

Cooking at TWO

"GOURMET TAILGATING"

SATURDAY, MAY 9, 2007

Little Gem salad

with lemon garlic vinaigrette and crispy garlic croutons

Peñalolen, Sauvignon Blanc, Chile '06



Grilled Gulf shrimp, smoked sausage and sweet corn skewers

with spicy garlic oil



Grilled Kobe beef tri-tip with caramelized sweet onions

Bowtie pasta salad with cherry tomatoes and walnut pesto

Carmenere, Envero, Apaltagua, Chile, '05

Syrah / Carmenere, Maquis Lein, Chile, '04



Summer fruit trifle

Little Gem salad

with lemon garlic vinaigrette and crispy garlic croutons

Serves eight

Ingredients

3 c sourdough bread cubes, $\frac{3}{4}$ "

2 clove garlic, minced very finely

3 T olive oil

3 eggs, coddled (boiled for five minutes, then plunged into ice water to cool)

1 large or 2 small cloves garlic, minced very finely

1 t anchovy paste

$\frac{1}{2}$ t Worcestershire sauce

1 t Dijon mustard

1 $\frac{1}{2}$ to 2 lemons, juice only

1 c olive oil

$\frac{3}{4}$ c grated Parmesan cheese

6 heads Little Gem lettuce, washed, spun dry and chilled

Method

Pre-heat the oven to 350 F. Combine the minced garlic and olive oil in a large bowl and mix well. Add the bread cubes, season well with salt and pepper and toss to coat the bread evenly with the garlic and oil. Transfer onto a baking pan and bake for 15 minutes, or until the bread cubes become golden brown throughout and crunchy. Cool and reserve.

Peel the coddled eggs and place into a medium bowl. Using a whisk, break the egg white into small pieces (the yolks should still be runny.) Add the garlic, anchovy paste, Worcestershire, mustard and half of the lemon juice, season with salt and pepper and whisk until combined. Add the olive oil slowly, whisking constantly, until it is completely incorporated. Add the remaining lemon juice, then season to taste with salt and pepper and chill.

To serve, arrange the leaves on a serving vessel, drizzle the vinaigrette evenly over the leaves and sprinkle the croutons over the top.

Grilled Gulf shrimp, smoked sausage and sweet corn skewers with spicy garlic oil

Makes 8 skewers

Ingredients

4 oz extra-virgin olive oil
4 large cloves garlic, crushed
a goodly pinch chili flakes
zest of 2 lemons
3 T chopped Italian parsley

16 extra-large Gulf prawns, peeled and deveined
2 smoked kielbasa, cut into 8 pieces each
2 ears sweet corn, shucked and cut into 4 discs each

Method

Combine the olive oil, garlic, chili flakes, lemon zest and parsley in a medium bowl and mix well. Season to taste with salt and pepper and reserve.

Soak bamboo skewers in water overnight. Skewer the ingredients as follows: Sausage, shrimp, corn shrimp, sausage. Brush each skewer with the garlic oil and chill until ready to cook.

When ready to cook, season each skewer with salt and pepper and grill over medium-high heat for four minutes on each side. Remove to a serving platter and brush again with garlic oil.

Grilled Kobe beef tri-tip steak

with bowtie pasta, cherry tomatoes and walnut pesto

Serves eight

Ingredients

2 cloves garlic, minced

4 T extra virgin olive oil

8 oz. walnuts, toasted and chopped finely

½ bu fresh basil, chopped

4 T grated Parmesan cheese

4 c. bowtie pasta, cooked in heavily salted water per instructions and shocked

2 pt cherry or toybox tomatoes, rinsed and cut in half

4 T fresh basil, chiffonade

2 Kobe beef tri-tips

Method

Combine the garlic and olive oil and mix well. Add the walnuts, cheese and basil and mix well. Season to taste with salt and pepper, adding additional olive oil as desired.

Combine the cooked pasta with the tomatoes and the pesto and mix well. Season to taste with salt and pepper and add additional cheese as desired. Reserve at room temperature.

Season the meat with salt and pepper and grill over medium-high heat to brown, then move to a cooler spot and cook to desired temperature. Allow the cooked meat to rest for at least ten minutes, then slice thinly across the grain and serve alongside the pasta salad.

