

## May 10, 2014 Wine and Dine Menu and House Assignments

**House #1 Raul and Mary Sue Corpion 3408 Terry Dr 972-618-5001**

Appetizer : Vokolek Vodka Spiked Cherry Tomatoes  
Roasted Asparagus with Panko Bread Crumbs  
Salad : Burns Smoked Salmon and Shrimp Tower  
Main Course : Corpion Grilled Sea Bass with Coriander Sauce  
Sides: Chill Asian Vegetable Stir Fry  
Dessert: Brule Orange-Hazelnut Dacquoise

**House #2 Ann and Tim Deen 3504 Louis 972-423-8723**

Appetizer: Coleman  
Salad: Aprill  
Main Course: Deen  
Sides: TBA by Ronnie  
Dessert : Daykin

**House #3 Chris and Nan Morrow 3401 Melanie 972-491-0755**

Appetizer: Wildt  
Salad: Notinger  
Main Morrow  
Sides Paulson  
Dessert: TBA by Ronnie

# vodka-spiked cherry tomatoes with pepper-salt

SOURCE *Gourmet*

COOK Katy Massam

Peeling cherry tomatoes might seem to be in the category of peeling grapes — life is too short — but it's such a cinch and the results are so astoundingly good that we beg you to indulge us and give these a try. It's a good mindless job you can do while watching TV — or get the kids to do, because it's actually kind of fun. If peeling little tomatoes is out of the question, see the tip for a simpler variation.

In recent years, we're hearing more and more about how certain flavor compounds are released only by alcohol, and this recipe is a brilliant example. Vodka brings out a new dimension in tomatoes — an indescribable zing with a sweet, lemony kick. One guest we served these tomatoes to called four days later to say she couldn't get them out of her mind. We can't either. 🍷

**3 pints firm, small, red and yellow cherry tomatoes**

**1/2 cup vodka**

**3 tablespoons white wine vinegar**

**1 tablespoon superfine sugar**

**1 teaspoon finely grated lemon zest**

**3 tablespoons kosher salt**

**1 1/2 tablespoons coarsely ground black pepper**

serves 12

Cut a small X in the skin of the blossom end of each tomato. Have ready a bowl of ice water. Drop the tomatoes, five at a time, into a saucepan of boiling water for 3 seconds, then immediately scoop them out and transfer them to the bowl of ice water so they don't cook. Drain and, with a paring knife, peel the tomatoes. Place them in a large shallow dish.

In a small bowl, stir together the vodka, vinegar, sugar, and lemon zest until the sugar is dissolved. Pour over the tomatoes, gently tossing to coat. Marinate, covered, in the refrigerator for at least 30 minutes or up to 1 hour.

In a small bowl, stir together the salt and pepper. Serve with the tomatoes on toothpicks for dipping into the seasoned salt.

## notes from our test kitchen

- Be sure the tomatoes are firm and not too ripe, or they'll be mushy.
- You can prepare the tomatoes and the vodka marinade the day before you plan to serve them and combine them 30 minutes to 1 hour before serving. Place the vodka mixture in a screw-top jar, cover the tomatoes with plastic wrap, and store both in the refrigerator.

# roasted asparagus with panko bread crumbs

- 1/4 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 teaspoon fresh lemon juice
- Coarse salt (kosher or sea salt)
- 1/4 teaspoon freshly ground black pepper
- 1 cup Japanese panko bread crumbs (see notes)
- 2 tablespoons olive oil, plus more for the baking sheet
- 1 pound thick asparagus spears, fibrous stems snapped off (see notes)

serves 6

Preheat the oven to 450 degrees.

In a large shallow bowl wide enough to hold the asparagus, whisk together the mayonnaise, mustard, lemon juice, 1/2 teaspoon salt, and pepper. Put the bread crumbs in another shallow bowl.

Lightly oil a large rimmed baking sheet. Roll the asparagus in the mayonnaise mixture to coat, then in the bread crumbs so the spears are well breaded. Transfer the asparagus to the prepared baking sheet and sprinkle with the oil. The asparagus can be covered and refrigerated for several hours before roasting.

Roast the asparagus, turning halfway through, for 12 to 18 minutes, or until the crumbs are golden brown and the spears are tender but have some bite. Sprinkle with salt and serve at once.

