



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

July 2019

Volume 33 Issue 5

www.ajijiccasa.org



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PRESIDENTS MESSAGE

Hello CASA Members,

What a wonderful time of the year this is. The rains have started and the days are beginning to be a little cooler. Our students have finished another year of their studies and looking for summer jobs. We saw their grade reports for this semester and again they all were top students in their classes. Is it really any wonder why we are always talking about them? All of us that have had interaction with them enjoy their company. They are intelligent, interesting and inquiring young people.

CASA was approached by an anonymous donor (an ex CASA member), to sponsor another student. We now proudly sponsor 6 culinary students at the Instituto Tecnologico Superior. Our new student is a lovely young lady named Ariana Gpe. Garcia. She has just finished her first year of studies. Her family had a disaster happen when their house flooded. The money that was for Ariana's schooling now has to go into fixing their house. With the help of our new donor we are happy to help Ariana finish her education.

On a different note, the food at June's meeting was delicious, and so many unusual picnic dishes. Such wonderful creativity all around. Congratulations to all of the cooks last month. It was a job well done.

This coming month is different too. Non traditional Asian main and dessert... interesting indeed. I hope many of you

sign up. I'm looking forward to an Asian feast. Good Asian can be scarce Lakeside so it's always fun to see what our cooks come up with.

We have sold a few of our new bags. I hope you all get yours. They are very nice and hold lots, and they are strong. I look forward to seeing you next month. Take care and be safe.

Sincerely, Carol Westbrook
President CASA

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, July 15th, 2019.**

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 15th categories

Category A - Non traditional asian main

Category B - Non traditional asian dessert

**Indonesia, Bangladesh, Sri Lanka, Lebanese, Vietnamese, Philippine, Malaysia*

Culinary Arts Society of Ajijic

Meet our May 2019 Jugdes

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NORA HERNANDEZ BERUMEN

Nora has traveled all over the world, and has enjoyed trying the local cuisines. She wrote about her travels in Rigo and Vogue. She had a PR agency in Mexico City. She had many restaurants as customers. She helped them with menu design, food standards and service. Since moving to Ajijic she continues to write about food and has developed Experience Mexico, sharing her love of Mexico with the expat community.

ANGELA MARIE MENDOZA

Angela is originally from Northern California. There she developed her love of food, creating recipes and pairing her creations with wine. Her secret when unsure is Champagne goes with everything!

Since moving to Ajijic she opened La Mesa with a friend, and recently went solo with Blue Rose at the same location. It is a wonderful addition to the restaurant scene in Ajijic!

JAIME SALAZAR

Proprietor - Hacienda del Lago, Ajijic

Work Experience:

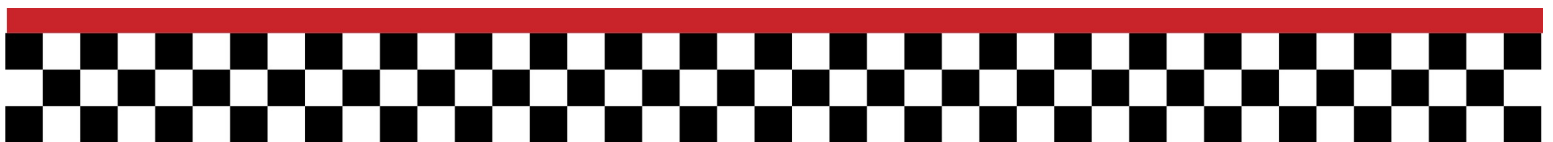
- 32 years of sales and customer service experience
- Self employed from 2001 to present

Key Responsibilities:

- * In charge of Hacienda del Lago Hotel
 - * Perform all administrative duties and global marketing.
 - * Currently preparing franchise options - Mexico only.
 - * Working on certification for Hotel and Preparing special events upon certification.
- Cell phone: 33-3137-4251



LET'S GET COOKING



Culinary Arts Society of Ajijic

Meet our May 2019 Winners

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First Place taste, Peoples
Choice & tie for Best
presentation

