Wichita Dinner Club

“We’re not afraid of scurvy - lime edition.”

Red Snapper Ceviche

The popular Mexican technique for "cooking" fresh raw seafood by tossing it with citrus juice finds favor in many restaurants and homes in the Southwest. This version adds a generous amount of vegetables and herbs to the traditional mixture. Choose only the freshest red snapper.

**Ingredients:**

* 1/3 cup fresh orange juice
* 1/4 cup fresh lemon juice
* 3 Tbs. fresh lime juice
* Pinch of kosher salt
* Pinch of sugar, or to taste
* 1/2 lb. red snapper fillet
* 12 cherry tomatoes, stems removed and quartered
* 1 small, ripe Haas avocado, pitted, peeled and    cubed
* 1/2 small red onion, slivered
* 1/2 cup cubed English cucumber
* 1 or 2 serrano chilies, minced
* 1 Tbs. chopped fresh mint
* 2 Tbs. chopped fresh cilantro
* 2 Tbs. lemon or lime-flavored olive oil
* 4 fresh mint or cilantro sprigs

**Directions:**

In a nonaluminum bowl, stir together the orange, lemon and lime juices. Season with salt and enough sugar to balance the acid of the citrus juices.

Check the fish fillet for errant bones, then cut into 1/2-inch cubes. Add to the citrus juice mixture, immersing the fish completely. Cover and refrigerate for 1 hour.

In a bowl, combine the tomatoes, avocado, onion, cucumber, chilies, to taste, mint and cilantro and stir gently to combine.

Transfer the fish to a colander and let drain for several seconds, then add the fish to the tomato mixture and mix gently. Drizzle with the oil, taste and adjust the seasoning with salt.

Divide the ceviche among martini glasses or small glass bowls and garnish with the mint sprigs. Serve immediately.

Skirt Steak Fajitas with Avocado Salsa

The orange flavor and smoky heat of the marinade give this skirt steak unforgettable character. Carved into strips after grilling, the meat is served with salsa atop warm flour tortillas for wrapping up, burrito style.

**Ingredients:**

* 4 small navel or other seedless oranges,   peeled, halved and each half quartered
* 1/2 can (7-oz. can) chipotle chilies in adobo    sauce
* 1 white onion, halved and each half quartered
* 3 large garlic cloves
* Leaves from 4 fresh rosemary sprigs
* Leaves from 3 fresh marjoram sprigs
* 1 bunch fresh cilantro, cut crosswise into thirds
* 1 tsp. kosher salt
* Freshly ground pepper, to taste
* 2 lb. skirt steak, trimmed of surface fat and silver skin and cut in half horizontally

**For the salsa:**

* 3 ripe Haas avocados, pitted
* 1 red onion, diced
* 2 garlic cloves, minced
* 1/4 cup coarsely chopped fresh cilantro
* 2 to 3 Tbs. fresh lime juice, or to taste
* Kosher salt, to taste
* 2 limes, quartered
* Kosher salt and freshly ground pepper, to taste
* 12 flour tortillas, warmed

**Directions:**

To make the marinade, in a food processor, combine the oranges, chipotle chilies, onion, garlic, rosemary, marjoram and cilantro. Process until the ingredients are thoroughly combined and a coarse puree forms. Add the salt and season with pepper.

Pour a thin layer of the marinade into a baking dish, add the steak and top evenly with the remaining marinade. Cover and refrigerate for 6 hours or up to overnight.

To make the salsa, cut the avocado halves in half again lengthwise, and then make short horizontal cuts through the flesh of each quarter to create large chunks. Using a spoon, scoop the chunks from the skin into a bowl. Add the onion, garlic, cilantro, lime juice and salt and stir to combine. Taste and adjust the seasonings. Cover with plastic wrap, pressing it directly onto the surface of the salsa, and set aside.

Prepare a fire in a charcoal grill.

Remove the meat from the refrigerator 30 minutes before grilling and scrape off the marinade. Squeeze the juice from the limes over the meat and season with salt and pepper.

Place the meat on the grill rack about 4 inches from the coals and grill, turning once, for about 3 minutes per side. Transfer to a cutting board, let rest for 5 minutes and then slice into thin strips.

Top each warmed tortilla with some of the sliced steak and divide among warmed plates. Serve with the salsa.

Grilled Corn on the Cob w/Garlic Butter, Fresh Lime, and Queso Fresco

yield: Makes 4 to 6 servings

**Ingredients:**

**For the garlic butter:**

* 12 tablespoons (1 1/2 sticks) unsalted butter, slightly softened
* 4 cloves garlic, coarsely chopped
* Salt and freshly ground black pepper

**For the corn:**

* 8 ears corn, silks removed but husks left on, soaked in cold water for at least 10 minutes
* 2 fresh limes, quartered
* 1/2 cup crumbled queso fresco or mild feta

**Directions:**

**Make the garlic butter:**

Combine the butter and garlic in a food processor or with a mixer until smooth. (To mix by hand, let the butter get very soft, then beat in the garlic, finely minced, with a large wooden spoon.) Season to taste with salt and pepper. (The garlic butter can be made in advance, covered, and kept refrigerated up to 2 days, or frozen for a week. Bring to cool room temperature before serving.)

**Make the corn:**

1. Heat your grill to high.

2. Place the corn on the grill, close the grill hood, and cook for 15 to 20 minutes, turning occasionally, until steamed through and hot but still crisp (test by carefully piercing with a knife). Unwrap the husks from the corn and immediately spread or brush with garlic butter.