## notes from our test kitchen

- Japanese panko bread crumbs are lighter, flakier, and crisper than ordinary bread crumbs, and they've become popular in the United States as a coating and breading. You can find panko in Asian markets, health food and gourmet stores, and increasingly in the international section of many large supermarkets. Use leftover panko as a coating for fish or as a topping for gratins.
- If you can't find panko, substitute unseasoned dry bread crumbs.
- When shopping for fresh asparagus, don't be tempted by the skinny spears that are so often in the market. The coating won't stick to thin asparagus. Besides, the thicker spears are tender and sweet and give you more surface for the crunchy coating.
- To remove the fibrous ends from the asparagus, hold a spear with both hands and bend gently until the end snaps off. It will break naturally. Pare off any stringy ends with a small knife.

# Smoked Salmon & Shrimp Tower

OK TO  
PVC PIPE  
CUT  
5"

Layers of smoky salmon pair nicely with cool dill cream cheese. These not only taste divine, they look stunning on a plate, and you can assemble them and the garnishes ahead of time. You need a sharp, 2-inch cookie cutter and 6 molds with a 2-inch diameter and at least 2 inches tall. I used tomato paste cans, both ends removed, washed and dried. (See photograph on page P-18.)

SERVES 6

½ pound sliced smoked salmon  
4 large (2 ounces) cooked shrimp, chopped  
4 ounces cream cheese, softened  
2 tablespoons peeled, seeded and finely chopped tomato  
2 teaspoons chopped fresh dill  
2 teaspoons chopped fresh chives  
1 teaspoon minced red onion

1 teaspoon fresh lemon juice  
¼ teaspoon salt  
⅛ teaspoon freshly ground black pepper  
3 slices multigrain bread

## Garnishes (recipes follow):

Dill cream  
Seasoned cucumber slices  
Chile Lime baby greens

DOUBLE

1. Cover a work surface with plastic wrap. Lay smoked salmon on top in a single layer, overlapping slices slightly to create a solid surface with no holes. Cut out 18 circles of salmon with a 2-inch cookie cutter. Reserve salmon scraps. Transfer salmon circles to a small baking sheet and cover with plastic wrap. Refrigerate until needed.

2. Finely chop enough remaining salmon scraps to yield 2 tablespoons. Mix with the chopped shrimp, cream cheese, tomato, dill, chives, red onion, and lemon juice. Season with salt and pepper and mix until thoroughly combined. Chill covered, until needed.

3. Spray the insides of 6 molds (2-inches in diameter and at least 2 inches high) with nonstick spray. Place the molds on a small baking sheet lined with plastic wrap.

4. Pick out the 6 prettiest salmon circles and reserve for the top layer. Place one of the remaining salmon circles in the bottom of a ring mold. Spread 1 tablespoon of the softened cream cheese mixture over the salmon with the back of a spoon until smooth and even. Top with another salmon circle and lightly and evenly press down. Spread another tablespoon of cream cheese mixture over this salmon until smooth and even. Top with a third salmon circle (one of the pretty ones you put aside) and press down. Repeat this process with the remaining 5 ring molds. Refrigerate for at least 1 hour, up to 8 hours.

5. Cut out 6 circles from the multigrain bread with a 2-inch cookie cutter. Toast until lightly golden brown. May be made 1 day in advance, cool, and store in an airtight container at room temperature.

6. Drizzle 6 chilled appetizer plates with a tablespoon each of dill cream.

7. Place a toast piece in the center of a plate. Run a thin knife blade around the inside of a ring mold. Hold the ring mold over the toast circle and gently push the salmon tower out of the mold onto the toast. Repeat with the remaining 5 plates.

8. Overlap seasoned cucumber slices all around the tower and place a mound of baby greens tossed with Chile Lime dressing on one side of the tower.

## Dill Cream: (Makes ½ cup)

½ cup sour cream  
Zest of 1 lime  
Juice of 1 lime  
1 teaspoon finely chopped dill  
Dash cayenne pepper  
Salt

Whisk all ingredients except salt together in a bowl. Taste and season with salt. Transfer to a clean squeeze bottle, if desired, and chill until needed. May be made 1 day in advance, stored covered in the refrigerator.

## Chile Lime Baby Greens:

### Dressing:

1 teaspoon seeded and minced jalapeño  
1 teaspoon lemon zest  
Juice of 1 lemon  
2 tablespoons soy sauce  
1 teaspoon finely chopped parsley  
½ teaspoon sugar  
½ teaspoon minced garlic  
2 tablespoons olive oil  
Salt and freshly ground black pepper

5 cups (3 ounces) mixed baby greens

1. Whisk first 7 ingredients (jalapeño through garlic) together. Whisk in olive oil and season with salt and pepper. The mixture will be thicker if made in a blender. May be made 1 day in advance. Store covered in the refrigerator.