Monica Molloy

**FIRST BING AWARD WINNER
OF 2019**

THAI SALAD ROLLS WITH
SHRIMP, BBQ PORK W/HOISIN
AND PEANUT SAUCE



Winners: Monica Molloy , Roberta
Kalan & Leslie Rogers



CATEGORY A

Cold soups/salads

Second Place

Roberta Kalan

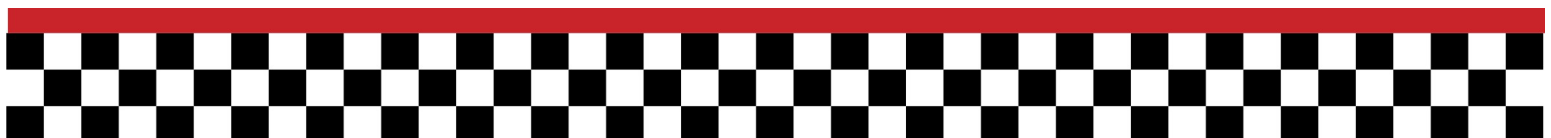
CHILLED PINEAPPLE SOUP
SHOTS



Third Place & tie for Best
presentation

Leslie Rogers

AJO BLANCO



Culinary Arts Society of Ajijic

Meet our May 2019 Winners

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First place and Best
Presentation
Michele Lococo
TURTLE BARS



CATEGORY B

Cookies and bars



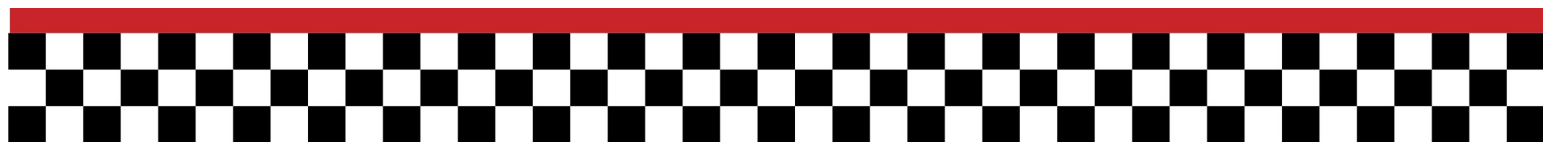
Second place and Peoples
Choice
Sally Myers
SAVANNAH CHEESECAKE
BARS



Third Place
Carol Westbrook
LEMON BLUEBERRY BARS



Winners: Michele Lococo, Sally Myers &
Carol Westbrook



Culinary Arts Society of Ajijic

May 2019 Winning Recipe

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FIST PLACE CATEGORY A THAI SALAD ROLLS W/ SHRIMP AND BBQ PORK W/ HOISIN AND PEANUT SAUCE

Monica Molloy

Ingredients Makes 8

- 2 oz. rice vermicelli noodles, soaked in warm water until soft
- 1 large carrot, shredded
- 1 – 2 Tbsp. fish sauce
- 8 inch round or square rice sheets
- 8 large romaine lettuce leaves, thick stock removed or use Baby Romaine
- 12 oz. Chinese Roast pork (recipe to follow), sliced ¼ inch thick
- 4 oz. beansprouts chilled in cold water
- Handful of cleaned dried mint leaves
- 16 Large Shrimp, peeled, deveined and halved and cooked in boiling water with Old Bay Seasoning
- ½ cucumber seeded, cut into ¼ inch fine strips
- Cilantro leaves, cleaned and chopped fine for garnish

Barbecued Pork recipe

- 1 ½ Lbs. boneless pork loin
- Marinade
- ½ tsp. Salt
- 1 Tbsp. Sugar
- Sauce
- ¼ tsp. Chinese 5 Spice Powder
- ¼ tsp. White Pepper
- 1 tsp. Sherry
- 2 Tbsp. Soy Sauce
- 3 Tbsp. Hoisin Sauce
- 1/2 tsp. red food coloring

1. Cut pork into 3 pieces and then in ½ again. Sprinkle with the salt and sugar. Let stand in the refrigerator for at least ½ hour.

2. Meanwhile, mix the sauce ingredients together. Drain off any liquid from the pork, and brush off the salt and sugar residue, add the BBQ sauce and mix well. Let marinate in the refrigerator for at least 2 hours (I marinate for 3 days).
3. Bake the pork on a wire rack & 1/2 filled with hot water at 350 degrees for 15 – 20 minutes each side. Test to make sure it is cooked through. It will be firm to the touch when done.
4. Slice into ¼ inch strips.
5. Store in refrigerator

Peanut Sauce

- This sauce is additive, you should at least double the recipe
- 1 Tbsp. Vegetable Oil
- 3 Garlic Cloves, finely chopped
- 1 -2 Red Chilies, finely chopped
- 1 tsp. Tomato puree
- ½ cup water
- 2 Tbsp. smooth Peanut Butter
- 2 Tbsp. Hoisin Sauce
- ½ tsp. Sugar
- Juice of 1 Lime

