



# Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

JUNE 2018

Volume 32 Issue 1

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



## 2018 Board of Directors

President • Roberta Kalan  
Vice-President • Carol Westbrook  
Secretary • Patti Taylor  
Treasurer • Bev Denton  
Director-At-large • Tracy Reuter  
Special Events Coordinator • Monica Molloy

## 2018 Committee Chairs

Judge Recruiter • Carol Westbrook  
Membership • Laure Hilden  
Speaker Chairperson • Open  
Director of Judges • Judith Greenberg  
Webmaster • Carlos Magaña  
Member Data Coordi. • (redefining position)  
Retail Cookbook Sales • Mike & Sally Myers

## CASA MISSION STATEMENT

*In the wonderful world of food CASA, Culinary Arts Society of Ajijic, 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

Well here, at last, we are proud to introduce our newly updated website - [www.ajijiccasa.org](http://www.ajijiccasa.org), many months in the making and a new Newsletter to publish as well! It's been a fun six months - we moved our monthly meetings to a wonderful new venue - Montecarlo Hotel in Chapala. We meet in a beautiful Estancia with an overview of the grounds and enjoy the hospitality of the staff of the Hotel.

Our recent culinary presentations categories - Valentines Special, Vegetarian dishes and the Food Truck Meals/Desserts with partners were challenging and fun for all. We look forward to this months presentation dish: Salad Main Course and Sweet Bread Desserts and Asian Food/Desserts for July. Look for Picnic Baskets Main/Desserts for August.

We welcome our new Secretary, Patti Taylor. Patti brings many years of executive experience and wonderful cooking skills to CASA, I'm so happy to be working with her on our Board of Directors.

We have a new Webmaster/Newsletter Editor - Carlos Magaña. Carlos is the webmaster for Cinemas del lago at Plaza Bugambillas. He has great ideas and is always willing to listen to what I have to say - Bienvenidos Patti and Carlos.

We have some fun things planned for this year - trip to Abastos and a Cooking Class in the fall. Stay tuned and thank you !!!!

Roberta Kalan

## NEXT CASA MEETING

**Please confirm** your attendance at the next CASA meeting **Monday, July 23<sup>th</sup>, 2018.**

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

**Location:** Montecarlo Hotel in Chapala, located in Chapala entrance before Farmacias Guadalajara.

### July 23<sup>th</sup> Categories

**Category A** - Asian Food

**Category B** - Asian Dessert

**Please register at**  
**[casapresentations@gmail.com](mailto:casapresentations@gmail.com)**

# Culinary Arts Society of Ajijic

## Meet our May 2018 Judges

Page 2



**CASA Judge**  
**Judge Barbara Passarello**

Food and fashion have been Barbara's lifetime passions. She was a member of the opening team for Macy's Houston Galleria, where she managed the Women's Shoes, Women's Dresses, and Lingerie departments before being tapped to manage its restaurant.

She went on to manage the private dining room of Dallas's Crow Holdings. She was also an associate at Sur La Table in Dallas, where her responsibilities included its cooking classes and its traveling chef program.

Barbara moved to Ajijic in 2007 and began offering gourmet cooking classes in 2009 and in 2011 she launched a line of freshly made ready-to-heat gourmet foods

Currently Barbara is continuing with her wearable art.

[barbarapassarello@yahoo.com](mailto:barbarapassarello@yahoo.com)



**CASA Judge**  
**Susana Monserrat López Mercado**

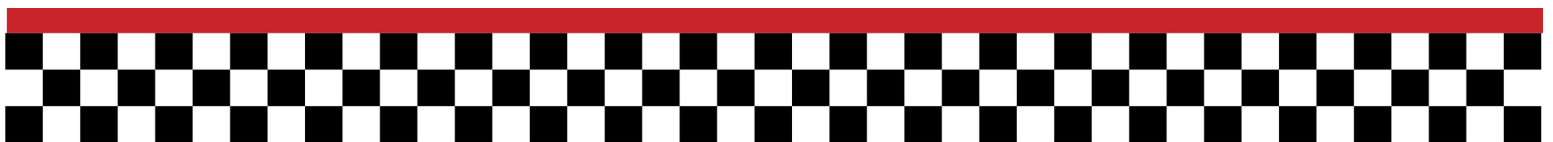
She is 19 years old and is one of our supported culinary students.