2. Toss dressing with baby greens just before serving.

## Seasoned Cucumber Slices: (Serves 6)

½ hothouse cucumber  
¼ cup rice wine vinegar  
¼ teaspoon sugar  
Salt and freshly ground black pepper

1. Cut cucumber in half, lengthwise. Cut each half into thin (¼-inch) half-moon slices.

2. Toss with vinegar, sugar, and salt and pepper to taste. May be made a couple of hours in advance.

# Grilled Sea Bass

## WITH CORIANDER SAUCE

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ADJUST FOR 10

Certain species of sea bass, such as the Black sea bass, are in danger of being overfished. Striped sea bass is plentiful and worth seeking out. This recipe would be nice with halibut, too. The coriander sauce is delicate, with citrus and floral undertones. Don't make the sauce in advance. It tastes best as soon as it's made. Try this dish with the following recipe, a colorful Asian stir-fry.

SERVES 4

4 (6-ounce) sea bass fillets  
Juice of 2 limes (about  $\frac{1}{3}$  cup)  
1 teaspoon minced garlic  
3 tablespoons chopped parsley  
2 tablespoons butter  
 $\frac{1}{4}$  hothouse cucumber  
(about 12 ounces)

1. Marinate the fish in the lime juice, garlic, and parsley for 15 minutes at room temperature.

2. Heat the grill to medium (350°F). Grill fish, about 4 minutes per side for a 1-inch thick fillet. This will produce a medium internal temperature on the fish. If you prefer medium-well to well done, grill another minute or so on each side.

3. While fish is grilling, heat butter in a skillet over medium heat. Peel cucumber and cut in half lengthwise, then crosswise into  $\frac{1}{4}$ -inch half-moons. Cook slices until tender, about 4 minutes. Season with salt and pepper.

4. To serve, divide cooked cucumber between 4 warmed plates. Top with grilled fish and  $\frac{1}{3}$  cup Coriander Sauce. Garnish with lemon slices.

Salt and freshly ground  
black pepper  
Coriander sauce  
(recipe follows)  
1 lemon, sliced  $\frac{1}{4}$ -inch thick,  
seeds removed

### Coriander Sauce:

$\frac{1}{2}$  cup chopped onion  
2 cups 2% milk, divided  
2 tablespoons arrowroot or cornstarch  
2 tablespoons ground coriander  
1 sprig fresh thyme  
Salt and freshly ground white pepper  
to taste

1. Lightly coat a skillet with nonstick spray and heat over medium heat. Stir in onions and cook until tender, about 3 minutes, stirring occasionally.

2. Whisk  $\frac{1}{2}$  cup milk with arrowroot in a small bowl. Set aside.

3. Pour remaining milk into the skillet and stir in coriander and thyme. Bring to a boil slowly over medium heat. Whisk in arrowroot mixture and cook until thickened, just a minute or so.

4. Season with salt and pepper. Strain before serving.

# Asian Vegetable Stir-Fry

This dish has it all — color, crunch, flavor — everything but fat. Oh well, you can't have everything. You won't miss the fat, I promise. Notice that I've split the bok choy into the stalks and leaves. The stalks need to cook a couple of minutes more than the leaves do. If you buy about 8 ounces of bok choy you'll have enough to get a cup of each out of it. Make the soy vinaigrette while you prepare the vegetables, as it takes about 25 minutes to prepare.

SERVES 4 TO 6

½ cup Soy Vinaigrette (recipe follows)  
1 cup thinly sliced bok choy stalks  
1 cup thinly sliced red onion  
2 cups peeled, matchstick cut carrots  
2 cups thinly sliced shiitake mushroom caps

1 cup thinly sliced bok choy leaves  
2 cups thinly sliced snow peas  
2 cups thinly sliced napa (Chinese) cabbage  
Freshly ground black pepper

1. Spray a large wok or chef's pan\* with nonstick spray and set over medium-high heat.
2. Pour in soy vinaigrette and when it comes to a boil, stir in the vegetables in the order listed, pausing about a minute while stirring before adding the next ingredient. Sauté until vegetables are crisp-tender, about 1 more minute after you add the cabbage. Season with pepper to taste.

