



GERALDINE GILLILAND'S KITCHEN

BARBECUED CHICKEN QUESADILLAS WITH GRILLED TOMATO SALSA

Serves 8

QUESADILLAS

4 chicken thighs, about 1 lb, boned & skinned (or chicken breast or chicken tenderloins)

3 cups Lula BBQ sauce (see below)

Salt and pepper

24 6 inch flour tortillas

2 cups Monterey jack cheese, shredded

2 cups white cheddar, shredded

1 large red onion, thinly sliced

¼ cup olive oil

2 tablespoons ancho chile powder

1. Place the chicken thighs in a baking dish and pour 2 cups BBQ sauce over it and marinate for 2-4 hours. Remove chicken from marinade and shake off any excess. Season with salt and pepper and grill over gas, wood or charcoal for 6-7 minutes until cooked through. Transfer to a plate and when cool enough to handle, shred chicken and toss with remaining BBQ sauce.
2. Place 8 tortillas on a work surface and spread with 2 tablespoons of each cheese, a slice or two of red onion, and some chicken. Cover with another tortilla layer and repeat.
3. Grill tortillas on a flat top until cheese is melted, serve with Grilled Tomato Salsa and Buttermilk Dressing

GRILLED TOMATO SALSA

10 ripe plum tomatoes

2 tablespoons olive oil

Salt and pepper

1 jalapeño pepper, finely chopped

4 cloves garlic, finely chopped

2 tablespoons Balsamic vinegar

¼ cup coarsely chopped cilantro

Preheat a gas, wood or charcoal grill. Toss tomatoes with 1 tablespoon of olive oil and season with salt and pepper. Grill just until skins are blackened. Remove from grill and chop coarsely. In a small bowl mix the tomatoes with remaining oil, jalapeno, garlic, vinegar and cilantro and season.

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BUTTERMILK DIP

- ¼ cup sour cream
- 1 cup buttermilk
- 2 cloves garlic, finely chopped
- 2 tablespoons red onion, finely chopped
- 2 tablespoons fresh lime juice
- 1 teaspoon cayenne pepper
- Salt and pepper
- Mix all together in a small bowl and serve at room temperature

LULA BARBECUE SAUCE

Makes 2 cups

- 2 tablespoons Olive oil
- 2 tablespoons Dijon mustard
- 1 medium red onion, finely diced
- 2 tablespoons dark brown sugar
- 3 cloves garlic, minced
- 1 tablespoon honey
- 8 plum tomatoes, seeded and coarsely chopped
- 1 teaspoon cayenne pepper
- ¼ cup ketchup
- 1 tablespoon ancho chile powder
- ½ cup red wine vinegar
- 1 tablespoon pasilla chile powder
- 1 tablespoon worcestershire sauce
- 1 tablespoon paprika
- ¼ cup water
- 1 tablespoon dark molasses

1. Heat the oil until almost smoking in a large pan and sweat the onions and garlic until soft but not brown for 5 minutes. Add the tomatoes and simmer for 15 minutes. Add the remaining ingredients and simmer 20 minutes. Pour mixture into a blender or a food processor and puree.
2. Pour into a medium bowl and let cool to room temperature. May be kept one week or frozen.

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SANTA MARIA BABY BACK RIBS SALT RUB & GARLIC BASTE

Serves 6 persons

3 SIDES BABY BACK RIBS (Costco's are simply marvelous & meaty)

SANTA MARIA SEASONING SALT

- 1** cup kosher salt
- 1/2** cup garlic powder
- 3** tablespoons cayenne pepper
- 1** tablespoon white pepper
- 1** teaspoon onion powder

* Combine all ingredients and store in an airtight container

GARLIC BASTE

- 1** cup fresh ground garlic
- 2** cups red wine vinegar
- 4** cups olive oil

Light a Santa Maria BBQ with Red Oak or light a regular gas grill. Place ribs, meat side down and sprinkle with salt. Brush the basting liquid over meat and continue to season and baste and turn meat for 35 minutes until tender and well browned. Cut into single riblets and serve at once.

