



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

August 2019

Volume 33 Issue 6

www.ajijiccasa.org



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PRESIDENTS MESSAGE

Hello CASA members,
August is here and our categories for this month are Cajun/Creole and Southern desserts. I know there are going to be great dishes on the table this month. There are so many great cooks, restaurants, and diverse dishes from this area, this should be a fun tasting.

The Regata de Globos is coming up soon **Saturday, September 14th!!** CASA is going to sponsor a balloon again this year, and we are also going to have a **pot luck picnic lunch** with tables and chairs all under Maestro Lalo's awning. He is the genius behind the CASA balloon and many others! Modestly I say that he is the best balloon maker Lakeside!! All of the balloons he has made for us really flew a long way. One was seen right outside of Jocotepec! This will be a lot of fun.

We paid our six students tuition for the coming semester, and all are very grateful. They are a wonderful group of young people. Hopefully some will be at the meeting again this month. It always such a pleasure to see them. I believe that one of them will be our speaker in September. Susana is a lovely, accomplished young woman that has a sound and grounded compass she is following.

Thank you all for everything you do for CASA. You are what makes CASA a great, strong club. We are so happy that all of you are here. If there is anything any of us can help you with, please let us know. You are important to this club.

Sincerely,
Carol Westbrook
CASA President

NEXT CASA MEETING

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

August 19th categories

Category A - Cajun/Creole main
Category B - Southern desserts

Culinary Arts Society of Ajijic

Meet our July 2019 Judges

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SALLY MYERS



TRACY REUTER



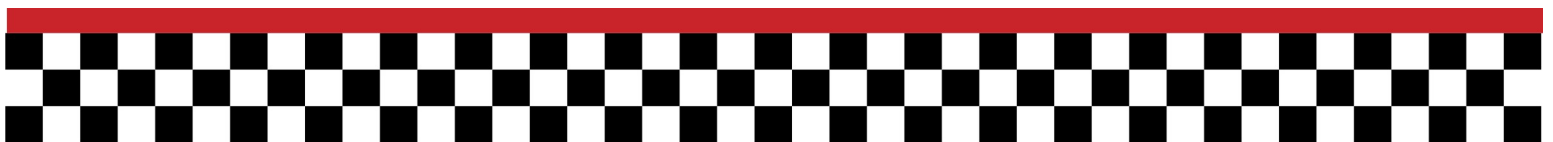
**NORA HERNANDEZ
BERUMEN**

"We are so fortunate to have two outstanding members as our Judges for this month's presentations. Both Sally and Tracy have won many prizes for their creations. In addition, both have created outstanding dishes for our recent Ninos Incapacitados annual fundraiser dinners, we look forward to the upcoming "Last Meal on the Titanic" event! Many thanks to both of you"

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.



LET'S GET COOKING



Culinary Arts Society of Ajijic

Meet our July 2019 Winners

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CATEGORY A

Non traditional asian main course

First Place taste

Patti Taylor

THAI MANGO CHICKEN W/
JASMINE RICE



Second Place & Peoples
Choice

Judy Greenberg

KOREANPOPCORNCCHICKEN
W/GLASS NOODLES



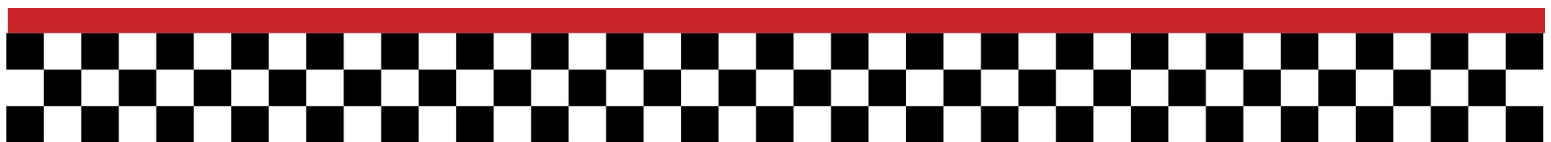
Third Place & Best
presentation

Dennis Brann

MAQLOOBA



Winners: Patti Taylor, Judy
Greenberg & Dennis Brann



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Meet our July 2019 Winners

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First place and Peoples
Choice

