



Fire and Ice Luncheon

January 10 2024

Hosts: Denise Bridgeman, Terri Chapman, Jody Knauf, Kathy Pompili

Fire & Ice Cocktail

Tequila, Fresh Orange Juice, Fresh Lemon Juice, Grenadine

INGREDIENTS

- 2.0 oz Tequila
- 2.0 oz Fresh Orange Juice
- 0.5 oz Fresh Lemon Juice
- 0.5 oz Grenadine
- Dash of bitters
- Sprinkle of Whiskey Smoked Brown Sugar
- Sugar cube
- Any 40% by vol alcohol (like brandy)
- Orange slices

INSTRUCTIONS

Place ingredients in a blender with a few pieces of ice and blend until it has a slushy consistency and pour into a coupe or martini glass. Top with a few dashes of bitters and orange slice. Sprinkle whiskey smoked brown sugar on orange slice and top with alcohol soaked sugar cube. Carefully ignite and enjoy after flame has extinguished.

FIRE AND ICE PINEAPPLE BITS

Ingredients

Serves 4

2 cup Fresh Pineapple Chunks

2 tablespoon Sugar

1 teaspoon Chili Powder

1/4 teaspoon Cayenne Pepper

Directions:

STEP 1 Preheat the grill to medium-high heat.

STEP 2 In a small bowl, mix together the sugar, chili powder, and cayenne pepper.

STEP 3 Thread the pineapple chunks onto skewers.

STEP 4 Sprinkle the sugar mixture over the pineapple chunks, coating them evenly.

STEP 5 Grill the pineapple skewers for about 2-3 minutes per side, or until caramelized and slightly charred.

STEP 6 Remove the pineapple skewers from the grill and let them cool slightly before serving.

Cooking Tips

- If you don't have a grill, you can also cook the pineapple skewers on a stovetop grill pan or under the broiler.
- Adjust the amount of chili powder and cayenne pepper according to your spice preference.
- Serve the fire and ice pineapple bits with a scoop of vanilla ice cream for a delicious contrast of flavors.

Storage And Serving

- These pineapple bits are best enjoyed fresh off the grill.
- If you have any leftovers, you can store them in an airtight container in the refrigerator for up to 2 days.
- To reheat the pineapple bits, you can briefly grill them again or warm them in a skillet over medium heat.

RECIPE COURTESY OF RACHAEL RAY

Spitfire Shrimp

Yield: 6 to 8 servings for snacking

Ingredients



Seasoning:



1 lime, juiced



2 ounces (1/4 cup) hot cayenne pepper sauce



1 tablespoon ground cumin



1/2 teaspoon crushed red pepper flakes



1 tablespoon crab boil seasoning

Shrimp:



4 cloves garlic, crushed and chopped



2 shallots, chopped



1 tablespoon extra-virgin olive oil



2 tablespoons butter, cut into pieces



2 pounds jumbo shrimp peeled and de-veined



12 to 15 blades fresh chives, chopped, for garnish

Preheat large nonstick skillet over medium high heat.

Combine lime juice, hot sauce, cumin, red pepper flakes and seafood seasoning blend.

Quickly saute garlic and shallots in oil and butter for 1 minute, add shrimp and cook 3 minutes, tossing and turning frequently. Dump pink, firm, cooked shrimp from hot pan into hot seasoning blend and toss in seasoning mixture to coat shrimp evenly. Garnish with chopped chives. Serve warm or chilled.

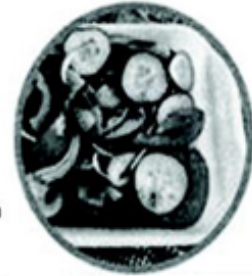
Fire and Ice Salad

★★★★★

5 from 1 review

Author: Melissa | My Homemade Roots

This vintage Southern Fire and Ice Salad is a zesty dish of marinated tomatoes, onions, green peppers, and cucumbers. Serve it as a side dish or enjoy it for lunch on a hot summer day.



Ingredients

UNITS SCALE

- 12 medium tomatoes, cut into wedges
- 2 medium green bell pepper, sliced
- 2 medium onion, sliced
- 2 cucumber, sliced (I prefer to use an English cucumber) *see notes below
- 1 1/2 cup apple cider vinegar
- 1/2 cup water
- 8 tablespoon sugar (or sugar substitute of choice)
- 3 teaspoon mustard seed
- 3 teaspoon celery seed
- 2 teaspoon salt
- Pinch of ground black pepper

Instructions

1. In a large, heat-safe bowl or pan, combine the tomato wedges, sliced pepper, and sliced onion. Set cucumbers aside.
2. In a saucepan, combine vinegar, sugar, mustard seed, celery seed, salt, and ground black pepper. Heat the mixture to a boil, stirring to dissolve the sugar. Boil for 1 minute, then remove from heat and set aside for 5 minutes to cool slightly.
3. After the marinade has cooled for 5 minutes (the marinade should be hot, but not scalding hot), carefully pour it over the tomato, pepper, and onion mix. Stir gently to combine. Set aside and allow to cool to room temperature (about 10 minutes).
4. When the marinade vegetables have cooled, mix in the sliced cucumber.
5. Refrigerate the salad for at least 2 hours (preferably 3-4) before serving. Gently toss it in the marinade once or twice during this time.
6. Before serving, taste and adjust salt and pepper.

