

A meal to remember

A very lucky girl, I am. Recently, a couple of our great friends, Ken and Lorraine Marchant held a dinner party for six, to which Olivier and I were included. This was not just any dinner party. Ken, although not a chef by trade is nothing less than an incredibly inspired and talented cook! His wife, Lorraine, although not heading up the cheffing part of the meal, is a vital prep cook, chopper, washer and, of course, a lover of fine food.

Lori Gysel & Gerry Kentner



The menu we enjoyed is listed below; we dined for hours, with wines paired for each course — what a night!

- Ontario fois gras du canard with fresh new rhubarb and blueberry compote and toasted french country bread
- warm sweetbreads and white mushroom salad with a thyme and dijon mustard sauce
- pineapple lemon sorbet
- tuna sashimi, green papaya and mango salad with chili lime dressing and fresh daikon radish shoots
- wild halibut in a meyer lemon beurre blanc with top-iko served on baby bok choy
- roasted cabernet sauvignon poached pears with Stilton panna cotta, St Augur cheese and walnut croquant

It was easily one of the best meals I've ever enjoyed. The highlight of the meal in my mind was the tuna sashimi with green papaya and mango salad.

Ken was kind enough to write up the recipe for us, and I've delivered it here to you. He does caution that the dressing lists approximate quantities and you must taste as you go along. There are instructions at the bottom how to change the flavour if you'd like. Even if you don't like raw fish, skip the fish and make the salad — it is an absolute must try!

Have fun and keep cooking!

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Tuna Sashimi with Green Papaya Chili and Mango Salad

Serves four as a light main course, or six as an appetizer.

Salad

Cut into thin julienne strips with a mandoline and mix in a large salad bowl:

- 1 green papaya
- 1 mango (slightly unripe and firm is better than fully ripe)
- 1/2 large red onion
- 1 red pepper
- 2 jalapeno peppers

Add

- 1/2 cup chopped cilantro
- 1 large bunch basil cut in a chiffonade

Prepare according to package directions one package of glass vermicelli noodles. Chop about one third to one half of the noodles into manageable lengths and toss with the rest of the ingredients.

Dressing

- juice of 3 large limes
- 1/4 cup vegetable oil
- 2 tsp sugar
- 1 Red Finger chili, finely chopped
- 2 tbsp toasted sesame oil (to taste)
- 2 tbsp black rice vinegar (regular rice vinegar, or balsamic vinegar can substitute but black vinegar is worth finding)
- 1-2 tbsp fish sauce (to taste)
- 1 tbsp Ponzu (Japanese citrus flavoured soy sauce). Soy sauce is a reasonable substitute
- 1 tbsp Oriental chili sauce (or 1 tsp hot green chili paste or both to taste. Red pepper flakes may also substitute.
- 1 tbsp grated ginger
- 2 cloves garlic, crushed to a paste
- black pepper to taste



Adjust seasoning with addition of fish sauce for saltiness, chili paste for heat, lime or lemon juice to add sharpness and acidity and sesame oil to balance excessive acidity all to taste.

Dress the salad with about one half the dressing to taste. Should be lightly dressed.

Note that the dressing makes a great dipping sauce for Asian dumplings, shrimp, spring rolls, etc.

Assembly

- 24-30 ounces freshest possible raw tuna sliced into 1/4-inch slices across the grain.

If very fresh raw tuna isn't available then fresh raw salmon or very rare grilled sirloin steak make good alternatives. Raw tuna is a bright consistent red colour with no sign of softness, browning, dryness and must smell clean and fresh with no trace of a fishy odor.

Place sliced tuna on top of salad portions and drizzle remaining dressing on top of salad.

Garnish with Daikon radish sprouts or additional cilantro.

St. Andrew's holds auction tomorrow

St. Andrew's United Church, at the corner of Mountainview Rd. and Sinclair Ave., hosts its seventh annual Community Auction, tomorrow (Saturday).

Doors open at 9:30 a.m. with the auction beginning at 10 a.m. Free admission. Terms are cash or VISA with reserve bids on some items.

Items on the block include golf games, homemade crafts, sports tickets and gourmet dinners to cottage escapes, day trips and babysitting services.

Babysitting services will be provided.

Proceeds from this auction will go to support the church's community outreach projects.

For more information call 905-877-4482 or visit www.standrew-suc.ca to view the auction list.

Books, toys wanted

Canadian Federation of University Women— Georgetown will hold its Annual Used Book and Toy Sale on April 22 at St. George's Anglican Church, 60 Guelph St. in Georgetown, from 9 a.m. to 3 p.m. Drop off locations for book donations are: Georgetown Library, Young's Pharmacy, Johnson Real Estate (located in the mall) and Shoppers Drug Mart in both Acton and Georgetown South.

Please no text books, encyclopedias, Readers' Digest or puzzles. All proceeds go to local scholarships.

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