

Dining Out In

Santa Fe

Drinks: Sunburnt Señorita

Appetizer: Whole Garlic with Asadero
or Brie Cheese & Tomatillo-Cilantro Salsa

Salad: Hearts of Romaine with Maytag Blue,
Toasted Chile Pecans, and Sliced Pear

Side Dish: Saffron Rice
Balsamic-Marinated Vegetables
Roasted Corn and Black Bean Salsa

Entree: Pollo Pibi

Dessert: Mexican Chocolate Streusel Cake
Cantaloupe with Lime Juice

Rob & Judy Dvorak, 1916 E. 5th Street
11:30 am, Sunday, October 13, 2002

Sunburnt Señorita

Yield: 1 cocktail

Also known as “Watermelon Margarita”, this light and refreshing cocktail is popular at the Coyote Café. Its pink hue reminds one of the color of skirts worn by the Mexican folklorico dancer and the flower markets of Mexico with their bright, warm pinks. The Sunburnt Señorita combines the heat and ripeness of summer with refreshing cold tropical fruit.

½ tsp	superfine sugar (not necessary if a ripe watermelon is used)
1 tsp	fresh lime juice
1/3 cup	juice from a sweet watermelon (extract juice by putting watermelon through a food mill)
1 oz	gold tequila

Half fill a shaker glass with ice. Add all ingredients and shake together until well blended. Strain into a martini glass and garnish with a lime wedge.

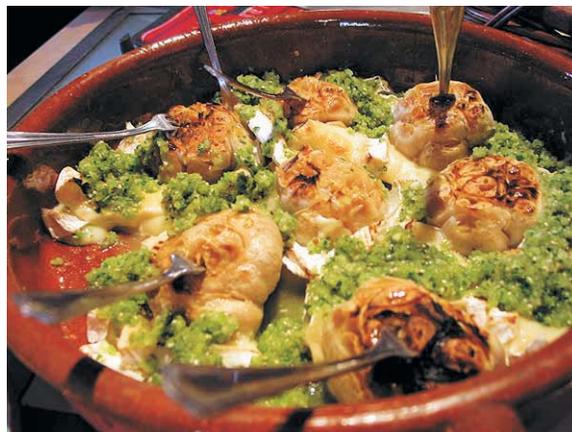
(Editor’s note: 1 watermelon (17 ½ lbs) = 12 cups juice or 36 drinks)

Whole Roasted Garlic w Asadero or Brie Cheese & Tomatillo-Cilantro Salsa

Serves 4

Set out oyster forks for the guests to use to lift the roasted garlic cloves whole from their skins. The cloves will spread like softened butter on the French bread.

4 bulbs	whole garlic
¼ cup	olive oil



Tomatillo-cilantro salsa:

Yield: ¾ cup salsa

1/3 lb	tomatillos, husks removed
½ small	white onion, chopped
1 clove	garlic
1	serrano chile, stemmed
¼ cup	water
½ tsp	salt
½ bunch	cilantro, stemmed

6 oz Asadero cheese or Brie cheese, cut into 4 equal pieces

1 loaf French bread, sliced at an angle ¼” thick

Preheat oven to 375° F. To prepare the garlic bulbs for roasting, remove the excess papery skin but leave the bulbs whole. Cut off the top ½ “ of each bulb, exposing the tops of the individual garlic cloves. If some of the clove tops remain uncut, take a little slice off each with a paring knife to expose the inside. Place the garlic bulbs, cut sides up, in a deep-sided casserole or loaf pan and add water to reach halfway up the sides of the bulbs. Drizzle the olive oil evenly over the tops of the bulbs. Cover tightly with aluminum foil and place in the oven. Bake until the cloves feel soft when pressed, about 1 hour. Meanwhile, prepare the salsa. Place the tomatillos, onion, garlic, chile, and water in a blender or a food processor fitted with the metal blade. Add the cilantro and whirl until smooth.

To serve, preheat a broiler. Place 1 piece of cheese on each of 4 flameproof serving plates. Run the plates under the broiler 3–5 mins until the cheese just begins to melt. Be careful not to allow the cheese

to melt into a puddle. Place a garlic bulb nest to the cheese and flood the plate with the salsa. Accompany with French bread.

(Editor's note: for the luncheon this recipe for 4 will serve from 6 – 8 and we will not do individual plates but instead serving platters)

Hearts of Romaine with Maytag Blue, Toasted Chile Pecans, and Sliced Pear

Serves 6 – 8 as a salad course, or 4 – 5 as a main course

Maytag blue cheese is a sharp, somewhat creamy blue cheese that is cave-ripened in Iowa! Your own favorite blue cheese may be substituted. For a variation, use Asian pears or Granny Smith apples. When ordered at Café Pasqual, Santa Fe, it was served with cubed roasted beets.

