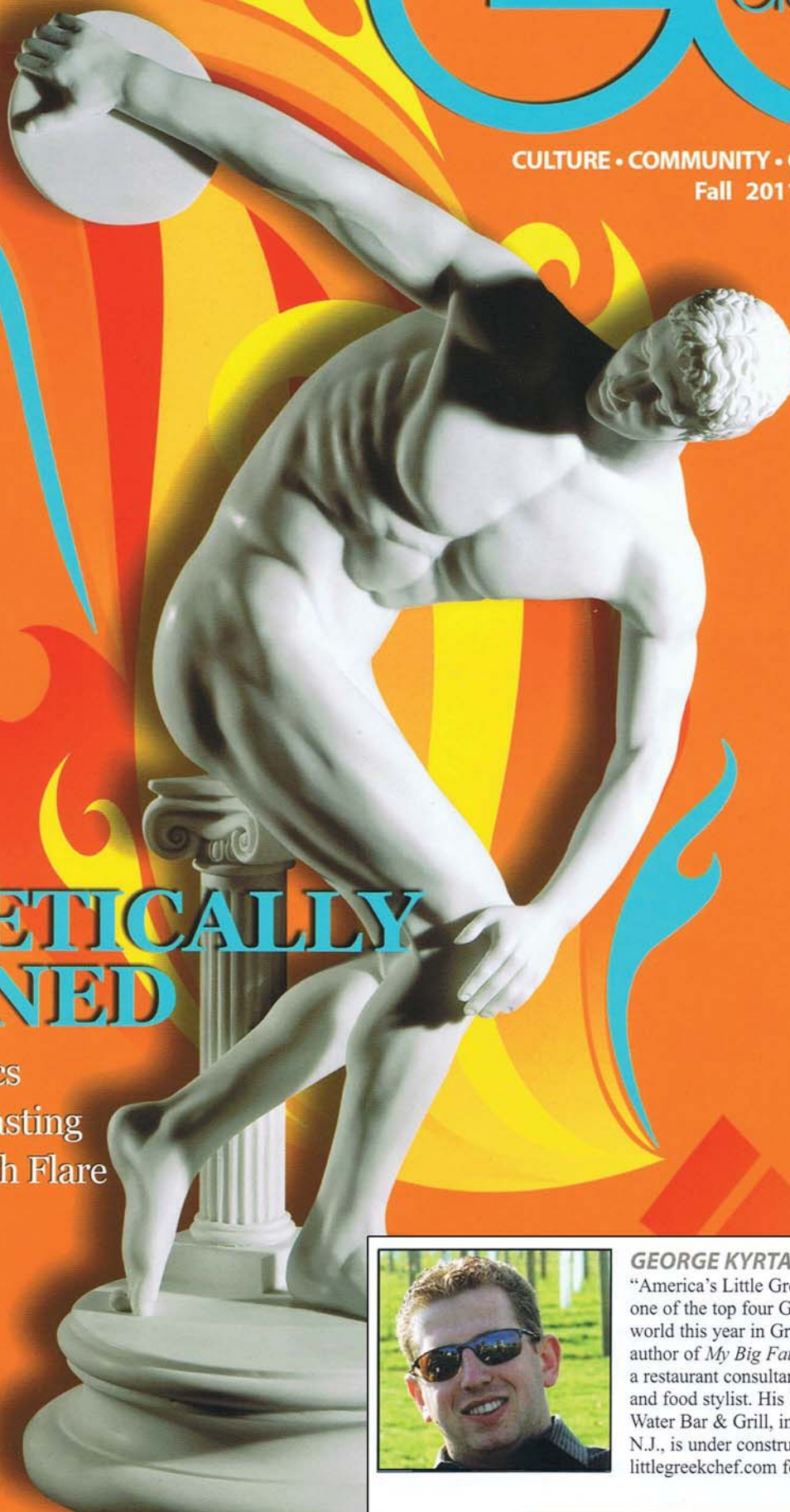




GreekCircle®

CULTURE • COMMUNITY • CONNECTIONS
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ATHLETICALLY INCLINED

The 1896 Olympics
Greeks in Broadcasting
Tailgate Foods with Flare



GEORGE KYRTATAS

“America’s Little Greek Chef” was voted one of the top four Greek chefs in the world this year in Greece. The cookbook author of *My Big Fat Greek Feast* is also a restaurant consultant, recipe developer and food stylist. His latest venture, Sweet Water Bar & Grill, in Cinnaminson, N.J., is under construction. Visit www.littlegreekchef.com for more information.

CONTRIBUTORS



Photos courtesy Janice Smith Photography

Chef George Kyrtatas shows how easy it is to set up a guacamole bar in your kitchen.

In the Kitchen

No victory is complete without some good snacks

By George Kyrtatas

There is no better venue to watch a game with friends than your own home, so go ahead and turn that game into a party! Planning a sports-related party is relatively easy because it's an informal event. These parties include basic foods such as hoagies, pizza and chips. Although these foods are some of my favorites, you can make your party a little more exciting by adding a little pizzazz to your menu. Create food stations where guests can assemble their own eats. A hot dog station is an easy example. Simply place cooked hot dogs in a slow cooker filled with hot water. Then offer an assortment of toppings such as chili, sauerkraut, cheddar cheese and sliced jalapeno peppers in small bowls so guests can make their own custom hot dog. The following are some fun and easy recipes for a variety of food stations and appetizers for your sport party. Just remember when planning this event try to think of foods that are colorful, interactive and, most of all, easy so you can enjoy your party too. Καλή όρεξη. ☺

For more information visit www.littlegreekchef.com

BACON-WRAPPED FIGS

Ingredients:

12 slices bacon
24 pieces of dried figs
1 teaspoon olive oil

Directions:

Cut each bacon slice in half cross-wise. Heat oil in a skillet. Roll up each fig in a piece of bacon, place bacon-wrapped figs in skillet and cook until bacon is crisp. Serve hot.