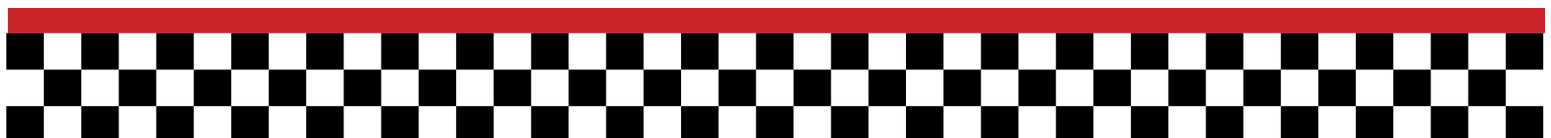
6. 2 oz. Roasted Macho peanuts with chilies ground fine.
7. Heat the oil in a small saucepan and fry the garlic, chilies and tomato puree for about 1 minute. Add the water and bring to a boil, then stir in the peanut butter, hoisin sauce, sugar and lime juice. Mix well.
8. Reduce the heat to a simmer and simmer until thickened 3 -4 minutes.
9. Spoon the sauce into a bowl, just before serving add the ground peanuts on top.

Hot Hoisin Sauce

- I double this as well as it disappears!
- ½ cup Hoisin Sauce
- Juice from ½ lemon

- 1 ½ Tbsp. Sugar
- ½ Tbsp. Minced Garlic
- ½ Tbsp. Hot Chili Sauce
- Crushed roasted peanuts

10. Mix together the hoisin sauce, lemon juice, sugar, garlic and chili sauce. Top with the crushed roasted Macho peanuts.
- 11.
12. Drain noodles well.
13. Add the shredded carrot and season with sugar and fish sauce to taste.
14. Assemble the rolls, one at a time.
15. Dip a rice sheet in a bowl of warm water, they lay on a flat surface.
16. Place 1 lettuce leaf, 1 -2 scoops Carrot mixture, 4 slices of BBQ pork, some beansprouts,
17. Cucumber slices and several mint leaves on the sheet.
18. Start rolling up the rice sheet away from you, when ½ the sheet has been rolled up, fold both sides of sheet towards the centre and lay 2 pieces of shrimp butterflied along the bottom crease and place
19. Whole mint leaves in between. Continue to roll up the sheet to make a tight roll.
20. Cut each roll in half and place ½ on top diagonal over the other. Serve with both sauces and topped with ground peanuts and sprinkle chopped cilantro leaves over
21. Salad rolls.
22. Place the roll on a plate and cover with a damp dish towel, so it will stay moist while you prepare the remaining rolls.
23. Refrigerate or serve immediately.



Culinary Arts Society of Ajijic

May 2019 Winning Recipe

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FIST PLACE CATEGORY B TURTLE BARS

Michele Lococo

Sugar Cookie Base

- 1 cup sugar
- 1 cup butter, softened
- 3 ounces cream cheese, softened
- ½ tsp salt
- 1 tsp almond extract
- 1 tsp vanilla extract
- 1 egg yolk
- 2 ¼ cups flour

- 1.-cream together all ingredients except flour
- 2.-mix in flour
- 3.-chill overnight
- 4.-preheat oven to 375
- 5.-roll out dough and pat into jellyroll pan
- 6.-bake for 10-12 minutes

Caramel

- ¾ cup brown sugar
 - ¾ cup butter
 - ¼ cup heavy cream
- 7.-cook on medium heat until it bubbles
 - 8.-continue cooking for another 2-3 minutes
 - 9.-spread 1 cup chopped toasted pecans on cookie base
 10. -pour caramel on top
 11. -bake for 17-20 minutes (bubbling)
 12. -scatter 1 ½ cups of chopped 70% chocolate
 13. -wait a few minutes while it melts and then spread evenly
 14. -sprinkle with Himalayan sea salt
 15. -place in fridge to cool and then cut into squares



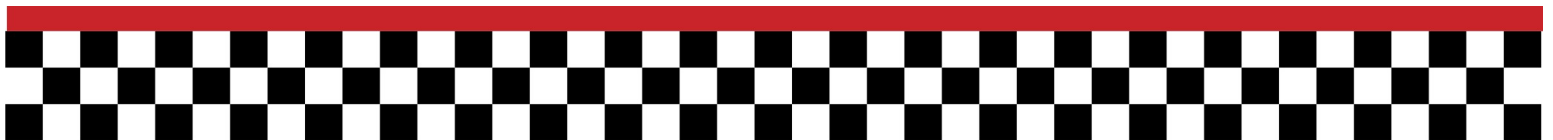
*Our bride to be
Michele Lococo*



members enjoying a wonderful brunch for Michele

Adios and Buen Viaje - Michele Lococo!

