

Cooking Thyme with Stacie

SHARING THE JOY OF  COOKING & HOSPITALITY

Summer Date Night

Menu

Chilled Gazpacho Shooters
Ground Turkey Asian Lettuce Wraps
Peanut Sauce
Coconut Rice
Knock Your Socks Off Cocktail

To access the class video please copy and paste the following link:
www.cookingthymewithstacie.com/video-class-purchase/sumdat722

www.cookingthymewithstacie.com

Shopping List

Pantry

- 2 cups tomato juice – I normally buy 1 can
- 3 TB red wine vinegar
- 3 TB olive oil
- 1/3 cup smooth peanut butter
- 1 TSP granulated sugar
- 1 TB peanuts chopped, for garnish
- 1/3 cup plus 1 TB soy sauce
- 1 TB plus 1 TSP rice vinegar
- 1 can water chestnuts
- 1 TB hoisin sauce
- 2 TSP sesame oil
- 2 1/2 TSP Sambal Oelek – found in the Asian section of the store
- 1, 14-ounce coconut milk
- 1 cup jasmine rice



Produce

- 2 green onions
- Small handful cilantro
- 1 TB garlic, minced
- ¼ cup yellow onion, chopped
- ½ cup celery, chopped
- ½ cup cucumber, peeled and deseeded
- ½ cup green pepper, chopped
- 1 cup chopped tomatoes
- 2 tsp chives
- ½ red onion, chopped finely
- ½ TB fresh ginger, minced
- 1 head butter lettuce or Romaine
- 1 lemon
- 1 lime

Protein

- 1 pound ground turkey

Spices

- Kosher salt
- Black pepper

Specialty – *Ingredients to make 1 cocktail below, you will need to purchase additional for more cocktails*

- 1 oz gin

- 1.5 oz St. Germain elderflower liqueur
- 1 oz sweet vermouth
- 2 Dashes of Peychard Bitters

Equipment Needed

Electric

- Blender

Pots and Pans

- 12” non-stick skillet
- Large pot with lid

Utensils

- Cocktail shaker or a jar for cocktail mixing
- Cutting board
- Chef’s knife
- Measuring cups and spoons
- Mixing bowl
- Sieve

Gazpacho Shooters

1 clove garlic
¼ cup onion, chopped
½ cup celery, chopped
½ cup cucumber, peeled and deseeded
½ cup green pepper, chopped
1 cup chopped tomatoes
2 tsp chives
3 TB red wine vinegar
3 TB olive oil
1 tsp salt
¼ tsp pepper
2 cups tomato juice

In a food processor or blender, mix the garlic and onion until chopped. Next add the celery, cucumber, and green pepper. Pulse the blender until all the vegetables are of equal size.

Then add the tomatoes, chives, vinegar, oil, salt, pepper and juice. Pulse the gazpacho until it is the desired consistency.

Store in the refrigerator in an airtight container for 4 hours or overnight. Pour into glasses and garnish with celery sticks.

Ground Turkey Lettuce Wraps

1 pound ground turkey
½ red onion, chopped finely
½ TB fresh ginger, minced
½ TB fresh garlic cloves, minced
1/3 cup soy sauce
1 TB rice vinegar
1 can water chestnuts
1 TB hoisin sauce
2 TSP sesame oil
2 1/2 TSP Sambal Olek
1 head butter lettuce or Romaine
2 green onions, sliced on the diagonal
1 small handful cilantro

In a non-stick skillet heat 1 TB olive oil over medium-low heat. Add the red onion and sauté about 8 minutes until starting to soften. Next add the ground turkey, breaking it up with a wooden spoon. Cook until no pink remains. Push the meat and onion to the side of the pan and add the garlic and ginger. Cook 30 seconds, until fragrant.

Add the rest of the ingredients and lower heat to low. Cook an additional 5 minutes until it is heated through.

Serve in lettuce cups garnish with green onions and cilantro and peanut sauce.

Creamy Peanut Sauce

1/3 cup smooth peanut butter
1/4 cup water
1 TB soy sauce
2 TB fresh lime juice
1 TSP sugar
1 TSP rice vinegar
1 TB chopped peanuts, to garnish

Combine all the ingredients in a food processor or blender except peanuts. Process until combined. Add salt and pepper to taste. Transfer to a small bowl. Garnish with chopped peanuts. Chill until ready to serve.

Coconut Rice

1, 14-ounce coconut milk
1 cup jasmine rice
½ cup of water
Large pinch of kosher salt

Rinse the rice in a fine mesh sieve.
Drain.

Bring the coconut milk, water and salt to a boil. Pour in the rice and reduce the heat to a simmer. Continue to cook until the water is absorbed, about 10 minutes. Cover and remove from the heat. Let the rice steam for an additional 15 – 20 minutes. Remove the lid and fluff with a fork.

KYSO Cocktail (Otherwise known as knock your socks off)

1 oz gin
1.5 oz St. Germain elderflower liqueur
1 oz sweet vermouth
2 Dashes of Peychard Bitters
Lemon Twist

Mix the gin, St. Germain, sweet vermouth, and bitters in a cocktail shaker with ice. Shake vigorously 30 seconds. Pour into a martini glass and garnish with a lemon twist.

