



Les Marmitons
NEW JERSEY

Menu for Les Marmitons Self Run Business Meeting – May 10, 2010

Appetizer – Scallops Three Ways - Recipes from David Vogel

Wine -

Salad – Baby Spinach Salad with Crumbled Bacon over Catalina Dressing Recipe
from Eric Eisenbud

Wine -

Entrée – Cuban Style Mariscado – Recipe from Paul Eggermann

Wine -

Dessert – English Trifle - Recipe from Paul Eggermann

Wine -



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Seared Scallops with Mushrooms

30 Servings

24 tablespoons (3 sticks) chilled unsalted butter, cut into pieces	30 large sea scallops
4 pounds assorted fresh wild mushrooms (such as oyster and stemmed shiitake)	1 cup water
3 tablespoon olive oil	4 tablespoons fresh lemon juice
	20 teaspoons soy sauce
	3/8 teaspoon curry powder
	Chopped fresh parsley

Preparation

Melt 12 tablespoons butter in large nonstick skillet over medium-high heat. Add mushrooms; sauté until golden brown, about 12 minutes. Season to taste with salt and pepper. Remove from heat. Cover with foil to keep warm.

Heat oil in heavy large skillet over high heat. Sprinkle scallops with salt and pepper. Add to skillet and cook until just opaque in center, about 2 minutes per side. Transfer to plate. Tent with foil to keep warm. Add 1 cup water, lemon juice, soy sauce and curry to same skillet; bring to boil, scraping up any browned bits. Boil until reduced to 2/3 cup, about 2 minutes. Remove from heat. Add 12 tablespoons butter, 1 piece at a time, whisking just until melted and smooth. Season to taste with salt and pepper.

Divide mushrooms among 30 plates. Top with scallops. Spoon sauce over. Sprinkle with parsley and serve.



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Grilled Scallops with Tomato-Onion Relish

30 Servings

1 cup finely chopped red onion 1-1/2 teaspoon salt 2 large tomato, seeded and chopped 8 teaspoons red-wine vinegar 2 teaspoon sugar	4 tablespoons chopped fresh dill 30 sea scallops, tough muscle removed from side of each if necessary Vegetable oil for brushing grill
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Preparation

Prepare grill for cooking.

Make relish:

Soak onion in 1 cup water with 1/2 teaspoon salt 15 minutes, then drain. Stir together onion, tomato, vinegar, sugar, and remaining 1/4 teaspoon salt and let stand 20 minutes. Drain relish in a sieve, discarding liquid, then stir in dill.

Cook scallops while relish is standing:

Pat scallops dry and season with salt and pepper. Grill scallops in batches on lightly oiled grill rack, turning once, until just cooked through, 4 to 5 minutes.

Serve scallops with relish.

Cooks' notes: Scallops can be grilled in a hot lightly oiled well-seasoned ridged grill pan over high heat. To serve as an hors d'oeuvre, top each scallop with 1 teaspoon relish.



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Seared Curried Scallops with Zucchini

30 servings

30 sea scallops 3-3/4 teaspoon curry powder 8 tablespoons vegetable oil 3-3/4 teaspoon finely grated peeled fresh ginger 4 garlic clove, minced	6 or 7 medium zucchini (4 lb total), halved lengthwise and cut diagonally into 1/2-inch-thick slices Garnish: 2 bunches fresh cilantro sprigs and 8 limes cut into wedges
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Preparation

Remove tough muscle from side of each scallop if necessary. Pat scallops dry and sprinkle with curry powder and salt and pepper to taste. Heat 1/2 tablespoon oil in a large nonstick skillet over moderately high heat until hot but not smoking, then sear scallops in 7 batches, adding another 1/2 tablespoon oil if necessary, until golden, 1 to 2 minutes on each side. Transfer scallops to a plate.

Add remaining tablespoons oil to skillet, then cook ginger and garlic over moderate heat, stirring, until fragrant, about 30 seconds. Add zucchini and salt and pepper to taste, then cook, stirring frequently, until crisp-tender, 4 to 5 minutes.

Return scallops to skillet with any juices accumulated on plate and toss with zucchini just until heated through, about 1 minute.



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Baby Spinach Salad with Crumbled Bacon over Catalina Dressing

30 cups baby spinach	1-1/2 c Canola Oil
1-1/2 c Sugar	3 tsp Worcestershire Sauce
1 c Ketchup	3 tsp Salt
3/4 c Tarragon Vinegar	2 lb Button Mushrooms, Sliced Thick
3 Onion, Grated	1-1/2 lb Applewood Smoked Bacon
	-Cooked Crisp And, Crumbled

Mix well and refrigerate. Put spinach leaves in a bowl and lightly dress. Add sliced mushrooms and crumbled bacon. Toss to coat. Serve on a chilled salad plate.



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Cuban Style Mariscado

Serves 24-30

1 cup extra virgin olive oil	4 tsp hot smoked paprika
8 cups sweet peppers, chopped	4 teaspoon oregano
10 cups sweet onions, chopped	4 pinches of saffron
8 tablespoons fresh garlic, chopped	4 pound firm white fish, chunked and skinned (grouper, corvina, dorado)
1-1/2 gallons fish stock	4 pound squid, cleaned
12 cups san marzano tomatoes with juice, hand crushed	4 pound gulf shrimp, peeled and deveined
8 bay leaves	100 small hardshell clams, rinsed
4 tablespoon kosher salt	2 cup fresh parsley, chopped

Directions

In a large stock pot, heat evoo, add veggies and saute for 5 minutes. Add fish stock, tomatoes, bay leaves, salt, paprika, oregano, and saffron, bring to a boil. Add seafood, resume boil, then simmer 6 to 8 minutes. Make sure all the clams open, discard any that do not open. Add fresh parsley last. Serve soup with crusty french bread.

Serves 24.



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English Trifle

Serves 24-30

3 (10 3/4ounce) 3 pound cake 1 cup sweet Sherry 1-1/2 cup raspberry jam 9 cups mixed berries (sliced strawberries, raspberries, blackberries, blueberries) 6 kiwi fruit, peeled and cut into chunks 6 peaches, peeled, pitted and cut into chunks	Custard: 24 egg yolks 3-3/4 cups sugar 3 teaspoon vanilla extract 6 cups whole milk 1-1/2 pint whipping cream 6 tablespoons powdered sugar strawberries, for garnish
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Directions

Cut pound cake in half lengthwise and trim halves to cover bottom of 3 glass trifle dishes, or 9 inch straightsided glass bowls. Spread cake with jam, heating jam if necessary to facilitate spreading. Sprinkle cake with Sherry to soak. Place berries, kiwi and peaches on top of cake.

Heat the milk in top of double boiler over medium low heat until film forms on it. Beat the eggs with the sugar and vanilla in a double boiler until it forms a ribbon. Then slowly pour the hot milk into the eggs, beating all the time. Place the mixture in a heavy saucepan and stir over low heat until the custard coats the back of a spoon, 10 to 15 minutes. Don't let it boil. Strain it through a fine sieve. Cool the custard in a bowl set in ice water, stirring occasionally. Pour cooled custard over the fruit. Refrigerate, covered, at least 4 hours.

Whip cream to soft peaks. Beat in powdered sugar and continue beating until stiff. Spread whipped cream over the trifle and garnish with strawberries.