On Sunday, June 2nd CASA members joined in a wonderful, tasty brunch for Michele Lococo at Janelle's Garden Restaurant and Bar to wish her "happy trails" as she travels to the US and Canada in preparation for her upcoming wedding here in Mexico. We will miss her great energy, laughter, fabulous food and generosity and look forward to her return and celebrations!



Culinary Arts Society of Ajijic

Meet our June 2019 Judges

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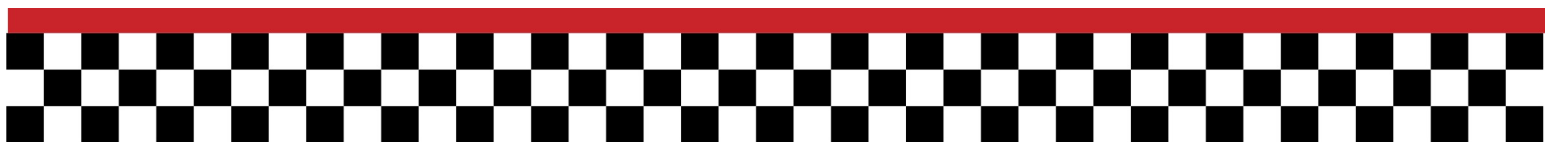


*Bobbie Hilleman Feldser, Allison Quattrocchi & Monica Molloy
our Judges this month are long time, award winning members of CASA and we thank them for their help!*



Speaker Helena Ocadiz

Our member Helena introduced and brought us the wonderful exotic fruits of Mexico. We learned so much.



Culinary Arts Society of Ajijic

Meet our June 2019 Winners

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First Place taste & Peoples
Choice
Sally Myers
MEDITERRANEAN PICNIC



CATEGORY A

Picnic basket main



Second Place
Carol Westbrook
TOURTE DE VALLEE
DE MUNSTER W/
TERRINE DE CONFIT
DE LEGUMES



Third Place tie
Laure Hilden
"FRANKIES" MUMBAI
BURRITOS W/ PICKLED
ONIONS AND CILANTRO
MINT CHUTNEY



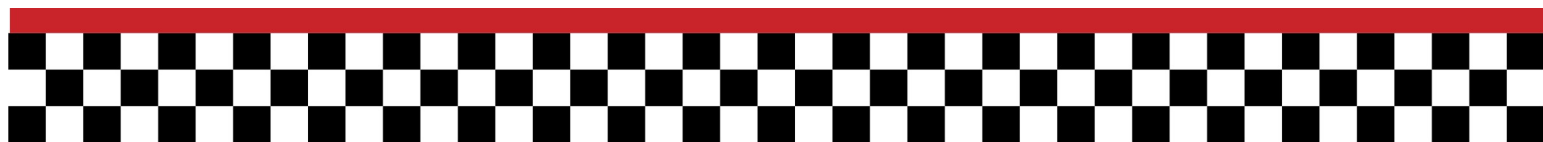
Peoples Choice
Leslie Rogers
OPEN FACED PIMENTO
CHEESE SANDWICH



Third Place tie & Peoples
Choice
Dennis Brann
PEACHES, MUSTARD
AND ROSEMARY PORK
TENDERLOIN



Winners: Sally Myers, Carol Westbrook,
Laure Hilden & Dennis Brann



Culinary Arts Society of Ajijic

Meet our June 2019 Winners

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First place and Best
Presentation

