

FEBRUARY 2014 DINNER CLUB

SOUTH OF THE BORDER

COCKTAIL

Margaritas (Classic and Blackberry)

Link(s): <http://www.bonappetit.com/drinks/cocktails/article/the-secret-to-a-perfect-margarita>
<http://www.myrecipes.com/recipe/blackberry-margaritas-50400000113025/>

Yield: variable

Ingredients:

Classic (makes 1 drink):

- 1 1/2 oz. tequila (100% agave a must, preferably a “reposado”)
- 1 1/2 oz. triple sec or Cointreau
- 1 to 1 1/4 oz. of lime juice

Blackberry (makes 8 drinks):

- 1 1/2 tablespoons granulated sugar
- 1/2 teaspoon kosher salt
- 1 lime
- 1 cup water
- 1/2 cup sugar
- 1 cup 100% agave blanco tequila
- 3/4 cup Grand Marnier
- 2/3 cup fresh lime juice
- 12 ounces fresh blackberries

Directions:

Classic:

Shake all the ingredients with cracked ice in a cocktail shaker until the exterior frosts. Strain into a glass over rocks, or “up” into a cocktail glass. A slice of lime as a garnish, while not strictly necessary, is a civilized touch.

Blackberry:

Combine 1 1/2 tablespoons granulated sugar and kosher salt in a dish. Cut lime into 9 wedges; rub rims of 8 glasses with 1 lime wedge. Dip rims of glasses in salt mixture. Combine water and 1/2 cup sugar in a microwave-safe glass measuring cup. Microwave at HIGH 2 1/2 minutes, stirring to dissolve sugar; cool. Combine syrup, tequila, Grand Marnier, fresh lime juice, and blackberries in a blender; process until smooth. Strain mixture through a cheesecloth-lined sieve over a pitcher; discard solids. Serve over ice. Garnish with remaining lime wedges.

APPETIZERS

Goat Cheese and Chorizo Rolls

Link: http://www.huffingtonpost.com/2011/10/27/goat-cheese--chorizo-rol_n_1058413.html

Total Time: 45 min

Yield: 8 servings

Ingredients:

- 8 ounce(s) fresh goat cheese
- 1 cup(s) chopped dry chorizo
- 1 1/2 tablespoon(s) minced chives
- Salt and freshly ground pepper
- 9 12-by-16-inch sheets of thawed phyllo dough
- Melted butter, for brushing

Directions:

- 1. Preheat the oven to 400° and line 2 large baking sheets with parchment paper. In a bowl, combine the goat cheese, chorizo and chives; season with salt and pepper.
- 2. Lay a sheet of phyllo on a clean, dry work surface and brush it with melted butter. Top with 2 more phyllo sheets, lightly buttering each sheet as you go. Cut the phyllo into 6 rectangles. Place a tablespoon of the goat cheese filling at the base of each rectangle and roll up the phyllo, folding in the sides. Set the rolls on the prepared baking sheets. Repeat twice more to make 18 rolls total. Brush the rolls with butter; bake for 10 minutes, until golden. Serve hot.

Soup

Black Bean Soup

Link: <http://www.foodnetwork.com/recipes/dave-lieberman/black-bean-soup-recipe.html>

Total Time: 40 min

Yield: 8 servings

Ingredients:

- 10 slices bacon, finely chopped
- 2 medium onions, chopped (about 2 1/2 cups)
- 6 garlic cloves, pressed
- 1 (14 1/2-ounce) can reduced-sodium chicken broth
- 1 1/2 cups canned chopped tomatoes
- 2 tablespoons ketchup
- 2 teaspoons Worcestershire sauce
- 1 tablespoon chili powder
- 4 (15 1/2-ounce) cans black beans, drained but not rinsed
- Kosher salt and freshly ground black pepper
- 1 bunch cilantro
- juice of 1/2 lime
- Thinly sliced scallions, for garnish
- Sour cream, for garnish
- Grated cheddar, for garnish

Directions:

Put the bacon into a large heavy pot and place it over medium heat. Cook until it starts to give up its fat, about 4 minutes. Stir in the onions and cook, stirring, until they start to turn translucent, about 4 minutes. Stir in the garlic and cook until you can smell it, about 1 minute. Add the broth, tomatoes, ketchup, Worcestershire, and chili powder. Stir in the beans, turn the heat to high and bring to a boil. Adjust the heat so the soup is bubbling gently and cook 10 minutes. Season with salt and pepper.

Meanwhile, pick off all the thick stems from the cilantro. Wash it and shake dry. Chop the cilantro coarsely and stir it into the soup when it has been simmering 10 minutes. cook until the soup is thickened, about 5 minutes. Stir in the lime juice. Serve with the garnishes.

SIDE

Mexican Street Corn Salad

Link: <http://www.loveandlemons.com/2013/06/20/mexican-street-corn-salad/>

Total Time: unknown, looks like about 30-45 min

Yield: 3-4 servings

Ingredients:

- 3 ears of corn (about 1.5 - 2 cups kernels)
- 1 tablespoon olive oil
- 1 garlic clove, peeled
- 1/2 to 1 jalapeno, roasted and chopped
- 1/2 cup chopped scallions
- 2-3 tablespoons mayo
- juice from 2-3 limes, plus extra for serving
- 1/3 cup crumbled cotija (or feta) cheese
- a big handful of cilantro
- 1/2 teaspoon smoked paprika
- salt
- sriracha, or other hot sauce, for serving (optional)

Directions:

1. Heat a large skillet, add the olive oil to coat the bottom. When it's very hot, add the corn, the garlic clove (whole, you'll remove it later), and a bit of salt. Once the kernels are browning on one side (30 seconds or a minute), stir and let them continue to cook for a few more minutes.
2. Turn the heat off and stir in the chopped jalapeno, scallions, mayo, lime juice, and a bit more salt.
3. Remove the corn from the pan and top with cotija cheese, a dusting of paprika, cilantro. Taste and adjust seasonings.
4. If it's not spicy enough for you yet, add a few squirts of sriracha.

