

Little Pleasures

Little Pleasures
Personal Chef and Personalized Catering
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Seventh Planet Publishing
©August 10, 2002



Mama Guerita's Sangria

Serves 2 (in our family!)

1 bottle [Rioja](#) (other red wines will do nicely too)
2 cups ginger ale
1/4 cup [brandy](#)
1/2 cup Triple Sec
2 cups orange juice
1 orange, thinly sliced

Mix all ingredients together, and refrigerate overnight. The next day, pour over ice cubes and garnish with fresh fruit of your choice and enjoy! AHHH ... Es muy delicioso y refrescar!!!!!!

Chocolate Fondue

Serves 4

1 lb high quality chocolate, finely chopped
3/4 cup heavy cream
(BIG) splash of Grand Marnier, Amaretto, or any
other liquor of your choice

Place chocolate in a fondue pot. Turn the pot on to medium. In a saucepan, heat the cream. When the cream comes to a simmer, remove from the heat and pour over the chocolate. Whisk until smooth. Splash your liquor of choice into the chocolate mixture and whisk until smooth. Serve the fondue with your choice of garnish(es).

Garnish Suggestions:

biscotti	strawberries
bananas	cherries
shortbread cookies	coconut macaroons
pound cake, cut into bite-size pieces	

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Herbed Olives with Caper Berries

Serves 6-8

8 to 10 oz assorted olives, such as Manzanilla,
Kalamata, Nyons or nicoise, lightly crushed
1/2 cup caper berries
1/3 cup extra-virgin olive oil
1 tsp red pepper flakes
1/2 tsp oregano
1 tsp crushed rosemary
1 tsp thyme
4 cloves garlic

Combine all of the ingredients in a glass jar, cover tightly and gently shake to mix. Refrigerate. Let mixture sit at room temperature for at least 4 hours before serving.

Thyme Scented Green Olives

Serves 4-6

- 1 7-oz jar large green Spanish olives
- 1/4 cup extra-virgin olive oil
- 2 cloves garlic, lightly crushed and peeled
- 1 tbsp thyme

Lightly crush the olives by gently hitting them with the flat side of a broad knife. Combine all ingredients in a glass jar, cover tightly and shake to mix. Keep at room temperature for 24 hours and then refrigerate for at least a few days. Bring to room temperature to serve.

Shrimp in Garlic Sauce

Serves 4

- 1/2 - 3/4 lb small shrimp, shelled and deveined
- coarse salt (kosher or sea salt)
- 8 tbsp olive oil
- 3 large garlic cloves
- 1 dried red chile (d'arbol chiles work best)
broken into two pieces, with stem and seeds removed
- 1/2 tsp paprika (preferably Spanish-style)
- 1 tbsp minced flat leaf parsley

Dry shrimp well and sprinkle with salt. Let sit at room temperature for 10 minutes.

Heat the oil in a shallow casserole dish (preferably earthenware). Add the garlic and chile pieces. Add the shrimp when the garlic is golden (be sure not to overcook the garlic!). Cook over medium-high heat until the shrimp are just done (about 3 minutes). Sprinkle with the paprika and parsley and serve straight out of the cooking dish. Be sure to provide lots of good bread for dunking in the wonderfully flavored olive oil!!!

Spanakopites

Serves 10

1 lb fresh spinach, stemmed, cleaned and chopped
4 scallions with greens, minced
1/2 cup minced parsley
1/2 cup minced dill
1/2 cup feta cheese, crumbled
1/2 lb cream cheese
1/4 lb farmer cheese
2 tsp kefalotyri cheese, grated (note: kefalotyri is a Greek cheese made from sheep or goat's milk. If you can't find it, Parmesan will do in a pinch)
2 eggs
pepper to taste
1 package phyllo dough, thawed
1/2 lb butter, melted

Combine all ingredients except for the phyllo dough and butter to make the filling. Pour filling mixture into a blender or food processor and process until smooth.