Notes

I prefer to use a cucumber with little to no seeds in this recipe because the seeds tend to be watery and dilute the flavor of the brine. I use one English cucumber, or 3-4 mini seedless cucumbers, or 2-3 pickling cucumbers. If using a regular slicing cucumber, I find it's better to slice it in half lengthwise and scoop out the seeds using a spoon before slicing. You can decide whether or not to peel the cucumbers. I tend to leave the peel on if it's a thin-skinned cucumber like the English variety.

Find it online: <https://myhomemaderoots.com/fire-and-ice-salad/>

Southern Style Skillet Cornbread

Serves 12

2 ¼ cups cornmeal
2 cups buttermilk
¼ cup vegetable oil
4 T unsalted butter, cut into pieces
1 tsp baking powder
1 tsp baking soda
¾ tsp salt
2 large eggs

Adjust oven racks to lower middle and middle positions and heat oven to 450 degrees. Heat 10 in heatproof skillet on middle rack for 10 minutes. Bake cornmeal on rimmed baking sheet set on lower middle rack until fragrant and color begins to deepen about 5 minutes. Transfer hot cornmeal to large bowl and whisk in buttermilk, set aside.

Add oil to hot skillet and continue to bake until oil is just smoking, about 5 minutes. Remove skillet from oven add butter, carefully swirling pan until butter is melted. Pour all but 1 Tablespoon oil mixture into cornmeal, leaving fat in pan. Whisk baking powder, baking salt, and eggs into cornmeal mixture.

Pour cornmeal mixture into hot skillet and bake until top begins to crack and sides are golden brown, 12-16 minutes. Let cool.

Fire and Ice Ohio Chili

Serves 8

**1 T vegetable oil
2 pounds ground beef
2 large onions, minced
Kocher salt
Pepper
¼ cup chili powder
1 T ground cumin
1 tsp cinnamon
1 tsp ground coriander
¼ tsp ground cloves
6 cups water
1 15 oz can tomato puree
1 15 oz can diced tomatoes
1 cup dark chocolate ice cream**

Cooked spaghetti, shredded Monterey Jack cheese, avocado slices

In large saucepan, heat the oil. Add ground beef and cook over moderate high heat, breaking up with a spoon, until browned, 8 minutes. Add the onions, season with salt and pepper and cook, stirring occasionally about 8 minutes. Add the chili powder, cumin, cinnamon, coriander and cloves and cook, stirring occasionally, about 2 minutes.

Stir the water, tomato puree and diced tomato into the beef and bring to boil. Simmer on moderate heat, low heat for 1 hour and 15 minutes, stirring occasionally. Stir in ice cream and cook about 5 minutes. Season with salt and pepper. Serve chili in bowls over spaghetti, passing Monterey Jack cheese.

Can be refrigerated for 3 days.

Flaming Ice Cream-filled Chocolate Ball Dessert on Chantilly Cream

This dessert is best learned watching a how-to video, because it is more assembly than alchemy. You can fill the balls with any flavor of ice cream you prefer. To keep the ball from rolling around on the plate, you can surround it with berries or set it on a base of pudding, zabaglione or a couple of this slices of, say, pound cake. The options are many. The video also tells you what type of alcohols you can use to flambé the dessert and how to do it.

Here is the url to the video: https://youtu.be/T5dGcHIXUy8?si=c1ZJ4FOAls_UAQ2E

The Lerykin 2 Pack Large 6-Cavity Semi Sphere Silicone Molds, Non-Stick Baking Mold for Making Standard Size Hot Chocolate Bomb, Cake, Jelly, Dome Mousse molds (2 pack) were purchased on Amazon:

https://www.amazon.com/dp/B08TML3FKN?ref=ppx_yo2ov_dt_b_product_details&th=1

Chantilly Cream

- 2 cups/480 milliliters heavy whipping cream
- 1/2 to 2/3 cup/50 to 75 grams confectioners' sugar (depending on how sweet you want it)
- Pinch of salt
- 1 tbsp pure vanilla extract

Put the cream in the bowl of a standing mixer fitted with a whisk attachment on high, sprinkling in the sugar s you do. Add the salt and vanilla and mix until incorporated and stiff peaks form. Refrigerate until chilled; this can be made up to 4 hours before using. Can be piped with a pastry bag and a decorative tip.