low speed until slightly cool.

Assemble the cake: Remove the cake from the pan and cut it horizontally in half. Place bottom half back into the pan, cut side up. Pour half of the coconut soak over the cake that is in the pan. The cake will be very wet. Cover with the Coconut Filling. Place the other layer on top, cut side up, and soak with the remaining liquid. Refrigerate overnight.

Next day: remove cake from the mold and invert onto a cake plate or stand. Cover with CREAM CHEESE FROSTING, the press handfuls of coconut around the top and sides. Chill for two hours. Serve.

### CREAM CHEESE FROSTING

1 ½ lbs cream cheese (3 8oz pkgs)  
room temp  
6 oz. butter, room temp  
1 T vanilla  
3 C confectioner's sugar

Beat cream cheese and butte in a bowl of a stand mixer until lump free. Beat in vanilla. Slowly beat in the confectioner's sugar until fluffy.

Yield: enough for 1 cake



### CONGRATULATIONS!

*Catherine Suter & Margaret Ancira*  
on your **First Place Recipes**



# Culinary Arts Society of Ajijic

## June 2015 Speaker

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### JUNE SPEAKER

Ruthie Baker



Ruthie Baker is from Combine, Texas, a small town east of Dallas. She and her husband visited Lakeside several times before retiring full time here. During their visits they learned about and worked with the Hope House Boys Home, which was instrumental in their decision to spend the first part of their retirement here at Lakeside. While still young and healthy, their goal is to work with Shepard's Heart Ministries to help provide for the boys. Ruthie donates 100% of the profits from her baking to Hope House and she and her husband have started a Dental Health Care Program where all of their donations go for the boys.

Ruthie has been making specialty cakes for weddings and birthdays, personal design cookies and fancy chocolates for 14 years. She hopes to pass on her baking knowledge to the boys so they can have a better future in providing for their own future families.

Ruthie is currently running Mostly Chocolate while Marcella is gone. The hours are Mon-Saturday from 11am to 5pm. In addition to the regular items they also are offering 6-7 flavors of fudge, brownies and sometimes cupcakes.

Specialty cakes are available for order as well.

Let's all give Ruthie a warm welcome.

### 2015 Categories



#### July 20th

Category A

Poultry Main Dish

Category B

Cookies and Bars

#### August 17th

Reserved for Outing

#### September 14th ♥

Category A

Mexican Main Dish

Category B

Mexican Dessert

#### October 19th

Category A

Italian Main Dish

Category B

Italian Dessert

#### November 9th

Category A

Comfort Food Main Dish

Category B

Pies, Tarts & Cobblers

#### December 21st - Members Only

Category A

Botanas

Category B

Holiday Desserts

♥ 2nd Monday due to Mexican Holiday

### OUR MISSION

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

