



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

July 2018

Volume 32 Issue 2

www.ajijiccasa.org



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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

Welcome to another month of enjoying great food and good times with CASA! June was a very busy month for us, we celebrated with our Culinary Arts Students their "Cena de Verano" and enjoyed their delicious food, music and hospitality. We are so proud of them. With the able assistance of our students Eduardo and Ali, we prepared six wedding cakes for our good friends Hector and Elvias wedding on June 16th. What fun we had baking and decorating the cakes and enjoying the festivities with the Bride and Groom.

Our next meeting on July 23rd features Asian food and desserts. The presentations entered so far are exciting. There are a few spots open, so kindly contact me if you want to enter!

UPCOMING

Our August meeting's category is Picnic Basket Main course and desserts. There are lots of creative food in this category.

September will be very busy for CASA with our new balloon being featured at this years Globo on September 8, 2018. We will have a tent and picnic for our members and guests. More to follow.

The CASA Ninos Tour de France dinner will take place on September 18, 2018. CASA will prepare a 10 course meal featuring the unique culinary specialties of the regions of France. We raised \$50,000 for the children and are so excited about this special dinner for 8. We welcome your input and ideas and help make this a success. I will have the menu at our next meeting.

Finally, on a sad note, we lost a great Chef in June - Anthony Bourdain. He was a true pioneer in the Culinary world and will be missed by all.

See you on July 23rd

Roberta Kalan

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, July 23th, 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 23th Categories

Category A - Asian Food

Category B - Asian Dessert

Please register at
casapresentations@gmail.com

Culinary Arts Society of Ajijic

Meet our June 2018 Jugdes

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CASA Jugde
Camille Collins
Owner of Mom's Deli

Camille is the owner of Mom's Deli and Restaurant in San Antonio continuing her Mother Mays tradition of preparing and serving amazing food. Raised in Louisiana, Camille brings her Southern cooking and hospitality to the wonderful breakfast and lunches served with specialties such as fried chicken, American BBQ and Corned Beef. All the delicious breads, rolls and desserts are baked on site.



CASA Jugde
Bobbi Hilleman Feldser
CASA member and award winner

I moved to the Lakeside area twenty years ago from Chicago and have been a member of CASA for most of them, winning many awards. My mother was an excellent cook and would enjoy having me help her in the kitchen. That's the start of my enjoyment of cooking. I love trying to duplicate new dishes, especially desserts I have tasted during my extensive travels with my husband.

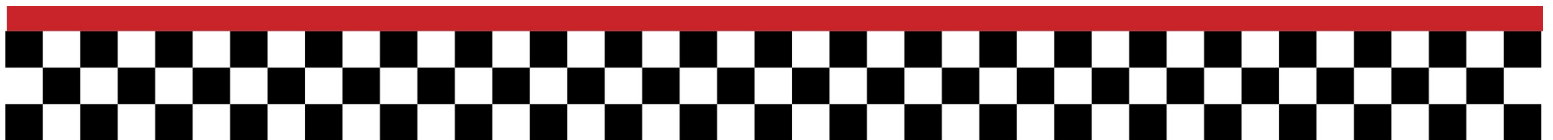


CASA Jugde
Loreta MacDonald
CASA member

Loreta joined CASA this year bringing us not only her rich cultural and culinary expertise, but her managerial and organizing skills as well! Born and raised in the Philippines, Loreta, and her sweet twin daughters, fell in love with the Lakeside community and its people. We thank her for all her help on our special events and meetings and look forward to Loreta, Eliza and Eileens return.



LET'S GET COOKING



Culinary Arts Society of Ajijic

Meet our June 2018 Winners

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Winners: Michele Lococo, Patti Taylor & Sally Myers