ENTREE

Slow-Cooked Pork Sopes

Link: <http://leitesculinaria.com/15669/recipes-mexican-sopes.html>

Total Time: 12 hours (counting making the slow-cooked pork)

Yield: 4 servings

Ingredients:

For the sopes:

- 1 1/2 cups masa harina
- 1/8 teaspoon baking powder
- 1/8 teaspoon salt
- 1/3 cup non-hydrogenated vegetable shortening or lard
- About 3/4 cup warm water

For the slow-cooked pork with lime, tequila, and chile:

- 1 cup *blanco* tequila
- 1/4 cup distilled white vinegar
- 2 teaspoons grated lime zest
- Juice of 2 limes
- 1 1/2 tablespoons kosher salt
- 2 tablespoons powdered chile
- 1 bay leaf
- 3 cloves garlic, coarsely chopped
- One 3-pound boneless pork shoulder

For the fillings:

- 1 cup slow-cooked pork with lime, tequila, and chile
- 1/2 cup pico de gallo salsa
- 1/2 cup crumbled queso fresco or feta cheese
- Sour cream, as needed
- 1 large red radish, thinly sliced

Directions:

Make the sopes:

- 1. Preheat to oven to 375°F (190°C). Line a baking sheet with parchment paper.

- 2. In a large bowl, stir the masa harina, baking powder. And salt together. Add the shortening and blend with a pastry blender until the mixture resembles coarse crumbs. Gradually add the warm water until the mixture has a soft dough consistency.
- 3. Knead for a minute or so, then form into balls about the size of a small walnut, about 1 1/2 tablespoons per ball. Form the balls into small cup shapes. They don't need to be perfect, as long as there are no holes in them. The thinner the walls and base of the cups are, the more delicate the end result will be.
- 4. Transfer the cups to the prepared sheet and bake for 30 minutes, or just until the edges start to brown.

Make the pork

- 5. In a large glass or other nonreactive bowl, combine all the ingredients except the pork. Stir to dissolve the salt, then place the pork in the bowl and turn to coat. Cover and refrigerate for at least 3 hours, turning the pork occasionally.
- 6. Preheat the oven to 225°F (107°C). Adjust a rack in the center of the oven. Line a baking sheet with parchment paper.
- 7. Remove the pork from the marinade and discard the marinade. Pat the pork dry and place on the prepared pan. Bake for about 8 hours, or until the meat is fork-tender. Remove from the oven and let cool for about 20 minutes. The pork will have shrunk considerably.
- 8. To serve, simply pull it apart and chop into chunks. Let any leftovers cool completely, cover, and refrigerate for up to 5 days.

Assemble

- 9. Fill the cups with any combination of the fillings, garnish with sour cream and radish slices, and serve at once.

DESSERT

Tres Leches Cake

Link: <http://thepioneerwoman.com/cooking/2009/09/tres-leches-cake/>

Total Time: 1 hour 45 min

Yield: 12 servings

Ingredients:

- 1 cup All-purpose Flour
- 1-1/2 teaspoon Baking Powder
- 1/4 teaspoon Salt

- 5 whole Eggs
- 1 cup Sugar, Divided
- 1 teaspoon Vanilla
- 1/3 cup Milk
- 1 can Evaporated Milk
- 1 can Sweetened, Condensed Milk
- 1/4 cup Heavy Cream

For the icing:

- 1 pint Heavy Cream, For Whipping
- 3 Tablespoons Sugar

Directions:

1. Preheat oven to 350 degrees. Spray a 9 x 13 inch pan liberally until coated.
2. Combine flour, baking powder, and salt in a large bowl. Separate eggs.
3. Beat egg yolks with 3/4 cup sugar on high speed until yolks are pale yellow. Stir in milk and vanilla. Pour egg yolk mixture over the flour mixture and stir very gently until combined.
4. Beat egg whites on high speed until soft peaks form. With the mixer on, pour in remaining 1/4 cup sugar and beat until egg whites are stiff but not dry.
5. Fold egg white mixture into the batter very gently until just combined. Pour into prepared pan and spread to even out the surface.
6. Bake for 35 to 45 minutes or until a toothpick comes out clean. Turn cake out onto a rimmed platter and allow to cool.
7. Combine condensed milk, evaporated milk, and heavy cream in a small pitcher. When cake is cool, pierce the surface with a fork several times. Slowly drizzle all but about 1 cup of the milk mixture—try to get as much around the edges of the cake as you can.
8. Allow the cake to absorb the milk mixture for 30 minutes. To ice the cake, whip 1 pint heavy cream with 3 tablespoons of sugar until thick and spreadable.
9. Spread over the surface of the cake. Decorate cake with whole or chopped maraschino cherries. Cut into squares and serve.