- 4 romaine lettuce hearts
- 2 Bartlett pears, cored and sliced lengthwise
- Freshly coarse-ground black pepper
- 2 lemons, halved and seeded

Blue cheese dressing:

- ¼ lb Maytag blue cheese (½ cup crumbled)
- ½ cup sour cream
- ½ cup buttermilk
- ¼ cup ½ & ½ cream
- 2 oz goat cheese, soft - ¼ cup crumbled
- 1 orange, juice from
- 1 Tbl mint leaves, fresh, stemmed, minced, (add at serving)
- 2 tsp basil leaves, fresh, stemmed, minced, (add at serving)
- ½ ea small shallot, minced
- ¼ tsp salt
- ¼ tsp cayenne pepper
- freshly ground black pepper



Toasted chile pecans:

- 1 cup pecans halves
- 2 Tbl vegetable oil
- 1 Tbl Chimayó chile powder
- 2 tsp sugar
- sprinkling of Kahlúa liqueur

To prepare the dressing, in a mixing bowl combine all ingredients except the mint and basil leaves. Mix thoroughly. Taste and adjust the seasonings. Cover and refrigerate for up to 3 –4 days. On the day of serving, add the mint and basil.

Preheat the oven to 300° F. Place the pecans, in a bowl toss the nuts with oil until evenly coated. Add the chile powder and sugar and toss again. Spread the nuts out on a baking sheet and place in the oven for 20 minutes, stirring frequently, until toasted. Do not allow them to burn! Set aside to cool. Can be done ahead of time. Before serving sprinkle liqueur over nuts.

To prepare the romaine hearts, wash, dry, then wrap in a cloth or paper towel and chill for at least 1 hour before serving. Slice each romaine heart vertically in half. On a serving platter place hearts cut side up and drizzle dressing over until fairly well covered. Sprinkle the pecans over the leaves. Decorate with

pear slices atop and to the sides of the hearts. Grind black pepper over all, then squeeze 1 lemon over all. Serve immediately. (Editor's note: For the luncheon, each Romaine heart will be sliced vertically and will serve 2. Romaine hearts can be purchased at Costco, 6 hearts to a bag, serves 12)

Pollo Pibil

Serves 6

This is a recipe from the Yucatán where the interpretation of the name is chicken pit-roasted but at Café Pasqual they charcoal-grill the marinated chicken breasts.

4 tsp	cumin seeds
1	3" Mexican cinnamon stick
1 tsp	whole cloves
1½ Tbl	Achiote paste (at 17th St. Market)
3 Tbl	sea salt
2 Tbl	finely minced garlic
2 cup	orange juice, fresh
½ cup	lime juice, fresh
1 Tbl	Mexican oregano (Judy)
½ cup	olive oil
6	chicken breasts halves, bone-in w skin



To prepare the chicken, combine the cumin, cinnamon, and cloves in a small, dry sauté pan over medium heat. Roast, shaking the pan frequently, until the aromas are released, about 2 mins. Remove from the heat and let cool. Place the spices in a spice mill or coffee grinder and grind until pulverized. Combine all the remaining ingredients, except the chicken, in a blender or in a food processor fitted with the metal blade. Process just long enough to incorporate. Put the chicken breasts in a shallow glass dish. Pour the spice mixture evenly over the top to cover completely. Cover and place in refrigerator to marinate for from 24 to 36 hours, turning occasionally.

Remove the chicken breasts from the marinade. Arrange the breasts, skin sides down, on the grill rack about 6 " above medium-hot coals. Grill, being careful not to overcook; this recipe should yield juicy chicken. Turn the breasts once during cooking. The cooking time depends on the heat, the thickness of the breasts, etc. Plan on 15 – 20 mins. total grilling time. (Editor's note: the grilling should be done at the meal while the hors d'oeuvres and drinks are being served and kept warm in the oven – host will have grill ready)

Saffron Rice

Serves 6 – 8

1 tsp	saffron threads
¼ cup	olive oil
½	white onion, minced
2 tsp	minced garlic
1½ tsp	sea salt
½ tsp	pepper
2 cup	long-grain white rice
3 cup	water

To prepare the rice, place the saffron in a small dry sauté pan over medium heat. Toast, continuously

shaking the pan to prevent scorching, until fragrant, about 2 mins. Remove from the heat and reserve. Combine the olive oil, onion, garlic, salt, and pepper in the bottom of a large saucepan over medium heat. Stir for 2 - 3 mins., then add the rice. Stir constantly until the oil is absorbed and the rice begins to smell nutty, 1 – 2 mins. longer. Add the water to the rice mixture, making sure that all the grains of rice are submerged and the rice is evenly distributed on the bottom of the pan. Then add the toasted saffron and bring to a boil over medium-high heat. Reduce heat to low, cover, and simmer until water is absorbed, 20–30 min. (Editor’s note: This can be done the morning of the luncheon and kept warm wrapped in newspapers.)

