

Dining by Design

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YOU'RE
INVITED

to an Evening of exploring beautiful tablescapes from around the world while indulging in a sampling of exquisite appetizers and champagne.

Travel the world without leaving the Amarillo Club as they proudly present their second annual "Set the Table" event on **October 17th**. Last year's event was a smashing success. This year's theme will take you on a splendid journey, showcasing the tablescapes, cultures, and traditions from around the globe.

As the only event of its kind open to the public, this is a rare opportunity to immerse yourself in a unique dining experience that transcends borders—all while supporting a great cause.

This year's event will benefit the children of the Maverick Club, making it an evening filled with heart and purpose.



Looking Back with Gratitude



1 Michele Agostini, Sarah Willis 2 Rory Schepisi, Brent & Kelly Huckabay 3 AC Staff - Jake Jenkins, Tarah Karlin and Alondra Santos 4 Blanca Benavides, Reyna Alcantara, Sandra Ortega 5 Sandy Profitt, Camey Maldonado 6 Becky McKinley

Last year, we came together to celebrate the traditions and holidays from around the world and to support the *Evelyn Rivers Coat Drive*. The evening was a stunning success, filled with warmth and community spirit. It is with great pride that I share photos from last year's "Set the Table" event, showcasing the beautiful tablescapes and a few recipes to celebrate these special holidays.

This year promises to be even more exciting, as we "travel" through the traditional tablescapes of different countries—each table has been carefully crafted to reflect the culture, flavors, and stories of people from across the globe. Stay tuned at a later date for pictures and coordinated recipes from this year's event, so you can recreate these global delights at home.

We can't wait to share this special evening with you as we continue to celebrate, support, and give back to our community. The Amarillo Club is very active in supporting local charities.

The following recipes capture the essence of the holiday's that were celebrated last year.

Winter Solstice was beautifully represented by Michele Agostini. I was so impressed by her creative tablescape. Recipes I think of to celebrate are Mulled Wine, Roasted Chestnuts or Yule Log Cake or Buche de Noel.

Football season is known for Buffalo Chicken Wings, Chili, Nachos and Queso.

Diwali (India) is celebrated with Samosas, Gulab Jamun and Ladoo.

Thanksgiving as we all know features Roast Turkey with stuffing, Pumpkin Pie and green bean casserole.

Easter celebrates spring with honey glazed ham, hot cross buns and deviled eggs.

Mardi Gras is celebrated by the traditional King Cake, Jambalaya and Beignets.

4th of July is the love of Hot Dogs, Hamburgers, corn on the cob and apple pie.

New Year's Eves as we all know are Champagne Cocktails, Caviar and Lentils with Pork.

St. Patrick's Day is corned beef with cabbage, Irish soda bread, and shepherd's pie.



SUSIE QUESO DIP

Since fall is upon us, I feel it necessary to start with a football season recipe. As we all know, football season is about more than just the game-it is a social and cultural experience. Fans gather in stadiums, homes and sports bars to celebrate with their favorite foods and drinks. One of my favorite football treats is a Queso that Susie O'Brien makes each fall. I hope you enjoy this recipe as much as my family and I do.

- 2 lbs. Jimmy Dean breakfast sausage, Hot
- 2 lbs. ground beef
- 1 diced onion

Brown meat with the onion in a Dutch oven. Drain if necessary. Add:

- 1 can cream of mushroom soup
- 2 lbs. Velveeta cheese
- 2 cans of Rotel
- Garlic salt to taste

Heat and serve with tostada chips.

HORCHATA

Horchata can be a delightful and unique Christmas drink. It is a traditionally sweet beverage made from ground rice, cinnamon and sugar. It can be used as a substitute eggnog for the kids. To give it a more holiday twist, you can enhance the flavors with nutmeg or vanilla. Serve it chilled alongside cookies for a warm and cozy holiday treat.

I have had this recipe for several years and am sorry to say I can not provide the original author of the recipe. I have changed it a bit over the years. My kids LOVE Horchata.

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| 1 cup uncooked long grain white rice | 8 cups of warm water divided |
| 2 cinnamon sticks | Sugar to taste |
| 12 ounce can evaporated milk | Ground cinnamon to garnish |
| 12 ounce can sweetened condensed milk | ½ teaspoon Mexican vanilla |

Place the rice in a colander and rinse under cold water.

Place the rice, cinnamon sticks and 4 cups of water into a bowl. Cover the bowl and refrigerate overnight (preferably) or a minimum of 4 hours.

Once you're ready to blend the rice, remove most of the cinnamon sticks but it's okay to leave small pieces with the rice.

Blend the rice in two separate batches by adding 1/2 of the rice & water with some of the cinnamon stick left behind.

Puree until it's very smooth and forms a watery paste like texture. About 4 minutes long.

Using a very fine strainer (or some cheese cloth) pour the blended mixture over a pitcher. Strain out as much liquid as possible, pushing on the solids with a spatula or spoon. Repeat this process for the rest of the rice, water & cinnamon mixture.