Geanie Tilley

MONGOLIAN BLACK
TRUFFLES



CATEGORY B

Non traditional asian dessert



Second place and Best
Presentation

Carol Westbrook

ASIAN SPICE CAKE AND
CARDAMON ICING W/
ORGANGE SLICES



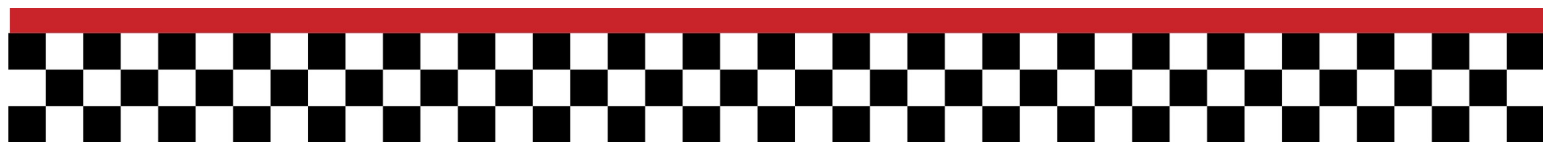
Third Place

Robbin Moore

BURMESE SANWEI MAKHIN



Winners: Geanie Tilley, Carol Westbrook &
Robbin Moore



Culinary Arts Society of Ajijic

July 2019 Winning Recipe

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FIST PLACE CATEGORY A THAI MANGO CHICKEN W/ JASMINE RICE

Patti Taylor

- 3 Tbsp. Peanut or Canola Oil
- 1 Onion cut in slivers
- 5 Large Garlic Cloves
- 1 ½ lbs. boneless chicken breast cubed
- 3 Tbsp Soy Sauce
- 5 Tbsp finely chopped gingerroot
- 3 Tbsp chopped fresh mint leaves
- 8 or more large mushrooms stemmed, could be Shitake if available
- 5 green onions chopped into 1 inch pieces
- 2 Tbsp Rice
- 2 or 3 large Champagne Mangos (Yellow ones)
- Vinegar
- 1 tsp brown sugar
- 2 tbsp fish sauce (hard to find, left out)
- Steamed Jasmine rice

Directions

1. In a small dish, mix together vinegar, fish sauce and brown sugar until brown sugar dissolves; set aside
2. Heat oil in wok (14-inch skillet works also) and stir fry onions, garlic and chicken for 2 or 3 minutes until onions are limp
3. Add Soy Sauce, ginger, mint, mushrooms, green onions, chilies and cook until chicken is cooked through.
4. Add vinegar, brown sugar and fish sauce quickly and then add Jasmine Rice and Stir. Top with cubed Mangos and serve immediately while Mangos are still cool.*
5. The meat mixture could be served on top of the rice. For a crowd, it is easier to add the rice to the mixture.

FIST PLACE CATEGORY B MONGOLIAN BLACK TRUFFLES

Geanie Tilley

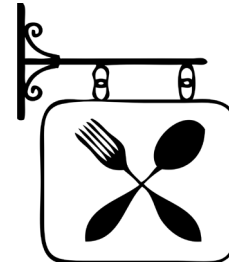
Ingredients

- 8 ounces premium bittersweet chocolate
- ¼ cup whipping cream
- 2 tablespoons butter
- 3½ tablespoons coffee-flavored liqueur
- 1½ tablespoons vodka
- 1 cup chopped toasted walnuts or pecans

Directions

1. Place chocolate in food processor; process until chocolate is chopped.
2. Combine cream and butter in 1-cup glass measuring cup and microwave at high 1½ minutes or until butter is melted and cream begins to boil. I did this on top of the stove instead of in the microwave.
3. With food processor running, pour hot cream mixture through food tube, process until chocolate melts.
4. Add liqueur and vodka, process until blended and smooth.
5. Pour chocolate mixture into medium bowl, cover with plastic wrap and refrigerate overnight
6. Shape chocolate mixture into 1-inch balls and roll in walnuts or pecans or whatever nut you prefer.
7. Store in airtight container in refrigerator.
8. Let stand at room temperature 2 to 3 hours before serving.

2019 PRESENTATIONS



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

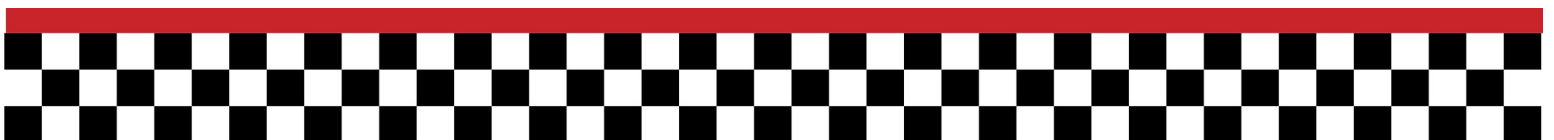
Category A - Non-traditional cuts of meat main dish
-i.e.- Beef-Beef Shin, Chuck Steak, Shoulder Tender. Pork -Pork Collar, Skirt Steak, Rib Chops. Lamb- Blade Chops, Rib Chops, Shank. Veal - Shoulder, Arm, Rib Chops, Blade Chops
Category B - Cakes

November 11th

Category A - Seafood/Shell fish main
Category B - Custard, flan, mousse

December 16th

Annual Holiday Party with botanas and desserts



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Spotlight on our Culinary Students

“La Cruderia”, restaurant on the carretera in Ajijic, owned by one of our Culinary Students - Susana Montserrat, we are so proud of her.