Balsamic-Marinated Vegetables

Serves 6 – 8

- 1 cup olive oil
- 1/3 cup balsamic vinegar
- 1 Tbl minced garlic
- 2 tsp freshly ground black pepper
- 2 red bell peppers, seeded, de-veined, cut in long strips ½ “wide
- 2 yellow squash, slice lengthwise in 1/3” slabs
- 2 zucchini, slice lengthwise in 1/3” slabs
- 2 Japanese eggplant, slice lengthwise in 1/3” slabs



To prepare the marinade for the vegetables, in a bowl stir together the olive oil, vinegar, garlic, pepper, and salt to taste. Put all of the sliced vegetables in a shallow glass bowl and pour the marinade evenly over the top to coat each piece well. Marinate at room temperature for 4–6 hours. Between 5 – 10 mins. before the chicken is ready, add the marinated vegetables to the grill rack. Grill, turning frequently until charred, 7 – 12 mins.

Roasted Corn and Black Bean Salsa

Yield – 2½ - 3 cups

- 2 ears fresh corn
- 1 med tomato, chopped
- 1 small red onion, chopped
- ½ cup cooked black beans, rinsed
- ½ cup chopped green & red bell pepper
- 2 jalapeño chiles, seeded and diced
- 1 garlic clove, minced
- 1 tsp Mexican oregano, crumbled between fingers (Judy)
- ¼ tsp freshly ground cumin seeds
- 3 Tbl olive oil
- 2 Tbl freshly squeezed lime juice
- salt to taste

Cut the kernels off the cobs and roast them over high heat in a dry, heavy skillet for 2 mins., or until the kernels are slightly browned, stirring constantly. Remove from heat. Combine the corn, tomato, onion, drained beans, pepper, jalapeño, garlic, oregano and cumin and gently mix. Whisk the oil and lime juice together, pour over the salsa and gently toss. Allow the salsa to sit for 1 hour to combine the flavors before serving.

Mexican Chocolate Streusel Cake

Serves 12

1 18-19 oz Mexican sweet chocolate (Ibarra brand)

For the Streusel Topping:

1 large egg yolk
salt
3½ oz butter, room temperature (7 Tbl)
1 cup all-purpose flour

For the cake:

1¾ cup all-purpose flour
1¼ tsp baking powder
1 8 oz package cream cheese, at room temperature
8 oz unsalted butter, room temperature
2/3 cup granulated sugar
4 large eggs, room temperature
powdered sugar for dusting cake



The Streusel Topping: In a food processor, pulse ½ the Mexican chocolate until the consistency of coarse crumbs. Remove and set aside for the batter. Add the remaining chocolate to the processor and process it to the consistency of coarse crumbs. Mix the egg yolk and ½ tsp salt in a small bowl, stirring to dissolve the salt. Add to the processor along with the butter and the flour. Pulse just until everything is thoroughly combined – it should look crumbly, not be processed to a paste. Set aside.

The Cake: Heat the oven to 350° F. Butter and flour a 13” x 9” baking pan. Sift together the flour and baking powder. In the bowl of an electric mixer, beating on medium speed, combine the cream cheese, butter and granulated sugar. Beat until light and fluffy, 2–3 mins. One at a time, add the eggs, beating until each one is thoroughly incorporated before adding the next. Add the sifted flour mixture, scrape down the sides of the bowl and beat for 1 min., just until the flour is incorporated. Last, use a large spoon to stir the reserved chopped chocolate into the batter. Scrape the batter into the prepared pan and smooth the top.

Crumble the streusel topping evenly over the batter, making sure there are no large lumps – lumps may sink during baking. Bake in the center of the oven until springy (the edges will have just begun to pull away from the sides of the pan) and a toothpick inserted in the center comes out clean, 35–40 mins.

Cool on a wire rack, then cut into squares and serve dusted with powdered sugar. Vanilla, caramel or cinnamon-scented ice cream sure goes well with a bite of this pastel.

Working ahead: Tightly wrapped, the finished cake keeps beautifully for several days. You may want to re-warm pieces of the cake in a low oven before serving.

Cantaloupe with Lime Juice

Serves 6

1 cantaloupe, cut into slices
1 lime, squeezed

Arrange cantaloupe attractively. Dribble fresh lime juice over.

Cookbooks:

- 1) The Food of Santa Fe, Authentic Recipes from the Southwest
- 2) Café Pasqual's Cookbook, Spirited Recipes from Santa Fe
- 3) Coyote Café by Mark Miller
- 4) One Plate at a Time by Rick Bayless

Judy and Rob Dvorak – Questions: 623-1043

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