CATEGORY A

Salad main course

Second Place

Patti Taylor

SHRIMP TABBOULEH



First Place Taste & People's Choice

Michele Lococo

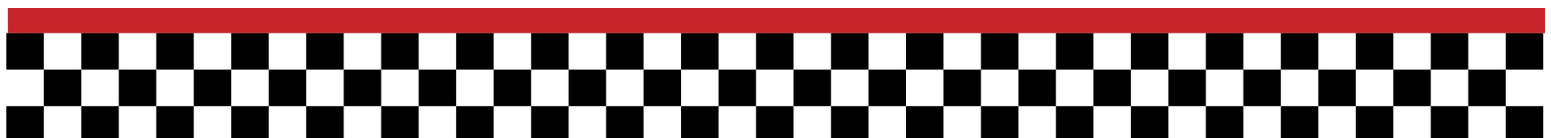
ROASTED BEET AND GOAT SALAD



Third Place & Best Presentation

Sally Myers

THAI SHRIMP AND NOODLE
SALAD ALSO SALLY SAFFRON
COUSCOUS



Culinary Arts Society of Ajijic

Meet our June 2018 Winners

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CATEGORY B

Sweet breads *sweet rolls, muffins, scone, doughnuts*



Winners: Roberta Kalan, Jose Melendrez & Carol Westbrook



Cat. A & B People's choice winners
Jose Melendrez & Michele Lococo



Cat. A & B Best Presentation winners
Carol Westbrook & Sally Myers

First Place

Roberta Kalan

SWEET POTATO/CARROT
BUNDT CAKE WITH BROWN
SUGAR GLAZE



Second Place & People's Choice

Jose Melendrez

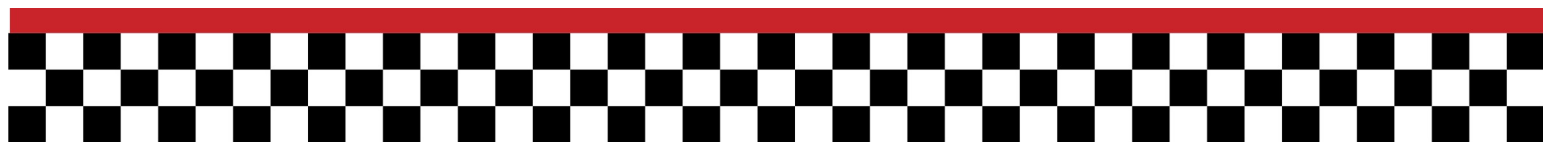
PUMPKIN CUPCAKES W/PEANUT
BUTTER CREAM FILLING AND
SPICED SALTED CARAMEL WHISKY
BUTTERCREAM FROSTING



Third Place & Presentation

Carol Westbrook

BLACKBERRY LEMOND
ALMOND SCONE BITES



Culinary Arts Society of Ajijic

June 2018 Winning Recipe

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FIST PLACE Category A ROASTED BEET, JICAMA, ARUGULA AND GOAT CHEESE BALLS

Michele Lococo

Beets

- roast beets in oven at 425 for 15 minutes.
- cool and peel off skins
- cut into large Julianne pieces. Coat with olive oil, balsamic vinegar, ginger, salt and pepper
- roast at 425 for about 20 minutes (watch, depends on size of pieces)

Jicama

- peel and either spiral cut or Julianne
- soak in grapefruit juice for at least 3 hours
- drain

Goat Cheese Balls

- candy pecans
- 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 cup honey
- 1 TSP cinnamon, 1 tsp ginger, 1 tsp sea salt
- 1/2 cup water
- 2 cups pecans
- bring to a boil, then reduce the heat to medium. Stir until water dissolves.
- put on cookie sheet and bake at 350 for 10-15 minutes
- crush in food processor
- make small balls of goat cheese and coat with crushed nuts

Dressing

- 1/2 cup olive oil
- 1/4 cup grapefruit balsamic
- 1/4 cup lemon juice and zest
- 1/8 cup wine vinegar
- 1 tsp Dijon
- 2 TSP Greek yogurt
- Hawaiian red sea salt and fresh pepper to taste fresh parsley and basil

SECOND PLACE Cat. A SHRIMP TABBOULEH SALAD

Patti Taylor

This makes quite a bit but it just gets better for the next couple of days. I live in it and it is really good for us. For just two people, cut

the recipe in half.

- 2 cups of Bulgar Wheat
- 2 cups of water heated to almost boiling
- 3 Tomatoes cut up in small pieces
- 1 large cucumber cut up in small chunks
- 1 bunch of parsley (use only the leaves – not the stems) chopped finely
- 2 cloves of garlic (use a garlic press)
- 1 bunch of green onions cut up finely
- 4 stalks of fresh mint (chop up the leaves only)
- juice of at least two lemons
- Olive Oil
- Salt to taste
- 1/2 Kilo Shrimp

Directions

Put the Bulgar wheat in a large salad bowl and pour the almost boiling water over it and let sit until the water is absorbed. At this point, I put the wheat in the freezer to cool it off while I chop the vegetables.

When the bulgar wheat is cool, add the cut up vegetables in it and pour olive oil over it to coat it. I am guessing probably a cup at least. I don't measure the olive oil I just make sure it is well coated. Then put in the lemon juiced. Stir it well and let it sit a little while to see if you need more olive oil and lemon. It should be moist but not soggy.

