

Dining • Dining • Dining • Dining • Dining •

Dijon Dill Shrimp ~Ari's Shrimp, but Carol's Excellent Recipe~

By Susie Iventosch

The Lombardy Branch is one of 28 fundraising organizations for Children's Hospital of Oakland. Charged with devising creative ideas to raise money, the group tried a variety of fundraising projects over the years, before settling on the annual cocktail party theme.

Thirteen years ago, this group, comprised of 30 or so women from Piedmont, Lafayette, Orinda, Moraga and Alamo organized the first of what would become a very popular and successful annual summer cocktail party to benefit various programs affiliated with the hospital.

My good friend, Carol McDonald was the chairperson for the inaugural event.

"We really had no idea what we were doing, but we prepared all of the food ourselves and it was a huge success," McDonald said. "We raised \$8,000, which, at the time, we thought was pretty good. Now the group hires caterers and the annual event has raised as much as \$70K in recent years."

This recipe is one that

"Auntie Carol" made for that first event and when she brought the leftover shrimp to our house, my son thought he had died and gone to



seafood heaven. She must have brought at least 100 of these tasty little guys to our house, and I am pretty sure that Ari ate at least half of them! Ever since, we have called this treasured dish 'Ari's Shrimp, but Carol's Excellent Recipe.'

"It's definitely a crowd-pleaser," McDonald said. "I've made it many times for fundraisers for hundreds of people."

Catherine Dieterich, President of the Lombardy Branch, says all of the Children's Hospital branches agreed to coordinate fundraising efforts from 2007 through 2009 to benefit the Children's Hospital building campaign.

According to Dieterich,

(Makes approximately 50)

Alameda County floated a bond measure to fund the new building, but it failed. The measure, if passed, would have cost each household \$24 annually. The Children's Hospital branches hope to fill that void with their building campaign.

"These fundraising efforts will benefit both a new state-of-the-art building and an upgrade to the existing Children's Hospital building," she said.

For more information on The Lombardy Branch, please visit: <http://www.childrenshospitalbranches.org/ind-branches.asp>

Ingredients
2 pounds shrimp (pre-cooked, tail-on, 21-25 per pound size)
1 box of decorative toothpicks
1 recipe Dijon Dill Dressing

Dijon-Dill Dressing
½ cup olive oil
3 tablespoons white wine vinegar
3 tablespoons Dijon mustard
1 tablespoon chopped shallots
1 teaspoon fresh ginger root, minced
1 clove garlic, crushed
1 tablespoon fresh dill, chopped
pinch of sugar
salt and pepper to taste

Mix all of the marinade ingredients in a bowl. Add shrimp and marinate for several hours, or overnight. When ready to serve, remove from dressing, drain in a colander and serve on platter with toothpicks for a cocktail party, or in martini glasses with fresh dill garnish for a sit-down affair.

BBQ Time! But Do You Need a Smoker, Too?

By Chef Dan Leff

Like most guys, I like new kitchen toys ... but only if it's something I'm going to use on a regular basis. This is what has kept me, for years now, from buying a smoker. I've used a big old Weber kettle grill for years with some success, as a smoker.

Improvised smokers are not hyper-efficient - part of the fun is the messy involvement of stoking the coals and tending the meat. Here's my method for doing just that ...

1. Start by soaking the wood chips. I prefer apple-wood or hickory. Alder wood is good too, but is most often used with salmon. Soak the chips in water with some apple juice mixed in for a sweeter finish, or some soy sauce for a slightly darker glaze.

2. For the coals, use real mesquite wood charcoal, preferably by Lazzari. A friend of mine once told me that "regular" charcoal briquettes use pulped bits of rubber tires and other junk. After having inhaled plenty of toxic smoke while tending various BBQ pits where nobody ever heard of Lazzari, I can tell you ... this is true.

3. While the chips soak, start the coals. Some people love tons of lighter fluid, others use the "chimney-starter" method. I am quickly becoming more fond of the chimney method, as it means fewer chemicals in with the smoke. Let the lit coals ash over almost 100% - they will need to burn for several hours so don't let them burn too fast!

4. Just before the coals are ready, get the drip pan ready. An aluminum half-roasting pan filled with liquid must be placed under the meat as it smokes to prevent flare-ups, if the meat is going directly onto the grill (more on this later). For the liquid, use the wood-chip soaking liquid. Get two large stainless steel bowls + a colander ready. Pour the wood chips into the colander set over one of the bowls. Set the colander with chips into the other bowl to let the chips keep draining off liquid. Don't worry about having too much liquid. If the meat will be smoking for a while, you'll likely need to refill the drip pan to keep it from scorching.

