

**From:**

## GERALDINE GILLILAND'S KITCHEN

### CRAB POTSTICKERS WITH SESAME GINGER DIPPING SAUCE

#### FILLING

- 1 scallion
- 6 ounces crab meat
- 1 tablespoon sesame seeds
- 1 large egg white
- 1 teaspoon chopped ginger
- 12 won ton wrappers
- 12 peas to top won tons
- Cornstarch for dusting plate

#### DIPPING SAUCE

- 2 tablespoon soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- ¼ teaspoon sesame oil
- ¼ teaspoon chopped fresh ginger
- 1 tablespoon water

1. In a small bowl whisk all dipping sauce ingredients together
2. Chop scallion and pick over crabmeat to remove any bits of shell or cartilage. Break up large pieces crab.
3. In a small dry pan toast sesame seeds over moderate heat, stirring frequently
4. Transfer seeds to small bowl and cool slightly. Add egg white and ginger, crab and scallion and season with salt and pepper.
5. Place 6 wonton wrappers on a dry surface and lightly brush edges with water. Mound 1 T filling in center of each wrapper. Gather up edges of each wrapper around filling and form a waist with wrapper. Filling should be exposed and level with top of wrapper. Place a pea on top. Lightly dust a plate with cornstarch and arrange pot stickers in one layer. Make 6 more in same manner
6. Lightly brush a steamer with oil and steam pot stickers over boiling water for about 15 minutes or until won ton is cooked. Serve with dipping sauce

**Malibu, California**

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### **CURRIED LAMB BROCHETTES WITH GRILLED RED PEPPER SAUCE & CRISPY FENNEL SALAD**

#### **MARINADE**

- 4** tablespoons ground cumin
- 2** tablespoons paprika
- 2** tablespoons curry powder
- 1** teaspoon chili powder
- Salt and pepper**
- 1/2** cup chopped cilantro leaves
- 1/2** cup olive oil
- 1/4** lime juice
- 1/2** cup minced garlic

#### **FENNEL SALAD**

- 4** large fennel bulbs, trimmed of stalks, leaves for garnish
- 1/2** small red onion, thinly sliced
- 1/4** cup chopped chives or parsley
- Juice of one lemon**
- 1/2** cup olive oil
- Salt and pepper**

#### **GRILLED RED PEPPER SAUCE**

- 4** red peppers, grilled then seeds removed
- 6** teaspoons garlic
- 1/2** cup olive oil
- 4** teaspoons lime juice
- 2** teaspoons oregano leaves
- 1/2 - 1** teaspoon ground cumin and **1/2** teaspoon cayenne pepper
- Salt and pepper to taste**

**3** lbs lamb cut into 1 inch cubes

- 1.** Combine all ingredients together for marinade, add lamb and marinate for 4 hours or overnight
- 2.** Thread lamb onto skewers. Grill over high heat for 8 -12 minutes frequently basting with marinade and turning to brown evenly. The lamb should be well browned on the outside and pink on the inside
- 3.** Slice fennel into paper thin slices and toss with remaining ingredients. If you want a crunchy salad serve at once, if you want less crunch let fennel sit for 20 minutes.
- 4.** Grill peppers over hot coals for 10 -15 minutes until blackened. Place in a bag for 15 minutes, peel off charred skin with paper towels. Place all ingredients in a blender and process to a thick puree.

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## **GERALDINE GILLILAND'S KITCHEN**

### **NEW YORK STEAKS WITH ASPARAGUS, MUSHROOMS & MUSTARD NOODLES**

**4** 12 -ounce New York steaks  
Santa Maria seasoning salt

**3** lbs asparagus cut on the bias  
**1** ounce porcini mushrooms  
**12** baby carrots  
**1** onion, sliced  
**2** tablespoons olive oil  
**2** garlic cloves, sliced  
**1** ½ cups meat stock  
**4** fresh thyme sprigs  
**2** tablespoons butter to finish

#### **NOODLES**

**1** lb fat noodles  
**1** bunch arugula, chopped  
**3** tablespoons butter  
**3** tablespoons coarse grain mustard  
**¼** cup grated horseradish  
**¼** cup chopped parsley

- 1.** Soak dried mushrooms in boiling water for 30 minutes, then drain, rinse if there is grit and strain soaking liquid. Cook and refresh asparagus. Heat olive oil in a pan and sauté onion and garlic with carrots for 3 minutes. Add stock and thyme and cook until carrots are tender. Add asparagus and mushrooms and mushroom liquid and cook until well thickened. Finish with a few knobs of butter. Set aside.
- 2.** Season New York steaks with seasoning salt and grill steaks on stovetop or on a grill until medium rare.
- 3.** Cook noodles in rapidly boiling water, drain and toss with mustard, horseradish and parsley.
- 4.** Place noodles on 4 separate plates, top with a New York steak and spoon vegetables around in the braising liquid

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### RASPBERRY CRÈME BRÛLÉE

Makes 6 Brûlées

**14** egg yolks

**1** quart heavy cream

**1** teaspoon vanilla extract

**1** cup sugar

**1 - 2** baskets fresh raspberries depending on size of basket

**White** sugar and a blowtorch for topping

- 1.** Heat cream to almost boiling.
- 2.** Beat egg yolks by hand with vanilla and sugar. Slowly pour in the hot cream being careful not to curdle the eggs. Whisk well. Pour mixture back into a clean heavy pan and place on a medium heat. Cook slowly until thick stirring all the time with a wooden spoon, or a heavy plastic spoon and a whisk.
- 3.** Place berries in bottom of bowl and pour hot custard over. Allow to cool in fridge until thick.
- 4.** Place a thick layer of sugar on each brûlée, light the blowtorch and burn just until sugar melts and then turns brown. Allow to set for a few minutes.

Note if you like a firmer custard you can bake them at 300° F in a water bath covered with foil for about 20 minutes. I happen to like the softer version but many people prefer the firmer.

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