Unwrap the phyllo dough and cover with a slightly dampened towel. Work with one sheet of phyllo at a time so that it does not dry out. Brush the sheet with

Serves

Chipotle Remoulade

1 cup mayonnaise
2 tbsp dijon mustard
2 tbsp capers, drained and minced
2 tbsp chipotles in adobo sauce, minced
1 heaping tbsp fresh tarragon, finely chopped
1 tsp parsley, finely chopped
salt and pepper to taste

Combine all of the above ingredients. Prepare at least one hour ahead of serving time so that the flavors can get to know one another. Do a final taste test before serving. This also goes awesome with crab cakes!!!!

Deep Fried Calamari with Chipotle Remoulade

Serves 6

1 lb calamari (aka squid) tubes, cleaned
3/4 cup milk
1 cup semolina flour
1/4 cup all-purpose flour
salt, black pepper and cayenne pepper to taste
peanut oil for frying

To clean the calamari, rinse the tubes under cold water, pull out the clear, hard quill from inside (if there is one) and trim the two "wings" (they look like rocket fins) from either side of the tube.

Slice the calamari into small rings and soak in the milk until time to cook. Combine the semolina, flour, salt, black pepper and cayenne pepper and mix well. Heat the peanut oil to 375°. If you don't have a thermometer, put a breaded squid ring in the hot oil. It should float to the top and be surrounded by bubbles, but if it browns before 45 seconds, turn down the heat. Toss the squid in the flour mixture and deep-fry the squid in small batches. You should cook the squid just long enough for the outer coating to turn crispy and golden brown - usually 1-1/2 minutes is long enough. Remove the squid from the oil, drain and serve with the Chipotle Remoulade.

melted butter and cut lengthwise into 5 strips. Bring the bottom left corner of the first strip across to the opposite side of the strip, forming a triangle.

Center 1 tsp of filling mixture on folded end of strip. Fold end over end, (kind of like folding a flag) until the entire strip has been folded into a triangle shape. Repeat until all of the pieces have been formed. At this point, you can freeze whatever you aren't planning on cooking and eating in the near future.

To bake, arrange triangles 1" apart on a buttered, foil-lined baking sheet. Brush the tops of the triangles with butter and bake in a preheated 350° oven for 15 minutes or until golden and puffy. Enjoy as they melt in your mouth!!!

Crispy Asparagus Straws

Makes 2 dozen

24 asparagus spears, woody ends trimmed
6 sheets of phyllo dough, thawed
3 tbsp unsalted butter, melted
12 thin slices prosciutto (about 6 oz total)
 cut in half crosswise
4 oz Parmesan cheese, grated

Place the asparagus in a steamer basket over 1 inch of boiling water. Cover tightly and steam until just al dente and bright green, about 2 minutes. Transfer to a colander to cool.

Place 1 sheet of phyllo on a dry surface, keeping the remaining sheets covered with a clean, slightly damp towel. Brush the phyllo lightly with melted butter and cut into 4 rectangular pieces, about 5 x 7 each. Place 1 piece of prosciutto on the phyllo, lining it up along 1 short edge of the rectangle. Arrange an asparagus spear on top of the prosciutto along the same short edge of the rectangle, letting the tip lay exposed beyond the top edge of the dough by 3/4 inch or so. Sprinkle with 1/2 tsp Parmesan. Roll up and secure with additional butter, if necessary. Repeat with the remaining ingredients. The straws may be refrigerated for up to 2 hours at this point.

Add about 2 cups of the chicken broth and continue cooking for another 35 minutes more. Add more broth if necessary - the mole should just coat the back of a wooden spoon. At this point add the reserved chicken and salt to taste and cook for 10 minutes longer. The mole freezes very well but, if you are planning on freezing it, do not add the chicken - it is best to freeze the mole and the chicken separately.

