

Wine and Dine 2012-2013



House 1 Gerald and Ronnie Vokolek 3517 Terry Dr 214-957-2725

Hor'd	Suzanne Burns	Cool Antipasto Kabobs
	Mona Notinger	Roasted Vegetable Tart
Appetizer	Linda Brule	Crab Cakes w/ Citrus Aioli served w/ Fennel and Endive Slaw
Main	Ronnie Vokolek	Tortilla Crusted Tenderloin w/ Onion Chile Jus w/Smoked Gouda Mashed Potatoes
Dessert	Pat Gray	Chilled Rhubarb and Strawberry Compote w/simple syrup

House 2 Lisa and Tom Chill 3504 Terry Dr. 972-208-8602

Hor'd	Judy Paulson	Cool Antipasto Kabobs
	Diane Apprill	Roasted vegetable Tart
Appetizer	Sherry Coleman	Crab Cakes w/ Citrus Aioli served on Fennel and Endive Slaw
Main	Lisa Chill	Tortilla Crusted Tenderloin w/Onion Chile Jus w/smoked Gouda Mashed Potatoes
Dessert	Denise Hogan	Chilled Rhubarb and Strawberry Compote w/ simple syrup

Please bring both desserts to Ronnie's house as we will all be together for Dessert and Coffee!

Cool Antipasto Kabobs

The dressing has just two ingredients: prepared basil pesto and vinegar. Who could believe such a simple combination could have so much flavor?

Prep: 30 min., Marinate: 1 hour

- 2 cups assorted vegetables, such as baby carrots with tops; radishes; 1-inch red sweet pepper squares; or small pattypan squash, halved
- 4 ounces firm cheese, such as peppercorn cheese, smoked Gouda, or kasseri, cut into ½-inch chunks
- 4 ounces summer sausage, cut into ¾-inch slices and halved
- 2 tablespoons refrigerated basil pesto
- 1 tablespoon white wine vinegar
- 1 cup lightly packed fresh spinach leaves

PLACE vegetables, cheese, and sausage in a plastic bag set in a bowl. For the marinade, stir together pesto and vinegar. Pour over vegetable mixture in plastic bag. Close bag. Marinate in the refrigerator for 1 to 24 hours.

REMOVE vegetable mixture from refrigerator. Alternately thread vegetables, cheese, sausage, and spinach (accordion-style) on bamboo skewers. Makes 12 servings.

Roasted Vegetable Tart

There's a creamy herbed cheese layer beneath the colorful roasted vegetables.

Prep: 20 min. Bake: 32 min., stand: 10 min.

- 1 medium zucchini, sliced ¼ inch thick
- 1 medium red or yellow sweet pepper, cut into bite-size strips
- 1 small red onion, cut into thin wedges
- 4 large button mushroom caps, sliced ¼ inch thick (about 2 cups sliced)
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon pepper

- 1 8- to 9-ounce package frozen artichoke hearts
- 1 15-ounce package folded, refrigerated unbaked piecrusts (2 crusts)
- Nonstick cooking spray
- 1 5-ounce container semisoft cheese with garlic and herb
- 1 3-ounce package cream cheese, softened
- 2 teaspoons milk
- 2 tablespoons grated Parmesan cheese

HEAT oven to 450°F. Combine zucchini slices, sweet pepper strips, onion wedges, and mushroom slices in a large shallow baking pan. Drizzle with oil; sprinkle with salt and pepper. Toss to coat. Bake, uncovered, for 12 to 14 minutes or till tender, stirring once halfway through baking time.

MEANWHILE, cook artichoke hearts according to package directions; drain.

Halve any large artichokes; stir into roasted vegetable mixture. Set aside.

REDUCE oven temperature to 400°F. Unfold piecrusts according to package directions. Place each piecrust on a baking sheet sprayed with nonstick spray.

BEAT together semisoft cheese with garlic and herb and cream cheese with an electric mixer till smooth. Spread half of the cheese mixture over the center of each piecrust, leaving a 2-inch border. Divide the vegetable mixture evenly atop the cheese layer on each piecrust. Fold the dough up and over to partially cover the filling, pleating edges as necessary. Brush edges with milk; sprinkle with Parmesan cheese.

BAKE about 20 minutes or till golden. Let stand on baking sheets on a wire rack for 10 minutes. Cut into wedges to serve. Serve warm. Makes 16 servings.

TO MAKE AHEAD, roast vegetables. Cool and refrigerate up to 1 day.

Tortilla-Crusted Tenderloin

WITH ONION CHILE JUS

The Cloister uses a venison loin chop for this recipe. I also tried it with a pork chop and with a beef tenderloin filet, so you have lots of options. The only difference is in the cooking times. The venison and beef take about the same amount of time for medium rare, and the pork takes an additional 10 to 15 minutes. The crust is not only delicious, a crunchy corn flavor, but it is also attractive with the mix of blue and white corn chips. The sauce takes about an hour to make, so start the sauce before you start the meat, or make the sauce the day before and gently reheat before serving.

