



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

November 2018

Volume 32 Issue 6

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

October and November are my favorite months here in Ajijic. We celebrate the many religious holidays and Saints days along with our Mexican friends and neighbors and join them in remembrance and celebrations for Dia de los Muertos.

We welcome many of our Ajijic winter residents back home and look forward to sharing some fun times together.

The presentation category for October was "Comfort Food/One Dish Wonders" and our members provided us with some tasty/beautiful dishes - congratulations to our first prize winners Carol Westbrook for her Chiang Mai Chicken Thighs with Spiced Tomatillo Chutney and Judith Greenberg wowed us with her Limoncello Bars with Lavender in the dessert category.

Coming up - Due to a very busy Fall travel and meeting schedule, we are planning our Abastos Tour/Lunch for January and are discussing a special Cooking Class with a famous Chef

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, November 19th, 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.

November 19th Categories

Category A - Squash main dish
Category B - Soaked sponge deserts

from Guadalajara as well as a unique, historical dinner for Ninos Incapacitados in April.

Our next meeting will be on Monday, November 19th and the presentation categories will be Squash, Main Dish and Soaked Sponge Desserts. Please let me know if you will be presenting or attending. This category will be fun.

We have just finalized our 2019 Presentation Schedule and Categories, many thanks to our members for their suggestions and ideas! 2019 will offer many fun, creative dishes for all of us!!!

See you on November 19th!!!

Roberta Kalan

Culinary Arts Society of Ajijic

Meet our October 2018 Judges

Page 2



Marina Benz

Marina is the oldest of 10 children, she has been cooking since she was very young. After being used to feeding such a large family, she still prepares food in large amounts. She did try to be adventurous but with such a family, they preferred what they were used to. She married a man who liked good food and encouraged her to be creative. For 10 years she lived in Santa Monica, California for 6 months of the year. The area along with

Beverly Hills, Westwood and Malibu is known to house some of the greatest restaurants with foods from around the world.

She and her husband were always trying the latest restaurants. The other half of the year they lived in Mazatlan, Mexico and although they did go out to eat at times, Marina spent most days trying to duplicate the recipes from up north. Before the internet, Marina was fortunate to have someone gift her a Fannie Farmer cookbook and has met many people who have graciously shared their family recipes and good cooking tips.

As an award winning former cooking member of CASA, as well as part of the Fundraising dinners team for Ninos

Incapacitados, Marina has been inspirational, talented and gracious and we thank her for being here as a Judge today.



Sandy Olson

Sandy became interested in learning more about cooking and selecting wines in the 1970s. She enrolled in wine tasting classes as well as cooking classes in San Francisco. The classes included Classic and Provincial French, Italian, Mediterranean and Asian cooking.

Sandy also took pastry and cake decorating classes.

As a member of several gourmet groups, Sandy involved herself almost 'over the top'. There was one group in dining out and two others in homes. It was fun to prepare menus and host dinner.

The most important outcome of these classes and experiences was a movement away from classical cooking and a appreciation of

Provincial cooking at its best: simple food, easy to prepare, with local and fresh ingredients.

She has to confess that her wonderful hobby led her to end this pursuit and enroll in Weight Watchers.

So today, Sandy doesn't cook too much, just enjoys good food. But misses the praise she used to get.

Welcome, Sandy.

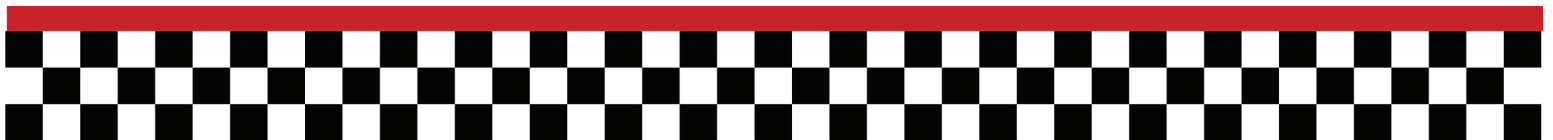
sandyzihua@hotmail.com



Sally Myers

As a member of CASA for four years, Sally, along with her husband Mike, are an integral part of CASA's success. Sally has presented prize winning dishes in both the main course and dessert categories and Mike documents our presentations and winners monthly with his great photos. Sally and Mike volunteer at Villa Infantil providing the children with delicious, creative lunches.

Our gratitude and thanks to their contributions to CASA and the children.



