

Amen Gourmet Luncheon, March 14, 2018



GLAMOUR + CAMPING

Glamping with

"Glamping, or glamour camping, one of 'Amen Gals' pet concepts, is about the juxtaposition of rugged and really pretty, grit and glam, diesel and absolutely darling."

- THE NEW YORK TIMES

Janet, Mari,
Sandy & Sharon

Kona Grill's

Strawberry Basil Lemonade

In a cocktail shaker, muddle:

1 1/4 oz fresh lemon juice

3 - 5 strawberry slices, 1/4" each

5 basil leaves

Add:

2 oz lemonade

1 1/4 oz simple syrup

1 1/4 oz vodka or rum

Shake.

Add ice to a tall glass.

Pour mixture from shaker over the ice.

Top with Sprite.

Garnish with fresh strawberry slice



Dill Dip

2/3 cup mayonnaise

2/3 cup sour cream

1 tablespoon chopped green onion

1 tablespoon chopped fresh parsley

1 teaspoon dried dill weed

1 teaspoon Beau Monde seasoning

Mix all together. Best if made a day ahead.

Bacon and Chives Cheese Ball

Ingredients

12 ounces cream cheese

1 cup shredded Four Cheese Mexican Blend

1 tablespoon chopped fresh chives

1 clove garlic, minced

1 teaspoon chili powder (if you don't like spicy, use sweet red paprika)

1 teaspoon onion powder

Salt and fresh ground pepper, to taste
6 slices bacon, cooked to a crisp and finely chopped
1/3 cup finely chopped fresh chives



Instructions

Mix together cream cheese, Four Cheese Blend, chives, garlic, chili powder, onion powder, salt, and pepper. Mix until well blended and smooth. Refrigerate until firm, 1 hour.

Remove from refrigerator; lightly grease hands with cooking spray and form a cheese ball. Return the ball to the refrigerator for about 1 hour.

In a shallow dish, combine chopped bacon and chopped chives. Roll the ball in the bacon and chives mixture.

Take the cheese ball out of the refrigerator about 20 minutes before you are ready to serve.

Cornucopia Salad

Serves 6

Candied Almonds:

1/2 cup sliced almonds
3 Tablespoons sugar

1/2 head green leaf lettuce, torn into bite sized pieces
1/2 head Romaine lettuce, torn into bite sized pieces
1 cup chopped celery
4 green onions, chopped
1 11oz can Mandarin oranges
1 avocado, cut into chunks
1 apple, diced
1/4 cup dried currants
1/2 cup crumbled blue cheese

Dressing:

1/2 teaspoon salt
1/2 teaspoon pepper
1/4 cup olive oil
1 Tablespoon parsley, chopped

2 Tablespoons white wine

1 Teaspoon sugar

1. Prepare candied almonds: Melt sugar in frying pan with sliced almonds, stirring continuously until almonds are toasted. Spread out on a plate to cool.
2. Mix together dressing ingredients.
3. Mix all salad ingredients in a large bowl. Toss with dressing. Toss again with almonds.
4. To serve as a main course, add shredded chicken breasts.

Shrimp Boil Foil Packets

Yield: 4 servings

Easy, make-ahead foil packets packed with shrimp, sausage, corn and potatoes. It's a full meal with zero clean-up!

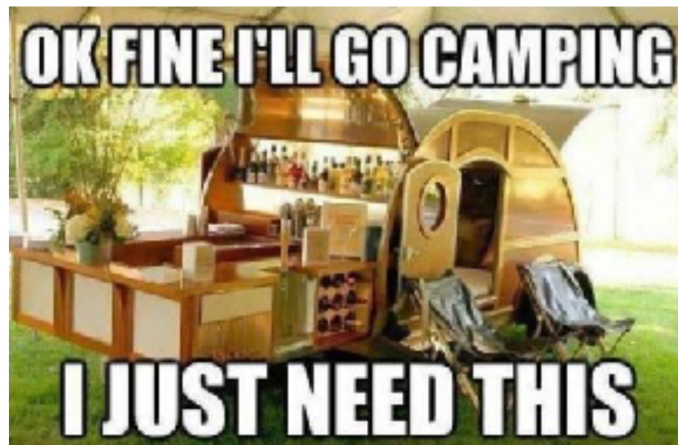
Ingredients:

- 1 1/2 pounds large shrimp, peeled and deveined
- 1 (12.8 oz) package smoked andouille sausage, thinly sliced
- 2 ears corn, each cut crosswise into 4 pieces
- 1 pound baby red potatoes, halved
- 2 tablespoons olive oil
- 4 teaspoons cajun seasoning
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves

Directions:

1. Preheat a gas or charcoal grill over high heat.
2. Cut four sheets of foil, about 12 inches long. Divide shrimp, sausage, corn and potatoes into 4 equal portions and add to the center of each foil in a single layer.
3. Fold up all 4 sides of each foil packet. Add olive oil, cajun seasoning, salt and pepper, to taste; gently toss to combine. Fold the sides of the foil over the shrimp, covering completely and sealing the packets closed.
4. Place foil packets on the grill and cook until just cooked through, about 12-15 minutes.*
5. Serve immediately, garnish with parsley, if desired.

*This can also be baked for 15-17 minutes at 425 degrees F.