3. Squeeze the limes on top and sprinkle with cheese. Serve immediately.

**“Refried” Black Beans**

* 1 lb dried black beans
* 1 TBSP dried epazote
* 1 tsp dried thyme
* 1 tsp dried rosemary
* ¼ cup olive oil
* 3-4 morita chiles
* 2 small white onions, chopped
* 2 cloves garlic, minced
* ½ lb piece smoked pork shank
* 2 tsp cumin seed, toasted and ground
* 1 ½ tsp coriander seed, toasted and ground
* 1 tsp freshly ground canela or ½ tsp ground cinnamon
* Pinch of ground allspice or ground cloves
* 4 cups water (or more if needed)
* 6 cups chicken stock (or more if needed)
* 2-3 tsp cider vinegar or sherry vinegar
* 2-3 TBSP toasted peanut oil or olive oil
* optional garnish, crème fresh, sliced lime wedges, chopped cilantro

**Directions:**

1. Pick over the beans, discarding any stones and rinse well. Place in a bowl with water to cover by 2 inches and let stand overnight.
2. The next day, drain the beans and set aside. Crush the epazote, thyme, and rosemary and set aside. In a heavy 6 qt pot over medium high heat warm the ½ cup olive oil. Add the chiles and toast until puffed and fragrant, about 30 seconds. Flip the chiles and toast on the second side in the same way. Add the onions and garlic and cook, stirring until softened, 3-4 minutes. Add the pork shank, the crushed dried herbs, cumin, coriander, canela or cinnamon, allspice or cloves, beans, and the 4 cups water. Stir well and bring to a boil over high heat. Reduce the heat to medium low and simmer uncovered, stirring occasionally, until the beans are tender, 1-2 hours. The timing will depend on the age of the beans. As the beans cook, gradually add the 6 cups stock as needed to keep them always covered with liquid.
3. Add the vinegar and salt to taste and simmer for a few minutes longer. Remove the pork shank. Discard the chilies if desired.
4. In a large frying pan over medium heat, warm the peanut or olive oil. Add half of the beans with their cooking liquid and mash with the back of a wooden spoon, adding more water or stock if necessary to keep them moist. They do not need to be smooth. Stir over medium heat until nicely thickened about 5 minutes, adding more liquid as needed to achieve a mashed potato consistency.
5. Transfer to a bow , garnish with crème fresh and lime slices, serve at once. Serves 8-10.

Gingery Watermelon Paletas

* 4 cups cubed seedless watermelon (from about half a 5-pound watermelon)
* 1/4 cup plain 2% fat or whole Greek yogurt
* 1 teaspoon finely grated peeled ginger
* Pinch of kosher salt
* 1/3 cup (or more) sugar
* 1 tablespoon (or more) fresh lime juice
* **Special equipment:** Ten 3-ounce ice-pop molds and wooden sticks (we have some Mickey Mouse popsicle molds that should work!)

**Directions:**

Purée watermelon, yogurt, ginger, salt, 1/3 cup sugar, and 1 tablespoon lime juice in a blender until smooth. Add more sugar and lime juice, if desired. (Purée will taste less sweet once frozen, so err on the sweet side.)

Divide purée among ice-pop molds. Freeze until mixture begins to set around edges of molds, 45-60 minutes. Stir mixture in molds to blend; insert sticks. Freeze until solid, at least 4 hours. Dip molds briefly in hot water to release paletas.

Edamame quinoa salad

½ Cup quinoa, rinsed and drained

1 cup frozen shelled edamame, thawed

1 cup fresh or frozen whole kernel corn, thawed if frozen

½ Cup cherry tomatoes, halved or quartered

¼ cup chopped fresh cilantro

¼ cup lime juiced

2 Tbsp. olive oil

In a small saucepan combine quinoa and 1 cup water. Bring to boiling; reduce heat. Cover; simmer 15 minutes or until water is absorbed. Remove from heat; set aside.

Meanwhile in a large bowl combine edamame, corn, tomatoes, and cilantro. Add quinoa; toss to combine. Add lime juice and olive oil; toss to coat. Season to taste with salt and pepper. Makes 4 servings

Picante Pigeon

1–2 jalapeño slices

2 teaspoons sugar

2 ounces tequila reposado

2 ounces fresh pink grapefruit juice

1 ounce fresh lime juice

Grapefruit slice for serving (optional)

**Directions:**

Muddle jalapeño and sugar in a cocktail shaker. Add tequila, grapefruit juice, and lime juice; fill shaker with ice. Shake until outside of shaker is frosty, about 30 seconds. Strain into a rocks glass filled with ice and garnish with grapefruit slice.

White Sangria

* 1/3 cup fresh lemon juice
* 1/3 cup fresh lime juice
* 1 cup fresh orange juice
* 1 cup seltzer water or club soda
* 1 1/2 cups ginger ale
* A 750-ml. bottle dry white wine, chilled
* 1/2 cup Pimm's Cup
* 1 navel orange, cut into wedges
* 1 lemon, cut into wedges

**Directions:**

In a large pitcher stir together citrus juices, seltzer water or club soda, ginger ale, wine, Pimm's, and half of orange and lemon wedges.Add ice cubes and serve sangría with remaining orange and lemon wedges.