

From:

GERALDINE GILLILAND'S KITCHEN

CAESAR SALAD

Serves 4

- 1 Medium Head chilled Romaine Lettuce, washed and dried**
- 1 Large Head chilled Radicchio, washed and dried**
- 1 Large Head chilled Endive, washed and dried**

CAESAR DRESSING

- 1** teaspoon Salt
- 1** Garlic Clove, peeled and crushed
- 1** teaspoon Anchovy Paste
- 1** tablespoon **fresh Lemon Juice**
- ½** teaspoon dry mustard
- 6** drops Tabasco Sauce
- 1** large Egg, boiled for 1 minute
- 3** tablespoons Olive Oil
- 2** tablespoons freshly grated Parmesan Cheese
- 1** cup Croutons

Tear the romaine, radicchio and endive into bite-sized pieces and keep chilled until ready to serve.

Sprinkle about ½ teaspoon salt in the bottom of a wooden salad bowl. Rub the bowl with the crushed garlic. Add the anchovy paste, lemon juice, mustard, remaining salt and Tabasco sauce then whisk together. Separate the egg reserving the white for another use. Whisk in the egg yolk then slowly pour in the olive oil whisking to combine well.

Add the greens, cheese and croutons to toss and arrange on 4 dinner plates and serve immediately.

Malibu, California

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CITRUS MARINATED SKIRT STEAK WITH LIME CILANTRO VINAIGRETTE

serves 6

- 1/2** bunch Cilantro, chopped
- 2** Tablespoons Parsley, chopped
- 1** Tablespoon Cumin Powder
- 1** Tablespoon Coriander Powder
- 3/4** cup fresh Lime Juice
- 1** Onion, finely chopped
- 2** Tablespoon Balsamic Vinegar
- 1** cup Olive Oil
- 2** Tablespoons minced Garlic
- 1** Tablespoons Black Pepper
- 1/2** cup Orange Juice
- 2** lbs Skirt Steak, or other meat such as Hangar Steak, cleaned, trimmed of all fat

- 1.** Mix all marinade ingredients together and pour over steak. Marinate for at least one hour but I have left this as long as 6 days in the marinade (refrigerated).
- 2.** Light a BBQ and remove meat from marinade. Grill on one side then turn meat to criss- cross same side with nice grill marks, about 7 minutes. Turn meat over and grill other side. If meat starts to get dry at any time, brush with reserved marinade. Cook 2nd side about 6 minutes for medium rare or cook until desired temperature. Allow to sit for a few minutes before carving. Carve into thin slices on the diagonal and place on a serving platter. Spoon a little extra lime cilantro vinaigrette over the meat and garnish with large leaves of more cilantro.

LIME CILANTRO VINAIGRETTE

- 1/2** bunch Cilantro, chopped
- 1/4** cup fresh squeezed Lime juice
- 1** cup Olive Oil
- Salt and Pepper to taste**

Mix all ingredients together and set aside.

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From:

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Fried Green Tomatoes

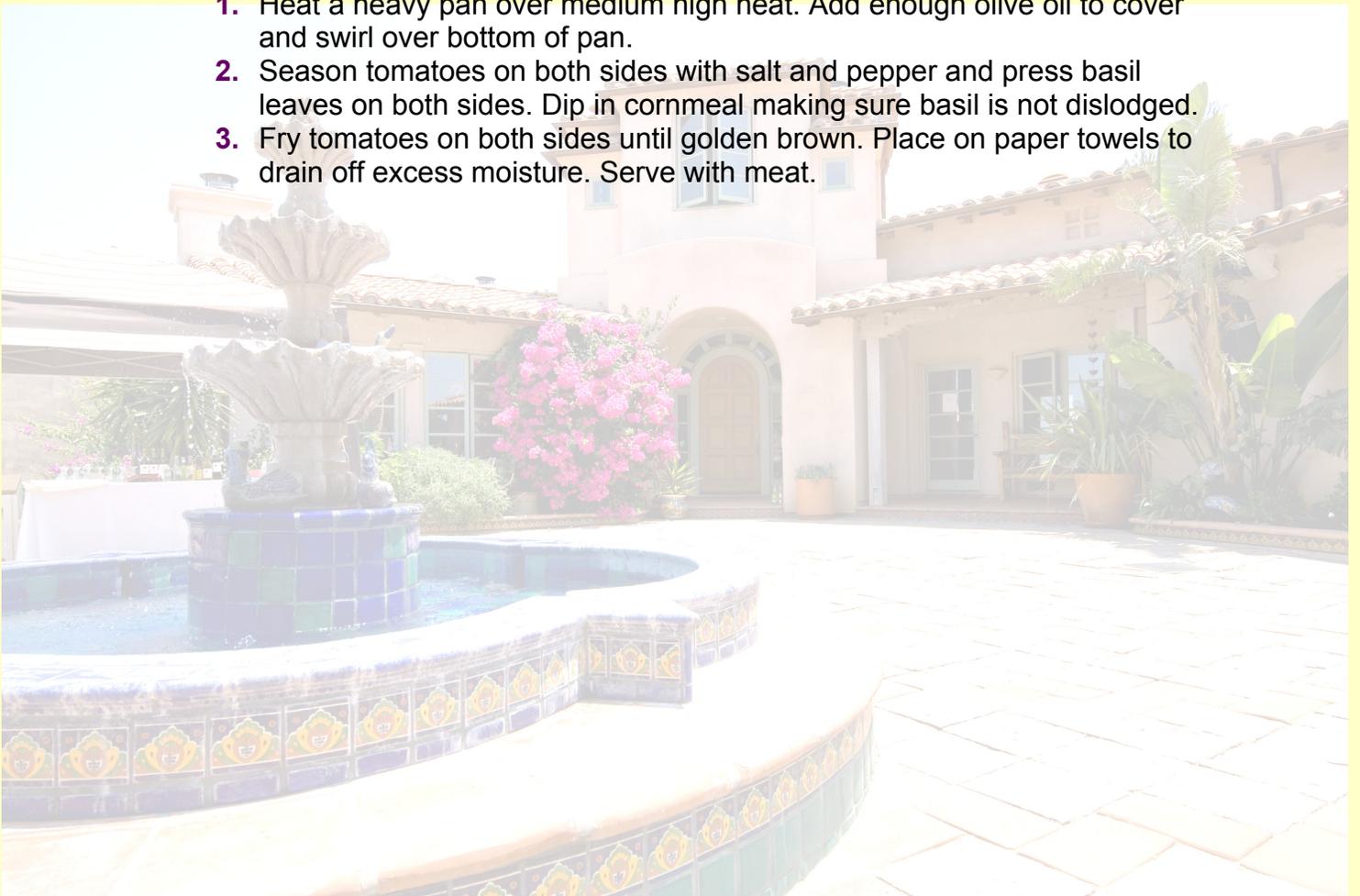
6 large Green Tomatoes, sliced ½-inch thick

1 cup Yellow Cornmeal

1 cup Basil Leaves

1 tablespoon Salt and fresh cracked Black Pepper and Olive Oil to fry

- 1.** Heat a heavy pan over medium high heat. Add enough olive oil to cover and swirl over bottom of pan.
- 2.** Season tomatoes on both sides with salt and pepper and press basil leaves on both sides. Dip in cornmeal making sure basil is not dislodged.
- 3.** Fry tomatoes on both sides until golden brown. Place on paper towels to drain off excess moisture. Serve with meat.



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From:

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THE PERFECT LULA MARGARITA SIGNATURE COCKTAIL

I always admit a stab of pain when I hear restaurant goers proclaim that their favorite part of a Mexican meal is the margaritas. But who can fault the diners when so many of our chain Mexican restaurants specialize in boring combination plates with beans and rice.

That being said, I love my Lula Margarita. They are very strong, and possibly too strong for those weaned on margaritas made mostly with commercial sweet and sour mix blended with loads of ice and serve in gigantic glasses. That is why Lula has developed two margaritas; the authentic Lula Margarita Cocktail, without Sugar, and the Americana Margarita. The Americana is a very good, fresh tasting Margarita, but not too strong and a little sweeter.

THE PERFECT LULA MARGARITA SERVED ON THE ROCKS

Makes 4 Margaritas

6 oz Herradura Silver Tequila, or good quality Tequila of your choice

6 oz 60° Bols Triple Sec

4 oz fresh squeezed Lime Juice

Ice, Salt and Limes to garnish

1. Place the tequila, triple sec, Ice and lime juice in a cocktail shaker and shake vigorously.
2. Dip the rim of the glasses into lime juice, then kosher salt. Fill glasses with ice and strain the Margarita over the ice. Serve with a wedge of lime.

