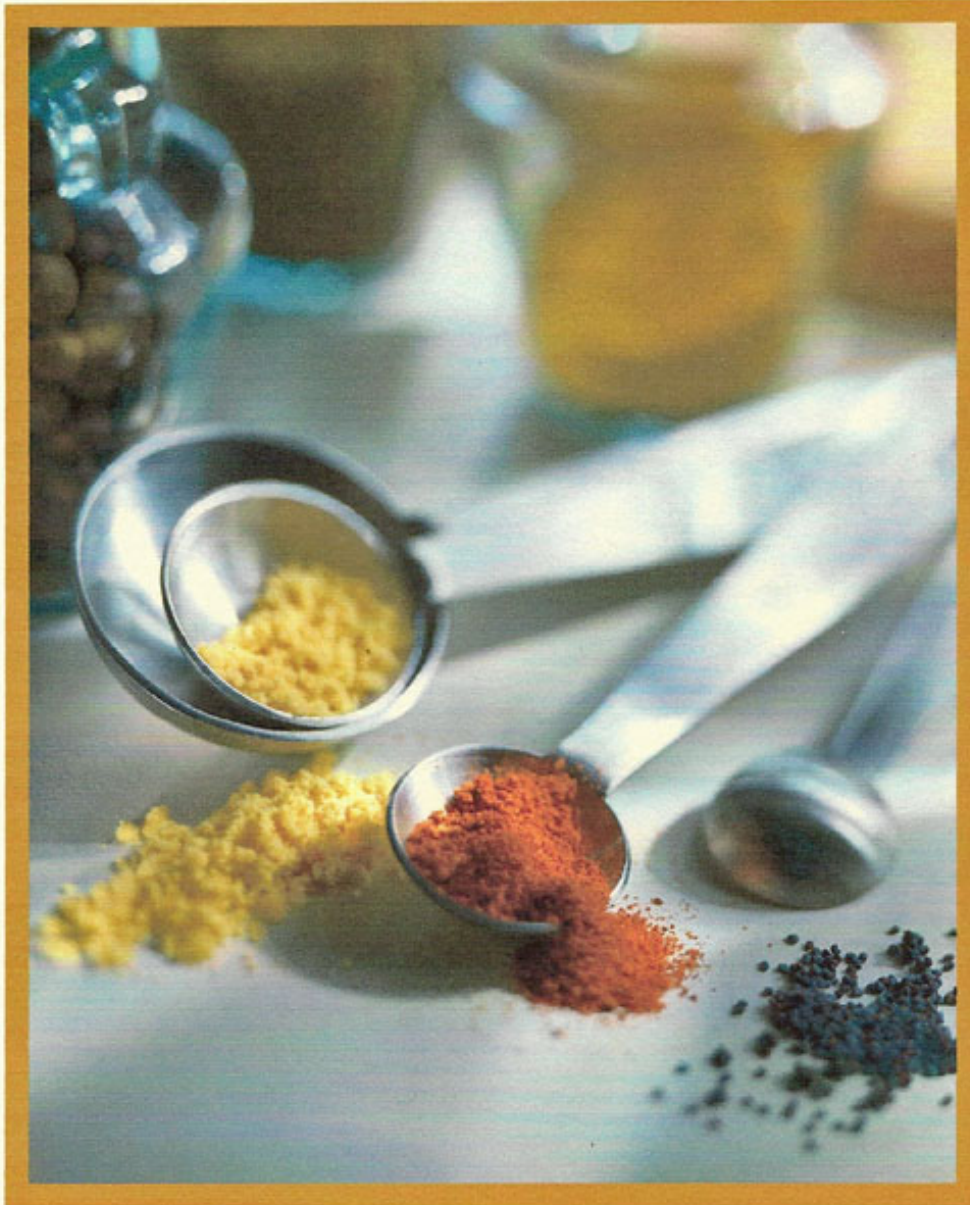


Spice Up Your Summer



AMEN Gourmet

May 11, 2011

*Hosted by: Mary Danna, Theresia Binder,
Judy O'Brien, and Mary Jane Vitkovich*

Party Rye Melt

1 pound shredded Monterey Jack cheese

3-4 green onions, sliced

1 can chopped black olives

1 can diced green chiles

Mayonnaise to moisten

Spread on small rye breads and broil until bubbly and brown.