5. A certain amount of flavor and aroma can be obtained just based on what's in the drip-pan liquid. Don't hesitate to put in fresh herbs and garlic, dried chilies (especially chipotles), dried citrus rinds, or even star anise (this last one work well with a little soy sauce in the pan, for a touch of Asian flavor).

6. With meat ready, coals nearly white-hot, wood chips pre-soaked and drained, drip pan + liquid standing by, get ready to go to work. Grab a pair of long metal tongs and a long, grill-sturdy spatula and be ready to work carefully during the next steps ...

7. Using the long spatula, divide

the pile of coals into two equal mounds, moved to the sides of the kettle grill. Drop the aluminum drip pan into the space between the piles of hot coals and quickly fill it with the soaking liquid, as full as you can (but try not to spill any water onto the coals!). The drip pan will often wind up sitting on top of some of the coals - these coals will stay active longest, and will ensure that some of the liquid in the drip pan boils away - thus the need for extra liquid.

8. Get ready to work very quickly now. Have the chips, wire grill cover, and meat readily at hand. Sprinkle the soaked chips onto the hot coals. Place the grill cover the top, and place the meat onto the grill, directly over the drip pan.

9. By now,



Smoking Chicken in front of Moraga Hardware and Lumber

chips should be smoking heavily. Make sure all the vents on the kettle (and the kettle cover) are open all the way. The smoke will quickly inhibit the coals if there's not lots of circulation (don't worry, the meat will pick up plenty of smoky flavor - the smoke won't be "lost"). Cover the grill and let the meat cook - resist the urge to lift the lid often.

10. It will probably be necessary to uncover the grill every 30-45 minutes to get the coals to revive a bit. After 1-2 hours, it will likely be necessary to poke the coals to keep them lively. Not all of the chips will be smoking, it will be necessary to move the "dead" chips onto live coals to keep the smoke going.

11. For poultry - Chicken can take up to 1-2 hours for breasts and thighs, 3 hours or so for a whole bird. Turkey parts take somewhat longer. Whole turkeys may require an infusion of fresh coals and chips and will likely take at least 4 hours.

12. For red meats - Pork ribs and loins take about 2 hours. Ribs can get dried out and must be marinated thoroughly ahead of time. Lamb is excellent when smoked - a whole leg of lamb will go for about 3-4 hours, individual lamb chops for about an hour. Beef is not often smoked, except for brisket (which takes a VERY long time).

13. For seafood - scallops and shrimp will smoke quickly, in about 30-45 minutes. Fish can smoke for about 45-60 minutes.

14. Please remember that all times are APPROXIMATE and will vary greatly with your product - both the coals and the meat!

On "In-Pan" Smoking This is a method I use when the meat can run the risk of drying out. Pork ribs (which can become tough and chewy) and whole chickens (which can sometimes suffer from dried-out

white meat) do well with this technique, as will turkey breasts.

For ribs, have them in a sturdy pan that's deep enough for the ribs to rest almost completely covered in marinade. Rather than establishing a drip pan, place the pan right onto the coals at the bottom of the grill. It's important that liquid the ribs are in gets hot enough to come to a boil, for safety reasons. Heating the liquid is needed to kill any residual pathogens that might be found in the raw meat. The best way is to work in thirds -

- For the first third of the cooking time, the pork should sit in it's pan, covered, right on the coals.
- For the next third, remove the pan from the coals (use a pair of long tongs, a sturdy spatula, and have a couple of oven mitts on), and place the grill rack back on the kettle. Place the pan of ribs back on the rack and let cook uncovered - this is needed to get the smoky flavor in.
- For the final third, cover the pan of ribs again. Much of the liquid will be gone, so this allows the ribs to finish in the now-thickened marinade. This will ensure the tenderness of the ribs, and intensify the flavor.

For chicken, the pan should always rest on the grill rack and should always be uncovered. The beautifully-bronzed birds turn out via this method. In the pan, place a little liquid, preferably a mixture of chicken stock and citrus juices. Fresh herbs and garlic can be placed in the pan, this will lend an extra note of flavor. This added liquid will keep the bird from drying out.

An easy side dish - Two-way Potato Salad with Champagne Mayonnaise

If you're working on the grill, this recipe uses a little of the grill space to cook half the potatoes.

