

Nov 9, 2013 Wine and Dine Menu and House Assignments

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

Appetizer : Corpion Argentine Empanadas w/ Aji Amarillo Salsa
Soup : Paulson The Mansion on Turtle Creek Tortilla Soup
Main Course : Vokolek Warm Lobster Taco with Yellow Tomato Salso
Sides: TBA by Ronnie Jicama Salad
Blue Corn Buttermilk Biscuits
Pinon Nut Butter
Dessert Burns Pecan-Rum-Raisin Cake

House #2 Dirk and Monique Wildt 3529 Gary 214-727-5636

Appetizer: Chill
Soup: Brule
Main Course: Wildt
Sides: Deen
Dessert : Martin

House #3 Sherry and Andy Coleman 3424 Gary 469-767-8040

Appetizer: Notinger
Soup: Morrow
Main Coleman
Sides TBA by Ronnie
Dessert: Apprill

ARGENTINE EMPANADAS WITH AJI AMARILLO SALSA

YIELDS 20 EMPANADAS

PICADILLO FILLING:

- 1 tablespoon olive oil
- ½ cup finely diced onion
- 2 teaspoons minced garlic
- ½ pound lean ground beef or turkey
- ½ teaspoon toasted ground cumin seed
- 1 teaspoon ancho chile powder
- 2 teaspoons chile caribe
- ¼ teaspoon ground clove
- ½ cup raisins or currants, soaked in ½ cup Madeira wine
- ½ cup chopped pimiento-stuffed olives
- ½ cup toasted slivered almonds, chopped
- 3 hard-boiled eggs, peeled and chopped

Salt and pepper to taste

DOUGH

- 2 cups unbleached all-purpose flour
- ½ teaspoon salt
- 1½ cups (3 sticks) unsalted butter, cut into 12 pieces
- 6 ounces cream cheese, cut into tablespoon-sized pieces
- 1 egg plus 1 yolk whisked with ¼ cup water

These pastry turnovers were developed for our New World Tapas class by James Campbell Caruso of El Farol, Santa Fe's famous tapas restaurant. The pastry recipe works well with any filling, savory or sweet. These are great party fare because they can be filled and kept refrigerated or frozen until baking time.

FOR THE FILLING:

Heat the oil in a large skillet and sauté the onion and garlic until soft. Add the beef or turkey in small bits, breaking it up as it browns. Add the spices and raisins with their liquid and continue to cook until most of the liquid has evaporated. Stir in the remaining ingredients and season to taste with salt and pepper.

FOR THE DOUGH:

1. Preheat oven to 450° F.
2. Pulse the flour and salt in a food processor to blend. Add the butter and cream cheese and process until the dough comes together in a ball.
3. Remove the dough and place on a lightly floured surface. Roll dough to a thickness of about 1/8 inch. Cut circles of dough with a 3-inch cutter.
4. Brush the circles with egg wash and place about 2 teaspoons of filling in the center of each circle.
5. Fold the circles over the filling and crimp the edges with the tines of a fork.
6. Place the finished empanadas on a nonstick baking sheet and brush each with egg wash. Bake for about 8 to 10 minutes, until golden. Serve warm with Aji Amarillo Salsa.

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Aji AMARILLO SALSA

YIELD: ABOUT 2 CUPS

- 3 or 4 aji amarillo pods, stems removed
- 2 cups water for soaking chiles
- 2 tablespoons roasted peanut oil
- ½ yellow onion, diced
- 4 cloves garlic, minced
- 2 Roma or yellow plum tomatoes, diced
- 2 teaspoons lime juice
- Salt to taste

1. Soak the chile pods in warm water for 45 minutes. Drain and discard the water.

2. Pour 1 tablespoon peanut oil into a small saucepan over high heat. Sauté onion until soft and add the garlic. Add the tomatoes and sauté for 1 minute. Place onion, garlic and tomato mixture in a blender then add chile to blender and mix until pureed. Add the water. Place the remaining tablespoon oil in the saucepan and add back the chile puree and bring to a boil. Reduce the heat and simmer for about 10 minutes. Add the lime juice. Adjust the seasoning with salt. Thin with a little water, if needed.

This salsa is quite different from the New Mexican salsas we are more familiar with.

Look for a variation of this recipe in James Campbell Caruso's cookbook, *El Farol: Tapas and Spanish Cuisine* (Gibbs Smith, Publisher, 2004).

When you are in New Mexico and say the word *chile*, people automatically assume you are speaking of New Mexican chiles—red or green. However, when in South America, aji is the general term for chile peppers. Ajis are generally about an 8 on the heat scale of 1–10 and can rival some habaneros with their hot fruity flavor. The pods are yellow at some time during growth, giving rise to the common name Aji Amarillo, although there are other varieties of aji.