Patti Taylor

GREEN TOMATO PIE



CATEGORY B

Tarts and pies



Third Place & Peoples Choice

Jose Melendrez

STRAWBERRY, BLUEBERRY
RHUBARB PIE



Best Presentation

Roberta Kalan

SUMMER BERRY TORTILLA
TARTS



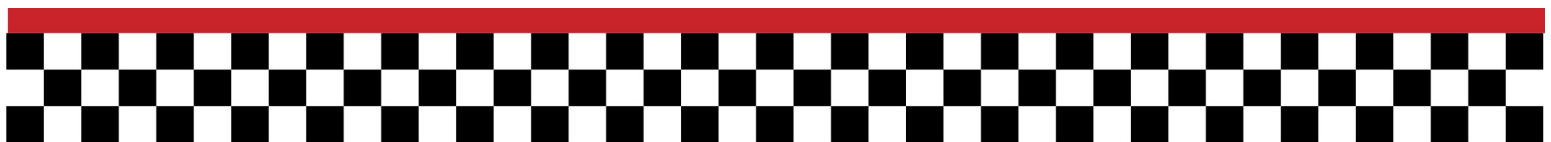
Second Place

Darleen Pike

CHOCOLATE PECAN TART



Winners: Patti Taylor, Darleen Pike & Jose Melendrez



Culinary Arts Society of Ajijic

June 2019 Winners

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Winners: Patti Taylor, Darleen Pike, Jose Melendrez, Roberta Kalan, Sally Myers, Carol Westbrook, Dennis Brann, Geanie Tilley, Leslie Rogers



Winners:
First Place Category A - Sally Myers
First place Category B - Patti Taylor



Winners:
Presentation Category A - Geanie Tilley
Category B - Roberta Kalan

2019 PRESENTATIONS



July 15th

Category A - Non traditional asian main

Category B - Non traditional asian dessert

**Indonesia, Bangladesh, Sri Lanka, Lebanese, Vietnamese, Philippine, Malaysia*

August 19th

Category A - Cajun/Creole main

Category B - Southern desserts

September 23th

Category A - Mexican main course

Category B - Mexican main dessert

October 21th

Category A - Non-traditional cuts of meat main dish

-i.e.- Beef-Beef Shin, Chuck Steak, Shoulder Tender. Pork -Pork Collar, Skirt Steak, Rib Chops. Lamb- Blade Chops, Rib Chops, Shank. Veal - Shoulder, Arm, Rib Chops, Blade Chops

Category B - Cakes

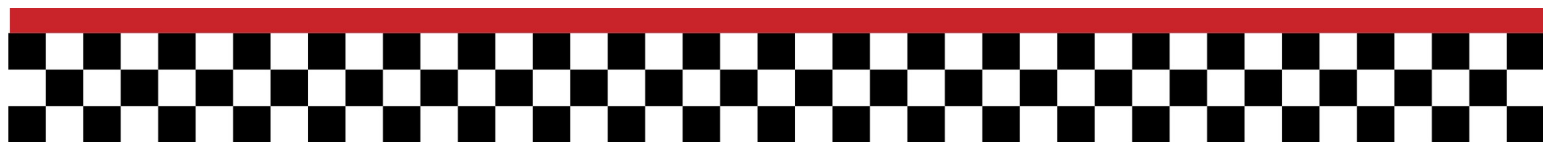
November 11th

Category A - Seafood/Shell fish main

Category B - Custard, flan, mousse

December 16th

Annual Holiday Party with botanas and desserts



Culinary Arts Society of Ajijic

June 2019 Winning Recipe

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FIST PLACE CATEGORY A MEDITERRANEAN PICNIC

Sally Myers

CHICKEN MARBELLA

- 8-10 Boneless chicken thighs
- 1 head garlic, peeled and chopped
- ¼ cup dry oregano
- salt and pepper
- ½ cup red wine vinegar
- ½ cup olive oil
- 1 cup pitted prunes, halved or quartered
- ½ cup pitted Spanish green olives
- ½ cup capers, with a little juice
- 6 bay leaves

Combine all of the above and marinate in the refrigerator overnight. Can use bone in legs and thighs too.

- 1 cup brown sugar
- 1 cup white wine
- ¼ cup parsley, chopped

Arrange chicken in a single layer in one or two shallow pans. Spoon marinate over evenly. Sprinkle with brown sugar, and pour over the white wine. Bake at 350 for one hour, serve cool or at room temperature.

GREEN POTATO VEGGIE SALAD

Using as many potatoes as you need, cube them into ½ inch cubes. Boil til tender, but not falling apart. Drain and cool. Roast one red pepper, remove skin and slice thinly. Blanch asparagus or green beans just til tender. Add veggies to the potatoes, mix with your favorite pesto and toss gently. Mix in a good handful of grated Parmesan cheese. Sprinkle more cheese on top before serving.