## Soy Vinaigrette: (Makes ½ cup)

2 tablespoons rice wine vinegar  
¼ cup plus 1 tablespoon low-sodium soy sauce  
1 tablespoon fresh grated ginger  
1 cup plum wine\*\*  
2 tablespoons honey

1. Bring vinegar, soy sauce, ginger, and plum wine to a boil in a small saucepan over high heat. Reduce heat to medium-high and gently boil until sauce reduces by half, about 15 to 20 minutes.
2. Strain through cheesecloth or a fine mesh strainer and pour into a clean saucepan. Bring to a boil and stir in honey until dissolved. Remove from heat. May be prepared 2 days in advance. Cool, then store covered in the refrigerator.

\*A chef's pan is a large pan with a flat bottom and slightly rounded sides. It generally holds 4 to 6 quarts. Sometimes it is called an "everyday" pan.

\*\*Plum wine is very sweet and you'll find it next to the sake on the liquor aisle. If you can't find it, substitute with apple juice.

## Orange-Hazelnut Dacquoise

Dacquoise is a dessert made of nut-flavored meringues layered with creamy filling. Prepare this cake a day ahead, and freeze overnight so it's easy to slice.

### MERINGUES:

- 1 cup hazelnut meal
- $\frac{3}{4}$  cup sugar, divided
- 3 tablespoons fat-free milk
- 1 teaspoon vanilla extract
- $\frac{1}{8}$  teaspoon almond extract
- $\frac{1}{4}$  teaspoon cream of tartar
- $\frac{1}{8}$  teaspoon salt
- 6 large egg whites

### FILLING:

- $\frac{1}{4}$  cups orange juice
- $\frac{3}{4}$  cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon all-purpose flour
- 1 tablespoon orange-flavored liqueur
- Dash of salt
- 1 (8-ounce) container frozen fat-free whipped topping, thawed

### REMAINING INGREDIENTS:

- $\frac{1}{2}$  cup hazelnut meal
- 2 teaspoons butter
- 1 ounce semisweet chocolate, chopped

❶ Preheat oven to 200°.

❷ To prepare meringues, draw 2 (8-inch) circles on each of 2 pieces of parchment paper. Turn paper over; secure with masking tape to 2 baking sheets.

❸ Combine 1 cup hazelnut meal,  $\frac{1}{4}$  cup sugar, milk, vanilla, and almond extract in a medium bowl; stir well. Place cream of tartar,  $\frac{1}{8}$  teaspoon salt, and egg whites in a large bowl; beat with a mixer at high speed until foamy. Gradually add  $\frac{1}{2}$  cup sugar, 1 tablespoon at a time, beating until stiff peaks form (do not underbeat). Stir one-third egg white mixture into hazelnut meal mixture. Fold hazelnut meal mixture into remaining egg white mixture.

❹ Divide egg white mixture evenly among the 4 drawn circles; spread egg white mixture to the outside edge of each circle using the back of a spoon. Bake at 200° for 3 hours or until dry. Turn

oven off, and cool meringues in closed oven at least 2 hours. Carefully remove meringues from paper.

❺ To prepare filling, combine juice and next 5 ingredients (through dash of salt) in a small saucepan; bring to a boil. Cool 1 minute, stirring constantly until thick. Transfer to a medium bowl; cover and chill. Fold in whipped topping.

❻ Place 1 meringue on serving platter. Spread one-fourth of filling evenly over meringue. Repeat layers two more times; top with remaining meringue. Spread remaining filling around sides. Press  $\frac{1}{2}$  cup hazelnut meal around sides of cake. Combine butter and chocolate in a microwave-safe dish. Microwave at HIGH 1 minute; stir until smooth. Spread chocolate mixture over top meringue. Cover loosely, and freeze 8 hours or overnight. Yield: 12 servings (serving size: 1 wedge).

CALORIES 259 (30% from fat); FAT 8.7g (sat 1.4g, mono 6.2g, poly 1.2g); PROTEIN 5.4g; CARB 40.2g; FIBER 2.2g; CHOL 2mg; IRON 0.2mg; SODIUM 87mg; CALC 11mg

Please see page 224 for more recipe!

MUST BE MADE DAY  
BEFORE SERVING!  
BAKES FOR 3 HOURS, COOLS  
IN OVEN 2 HOURS & THEN  
FREEZE OVERNIGHT.