LULA MARGARITA AMERICANA

4 Margaritas

6 oz Tequila

6 oz Bols Triple Sec

4 oz fresh squeezed Lime Juice

4 oz Simple Syrup

HIBISCUS MARGARITA

6 oz Herradura Tequila

6 oz Bols Triple sec

3 oz fresh squeezed Lime juice

6 oz Hibiscus Cooler (following)

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HIBISCUS COOLER

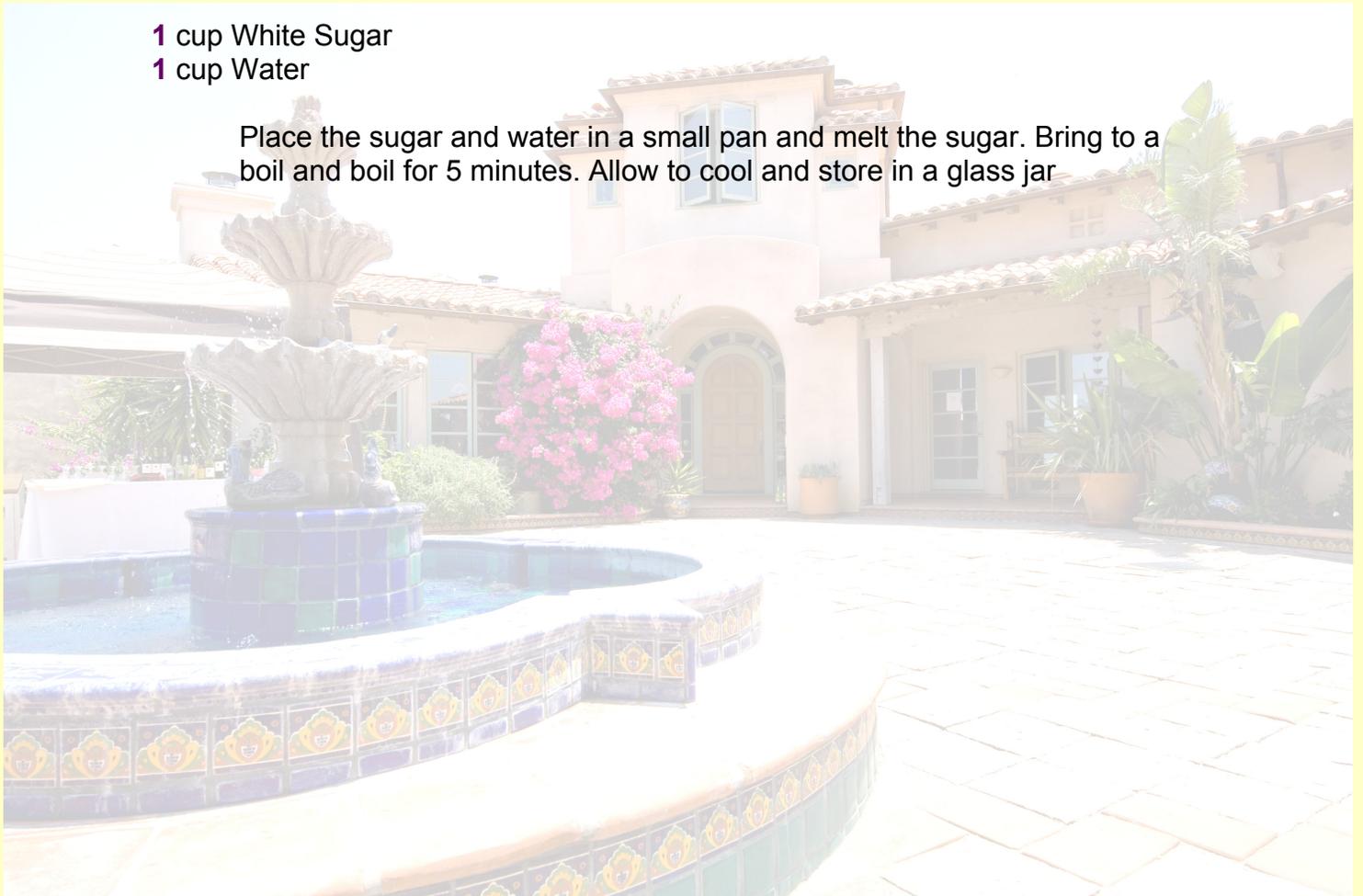
Boil 2 cups water in a large pan and add 1 cup Jamaica flowers. Boil for 10 minutes and allow to steep for 15 minutes. Strain, discard the flowers and add ½ cup sugar, 2 cups water and 1 cup ice.

SIMPLE SYRUP FOR THE AMERICANA MARGARITA

1 cup White Sugar

1 cup Water

Place the sugar and water in a small pan and melt the sugar. Bring to a boil and boil for 5 minutes. Allow to cool and store in a glass jar



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MEXICAN FLATBREAD

Makes one flatbread

- 2** tablespoons Cilantro Pesto (or Basil)
- 2-3** ounces Oaxacan String Cheese
- ½** large Poblano Chili, seeds removed and sliced very thin
- 2** sun dried Tomatoes, sliced thinly
- Sliced** White Onion (optional)
- Sliced** Cherry Tomatoes (optional)
- One** big handful of Arugula
- 2** ounces favorite Vinaigrette Salad Dressing
- 1** Trader Joe's Flatbread

- 1.** Place the flatbread on a griddle and spread with pesto.
- 2.** Sprinkle cheese over, add sliced chilies, sun dried tomatoes and onion slices
- 3.** Turn on the heat and cook until the cheese melts and bread is crispy
- 4.** While the of dressing flatbread is cooking toss the arugula with a few spoonfuls
- 5.** Take the flatbread off the grill and place on a cutting board. Cut into 6 pieces and arrange whole on a serving platter
- 6.** Lay the salad on the bread and enjoy.