The Enchiladas

1 package yellow corn tortillas
toasted sesame seeds

(If you want to make mini-enchiladas, use a biscuit cutter to cut small tortillas out of the bigger ones.) Heat a griddle (ungreased) over medium-high heat and warm a tortilla for about 30 seconds on each side. Lay the tortilla out on a plate and spoon some of the chicken and mole sauce into the middle of it. Roll the tortilla up and repeat. (The tortillas can all be heated at one time and kept wrapped in foil until you are ready to make the enchiladas if you want.) Put some more of the mole sauce on top of the rolled enchiladas, top with a sprinkling of toasted sesame seeds and enjoy!!

heat and char until black. Cover with cold water and set aside to soak for about 5 minutes. Strain and put into a blender jar.

Add the broiled tomatoes, unpeeled, to the blender jar, along with the water, cloves, allspice, thyme, marjoram and oregano.

Heat some of the lard in a small frying pan and fry the sesame seeds until a deep golden color (a few seconds). Strain, putting the fat back into the pan and the seeds into the blender jar, and blend as smooth as possible.

Fry the rest of the ingredients (except the chiles and chocolate) one by one, strain and put into the blender jar, blending after each addition and adding water or broth as necessary to release the blades. You might need to do this in batches, depending on the size of your blender jar.

Heat about 2 tbsp of lard in the pan in which you are going to cook the mole (a large, heavy stockpot will work well), add the blended mixture, and fry over medium heat for about 25 minutes, stirring and scraping the bottom of the pan from time to time.

Meanwhile, put a few of the chiles and about 1 cup of the water in which they were soaking into the blender jar and blend until smooth. When you have blended all the chiles, add them to the fried ingredients together with the chocolate and cook for 5 minutes longer.

Preheat the oven to 450°. Place the asparagus straws on a lightly buttered baking sheet. Sprinkle the tops of the straws with the remaining cheese. Cover the asparagus tips with foil to protect them from the heat. Bake until golden brown, 5 to 8 minutes. Serve warm, either whole or in bite-sized pieces.

A note on how to quickly trim the ends of your asparagus: Hold the tip end of the asparagus in your left hand and the other end in your right hand (reverse this if you are left-handed!). Gently bend the asparagus until the thicker end snaps off. Discard this thick broken-off piece and use the rest of the stalk.

Mushrooms Stuffed with Pork and Pine Nuts

Serves 4-6

3/4 lb medium mushrooms, brushed clean
fresh lemon juice
5 tbsp butter
3 tbsp minced onion
1 clove garlic, mashed to a paste
1/4 lb lean ground pork
salt
freshly ground black pepper
3 tbsp bread crumbs
1/2 tsp brandy
1 tbsp minced parsley
1 tbsp chopped toasted pine nuts*

Separate the mushroom caps from the stems and chop the stems finely, leaving the caps intact. Sprinkle the caps with the lemon juice.

Heat 4 tablespoons of the butter in a medium skillet and sauté the onion and garlic slowly until the onion is soft. Add the meat and salt and pepper to taste and cook until the meat loses its color. Add 1/3 cup of the chopped mushroom stems and cook for 3 minutes more (you can either save or discard the remaining chopped stems). Turn off the heat and stir in the breadcrumbs, brandy, parsley and pine nuts. Add more salt and pepper at this point, if necessary.

1/2 tbsp Mexican oregano
1/2 cup melted lard or safflower oil
2 tbsp sesame seeds
2 tbsp shelled peanuts
5 unskinned almonds
2 tbsp raisins
1/2 small onion, thickly sliced
8 small garlic cloves, peeled
1 3-inch cinnamon stick, slivered
1/2 ripe plantain, skinned and cut into thick slices
1 crisp-fried corn tortillas
2 thin slices dried French bread or semi-sweet roll
1/2 2-oz tablet Mexican drinking chocolate
sea salt to taste

To broil the tomatoes: Line a shallow pan into which the whole tomato(es) will just fit (not too large or the juice will dry up). Broil 2 inches from the heat, turning the tomatoes from time to time until the skin is blistered and browned and the flesh inside mushy.