Dennis

**WARM LOBSTER TACO WITH YELLOW TOMATO SALSA
AND JICAMA SALAD**

I created this dish in early 1986 and it quickly became my signature appetizer on The Mansion on Turtle Creek menu. The name "Lobster Taco" perfectly illustrates the casual elegance that characterizes Southwest Cuisine. Its appeal is rooted in the combination of rich lobster and a simple flour tortilla. The salsa and salad garnishes produce an explosion of color that promises exciting dining.

Serves 6

4 1-pound lobsters
6 7-inch fresh flour tortillas
3 tablespoons corn oil
1 cup grated jalapeno Jack cheese
1 cup shredded spinach leaves
Yellow Tomato Salsa
Jicama Salad

Preheat oven to 300 degrees. Fill a large stock pot with lightly salted water and bring to a boil over high heat. Add lobsters and cook for about 8 minutes or until just done. Drain and let lobsters cool slightly. Wrap tortillas tightly in foil and place in preheated 300 degree oven for about 15 minutes or until heated through. Keep warm until ready to use.

Remove meat from lobster tails being careful not to tear it apart. Cut meat into thin medallions (or medium-sized dice, if meat breaks apart).

Heat oil in a medium saute pan over medium heat and saute lobster medallions until just heated through.

Spoon equal portions of warm lobster medallions into the center of each warm tortilla. Sprinkle with equal portions of grated cheese and shredded spinach.

Roll tortillas into a cylinder shape and place each one on a warm serving plate with the edge facing the bottom.

Surround the taco with Yellow Tomato Salsa and garnish each side with a small mound of Jicama Salad.

YELLOW TOMATO SALSA

2 pints yellow cherry tomatoes or 1 pound yellow tomatoes
1 large shallot, very finely minced
1 large clove garlic, very finely minced
2 tablespoons finely minced fresh cilantro
1 tablespoon champagne vinegar or white wine vinegar
2 serrano chilies, seeded and minced
2 teaspoons lime juice
Salt to taste
1 tablespoon maple syrup (use only if tomatoes are not sweet enough)

In a food processor, using the steel blade, process tomatoes until well chopped. Do not puree. Combine tomatoes and their juices with shallot, garlic, cilantro, vinegar, chilies, lime juice, and salt, mixing well. Add maple syrup, if needed, to balance flavor and sweeten slightly. Cover and refrigerate for at least 2 hours or until very cold.

JICAMA SALAD

1/2 small jicama, peeled and cut into fine julienne strips
1/2 small red bell pepper, seeds and membranes removed, cut into fine julienne strips
1/2 small yellow bell pepper, seeds and membranes removed, cut into fine julienne strips
1/2 small zucchini (only part that has green skin attached), cut into fine julienne strips
1/2 small carrot, peeled and cut into fine julienne strips
4 tablespoons cold-pressed peanut oil
2 tablespoons lime juice
Salt to taste
Cayenne pepper to taste

Combine vegetables, oil, lime juice, salt and cayenne to taste and toss to mix well.

BLUE CORNMEAL BUTTERMILK BISCUITS

YIELDS 8 2-INCH
BISCUITS

1½ cups all-purpose flour
¼ cup plus 2 tablespoons
blue cornmeal
2 teaspoons baking
powder
¾ teaspoon baking soda
¾ teaspoon salt
1½ tablespoons sugar
6 tablespoons unsalted
butter, chilled and cut
into ½-inch pieces
¾ cup plus 1 tablespoon
buttermilk

1. Preheat oven to 400° F.
2. Pulse flour, cornmeal, baking powder, baking soda, salt and sugar in a food processor. Add the unsalted butter and pulse until the butter pieces are the size of small peas. Pour the contents into a medium bowl and with a fork, stir in ¾ cup buttermilk until the mixture holds together. Don't overwork the dough.

3. Line a baking sheet with parchment paper. Lightly flour a work surface and roll out the dough to a thickness of 1 inch. Using a 2-inch round cookie cutter or drinking glass, cut out 8 rounds and place on the parchment. Brush the tops of the biscuits with remaining buttermilk. Bake until golden and puffy, about 12 to 15 minutes. Serve warm with Piñon Nut Butter.

PIÑON NUT BUTTER

½ cup (1 stick) butter,
softened
1 tablespoon honey
Salt to taste
½ cup toasted piñon nuts

1. With a wooden spoon, cream butter, honey, and salt together in a small bowl.

2. Pulse piñon nuts in a food processor until fine, but not a paste.

3. Stir nuts into the butter mixture. The butter can be used immediately, or rolled into cylinders in plastic wrap and then refrigerated or frozen. Slice into rounds before serving. Piñon Nut Butter can be frozen for several weeks.