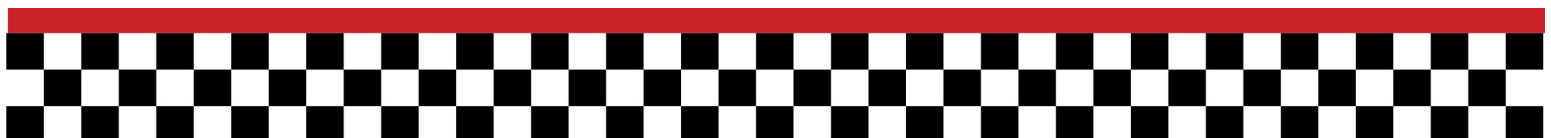
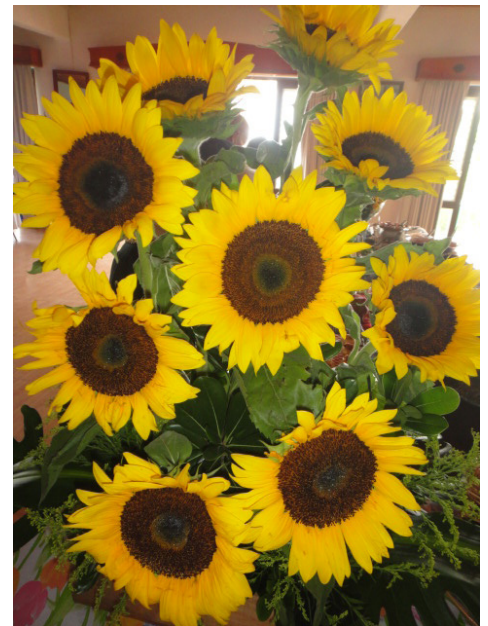
FIST PLACE CATEGORY B GREEN TOMATO PIE

Patti Taylor

1. Mix ¾ cup sugar, ½ teaspoon cinnamon, ⅛ teaspoon nutmeg, ¼ teaspoon each salt and pepper, 3 tablespoons quick-cooking tapioca and the zest of 1 lemon. Cut 2 pounds green tomatoes into ¼-inch-thick slices; dip completely in the sugar mixture, then arrange in pie shell, adding ½ cup golden raisins as you layer. Drizzle with 2 tablespoons lemon juice and dot with 4 tablespoons butter.
2. Perfect All-Butter Piecrust
3. Pulse 3 ½ cups flour, ¼ cup sugar and 1 teaspoon salt in a food processor. Add 1 diced stick cold butter; process until combined. Add 2 more diced sticks cold butter; pulse three times, or until the mixture resembles coarse meal. Add 1 tablespoon white or cider vinegar. Gradually pour in ⅓ cup ice water, pulsing about four times until combined. Turn out onto a clean surface and press into a cohesive dough without overworking (you should see bits of butter). Wrap in plastic wrap and press into a 1-inch-thick disk; refrigerate at least 1 hour before rolling out.
4. How to Make a Pie
5. Divide the chilled dough in half; roll 1 piece into a 12-inch, ⅛-inch-thick circle on a lightly floured surface (refrigerate the other piece).
6. Roll the dough onto a rolling pin, then unroll it into a 9-inch glass pie plate, letting it hang over the edge; add filling.
7. Roll out the other piece of dough and place over the filling; press the crust edges together and trim,

leaving a 1-inch overhang. Roll up or pinch the overhang to seal.

8. Place a foil-lined baking sheet on a rack in the lower third of the oven; preheat to 450 degrees. Wrap an oiled, wide band of foil around the pie edge to protect the crust. Make slashes in the top of the crust; chill for 30 minutes.
9. Reduce the oven to 400 degrees. Bake the pie for 30 minutes. Remove the foil band, brush the crust with heavy cream and sprinkle with sugar. Bake until golden brown, about 30 minutes; cool before slicing.



Culinary Arts Society of Ajijic

CASA TOTE BAG

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INTRODUCING THE CASA TOTE BAG!!

WE BELIEVE IN SAVING THE PLANET AND SPONSORING OUR SIX CULINARY STUDENTS!!

THE BAGS HAVE THE WONDERFUL CASA LOGO, IS STURDY TO HOLD LOTS OF STUFF, CAN BE CLEANED EASILY
\$350 EACH FOR A GREAT CAUSE!



Carol Westbrook, Pancho from Pancho's Deli, Carol Van Gorp and Roberta Kalan show off our new tote bag