Remove the stems from the dried chiles, slit the chiles open and remove the seeds and veins, reserving the seeds. Heat a griddle (ungreased) over medium-high heat and toast the chiles for about 50 seconds on each side. Rinse the chiles in cold water and then cover with hot water and leave to soak for about 30 minutes.

Put the reserved chile seeds into an ungreased frying pan and toast over fairly high heat, shaking them from time to time so that they brown evenly. Raise the

Mole Negro Oaxaqueno Enchiladas

Serves 5-6

The Chicken

1 large whole chicken or 3 lbs bone-in chicken breasts
1 small head of garlic, scored around the middle
1 small white onion, roughly sliced
3 fresh mint sprigs
sea salt to taste

Put the chicken into a saucepan with the garlic, onions, and mint. Add water to cover and salt to taste. Bring to a simmer, cover the pan, and continue simmering until the chicken is just tender - about 35 minutes. Strain, reserving the broth. Let the chicken cool and take the meat off the bone, shredding it and reserving it for later.

The Sauce

$\frac{1}{4}$ lb chiles guajillo
1 oz chiles pasillas
1 oz chiles mulatos
 $\frac{1}{4}$ lb (about 1 medium) tomatoes, broiled
(see broiling instructions at end of recipe)
 $\frac{1}{2}$ cup water
2 whole cloves
2 whole allspice
3 fresh thyme sprigs, leaves only, or $\frac{1}{4}$ tsp dried
3 fresh marjoram sprigs, leaves only, or $\frac{1}{4}$ tsp dried

Pile this mixture into the mushroom caps, forming a smooth dome with the cupped side of a teaspoon. Dot the tops with the remaining butter. Bake at 350° for 15 minutes.

***Notes on toasting pine nuts** (Be very, very careful when you are toasting pine nuts because, the minute that you turn your back on them, they burn!!!):
First, place the nuts in a small skillet in a single layer (you don't need to use any oil). Over low heat, toast until lightly golden, stirring often to prevent burning. This takes 3 or 4 minutes. Drain on paper towels.

Focaccia with Basil, Rosemary and Tomato

Makes 1 BIG focaccia

3/4 cup olive oil
6 garlic cloves, minced
3/4 tsp dried crushed red pepper
2 cups warm water (105° to 115° F)
1 envelope dry yeast
5 cups unbleached, all-purpose flour
2 tsp salt
8 medium sized plum tomatoes, seeded and cut into
1-inch pieces
2 tsp coarse salt
2 tbsp chopped fresh rosemary
2 tbsp thinly sliced fresh basil
½ - 1 cup Parmesan or Asiago cheese,
freshly grated (optional)

Combine oil, garlic and crushed red pepper in heavy, small saucepan. Stir over medium-low heat until garlic is golden, about 5 minutes. Remove from heat and let stand at least 1 hour. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before using.)

Pour 2 cups warm water into large glass measuring cup. Sprinkle yeast over and let stand until yeast dissolves, about 10 minutes. Whisk in 3 tbsp of the garlic oil. Combine 2 cups flour and 2 tsp salt in bowl of heavy-duty mixer. Add yeast mixture and beat until incorporated.

Crab Rangoon

Serves 6

8 oz package cream cheese, at room temperature
1/3 lb lump crab meat
4 scallions (greens included), finely chopped
1 package fresh (or frozen) wonton wrappers
salt and white pepper to taste
peanut oil (for frying)

Pick over the crabmeat and remove any shells.

Combine the crabmeat with the cream cheese, scallions, salt and pepper to taste, mixing until creamy. Place a teaspoonful into the middle of a wonton wrapper. Wet the edges of the wrapper and fold in half, corner-to-corner. Be sure to seal the edges so that the filling does not escape. Then, bring the two outside corners in to touch the middle corner. Secure the corners with a dab of water. Repeat with more wrappers until all of the filling has been used. At this point you may freeze any that you are not going to use.

Heat peanut oil to a temperature of 370°. Drop the rangoons into the hot oil and cook until they float to the top and are a delicious, puffy golden brown.