Add the salt to taste and put in the refrigerator overnight to let the flavors mingle. It will also soak up the olive oil and the lemon. If it seems too dry after being refrigerated, add more olive oil. This is a great substitute for a meal, especially lunch. It never lasts long in my refrigerator.

FIST PLACE Category B SWEET POTATO BUNDT

Roberta Kalan

Ingredients

- 1/2 cup vegetable oil
- 1/4 cup applesauce
- 1/4 cup sour cream
- 1 1/2 cups sweet potato puree* (or mashed--I mashed mine, which is why you can sweet potato pieces in the

cake, but if you want a smooth cake, puree the potatoes)

- 1 cup brown sugar
- 2/3 cup granulated sugar
- 3 eggs
- 1 1/2 tsp vanilla extract
- 2 1/4 cups all purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 tsp ground all spice

Brown Sugar Glaze

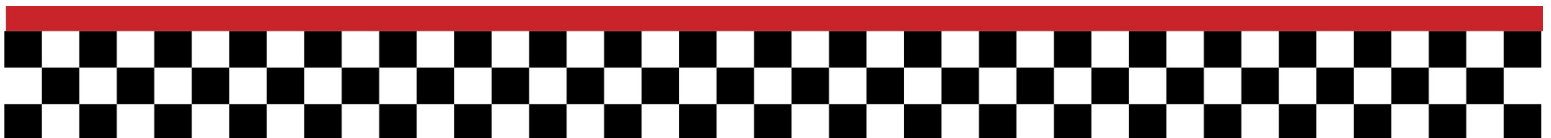
- 1/4 cup brown sugar
- 1/4 cup butter
- 2 Tbsp cream
- 3/4 cup powdered sugar
- 1/2 tsp vanilla extract

Directions

1. Preheat oven to 350 degrees and grease a bundt pan well.
2. In a large bowl with a mixer, mix vegetable oil, applesauce, sour cream, and pureed sweet potatoes* together.
3. Once combined, add in brown sugar and granulated sugar and cream until combined.
4. Add in the eggs, 1 at a time. Add in vanilla extract. Set aside.
5. In a separate bowl, sift together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and all spice.
6. Slowly incorporate dry ingredients into the wet ingredients. Once combined, pour batter into the bundt pan, making sure it is evenly distributed.
7. Bake for 45-50 minutes (mine was 50 minutes exactly), or until a cake tester comes out clean.
8. Allow to cool for 10-15 minutes before turning it out of the pan.

Brown Sugar Glaze

1. While the cake is cooling, melt butter and brown sugar together in a saucepan over med-low heat. Once melted, add in vanilla extract and heavy cream.
2. Once combined, pull off the heat and whisk in powdered sugar. Once combined, allow to sit for 8-10 minutes so the glaze can thicken.
3. Pour glaze over the cake, giving it 5-10 minutes to harden.

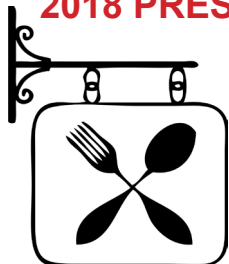


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2018 PRESENTATIONS



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



SPECIAL THANKS FOR OUR JUNE SPEAKER Ezat Abou-Karoub



Owner & Chef of Shawarma Lebanese Restaurant

Founded in 1999

Born in a small city in south Lebanon near the Israeli border called Marjeyoun.

His cooking days started at home at a very young age, with his family since his mother was wounded in the war so everybody had to participate in cooking. His father was a very good cook so we learned from him.

To find Lebanese ingredients in Guadalajara is not impossible since many Lebanese migrated to Mexico a long time ago, so many people brought their gastronomy with them and that makes it much easier.

His menu hasn't changed since 1999.

Because of the diverse cuisine but because of our space installations we are limited.

Lebanese food is a very balanced cuisine, using vegetables, meat, chicken, fish, sea food and all kinds of grains.

We use all what nature offers us, to produce a healthy and tasty meal to be served at your table.

Cell: 33 13 20 43 87



Ezat with friends and Loretta MacDonald



CASA is so proud to have been part of Hector and Elvia Espanas wedding on June 16, 2018. With the guidance of Carol Westbrook, the amazing Kitchen and skills of Michele Lococo and our wonderful Culinary Students - Ali Hammurabi Ochoa Velazquez and Eduardo Andres Perez Espiritu, we created six delicious and beautiful cakes for the bride and groom.

Hector has been a great supporter of CASA and our Culinary Students. We wish them so much happiness in the future!