Culinary Arts Society of Ajijic

Meet our October 2018 Winners

Page 3



CATEGORY A

Squash main dish

First Place taste & Best Presentation

Carol Westbrook

CHIANG MAI CHICKEN THIGHS WITH
SPICED TOMATILLO CHUTNEY



Second Place

Jose Melendrez

VEGETABLE LASAGNE



Third Place Tie &

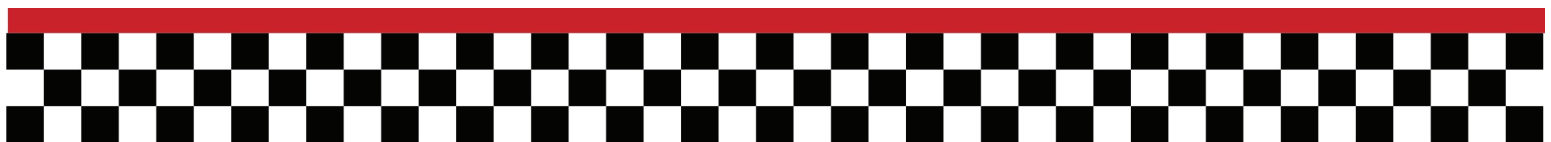
People's choice

Laure Hilden

BEEF BOURGUIGNON



Winners: Carol Westbrook, Jose Melendrez & Laure Hilden



Culinary Arts Society of Ajijic

Meet our October 2018 Winners

Page 4



CATEGORY B

Soaked sponge desserts

First Place, Best Presentation & People's Choice

Judith Greenberg

LIMONCELLO BARS W/LAVENDER



Second Place

Nancy Brann

LIMONCELLO
CHEESECAKE BARS W/
PISTACHIO GRAHAM
CRACKER CRUST



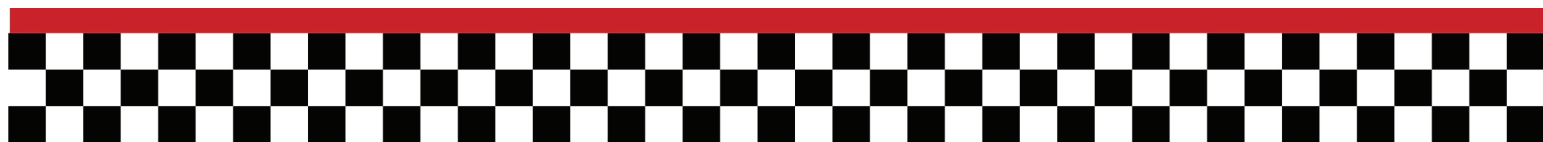
Third Place

Helena Ocadiz

BARS OF PEANUT
BUTTER AND
CHOCOLATE



Winners: Judith Greenberg, Nancy Brann & Helena Ocadiz



Culinary Arts Society of Ajijic

October 2018 Winning Recipe

Page 5

FIST PLACE CATEGORY A CHIANG MAI CHICKEN THIGHS WITH SPICED TOMATILLO CHUTNEY

Carol Westbrook

Chicken Marinade:

- Approximately a 4 inch piece of peeled ginger minced
- 1 large head of garlic peeled and minced (15-16 cloves)
- 8 oz. Tamarind concentrate sweetened
- 2 Tbsp. ground turmeric
- 2 Tbsp toasted Coriander seeds zest and juice of 1 lime
- 1 liter orange juice
- 1 cup minced shallots
- 2 Tbsp. Chinese 5 spice powder
- 3 Serrano chilies chopped, remove ribs and seeds
- 1 cup rice vinegar
- 1 1/2 cups Honey
- 1 cup light Soy
- 1 small jar Chinese BBQ sauce
- 30 pieces Chicken Thighs, skin on and deboned

Green Tomatillo Chutney A La Stagg

- 1 kilo Green Tomatillos chopped medium
- 1 large pod garlic coarsely chopped
- 1 lb. brown sugar
- 12 oz. rice vinegar or malt vinegar

- Small amount of Bay leaves
- 1 Tbsp salt
- 3 Tsp. chili powder
- 3 Tsp. Chinese 5 spice
- 1/2 oz. fresh grated Ginger root
- 1/2 cup Tamarind paste

Chicken Marinade:

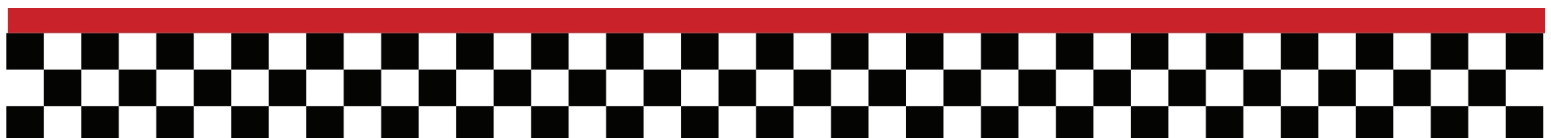
1. Mix all the ingredients in a large bowl and then divide and set aside half of marinade mix. Place chicken thighs in large plastic bags and divide the rest of the marinade equally among the bags, covering all of the chicken thighs completely, Marinate at least overnight or longer (the flavor really soaks in the longer the chicken marinates) in the refrigerator.
2. Heat oven to 350 degrees.
3. Pour reserved marinade into a sauce pan and mix in the marinade used on the chicken, with about 2 cups set aside for basting. Bring all the marinade to a boil and remove from heat. Strain thru a fine mesh strainer and set aside.
4. Place the thighs skin side up on a baking pan and bake for about 25 minutes, basting about every 6 minutes. When ready cover with foil.
5. Soak rice noodles in warm water for about 20 minutes.
6. Stir fry snow peas, sprouts,

onions, carrots and green peppers lightly.

7. Slice the chicken thighs, mix with the stir fried vegetables and the rice noodles and cover with the sauce and mix well. Garnish with 1 cup firmly packed Cilantro leaves and Pomegranate seeds

Green Tomatillo Chutney A La Stagg

1. Throw it all in a large pan and cook the mixture down on a low fire with the lid on the pot for 1 hour. Take lid off and cook for another hour, stirring occasionally



Culinary Arts Society of Ajijic

October 2018 Winning Recipe

Page 6

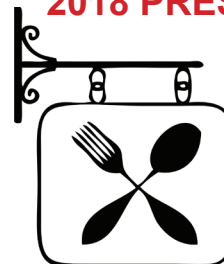
FIST PLACE CATEGORY B LIMONCELLO BARS WITH LAVENDER

Judith Greenberg

- 2 1/2 C flour
 - 6Tbs powdered sugar
 - 4 Tbsp granulated sugar
 - 1/2 tsp salt
 - 20 Tbs cold butter in squares
 - 2 tsp grated lemon zest
 - Parchment paper
 - Butter spray
 - 3 tsp dried lavender
 - 1/2 c limoncello
 - 2 c granulated sugar
 - 1 tsp baking powder
 - 6 eggs beaten
 - 12 Tbs lemon juice plus 1/2 lemon
 - 1tsp grated lemon zest
1. Preheat oven 325 degrees
 2. Line 9 x 13 pan with parchment paper
 3. Lightly spray the nonstick butter
 4. Combine flour, powdered sugar, granulated sugar, and salt.
 5. Add butter and lemon zest. mix well and pat into the bottom of the
 6. Greased pan. Bake 35 to 40 minutes til golden.
 7. Place on wire rack to partially cool.
 8. Put limoncello and lavender in saucepan and bring almost

- a boil.
9. Cover and let sit for 20 minutes.
10. Strain out lavender and discard.
11. Increase oven to 350 degrees.
12. Combine sugar and baking powder. Add eggs, lemon juice, lemon zest, and limoncello and mix well.
13. Pour mixture onto crust and bake 35 to 40 minutes until lightly Golden and a little firm.
14. Cool on a wire rack.
15. Squirt with a half of lemon. Remove parchment paper from pan. Cut into bars. Sprinkle with powdered sugar and serve.

2018 PRESENTATIONS



CATEGORY A
MAIN DISH

CATEGORY B
DESSERT

November 19th

Category A - Squash main dish

Category B - Soaked sponge desserts

December 17th

Category A - Holiday Party with Botanas

Category B - Holiday Desserts

WE WELCOME OUR NEW PRESIDENT CAROL WESTBROOK

As a member of CASA since 2015, Carol has created some of the most beautiful, tasty main courses and desserts and am proud to announce she is our latest BING award winner!!

Carol has held several Board positions, including Director at Large and most recently, Judge Recruiter.

As a native Texan, Carol brings a sense of the Southern charm, grace and skill to her food and presentations. We rely upon her to create the most amazing flowers, fish, and adornments for our Ninos Dinners annually. Her work receives ovations!

Please join me in welcoming a wonderful, talented and great woman as our new President. I look forward to working along side of her as Past President.