MOROCCAN LAMB BURGERS

Ingredients:

1½ pounds ground lamb
2 teaspoons minced garlic
¼ cup finely diced red onion
¼ teaspoon sea salt
¼ teaspoon curry powder
¼ teaspoon ground cumin
½ cup crumbled feta cheese
Freshly cracked black pepper
¼ teaspoon ground nutmeg
1 cup Greek yogurt
1 teaspoon honey
¼ cup shredded mint
1 tablespoon canola oil
16 small burger rolls
½ medium cucumber, peeled and sliced paper thin
2 small vine ripe tomatoes, sliced thin

Directions:

Preheat a grill to indirect heat, low setting, approximately 325 degrees F. In a medium bowl, add the lamb, garlic, red onion, feta, sea salt, curry powder and ground cumin. Sprinkle with pepper and nutmeg. Mix well with your hands. Form the mixture into 16 small patties (about 2½ inches in diameter and 1¼-inch thick). Cover and place in the refrigerator until ready to grill.

In a small bowl, thoroughly mix the Greek yogurt, honey and mint. Set aside.

Oil a paper towel with the canola oil and wipe down the grill grates several times until well coated with the oil. Immediately place the patties on the grill and cook for six minutes. Turn over, cook for four to six minutes more (or to 130 degrees F for medium rare).

Remove from the grill and place on rolls. Add two slices of cucumber and a teaspoon of the mint/honey/yogurt sauce. Top with two slices of tomato.



GUACAMOLE BAR

Basic guacamole recipe

Ingredients:

3 avocados, halved, seeded and peeled
1 lime, juiced (reserve 1 tablespoon)
½ teaspoon kosher salt
½ teaspoon ground cumin
½ teaspoon cayenne
1 clove garlic, minced

Topping Suggestions:

Diced tomatoes
Chopped red onions
Sliced kalamata olives
Sautéed wild mushrooms

Dipping Suggestions:

Tortilla Chips
An array of breads

Directions:

Place the avocado pulp and lime juice in a large bowl. Add the salt, cumin and cayenne. Mash ingredients together with a potato masher or fork. Fold in garlic and add the one tablespoon of reserved lime juice. Let sit at room temperature for half an hour and then serve. This recipe can be made in advance earlier in the day. Just cover and place in the refrigerator.

When ready to assemble the guacamole bar, arrange pre-made guacamole in a bowl around a mortar and pestle. Put various toppings in smaller bowls, such as diced tomatoes, chopped red onions, kalamata olives, sautéed wild mushrooms or whatever you prefer. Guests can place guacamole in the mortar, add whatever toppings they like, mix and plate. Include a variety of breads or tortilla chips for guests to eat with the guacamole.

CREAMY GREEK CHEESE FONDUE

Ingredients:

½ pound Kasseri, shredded
½ pound Kefalograviera, shredded
½ cup cream cheese
¼ pound smoked Gouda
2 tablespoons cornstarch
1 cup dark beer
1 tablespoon Metaxa brandy
½ teaspoon dry mustard
Pinch nutmeg
Assorted dippers, including pita or artisan breads, blanched vegetables or apples

Directions:

Place the cheeses in a small bowl, coat with cornstarch and set aside. Over medium heat, add the beer and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid, because melting the cheese gradually encourages a smooth fondue. Once smooth, stir in brandy, mustard and nutmeg.

To serve, arrange an assortment of bite-sized dipping foods around the fondue pot. Assorted dippers include chunks of pita bread and artisan breads, Granny Smith apples and blanched vegetables such as broccoli, cauliflower and carrots.



GRILLED CHICKEN WINGS WITH A CHILI FIG AND HONEY GLAZE

Ingredients:

35 chicken wings
Vegetable oil
Salt and freshly ground pepper
1 tablespoon canola oil
Chipotle Fig and Honey Glaze (recipe below)

Directions:

Preheat a grill to indirect heat, low setting, approximately 325 degrees F. Toss wings in a few tablespoons of vegetable oil and season with salt and pepper.

Oil a paper towel with the canola oil and wipe down the grill grates several times until well coated with the oil. Immediately place chicken wings on the grill in single layers and grill until golden brown—about four minutes. Turn and cook until cooked completely, approximately four more minutes. Remove from grill.

CHILI FIG AND HONEY GLAZE

Ingredients:

1 cup red wine vinegar
2 tablespoons Dijon mustard
2 tablespoons chili pepper paste
6 tablespoons honey
3 tablespoons vegetable oil
Salt and freshly ground pepper
6 fresh figs, cleaned and pureed
(If you can't find figs look for fig puree.)

Directions:

Whisk together the vinegar, Dijon mustard, chili paste, honey, fig puree and oil in a large pot. Bring mixture to boil. Add salt and freshly ground pepper to taste. Reduce by half.

Add chicken wings, toss and cook for two minutes. Mix thoroughly to insure wings are completely coated. Place in a serving dish and enjoy.