S'Mores Cheesecake With Summer Berries

from: RICK RODGERS BON APPÉTIT JULY 2008

Serves 8-10

INGREDIENTS

Crust:

- 1 1/2 cups graham cracker crumbs (made from 9 whole crackers finely ground in processor; 1 packet)
- 3 tablespoons sugar
- 6 tablespoons (3/4 stick) unsalted butter, melted

Filling:

- 9 ounces high-quality milk chocolate (such as Lindt or Ghirardelli), chopped (I used half unsweetened chocolate/half milk chocolate based on reviews)
- 2 8-ounce packages cream cheese, room temperature
- 3/4 cup sugar
- 1/8 teaspoon salt
- 3/4 cup heavy whipping cream
- 3 large eggs

Topping:

- 1 cup sugar
- 2 large egg whites
- 3 tablespoons water
- 1 teaspoon cream of tartar
- 1/8 teaspoon salt
- 12 large marshmallows, cut into quarters with wet kitchen scissors
- 1/2 teaspoon vanilla extract
- 1 1-pint container fresh raspberries
- 1 1-pint container fresh blueberries

PREPARATION

For crust:

Position rack in center of oven and preheat to 350°F. Mix crumbs and sugar in medium bowl. Add melted butter; stir until mixture is evenly moistened. Press onto bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Bake until set, about 12 minutes. Remove from oven; cool. Reduce oven temperature to 325°F.

For filling:

Stir chocolate in top of double boiler set over barely simmering water until smooth. Remove from over water and cool to lukewarm, stirring occasionally. Combine cream cheese, sugar, and salt in processor and blend until smooth. With motor running, add whipping cream through feed tube and process just until blended. With motor running, add melted chocolate, then add eggs 1 at a time, blending and scraping down sides after each addition until mixture is smooth. Pour batter over crust in pan. Bake cake until outer edge is slightly puffed and cake is barely set in center (center will look shiny and move slightly when pan is gently shaken), about 55 minutes. Transfer cake to rack. Run small sharp knife around cake to loosen. Chill uncovered until cold, 8 hours or overnight. DO AHEAD: Can be made 2 days ahead. Cover and keep refrigerated.

For topping:

Whisk sugar, egg whites, 3 tablespoons water, cream of tartar, and 1/8 teaspoon salt to blend in large metal bowl. Set bowl over saucepan of simmering water; whisk constantly until sugar dissolves and mixture thickens and is hot to touch, about 3 minutes. Remove bowl from over water and stir in marshmallows (keep water simmering in saucepan). Let stand until marshmallows soften, about 3 minutes. Set bowl with mixture over simmering water; using hand held electric mixer, beat until stiff shiny peaks form, about 4 minutes. Beat in vanilla. Scrape topping onto cheesecake. Using offset metal spatula, spread topping to edges of cake, swirling decoratively. Let stand until set, about 15 minutes. Using kitchen torch, lightly brown topping in spots. (Or preheat broiler; place cake at least 4 inches from heat source and broil just until topping is lightly browned in spots, watching closely to avoid burning, about 2 minutes.) Chill cake until cold. DO AHEAD: Can be made 1 day ahead. Cover with cake dome and keep chilled. Remove pan sides. Place cake on platter. Mix raspberries and blueberries in medium bowl. Cut cake into wedges. Serve berry mixture alongside.



7 Tips for Glamping Like a Pro

From THOMAS J. STORY/SUNSET PUBLISHING JUNE 14, 2016 ©

6:45 PM BY: SYDNEY MONDRY

In *Camp Sunset: A Modern Camper's Guide to the Great Outdoors* (\$15; [amazon.com](https://www.amazon.com)), the editors of *Sunset* magazine provide expert tips for enjoying a cozy and stylish weekend in the woods. Read on below for their wise words, and a few accessories you might need before hitting the road.

1. GET OFF THE GROUND

"Purists be damned: You're under no moral obligation to spend the night on the ground. The best way to make camp feel luxurious? An air mattress with built-in pump (use an adapter with your car's power outlet)."

2. TREAT YOUR FEET

"An indoor-outdoor throw rug or a pair of slippers will make you forget your floor is dirt."

3. BRING COMFORT TOUCHES FROM HOME

"Wake up to birdsong and mountain views in your own sheets, on your own pillow, under a cozy alpaca throw."

4. KEEP IT CLEAN

"Use a small whisk broom to sweep out the tent and keep things tidy."

5. CREATE MOOD LIGHTING

"When you're ready to hang out in the tent for the evening, there's no need to blind each other with headlamps. To brighten the entire tent, fill a 1-gallon water jug, then strap a headlamp around it to create a softer interior light. Or pick up a Moroccan-style lantern at an import store, and light it with a battery-powered LED votive (never use real candles)."

6. LIGHT YOUR PATH

"There's no need to roam around in the dark looking for your tent and trying to avoid tent stakes. Mark your way with solar-powered garden lights or tent stakes with integrated LED lights."

7. SET A BEAUTIFUL TABLE

"Want to make even the simplest camp meal feel three-star? Set the table with a cheery tablecloth, some matching enamelware dishes, mugs and a coffee pot, and cloth bandanas for napkins. Get ready for compliments from your camping neighbors."



Strawberry Basil
Lemonade



Veggies with Dill Dip



Bacon & Chives Cheese Ball



Cornucopia Salad

Shrimp Boil Foil Packets
Shown below
in a Serving Bowl



Cornbread



S'Mores Cheesecake with Summer Berries