She wants to become a Chef because she loves cooking and she wants create new dishes and innovate in cooking art. She loves exprese himself trought the cooking and loves all about food.

She want to start his own restaurant, but before that, she wants to travel around the world to know different cooking methods and then use in their own restaurant.



**LET'S  
GET  
COOKING**



# Culinary Arts Society of Ajijic

## Meet our May 2018 Winners

Page 3

### CATEGORY A

Poultry main dish

\*chicken, duck, turkey\*



Winners: Monica Molloy, Sally Meyers & Laure Hilden

**First Place Taste, First Place  
Presentation , People's Choice**

***Monica Molloy***

CHIANG MAI CHICKEN ROLLS  
W/ TOMATILLO CHUTNEY AND  
MANGO COLE SLAW



**Second Place**

***Sally Meyers***

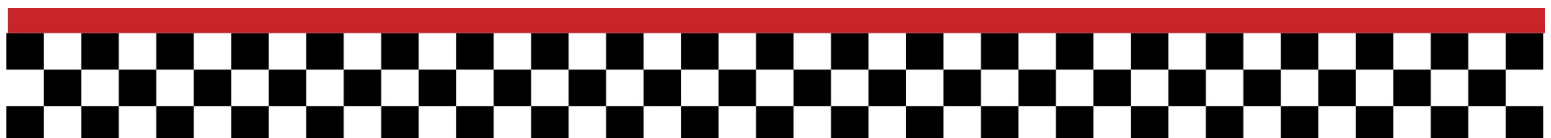
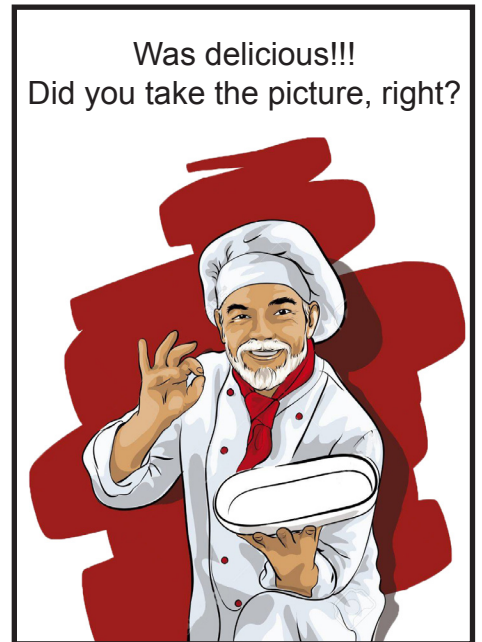
SICILIAN CHICKEN WITH  
HERBED POLENTA



**Third Place**

***Laure Hilden***

MOROCCAN CHICKEN WITH  
SAFFRON COUSCOUS





# Culinary Arts Society of Ajijic

## Meet our May 2018 Winners

Page 4

### CATEGORY B

Did someone say there would be pie?



Winners: Carol Westbrook, Jose Melendrez, Margaret Ancira & Patti Taylor

**First Place tie & Presentation**  
**Carol Westbrook**  
FRENCH APPLE CUSTARD PIE



**First Place & People's Choice**  
**Jose Melendrez**  
STRAWBERRY RHUBARB PIE



**Second Place Margaret Ancira**  
SUGAR CREAM COCONUT PIE



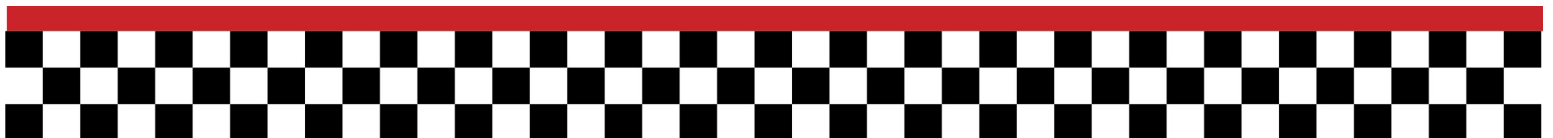
**Third Place Patti Taylor**  
AVOCADO PIE