Thai Dipping Sauce

2 tbsp sugar
2 tbsp water
1 tbsp fresh lime juice
1 tbsp tamarind concentrate
2 tsp fish sauce
1 tsp chopped fresh cilantro
1 tsp chopped garlic
1 tsp red serrano chile, cut into small slivers

In a small saucepan heat the sugar and water so the sugar dissolves. Mix in the lime juice, tamarind concentrate and fish sauce, stirring until smooth. Let cool slightly and stir in the cilantro, garlic and chile. The sauce should be tangy and slightly sour.

Mmmmmmmmmmm

Mix in enough remaining flour, 1-cup at a time, to form a soft dough. Beat on low speed just until dough is smooth, approximately 3 minutes.

Brush large bowl with 1 tbsp garlic oil. Transfer dough to prepared bowl. Turn to coat with oil. Cover with plastic, then damp kitchen towel. Let dough rise in warm draft-free area until doubled in volume, about 1 hour.

Brush 15 x 10 x 1 inch baking sheet with 1 tbsp garlic oil. Punch down dough. Knead briefly in the bowl. Transfer dough to prepared sheet. Using oiled hands, stretch the dough to roughly fit the pan. Press dough all over with fingertips to dimple. Sprinkle dough with rosemary and 1 tbsp coarse salt. Cover with plastic and kitchen towel let rise in warm draft-free area for another hour.

Preheat oven to 450°. Place tomatoes in colander set over large bowl. Toss with 1 tbsp coarse salt. Let stand 15 minutes. Rinse under cold water. Transfer tomatoes to paper towels; drain well.

Sprinkle dough with tomatoes and basil. If you are using cheese, sprinkle it on at this point. Bake focaccia until golden brown, about 30 minutes. Transfer to rack. Cool. Cut focaccia into squares. Serve with remaining garlic oil.

Fresh Shrimp Spring Rolls with Thai Dipping Sauce

Serves 8

2 tbsp peanut oil
8 oz chanterelle, shiitake or other wild mushrooms,
cut into thin strips (discard shiitake stems)
salt and freshly ground black pepper to taste
2 oz thin rice vermicelli noodles
1 large carrot, shredded
1 tsp sugar
1/4 lb shrimp, deveined, boiled, peeled and chopped
1/4 lb fresh bean sprouts (1 heaping cup)
25 rice paper rounds
8 large leaves Boston lettuce, ribs removed, cut in
half lengthwise
3/4 cup fresh mint and cilantro leaves
15 chives, trimmed and cut into 3-inch pieces

In a skillet, heat the oil on medium high. Add the mushrooms and sauté until golden brown and tender (about 5 minutes). Season with salt and pepper and let cool.

In a saucepan, boil a few cups of water. Fill a bowl with about 2 cups of warm water. Boil the vermicelli noodles for 1 minute, drain them and put them in the warm water until they have softened, about 15 minutes. Drain and set them aside. Mix the carrots with the sugar and let stand for 10 minutes.

Divide the noodles, mushrooms, carrots, shrimp and bean sprouts into 16 equal portions. Lay a kitchen towel on your work surface. Fill a pie plate or bowl with warm water and immerse one sheet of rice paper in it for a few seconds, just until it's soft and flexible. Put the rice paper on the towel and let it rest until it's more pliable, about 30 seconds. Put half a lettuce leaf on the bottom two-thirds of the rice paper, leaving a 2-inch border on the bottom edge. Put one portion of noodles on the bottom of the lettuce leaf, top with a portion of mushrooms, carrots, shrimp and bean sprouts. Put a few mint and cilantro leaves on top.

Fold the bottom 2-inch border of the rice paper over the filling. Fold over again to enclose the lettuce leaf. Fold in the right and left edges. Place 2 chives on the fold at the top of the filling and continue rolling up the paper. Transfer the spring roll, seam side down, to a platter and cover with a damp paper towel. Repeat with the remaining sheets of rice paper and filling ingredients. Serve with the Thai Dipping Sauce.