- Ingredients:**
- 1# Yukon gold potatoes, preferably small
 - 1# Red potatoes, preferably small
 - Mayonnaise or Aioli
 - About ¼ cup champagne vinegar
 - Chopped green onions (optional)
 - Salt, pepper, and olive oil

Directions:

1. Cut the red potatoes in half (quarters, if large) and toss with oil, salt and pepper. Roast on the grill until tender and well-browned.
2. Meanwhile, poach the Yukon gold potatoes in salted water, in their skins. When tender (test with a knife), drain and allow to cool slightly. Cut the pieces in half (or quarters, if larger - try to make them the same size as the Red potatoes).
3. Whisk some champagne vinegar into the mayonnaise or Aioli. Mix into the cooked potatoes - this recipe works best if the potatoes are still somewhat warm, as they absorb the flavors better. Season with salt and pepper as needed - if desired, mix in some chopped green onions for color and texture.

Free Entree Special
Get a free entree with the purchase of another entree of equal or greater value.
(Maximum value is \$8.95 lunch & \$14.95 dinner.)

Petar's Restaurant & Pub 925-284-7117

* Regular menu only, not valid with daily board specials, early dinner menu or with any other specials or promotions. (soup & salad sides are not considered entrees) - Exp. June 30, 2008 -

This recipe is available on our web site. Go to:
<http://www.lamorindaweekly.com>

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Father's Day Brunch & Dinner
Brunch: 8 am - 2 pm
Dinner: 4:30 - 8:40 pm

Brunch:
Steak & Eggs
Fish & Chips
Crab Omelets
Southwestern Omelets
Huevos Rancheros
Steak Cobb Salad
French Dip