* These do not reheat well when leftover

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RIB EYE STEAKS WITH GRILLED ONION AND GARLIC RELISH

8 Servings

8 RIB EYE STEAKS, 10 ounces each

GERALDINE'S SEASONING SALT AND BASTING LIQUID

(Previous Recipe)

GRILLED ONION AND GARLIC RELISH

- 1** large red onion
- 1** large white or yellow onion
- 1** large sweet onion
- 4** tablespoons olive oil
- 5** large cloves garlic, peeled and thinly sliced
- 1** tablespoon sugar
- 2** tablespoons red wine vinegar
- 1** tablespoon fresh whole thyme leaves
- 2** tablespoons fresh marjoram
- 2** whole bay leaves
- 1** teaspoon dry red or green chile flakes
- Salt and Pepper

- 1.** Preheat a gas or charcoal or wood grill and remove steaks from the fridge. Season with seasoning salt. Grill until golden brown on one side, about 4 minutes, then turn over and continue cooking 4 minutes for medium rare. Season with salt and baste with basting liquid. Serve with Grilled Onion and garlic relish.
- 2.** Peel and thickly slice the onions. Brush both sides with olive oil. Grill over hot coals or hot wood, turning as necessary, about 5 minutes, or until almost tender and lightly browned. Watch that onions don't get too soft.

Heat the remaining olive oil over high heat in a large skillet. Add the onions and garlic, and cook, stirring for 3 minutes, until the onions are slightly tender. Sprinkle with sugar, stir, then add the vinegar, thyme, marjoram, bay leaves and chile flakes. Cook an additional 1-2 minutes, just until vinegar evaporates. Season with salt and pepper to taste.

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GRILLED NEW POTATO AND ASPARAGUS SALAD

INGREDIENTS

- 2 lbs Fingerling Potatoes from Farmer's Market
- 2 teaspoons chopped garlic
- 4 tablespoons olive oil
- Salt** and Freshly ground pepper
- 1 lb medium large asparagus
- $\frac{2}{3}$ cup aioli or roasted garlic aioli
- $\frac{1}{4}$ cup chopped red onion
- $\frac{1}{4}$ cup chopped scallions
- $\frac{1}{4}$ cup chopped sun-dried tomatoes
- 2 teaspoons chopped Italian parsley

AIOLI

- 6-8 medium cloves garlic, peeled
- Salt** and pepper
- 2 large egg yolks at room temperature
- 1 cup mild olive oil

1. To make the aioli, place the garlic, salt & pepper in a blender or food processor. With the blender on high speed, slowly add the oil in a very thin stream until it is absorbed and an emulsion is formed. Season to taste. For roasted garlic version, replace the raw garlic with 12-14 cloves of unpeeled garlic that has been roasted in a little olive oil at 350° F oven for 30 minutes. Peel garlic and proceed as above
2. Toss the potatoes in a large bowl with the garlic and enough oil to coat, add salt and pepper. Place on an oiled grill, and cook, over medium-hot heat for 10-15 minutes, or until potatoes are lightly browned and tender when pierced with a fork. Turn several times to ensure even cooking. Remove from grill.
3. Brush asparagus with some olive oil and season with salt and pepper. Grill uncovered for 5-7 minutes, turning frequently, until lightly browned but still crisp. When done, cut on the diagonal into 3-4 pieces.
4. Combine the remaining ingredients in a large bowl, *Gently* toss with the warm potatoes and asparagus.

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WARM CHOCOLATE TRUFFLE CAKES With Crème Fraîche & Berries 6-8 servings

CRÈME FRAÎCHE

- 1 cup sour cream
- 2 cups heavy cream

Place the sour cream in a mixing bowl and slowly mix in the heavy cream. Cover with plastic and leave in a warm place for 8-24 hours until it has thickened. Then refrigerate until ready to use.

CRUST

- 1 cup plus 3 tablespoons all purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/2 cup sweet butter, room temperature
- 1/2 cup sugar
- 1 large egg
- 1 cup finely chopped pecans or walnuts

Sift flour and cocoa powder into a small bowl. In an electric mixer beat the butter and sugar until white and fluffy. Beat in egg. Mix in flour mixture. Mix in pecans and gather into a ball. Flatten into a disk and wrap in plastic and chill for one hour. Heat oven to 350° F. Roll out dough on a lightly floured surface to a 12 inch round and transfer to a 9-inch diameter tart pan with removable bottom. Crimp edges and pierce with fork. Bake until crust is firm to touch, about 13 minutes. Cool.

FILLING

- 6 tablespoons sweet butter
- 5 ounces semisweet chocolate, chopped
- 2 large eggs
- 1/4 cup sugar

Melt butter and chocolate in double boiler stirring until smooth. Remove from heat and cool to room temperature. In a large bowl beat the eggs and 1/4 cup sugar to blend. Whisk in the chocolate mixture. Spoon chocolate filling into crust and bake until tart is puffed and filling is firm to touch about 20 minutes. Transfer to rack and allow to cool. Sift powdered sugar over tart. Serve with Crème Fraîche and mixed berries such as blackberries, strawberries, raspberries etc

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