Apple-Orange Punch

1 can (6 oz.) frozen orange concentrate (thawed)

1 can (6oz.) frozen lemonade concentrate (thawed)

1 quart apple juice chilled

2 quarts gingerale chilled

Mix concentrates and apple juice together. Just before serving stir in gingerale.

Makes: 28 (1/2 cup servings)

Spicy Thai-Flavor Soup

Recipe courtesy Tyler Florence Serves: 8 to 10 servings

Stock:

1 (4-pound) free-range chicken

Reserved shells from shrimp, see below

6 scallions

4 cloves garlic

1 stalk lemongrass, lightly smashed, or zest of 1 lemon

1 tablespoon whole black peppercorns

1 (2-inch) piece fresh ginger, sliced thick

4 kaffir lime leaves, fresh or frozen, or juice and skin of 1 lime

2 serrano chiles, halved lengthwise

Soup:

- 1 recipe Asian Chicken Stock
- 1 (15-ounce) can straw mushrooms, drained and rinsed
- 2 limes, juice and skins
- 4 serrano chiles, halved lengthwise
- 1 teaspoon fish sauce, or more to taste
- 5 kaffir lime leaves, fresh or frozen, optional
- Kosher salt
- 1 pound large shrimp, shelled and sliced in 1/2 lengthwise
- 2 tablespoons chopped fresh cilantro leaves, plus more for garnish
- 1 tablespoon Thai basil leaves or regular basil leaves

For the stock: Put all the ingredients into a large pot and cover with water by 1-inch. Bring to a boil, skimming any foam that rises to the surface. Reduce the heat and simmer for 30 minutes. Remove the chicken and save it for another meal; strain the stock. Makes 10 to 12 cups.

For the soup: Put the Asian Chicken Stock into a pot over medium-high heat. Add the mushrooms, limes, chiles, fish sauce, and kaffir lime leaves, if using. Taste and adjust seasoning with salt. Add the shrimp and simmer just until the shrimp are cooked through, about 5 minutes, then add the cilantro and basil leaves. Taste and adjust seasoning. Serve garnished with cilantro leaves.

Curry Chicken Salad

- 2 cups mayonnaise
- 2 Tablespoons lemon juice
- 2 ½ Tablespoons soy sauce
- 1 Tablespoon curry powder
- 1 Tablespoon onion juice
- 1 Tablespoon chutney, chopped
- 3 Cups diced white meat of chicken or turkey
- 1 ½ Cups chopped celery
- 1 6-ounce Can water chestnuts, drained and sliced
- 2 Cups seedless white grapes
- 1 1-pound can pineapple chunks, well drained
- 1 Cup slivered almonds, toasted
- 1 Cup flake coconut, toasted

Combine mayonnaise, lemon juice, soy sauce, curry powder, onion juice, and chutney. Toss with remaining ingredients except almonds and coconut. Refrigerate overnight. To serve: put on a lettuce leaf, and sprinkle with almonds and coconut.

Poppy Seed Breadsticks

1 Package hot dog buns – cut each bun into quarters and butter 2 sides, sprinkle with poppy seeds and bake (or broil) until browned.

Tart Lemon or Lime Pie

- 3 large eggs
- 1 medium lemon or lime unpeeled, quartered and seeded
- 1 1/4 cups granulated sugar
- 2 tbs lemon or lime juice
- 1/4 cup melted butter
- 1 unbaked 9 inch (deep dish pie shell)

Combine first 4 ingredients in blender or Cuisinart and process for 3 minutes

Add butter and process for 30 seconds. Pour into pastry shell. Bake 30-35 minutes at 350 degrees.



Above:
Party Rye Melts,
Spicy Thai-Flavor Soup

Right:
Curry Chicken Salad,
Poppy Seed Breadsticks

Below:
Tart Lemon or Lime Pie