Summer fruit trifle

yield: 5-8 medium sized trifles

Pound cake and pastry cream are perfect for making ahead of time. Mash some berries, toss with sugar and create an assembly line with your Tupperware, to-go containers or take-out boxes that morning, stick them in the cooler on ice and a fresh summer dessert is at hand. Assemble additional layers in a larger glass bowl and have a handy dessert for summer parties too.

Pound Cake:

2 c. all purpose flour
½ tsp. baking powder
¼ tsp. salt
8 oz. butter, softened
1 ½ c. sugar
3 ea. Large eggs, room temperature
1 tsp. finely grated lemon zest
1 tsp. vanilla extract
½ c. whole milk

Butter a loaf pan and line the bottom and sides with parchment. Butter the parchment and flour the whole loaf pan, tapping out the excess flour. Set aside. Preheat for 350 F.

In a bowl, whisk the first three ingredients together. In a standing mixer with the paddle attachment, beat together the butter and sugar until light and fluffy, about three minutes. Add the eggs one at a time, beating well between each addition and beat in zest and vanilla extract. Scrape down the sides and mix again until well incorporated. Add flour mixture and milk alternately beginning and ending with the flour. Mix just until incorporated. Pour into loaf pan, spread evenly and bake until golden, about 60-75 minutes. Cool in cake pan for 30 minutes, then invert and cool on rack upright. Wrap well in a double layer of plastic wrap and freeze until needed if not using in a day or two.

Vanilla Pastry Cream

1 ea. Vanilla bean
1 c. whole milk
½ c. cream
1/3 c. sugar
Pinch of salt
3 Tbsp. cornstarch
5 lg egg yolks

Slice vanilla bean lengthwise and scrape out seeds into small saucepan. Add pod.

Add milk and cream and bring to a boil. Meanwhile, in a medium sauce pan, whisk together dries. Place yolks in a medium bowl.

Pour $\frac{1}{4}$ c. hot liquid into dry ingredients. With a whisk, make a slurry with no lumps.

Add rest of liquid and stir until smooth. Pour about $\frac{3}{4}$ c. hot liquid into yolks and mix well. Whisk yolk mixture into the medium saucepan with the other ingredients. Bring the entire mixture to a boil while thickening, whisking constantly. Strain into a container for the mixture to chill, add any flavoring, and cover the top with plastic wrap to prevent a skin from forming. Chill fully. Can be made 4 days ahead. When ready to use, whisk vigorously until smooth. (It will be lumpy and stiff at first.)

Whipped Cream

2 c. cream

6 Tbsp. sugar

2 tsp. vanilla extract

Whip all ingredients until medium soft peaks form. Make just before using and refrigerate until needed.

Berry Mix

A mixture of berries you like to eat, for a total of about 4 pints of berries, saving some for garnish! Ideas: Strawberries, raspberries, blueberries, blackberries, fresh currants etc.

Sugar to taste

Lemon or lime juice if desired

Rinse and dry all berries you will use. Depending on quantity of trifle you are making and how much fruit you would like in your layers, vary your use. A good guideline is about $\frac{1}{2}$ berries, $\frac{1}{4}$ cake, $\frac{1}{4}$ pastry cream and as much whipped cream as you feel like. Quarter or halve any large berries into bite size portions and mash about $\frac{1}{3}$ of the final berries you will use with the back of a fork. Place whole and mashed berries in a big bowl and add a teaspoon sugar per pint of berries, adjusting the sugar level to the tartness of the berries, as the mixture and the selection of berries will influence the flavor. Let macerate for 20 minutes while preparing the rest of the ingredients. Readjust sugar levels if needed, add citrus juices if desired.

Meanwhile:

Whip the pastry cream until smooth.

Whip the whipped cream.

Cut out the darker rind of the pound cake (can leave frozen: it cuts better) and cut slices about 1/3 of an inch. Trim (or cut with a cookie cutter) the slices to fit into the container you have: 2 per container.

Assembly:

Lay 1 piece of cake into the bottom of each container, 1/4 c. of berry mixture on top. Place another tablespoon or so of just the berry juice on top to fully saturate the cake. It should practically be squishy with absorbed berry juice. Spread a layer of vanilla cream on top (and if being decadent, a thin layer of whipped cream).

Repeat the layer of cake and equally divide the berry mixture, especially the juice, among the cups. Finish with the whipped cream on top. Garnish with additional whole berries as desired on top. Cover and refrigerate until needed.