PECAN-RUM-RAISIN CAKE

SERVES 10

- 2 cups raisins
- 3/4 cup dark rum, divided
- 1/4 cup water
- 1 1/2 cups chopped pecan pieces
- 1/4 cup honey
- 1/4 cup sour cream
- 4 cups unbleached all-purpose flour
- 2 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 1/4 cups (2 1/2 sticks) unsalted butter, at room temperature
- 1 1/2 cups packed brown sugar
- 2 teaspoons Mexican vanilla
- 1 teaspoon salt
- 5 large eggs, at room temperature

GLAZE

- 4 tablespoons unsalted butter
- 1/2 cup sugar
- 2 tablespoons water
- 1/3 cup dark rum

1. Preheat the oven to 325° F. Thoroughly butter a large Bundt pan.

2. Combine raisins, 1/2 cup rum and water in a small saucepan. Cook over low, stirring frequently, until the liquid is absorbed. Set aside to cool. Stir in the chopped pecans.

3. In a small bowl, combine the honey and sour cream. Add remaining rum and reserve. In another bowl, stir together the flour, baking powder and baking soda.

4. With an electric mixer, cream together butter and brown sugar until light and fluffy. Beat in vanilla and salt. Add eggs, one at a time, beating well on medium after each addition.

5. Add the flour mixture, alternating with the sour cream/honey mixture, mixing gently between additions, ending with liquid. Fold in the rum-soaked raisins and nuts.

6. Spoon the batter evenly into the prepared pan. Smooth the top with a spatula and tap the pan on the counter to release air bubbles. Bake for 60 to 75 minutes, until a skewer inserted in the center comes out dry. Cool on a rack.

7. Poke a few deep holes in the cake with a skewer and brush on 1/3 of the glaze. Turn the cake out of the pan onto a baking sheet and brush remaining glaze over the top and sides of the cake. Let cool completely before serving.

FOR GLAZE

1. Combine butter, sugar and water in a small saucepan, bring to a boil and boil for 2 minutes. Remove from heat and stir in rum.

THE MANSION ON TURTLE CREEK TORTILLA SOUP

Serves 4

*3 tablespoons corn oil
4 corn tortillas, cut into long strips
8 garlic cloves, peeled
2 cups fresh onion puree
4 cups fresh tomato puree
5 dried New Mexican chilies, fire roasted
and seeded (See Note #1)
2 Jalapenos, chopped
1 tablespoon cumin powder
1 tablespoon epazote, chopped
(or 2 Tbls. chopped fresh cilantro)
1 teaspoon ground coriander
1 large bay leaf
1 1/2 quarts Chicken Stock*

*Salt to taste
Lemon juice to taste
Cayenne pepper to taste
1 cooked whole chicken breast,
skinless, boneless, and cut into
thin strips
1 large avocado, peeled, seeded, and
cut into small cubes
1 1/2 cups shredded cheddar cheese
4 corn tortillas, cut into thin
strips and fried crisp*

Heat oil in a large saucepan over medium heat. Add tortillas and garlic and saute until tortillas are crisp and garlic is golden brown, about 4 to 5 minutes. Add onion puree and cook for 5 minutes, stirring occasionally until reduced by half. Add tomato puree, roasted chilies, jalapenos, cumin, coriander, epazote, bay leaf, and chicken stock. Bring to a boil. Lower heat and simmer for approximately 40 minutes. Skim fat from surface, if necessary. Process through a food mill to attain the perfect consistency or use a blender (soup may become thick; thin out with additional chicken stock). Season to taste with salt, lemon and cayenne (optional).

Ladle soup into warm bowls. Garnish each bowl with an equal portion of chicken breast, avocado, shredded cheese, and crisp tortilla strips. Serve immediately.

NOTE #1 - Using a pair of kitchen tongs, hold each chili directly over open flame. Lightly roast each chili on all sides for about 30 to 45 seconds. (Be careful not to blacken or burn chilies.) When chilies are cool, remove seeds and stem. This same process can be done in a preheated 400 degree oven. Cook chilies for about 2 to 3 minutes.

CHICKEN STOCK

*2 chicken carcasses
1 tablespoon olive oil
2 onions, peeled and cut into large dice
1 carrot, peeled and cut into large dice
1 celery, cut into large dice
3 sprigs fresh thyme*

*3 sprigs fresh parsley
1 small bay leaf
1 teaspoon black peppercorns
1 quart water to cover*

Have butcher cut carcasses into small pieces or use a cleaver to do so at home. Keep refrigerated until used.

Bring a large sauce pot to medium heat and add oil. Add onions, carrots, and celery and saute for 5 minutes or until onions are transparent. Add chicken carcasses, thyme, parsley, bay leaf, peppercorns, and water to cover.

Bring to a boil, reduce heat, and simmer about 1 hour, skimming surface as necessary. Remove pan from heat. Place a strainer in an empty container to hold a large amount of liquid. Pour mixture into strainer and strain. Skim off any surface fat.