**Best Presentation Michele Lococo**  
KITCHEN SINK PIE



Best Presentation Winners - tie - Carol Westbrook & Michele Lococo



# Culinary Arts Society of Ajijic

## May 2018 Winning Recipe

Page 5

### FIST PLACE Category A

#### CHIANG MAI CHICKEN THIGHS WITH TOMATILLO CHUTNEY & MANGO COLE SLAW

*Monica Molloy*

Makes 36 thighs (huge serving but can be frozen in smaller servings)

##### Ingredients:

- 36 chicken Thighs, bone in, skin on *Chicken Marinade*
- Approximately 4 inch piece of peeled ginger minced
- Large head of garlic peeled and minced (16 cloves)
- 6 pieces chopped fresh lemongrass
- 8 oz. Tamarind concentrate (make sure it is sweetened)
- 2 TBSP. ground Tumeric Powder
- 2 TBSP. Toasted Coriander seeds
- 6 pcs. Lemongrass chopped
- 1 cup fresh cilantro leaves, chopped ( packed)
- 1 litre fresh squeezed orange juice
- 1 cup minced shallots (red onion will do)
- 4 TBSP. good curry powder
- 1 cup rice vinegar
- 4 Serrano chilies with seeds
- 1.5 cups honey
- 1 cup light Soya

##### Directions

36 pieces bone- in, skin on, rinsed chicken thighs, patted dry and placed in large ziplock bags overnight or 2 nights (really soaks in the flavor). Mix all above ingredients in a large bowl and then reserve half of the mixture. Distribute the marinade into the ziplock bags and refrigerate overnight until ready to use. Place the thighs skin side up on baking dish and put in a 350 degree oven for 45 minutes or longer, basting often and generously until cooked. Check often !

#### GREEN TOMATILLO CHUTNEY (A LA STAGG BRAND)

##### Ingredients:

- 2 Lbs or 1 kl. green tomatillos, chopped small dice.
- 15 cloves garlic crushed
- 1 Lb. or 16 oz. brown sugar or mascabado cane sugar
- 12 Oz. Malt vinegar (available at Superlake)
- 1 TBSP Salt
- 2 Tsp. chili Powder
- 2 Tsp. Garam Masala, maybe 3
- .5 oz. fresh grated gingerroot

Put all ingredients in a large pot over medium heat and simmer down to a nice jam ( 1 ½ - 2 hours) stirring often.

##### Spring rolls

Chicken thighs, remove skin and slice very thin, julienned

##### Rice sticks

Vietnamese rice paper wrappers, Size 22 cm. or 12 oz.

All ingredients below chopped in matchstick or julienne style for spring rolls

##### For the Slaw

- 1 mango julienned
- Red cabbage “
- 1 English cucumber “
- 1 carrot “
- Small jicama “
- Small bunch green onions slivered
- Fresh chopped cilantro leaves

##### DRESSING:

¼ cup of each of the following 3 ingredients:

- Rice vinegar
- Orange juice
- Lime juice
- Salt & Pepper
- 4 TBSP honey

Mix together

Place all julienned vegetables in

separate bowls and toss a small amount of the dressing in each. Except cilantro leaves and chicken strips. Place dried spring roll in tepid water until soft and pliable on board, Begin with finely sliced, julienned chicken strips, Rice sticks, also briefly soaked in tepid water until pliable and toss with dressing. Then 4 or more strips of all fresh vegetables julienned. After the noodles and chicken strips place a generous portion of the green tomatillo chutney onto top of the chicken, followed by all of the vegetables and roll tight. Can be held for hours with a damp towel over all, cut on the diagonal and serve with finely chopped cilantro and green tomatillo chutney on the side.



