

Mar 22, 2014 Wine and Dine Menu and House Assignments

House #1 Judy and Randy Paulson 3401 O'Malley 972-523-0857

Appetizer : Wildt Olive Crostini
Salad : Deen Shrimp with Capers Salad
Main Course : Paulson Pork Tenderloin with Bourbon Ancho Sauce
Sides: TBA by Ronnie Asparagus
Jicama Slaw
Dessert Vokolek Citrus Angel Food Cake

House #2 Tom and Suzanne Burns 3428 Terry 972-618-2655

Appetizer: Brule
Salad: Coleman
Main Course: Burns
Sides: TBA by Ronnie
Dessert : Coleman

House #3 Mona Notinger and Steve Zuhoski 3432 Terry 214-517-2080

Appetizer: Apprill
Salad: Daykin
Main Notinger/Zohoski
Sides Morrow
Dessert: Corpion

Appetizer—Olive Crostini

DOUBLE THIS RECIPE

16 pieces

16 ¼ inch thick slices French baguette
1½ cups pitted black olives
6 TBS olive oil, divided
½ pound assorted fresh mushrooms cleaned & sliced
2 large garlic cloves, peeled
salt & freshly ground black pepper
8 thin shavings fresh Parmesan cheese
2 Italian plum tomatoes, cut crosswise into 8 ¼ inch slices
8 fresh basil leaves

Preheat oven to 350 degrees. Place bread slices on baking sheet and bake about 5 minutes to lightly toast on one side.

In food processor, combine olives and 3 tablespoons of the olive oil. Pulse until finely diced.

In large skillet, heat remaining 3 tablespoons olive oil over medium high heat. Add mushrooms and garlic and cook 5 minutes. Season with salt and pepper to taste. Remove from heat.

Remove garlic from mushroom mixture and rub over surface of toasted bread. Spread olive mixture on all 16 bread slices. Cover 8 of the slices with reserved mushroom mixture. Cover remaining 8 slices with Parmesan and tomato slice. Season all 16 pieces generously with pepper. Bake 3-4 minutes or until hot. Remove from oven and place basil leaves over tomatoes. Serve hot.

SALAD—Shrimp with Capers

ADJUST FOR 10

6-8 servings

1 ½ pounds medium to large shrimp, cooked, peeled, and deveined
2/3 cup finely chopped fresh parsley
3 TBLS chopped green onions
1 tomato, peeled and chopped
2 TBLS drained capers
1 teaspoon dried basil
½ teaspoon salt
½ teaspoon sugar
1 cup mayonnaise
Freshly ground black pepper
Garnish: fresh parsley springs

In large bowl, combine shrimp, parsley, green onions, tomato, capers, basil, salt, sugar, mayonnaise, and pepper to taste. Stir gently to blend. Taste and add additional salt and pepper if desired. **Chill 6 To 24 hours before serving—enhances the flavor.**

Garnish with sprigs of parsley.

Serve on lettuce lined plates, or in an avocado half or hollowed tomato.

Estimate 5 large shrimp per person.

Vegetables

ADJUST TO SERVE 10

2 servings

ASPARAGUS

6-8 spears small asparagus
olive oil

salt and pepper to taste

Toss asparagus in olive oil, salt and pepper.
Roast for about 5 minutes depending on size.

AT LEAST
DOUBLE

JICAMA SLAW

2 servings

1 ounce jicama, julienned
1 ounce radishes, julienned
2 teaspoons chopped cilantro
Juice of 2 limes
2 teaspoons olive oil

Combine jicama, radishes cilantro, lime juice, and olive oil.

X 1/5 5

Pork Tenderloin, bourbon ancho sauce, jicama slaw

Serves 2

ADJUST TO SERVE 10

2 6 oz pork tenderloins
2 ounces brown sugar
2 teaspoons ground cumin
4 ounces corn kernels (fresh when in season, otherwise frozen)
pinch of cumin & pinch of salt
6 ounces heavy cream

Preheat oven to 375 degrees. Rub tenderloins in a mixture of brown sugar and cumin. Sear in a hot pan on all sides and cook to desired temperature in oven.

BOURBON ANCHO SAUCE

2 red onions, finely chopped
2 ounces vegetable oil
2 cups bourbon
4 ancho chilies (use other peppers if you want more heat—like chili peppers, pasilla peppers--whatever you prefer)
4 cups chicken broth
1 cup apple juice
2 TBLS brown sugar

In a small pot, sweat red onions in hot oil. Add bourbon and cook down until it has completely evaporated. Add chilies, chicken broth, apple juice, and brown sugar. Simmer until the mixture is reduced by half. Place in a blender and puree until smooth. Plan on 2 TBLS per serving. Make ahead and reheat.

Cook corn over low heat with about 1 ounce of water until very soft. Add a pinch of cumin and salt. Puree in a blender until smooth, adding heavy cream as needed; the consistency should be slightly thicken than pancake batter; set aside.

To serve, spread corn puree in the middle of each serving plate. Cut pork tenderloin in half. Place half on the puree and top with asparagus. Lean the other half over over the asparagus and top with slaw. Drizzle sauce around the plate.

*
CORN
PUREE

Dessert—Citrus Angel Food Cake

Serves 8-10 portions

Batter:

10 egg whites at room temperature

1 ¼ teaspoons cream of tartar

1 ½ cups sugar

1 cup cake flour, sifted

1/8 teaspoon salt

zest of 1 orange

zest of 1 lemon

zest of 1 lime

Glaze and Topping:

½ cup fresh lime juice

2 ½ cups powdered sugar

finely grated lemon zest

fresh berries and real whipped cream

Preheat oven to 350 degrees. In the bowl of a standing mixer fitted with a whisk attachment, whip egg whites on medium low speed for 30 seconds or until frothy. Add cream of tartar and beat on medium high for about 15 seconds longer. With machine running, add sugar in a slow steady stream. Whip until whites are thick, satiny, and stiff, but still moist. Reduce to low speed and carefully mix in flour and salt. Mix in zests. Gently spread batter into an ungreased angel food cake pan or divide evenly among individual angel food cake pans. Tap pan counter to eliminate any air bubbles.

Bake 15 minutes or until a wooden skewer inserted in the center comes out clean. Turn pan upside down on counter and cool completely in pan. When cool, run a knife around inside edge of pan and gently remove cake. Place on a cooling rack or pedestal.

For glaze, combine lime juice and powdered sugar and blend until smooth and free of lumps. Drizzle glaze over cake and sprinkle with lemon zest. Serve with fresh berries and real whipped cream.

Recipes from Colorado Classique Cookbook & Colorado Collage Cookbook (Junior League recipes)