Dinner:
Prime Rib
Baby Back Ribs
Blackened Salmon
Prawn Pasta
Chicken Parmesan

TERZETTO CUISINE Cafe
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LAMORINDA's Restaurants			
-- updated May 14, 2008 --			
American			
Bistro	3287 Mt. Diablo Blvd, Laf	283-7108	
Chow Restaurant	53 Lafayette Cir, Laf	962-2469	
Hungry Hunter	3201 Mt. Diablo Blvd, Laf	938-3938	
Quiznos	3651 Mt. Diablo Blvd, Laf	962-0200	
Ranch House	1012 School St, Mor	376-5127	
Terzetto Cuisine	1419 Moraga Way, Mor	376-3832	
The Cheese Steak Shop	3455 Mt. Diablo Blvd, Laf	283-1234	
BBQ			
Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133	
Burger Joint			
Flippers	960 Moraga Rd, Laf	284-1567	
Nation's Giant Hamburgers	400 Park, Mor	376-8888	
Nation's Giant Hamburgers	76 Moraga Way, Ori	254-8888	
Café			
Express Cafe	3732 Mt. Diablo Blvd # 170, Laf	283-7170	
Ferrari- Lucca Delicatessens	23 Lafayette Cir, Laf	299-8040	
Geppetto's cafe	87 Orinda Way, Ori	253-9894	
Rising Loafer	3643 Mt. Diablo Blvd Ste B, Laf	284-8816	
California Cuisine			
Gigi's	1005 Brown St., Laf	962-0882	
Metro Lafayette	3524 Mt. Diablo Blvd, Laf	284-4422	
Shelby's	2 Theatre Sq, Ori	254-9687	
Chinese			
Asia Palace Restaurant	1460 B Moraga Rd, Mor	376-0809	
Chef Chao Restaurant	343 Rheem Blvd, Mor	376-1740	
China Moon Restaurant	380 Park St, Mor	376-1828	
The Great Wall Restaurant	3500 Golden Gate Way, Laf	284-3500	
Hsiangs Mandarin Cuisine	1 Orinda Way # 1, Ori	253-9852	
Lily's House	3555 Mt. Diablo Blvd #A, Laf	284-7569	
Mandarin Flower	581 Moraga Rd, Mor	376-7839	
Panda Express	3608 Mt. Diablo Blvd, Laf	962-0288	
Szechwan Chinese Restaurant	79 Orinda Way, Ori	254-2020	
Uncle Yu's Szechuan	999 Oak Hill Rd, Laf	283-1688	
Yan's Restaurant	3444 Mt. Diablo Blvd, Laf	284-2228	
Coffee Shop			
Millie's Kitchen	1018 Oak Hill Rd #A, Laf	283-2397	
Squirrel's Coffee Shop	998 Moraga Rd, Laf	284-7830	
Village Inn Café	290 Village Square, Ori	254-6080	
Continental			
Petar's Restaurant	32 Lafayette Cir, Laf	284-7117	
Vino Restaurant	3531 Plaza Way, Laf	284-1330	
Duck Club Restaurant	3287 Mt. Diablo Blvd, Laf	283-7108	
Hawaiian Grill			
Lava Pit	2 Theatre Square, St. 142, Ori	253-1338	
Indian			
India Palace	3740 Mt. Diablo Blvd, Laf	284-5700	
Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575	
Italian			
Giardino	3406 Mt. Diablo Blvd, Laf	283-3869	
La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282	
La Piazza	15 Moraga Way, Ori	253-9191	
Mangia Ristorante Pizzeria	975 Moraga Rd, Laf	284-3081	
Michael's	1375 Moraga Way, Mor	376-4300	
Mondello's	337 Rheem Blvd, Mor	376-2533	
Pizza Antica	3600 Mt. Diablo Blvd, Laf	299-0500	
Postino	3565 Mt. Diablo Blvd, Laf	299-8700	
Ristorante Amoroma	360 Park St, Mor	377-7662	
Japanese			
Asia Palace Sushi Bar	1460 B Moraga Rd, Mor	376-0809	
Blue Ginko	3518-A Mt. Diablo Blvd, Laf	962-9020	
Kane Sushi	3474 Mt. Diablo Blvd, Laf	284-9709	
Niwa Restaurant	1 Camino Sobrante # 6, Ori	254-1606	
Serika Restaurant	2 Theatre Sq # 118, Ori	254-7088	
Tamami's Japanese Restaurant	356 Park St, Mor	376-2872	
Yu Sushi	19 Moraga Way, Ori	253-8399	
Jazz Dinner Club			
Joe's of Lafayette	3707 Mt. Diablo Blvd., Laf	299-8807	
The Orinda House	65 Moraga Way, Ori	258-4445	
Mediterranean			
Alex's	2 Theatre Sq # 105, Ori	254-5290	
Oasis Café	3594 Mt. Diablo Blvd, Laf	299-8822	
Per Tutti Ristorante	3576 Mt. Diablo Blvd, Laf	284-5225	
Mexican			
360 Gourmet Burrito	3655 Mt. Diablo Blvd, Laf	299-1270	
El Charro Mexican Dining	3339 Mt. Diablo Blvd, Laf	283-2345	
El Jaro Mexican Cafe	3563 Mt. Diablo Blvd, Laf	283-6639	
La Cocina Mexicana	23 Orinda Way, Ori	258-9987	
Mucho wraps	1375-B Moraga Way, Mor	377-1203	
Baja Fresh Mexican Grill	3596 Mt. Diablo Blvd, Laf	283-8740	
Celia's Restaurant	3666 Mt. Diablo Blvd, Laf	283-8288	
El Balazo	3518D Mt. Diablo Blvd, Laf	284-8700	
Maya Mexican Grill	74 Moraga Way, Ori	258-9049	
Numero Uno Taqueria	3616 Mt. Diablo Blvd, Laf	299-1333	
Pizza			
Mountain Mike's Pizza	3614 Mt. Diablo Blvd, Laf	283-6363	
Mountain Mike's Pizza	504 Center St, Mor	377-6453	
Pennini's	1375 Moraga Rd, Mor	376-1515	
Round Table Pizza	361 Rheem Blvd, Mor	376-1411	
Round Table Pizza	3637 Mt. Diablo Blvd, Laf	283-0404	
Village Pizza	19 Orinda Way # Ab, Ori	254-1200	
Zamboni's Pizza	1 Camino Sobrante # 4, Ori	254-2800	
Sandwiches/Deli			
Bianca's Deli	1480 Moraga Rd # A, Mor	376-4400	
Europa Hofbrau Deli & Pub	64 Moraga Way , Ori	254-7202	
Gourmet Bistro Café	484 Center St, Mor	376-1551	
Kasper's Hot Dogs	103 Moraga Way, Ori	253-0766	
Noah's Bagels	3518 Mt. Diablo Blvd, Laf	299-0716	
Orinda Deli	19 F Orinda Way, Ori	254-1990	
Subway	396 Park St., Mor	376-2959	
Subway	3322 Mt. Diablo Blvd #B, Laf	284-2627	
Subway	Theatre Square, Ori	258-0470	
Seafood			
Yankee Pier	3593 Mt. Diablo Blvd, Laf	283-4100	
Singaporean/Malaysian			
Kopitiam	3647 Mt. Diablo Blvd, Laf	299-1653	
South American			
The Patio Tapas and Restaurant	960 Moraga Road, Laf	299-6885	
Steak			
Casa Orinda	20 Bryant Way, Ori	254-2981	
Tea			
Patesserie Lafayette	71 Lafayette Cir, Laf	283-2226	
Tea Party by Appointment	107 Orinda Way, Ori	254-2206	
Thai			
Amarin Thai Cuisine	3555 Mt. Diablo Blvd # B, Laf	283-8883	
Baan Thai	99 Orinda Way, Ori	253-0989	
Royal Siam	512 Center St, Mor	377-0420	
Siam Orchid	23 Orinda Way # F, Ori	253-1975	

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