Stir in the canned milks, vanilla, and the additional 4 cups of water. Stir well until everything is incorporated. Taste and add sugar or water if needed according to taste.

Chill and stir well before serving over ice. It's normal to have some rice paste sink to the bottom of the jar/glass. Just stir before you serve and enjoy!

THE BEST APPLE CRUMB PIE EVER

Homemade apple pie on the 4th of July is a quintessential American tradition symbolizing the warmth of summer and the pride of our nation. This is my go to apple pie time and time again.

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| 1 frozen (or homemade) pie crust | Apple Filling |
| Granola topping | 8 Granny Smith Apples |
| 3/4 cup flour | 1/2 tablespoon lemon juice |
| 1/2 cup granola - crumbled small | 1/2 teaspoon lemon rind (optional) |
| 1/2 cup packed brown sugar | 1/3 cup white sugar |
| 1/3 cup white sugar | 3 tablespoons all-purpose flour |
| 1 teaspoon ground cinnamon | 1 teaspoon ground cinnamon |
| 1/2 cup plus 2 Tablespoons butter | 1/8 teaspoon ground nutmeg |

Preheat the oven to 450 degrees F.

Topping

Combine all topping ingredients using a fork until completely mixed and crumbly.

Filling

Peel, core, and slice apples into thin slices (approximately 1/8 inch). Toss apple slices with sugar, lemon juice, cinnamon, nutmeg and flour.

Layer apple slices in pie shell (it will be really full) and pour any leftover juice over the apples. Top apple slices with topping and pat it down over the apples. Place pie pan on a cookie sheet (they tend to drip over if really full, this will save your oven).

Bake at 450 for 15 minutes, reduce heat to 350 degrees and bake for an additional 45-55 minutes. (Poke the center of the pie to make sure the apples are soft all of the way through).

Serve warm or room temperature. If granola begins to brown too much, just set a piece of foil on top of the pie. Do not crimp the edges, just lay it on top.

SHEPHERD'S PIE

Shepherd's Pie holds a special place in Irish cuisine and is often enjoyed during St. Patrick's Day celebrations as a comforting and traditional dish. Although its origins are in Ireland, it has become a beloved symbol of Irish culinary heritage, especially during St. Patrick's day.

Meat Filling:

2 tablespoons olive oil
1 cup chopped yellow onion
1 lb. lean ground beef
2 teaspoons dried parsley leaves
1 teaspoon dried rosemary leaves
1 teaspoon dried thyme leaves
1 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon Worcestershire sauce
2 garlic cloves -minced
2 tablespoons all purpose flour
2 tablespoons tomato paste

1 cup beef broth
1 cup frozen mixed peas & carrots
1/2 cup frozen corn kernels
Potato Topping:
1 1/2 - 2 lb. russet potatoes
-about 2 large potatoes peeled and cut into 1 inch cubes
8 tablespoons unsalted butter
-1 stick
1/3 cup half & half
1/2 teaspoon garlic powder
1/2 teaspoon salt
teaspoon ground black pepper
1/4 cup parmesan cheese

Make the meat Filling.

Add the oil to a large skillet and place it over medium-high heat for 2 minutes. Add the onions. Cook for 5 minutes, stirring occasionally.

Add the ground beef (or ground lamb) to the skillet and break it apart with a wooden spoon. Add the parsley, rosemary, thyme, salt, and pepper. Stir well. Cook for 6-8 minutes, until the meat is browned, stirring occasionally.

Add the Worcestershire sauce and garlic. Stir to combine. Cook for 1 minute. Add the flour and tomato paste. Stir until well incorporated and no clumps of tomato paste remain.

Add the broth, frozen peas and carrots, and frozen corn. Bring the liquid to a boil then reduce to simmer. Simmer for 5 minutes, stirring occasionally.

Set the meat mixture aside. Preheat the oven to 400 degrees .

Make the potato topping.

Place the potatoes in a large pot. Cover the potatoes with water. Bring the water to a boil. Reduce to a simmer. Cook until potatoes are fork tender, 10-15 minutes.

Drain the potatoes in a colander. Return the potatoes to the hot pot. Let the potatoes rest in the hot pot for 1 minute to evaporate any remaining liquid.

Add butter, half & half, garlic powder, salt, and pepper. Mash the potatoes and stir until all the ingredients are mixed together.

Add the parmesan cheese to the potatoes. Stir until well combined.

Assemble the casserole.

Pour the meat mixture into a 9x13 inch baking dish. Spread it out into an even layer. Spoon the mashed potatoes on top of the meat. Carefully spread into an even layer.

If the baking dish looks very full, place it on a rimmed baking sheet so that the filling doesn't bubble over into your oven.

Bake uncovered for 25-30 minutes. Cool for 15 minutes before serving.

This recipe is a lot of work but very good. *AW*



October 17

SET THE TABLE
world travel