CILANTRO PESTO

- 2** cups Olive Oil
- ½** cup Pine Nuts
- 1** bunch Cilantro
- ½** cup Parmesan Cheese
- 3** cloves Garlic, peeled
- Salt** and **Pepper**

Place the nuts, cheese, garlic and cilantro in a blender or food processor and roughly chop. Slowly drip in the olive oil with the motor running and continue adding the oil until the pesto is complete. Add salt and pepper to taste.

BALSAMIC LIME VINAIGRETTE

- ½** cup Olive Oil
- ½** cup Balsamic Vinegar
- Juice** of one Lime
- 1** tablespoon Sugar
- ½** Shallot, peeled and minced
- Salt** and **Pepper**

Mix all ingredients together in a glass jar. Keep in fridge until needed

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From:

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POBLANO CHILIES STUFFED WITH SPINACH, PINE NUTS AND GOAT CHEESE

Serves 6

- 2½ pounds loose Baby Spinach, washed
- ¼ cup Olive Oil
- ¼ cup Raisins
- ½ cup Pine Nuts
- 6 large Poblano Chilies, roasted and peeled
- ½ cup Crema Mexicana or Crème Fraîche
- 6 one ounce slices of Goat Cheese
- ¼ cup chopped Epazote or Cilantro
- 2 cups Fresh Tomato or Smoked Tomato Sauce

1. Fill a large pot with one inch of salted water and bring to a boil and stir in spinach, one handful at a time. Cook until just barely bright green, about one minute. Drain in a colander and allow to cool. Press as much water as possible out of the spinach (be serious about squeezing) and coarsely chop the spinach. There should be 2 very tightly packed cups of chopped spinach.
2. Roast the chilies over an open fire, place in a plastic bag and allow to steam for 10 minutes. Peel off the charred skin and open one side carefully. Extract the seeds and the ribs. Place on paper towels to dry out.
3. Heat olive oil in a sauté pan and add spinach, raisins, and pine nuts and cook, stirring to break up the clumps of spinach, until the raisins are puffy and the pine nuts are just beginning to toast. Almost all the liquid should be evaporated. Season the spinach with salt and pour in ¼ cup water and cook until the water has evaporated. It may seem strange to do this after taking the time to cook off the liquid, but there is a sound reason. The addition of water helps to carry the salts evenly throughout the dense spinach mixture. Remove from heat and cool.
4. Pour the sauce into an 11 by 8 inch baking dish that will hold the chilies snugly. Divide the filling among the chilies, filling them loosely. Place them, open side up, in the baking dish. Cover tightly with aluminum foil and bake at 325° for about 25 minutes.

Drizzle the crema over the chilies in the dish, then transfer them to serving dishes, spooning some of the cream enriched sauce over and around them. It is not necessary to blend the sauce and the crema. In fact plates will look nicer with a streaky sauce. Either serve in the baking dish or transfer to a plate. Top each chili with a slice of goat cheese and some chopped epazote. **Serve**

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From:

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VANILLA FLAN

Serves 5- 6

FILLING

- 1 14 oz can Condensed Milk
- 1 cup Half and Half
- ½ cup Cream of Coconut (Coco Lopez)
- ¼ cup sugar
- 2 teaspoons Vanilla
- 3 large eggs

CARAMEL

- 1 cup Sugar

Whipped Cream, Strawberries and Mint for decoration

1. To make the caramel: melt the sugar in a heavy pan and make a caramel. Swirl into 6 custard cups. Use a pastry brush to clean the sides of the pan. Use a stainless steel lined aluminum pan for best results.
2. Place the condensed milk, half and half, coconut cream, sugar, vanilla and eggs in a blender and blend thoroughly.
3. Pour the mixture into the cups on top of the caramel. You can also make this in one large soufflé dish.
4. Place the cups in a hot water bath, cover with foil and bake at 300° F for up to one hour or until firm, but not curdled. Remove from water and allow to cool. Then place in fridge and chill well.
5. Unmould and serve with whipped cream.

NOTES

1. For chocolate orange flan add 4 ounces melted chocolate and zest from one orange into the blender.
2. For Kahlua coffee flan add 2 tablespoons MJB instant coffee and one tablespoon coffee liquor into the blender.

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