### FIST PLACE Category B

#### STRAWBERRY RHUBARB PIE

*Jose Melendrez*

##### Ingredients

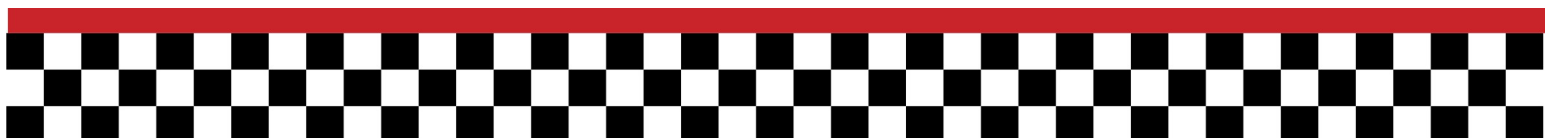
##### Crust

- 2 and 1/2 cups (315g) all-purpose flour
- 1 and 1/4 teaspoons salt
- 6 Tablespoons (90g) unsalted butter, chilled and cubed
- 1/2 cup (120ml) ice water

##### Ingredients filling

- 3 cups sliced rhubarb (1/2 inch pieces)
- 2 and 1/2 cups chopped strawberries
- 1/3 cup packed light brown sugar
- 1/3 cup granulated sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 Tablespoon orange juice
- 1/2 teaspoon pure vanilla extract
- 2 Tablespoons unsalted butter, cut into small pieces

optional: coarse sugar for garnish



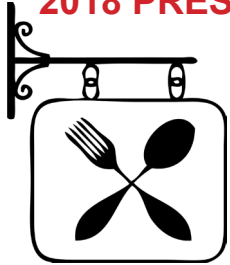


# Culinary Arts Society of Ajijic

## June 2018

Page 6

### 2018 PRESENTATIONS



**CATEGORY A**  
**MAIN DISH**

**CATEGORY B**  
**DESSERT**

**July 23th**

**Category A** - Asian food

**Category B** - Asian desserts

**August 20th**

**Category A** - Create a Picnic Basket

**Category B** - Picnic Basket dessert

**September 24th**

**Category A** - Mexican main course

**Category B** - Mexican desserts

**October 15th**

**Category A** - Comfort food - One dish wonders

**Category B** - Cookies and bars

**November 19th**

**Category A** - Squash main dish

**Category B** - Soaked sponge desserts

**December 17th**

**Category A** - Holiday Party with Botanas

**Category B** - Holiday Desserts



### CONGRATULATIONS !!



**Monica Molloy**  
**First Bing Award 2018**



### CASA'S BING AWARD

CASA, Culinary Arts Society of Ajijic, was founded by Tod Jonson (President - 1986 & 1987 and again in the 90's) Ektor Carranza, Xavier Perez, Florence Pritikin (of the Pritikin Diet fame) and Pat Tanaka on February 26, 1986. Within 6 months Pat Tanaka had to return to the U.S. because of her husband's ailing health. Pat Tanaka was replaced by Charlotte MacNamara.

The first meeting was hosted on March 3rd. 1986 where 18 interested people attended with 7 entrees at a private home. It was wildly popular and all attendees joined.

Charlotte MacNamara (second President) introduced CASA to many sensational cooks, two of which were Lillibeth Nelson and Juanita Reed.

Charlotte also introduced Bing Horn (creator of BING Ice Cream in Guadalajara), wife of Adolf Horn (a business man and for years Mayor of

Tlaquepaque). Bing renamed herself because she only played Bing Crosby songs on her kitchen radio and house phonograph, even before they moved to Mexico.

Bing Horn offered her name as the BING Award and financed all Trophies, given only to those that won 3 First Place positions in a calendar year. Bing Horn was the organizer of a culinary group of only 12 people who met at different member's home once per month. No trophies, just dinners. BING admired what CASA was doing for culinary upgrading.



### Hello Everybody

I'm Carlos Magaña, I'm gonna be here helping with the new Website and the Newsletter, hoping you like it and waiting for your suggestions.

I studied Computer Ciencias in Universidad de Guadalajara, after that I worked a few years as a Computer Teacher and right now, I'm working in Cinemas del Lago as systems guy.

I don't know much about cooking but I really like what I see you are doing.

Carlos Magaña  
orlando\_mb@yahoo.com

