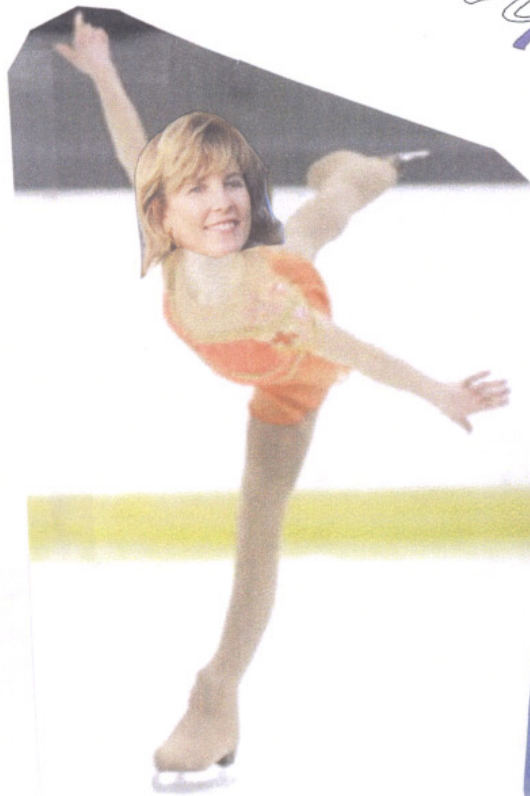


Luncheon for Olympic Champions



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February 15, 2006

Menu

Minted Romaine Salad
Chicken Breasts in Phyllo
Grilled Corn with Tomato and Red Pepper
Kahlua Cake

Minted Romaine Salad

2 bags of romaine hearts (3 hearts to a bag)
1 head of fresh mint
50 cherry tomatoes
1 16 oz bag of pecans
2 boxes of crumbled blue cheese

Dressing:

$\frac{3}{4}$ cup of white wine vinegar
3 tablespoons of minced shallots
6 tablespoons of Dijon mustard
6 teaspoons of minced mint
4 $\frac{1}{2}$ tablespoons of chopped pecans
 $\frac{3}{4}$ cup walnut oil
9 tablespoons of olive oil
 $\frac{3}{4}$ cup apple juice
1 $\frac{1}{2}$ cups crumbled blue cheese

In bowl, mix vinegar, shallots, mustard, mint and pecans. Slowly whisk in oils and apple juice. Stir in 1 $\frac{1}{2}$ cups blue cheese. Add 1 $\frac{1}{2}$ tsp of salt and pepper. Mix together well and refrigerate.

Toast pecans in oven at 350 degrees for 5-6 minutes and let cool. Wash, dry and wrap fresh mint in paper until you use. Chop romaine lettuce into 1 inch pieces. Toss with dressing. To each plate add minced fresh mint, 6 halves of tomatoes, 8-10 toasted pecans and some blue cheese. Serves 16 people or more.

Chicken Breasts in Phyllo

- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{2}$ cup chopped green onion
- $\frac{1}{4}$ cup lemon juice
- 1 clove garlic, minced
- 1 tsp. dry tarragon

- 6 boneless, skinless chicken breast halves
- 12 sheets phyllo dough
- $\frac{2}{3}$ cup melted butter
- $\frac{1}{3}$ cup grated parmesan cheese

Combine first 5 ingredients to make a sauce. Lightly sprinkle chicken pieces with salt and pepper. Place a sheet of phyllo on working surface. Quickly brush with melted butter. Place a second sheet on top of first and brush again with butter. Spread about $1 \frac{1}{2}$ tablespoons of sauce on each side of chicken breast (3 tablespoons in all). Place breast on buttered phyllo sheets (about $\frac{1}{4}$ of the way down from top). Fold phyllo over top and then fold in sides and then roll over until you complete a "chicken packet".

Brush packets with the rest of melted butter. At this point, the dish may be tightly sealed and frozen. Thaw completely before baking. During the last 10 minutes of baking, sprinkle with the parmesan cheese.

Bake at 375 degrees for 20 to 25 minutes, or until golden. Serve hot.

Grilled Corn with Tomato and Red Pepper

Yield: 5 servings, ½ cup

- 2 cups fresh corn (4 ears)
- 1 cup chopped seeded tomato
- ¼ cup chopped roasted red bell pepper
- 2 Tbsp. sherry or wine vinegar
- 1 Tbsp. olive oil
- ¾ tsp. kosher salt

1. Cut corn from ears.
2. Heat oven to 450 degrees.
3. Spread corn on lightly oiled baking sheet to make one layer.
4. Roast for about 10 minutes, turning every 5 minutes, until corn is lightly browned.
5. Add corn to chopped tomatoes and red peppers.
6. Add oil, vinegar, and salt and stir well.
7. May be served immediately while still warm, or
8. May be served at room temperature after flavors have merged for about 1 hour.

Alternative: Grill corn on BBQ:

1. Cover corn with water in the husks for about 30 minutes. Husk corn and throw away the husks.
2. Prepare grill. Grill corn on grill rack about 25 minutes until corn is lightly browned, turning every 5 minutes.
3. Cool and cut corn from husks.

KAHLUA CAKE

Devils Food Cake Mix (must not contain pudding)

2 eggs

1 small pkg. chocolate chips

1/4 cup salad oil

1 lb sour cream

1 small pkg instant vanilla or chocolate pudding

1/4 cup kahlua

Mix ingredients and pour into greased and flour bundt pan.

Bake at 350 degrees for 45-50 minutes.

Allow to cool 2-3 minutes.

Turn upside down onto a cake plate.