SERVES 6

6 (2-bone) venison chops, about 3 pounds, or 6 (6-ounce) beef tenderloin filets, or 6 (8-ounce) boneless double-cut pork chops
2 tablespoons olive oil
Salt and freshly ground black pepper
3 eggs
 $\frac{1}{2}$ cup Dijon mustard
1 cup crushed blue corn tortilla chips

1 cup crushed white corn tortilla chips

Jus:

3 large sweet onions (about $1\frac{1}{2}$ pounds), sliced $\frac{1}{4}$ -inch thick
2 tablespoons olive oil
1 to 2 whole pequín dry chiles*
2 cups demi-glace**
Salt and freshly ground black pepper

1. Heat oven to 375°F. Heat a skillet over high heat until hot. Brush meat with olive oil and season with salt and pepper. Sear on all sides until brown, 3 to 4 minutes total. Cool for 5 minutes or so.

2. Beat eggs with mustard. Toss blue and white corn chips together in a separate bowl.

3. Brush cooled meat with egg mixture and roll in tortilla chips. Place coated meat on a baking sheet and roast until internal temperature reaches 125°F. (for medium rare), about 8 to 10 minutes for the venison or beef. For the pork chops, roast until the internal temperature reaches 145°F. for medium, about 18 to 20 minutes.

4. Remove and rest, uncovered, for 5 minutes before serving. Serve with Onion Chile Jus. (The crust will turn soggy from the steam if you cover the meat.)

To make jus:

1. Cook onions slowly in the olive oil over medium heat until caramelized, about 45 to 55 minutes. Stir occasionally in the beginning, and more frequently toward the end to prevent uneven browning or burning. May be prepared up to 3 days in advance, stored covered in the refrigerator. Reheat before proceeding with step 2.

2. Stir chiles into onions and pour in demi-glace. Bring to a boil then reduce to a slow simmer and cook 10 to 15 minutes, allowing the chile flavor to impart. Remove whole chiles before serving. Season with salt and pepper.

**The pequín chile is a tiny dried red chile that hits the heat scale at about 8 or 9 out of 10, meaning it's fiery hot. The longer de árbol chile or a teaspoon of red pepper flakes are good substitutions.*

***See Demi-glace under Common Procedures, page 17.*

Smoked Gouda Mashed Potatoes

Recipe courtesy Emeril Lagasse, 2004



Recipe Summary

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 20 minutes

Yield: 6 servings

User Rating: ★★★★★

3 pounds Idaho potatoes, peeled and cubed
6 tablespoons unsalted butter
3/4 cup heavy cream, plus more if needed
3/4 pound shredded smoked Gouda
Salt and freshly ground white pepper

Place potatoes and 1 teaspoon of salt in a saucepan and cover with cold water. Bring to a boil and cook over medium heat until fork tender, 15 to 20 minutes. Drain.

Return the potatoes to the saucepan and add the butter, cream, and cheese. Mash the potatoes, stirring to incorporate the seasonings. Season with salt and freshly ground white pepper. Serve warm.

Chilled Rhubarb & Strawberry Compote

This sprightly dessert qualifies as spa cuisine. I think it's important to have a fresh tasting dessert like this in your repertoire, because you can't have chocolate cake every day. Make the mint syrup first, even a few days ahead of time.

SERVES 4

1½ pounds rhubarb, leaves removed
(or frozen, thawed)
2 cups (½ pound) strawberries,
hulled (or frozen, thawed)
Zest of 2 oranges

6 sprigs of fresh mint, divided
3 cups water
2 tablespoons sugar substitute*
½ cup mint syrup
(recipe follows)

1. Clean and cut the rhubarb (at an angle like celery for a stir-fry) into ½-inch pieces. You'll have about 5 cups of rhubarb. Cut the strawberries into quarters.

2. Place the orange zest and 2 sprigs of mint in a saucepan with the water. Bring to a boil. Stir in the rhubarb and bring back to a full boil.

3. Remove from heat and mix in the sugar substitute. Cool before stirring in the strawberries. Chill.

4. Scoop 1 cup into 4 chilled dessert bowls. Drizzle 2 tablespoons of mint syrup (recipe follows) on top of each bowl. Garnish with a sprig of mint.

Mint Simple Syrup:

½ cup sugar
⅓ cup water
1 cup chopped mint leaves and stems

1. Bring all ingredients to a boil, stirring frequently until sugar is dissolved.

2. Remove from heat, cool 30 minutes then strain, discarding mint. Chill.

3. May be made 1 week in advance. Store covered in the refrigerator.

**My friend Chef Cathy Rosenberg says Splenda® is the best sugar substitute, and the one she uses. She's cooked and baked with every sugar substitute on the market, from aspartame to stevia.*