

RECIPES

Ramos Fizz

Ingredients

1 1/2 ounces Alamere London Dry Gin
 1 ounce heavy cream, or heavy cream alternative
 1/2 ounce fresh-squeezed Meyer lemon juice
 1/2 ounce simple syrup
 1 ounce aquafaba
 Freshly grated nutmeg
 Small orange wheel, sliced halfway through

Directions

Combine all liquid ingredients in a cocktail shaker with ice. Shake until it's frothy and cold, and then strain into a chilled cocktail glass. Hang the orange wheel on the rim of the glass using the cut slit, and dust with nutmeg.

Note: Meyer lemons have a slight orange flavor, which works better in this drink than either the traditional orange flower water or straight orange juice.

Whiskey Sour

Ingredients

1 1/2 ounces Unsinkable Rye Whiskey
 3/4 ounce fresh-squeezed lemon juice
 3/4 ounce fresh-squeezed lime juice
 3/4 ounce simple syrup
 1 ounce aquafaba
 2 Tempus Fugit candied cherries

Directions

Combine all liquid ingredients in a cocktail shaker with ice. Shake until cold and foamy. Strain into a chilled coupe glass. Skewer cherries with a long wooden pick — long enough to traverse the serving glass — and place across the top.

Note: Aquafaba foams more easily than egg white when it's cold, so there's no need to add a "dry shake" (without ice) before assembling.

Tempus Fugit is a spirits import company known for its eclectic products. Long located in Petaluma, it now calls Novato home.

Sloe Gin Fizz

Ingredients

2 ounces Spirit Works Sloe Gin
 1/2 ounce Luxardo Maraschino liqueur
 1 1/2 ounces fresh-squeezed Meyer lemon juice
 1/2 ounce simple syrup
 1 ounce aquafaba
 Splash of sparkling water
 2 Luxardo cherries

Directions

Combine the first four ingredients in a cocktail shaker with ice. Shake until cold and foamy. Strain into an ice-filled serving glass and top with soda water.

Skewer cherries with a long wooden pick — long enough to traverse the serving glass — and place across the top.

Note: Sloe gin is not made with gin. Instead, it's a liqueur made from the fruit (or berry) of the blackthorn bush, a relative of the rose, which is more commonly called the sloe.

Luxardo Italian cherry products are now imported by Hotaling and Co., the company formally known as Anchor Distilling. The ruined stone steps of Richard Hotaling's stately Marin mansion — the only thing left — are located in San Anselmo, just past the entrance to San Domenico School.

Barfly

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It has long been a staple in vegan cooking, especially for desserts, everything from chocolate mousse to lemon meringue.

A 15-ounce can of garbanzo beans will yield about 5 ounces — give or take — of liquid equivalent to about four eggs. A typical can of garbanzo beans costs about \$1, and can be had for much less if purchased in bulk, which means that it was

already far more cost effective than the egg ever was.

And that's just for the liquid, not to mention that you also have the beans, too.

As an added bonus, aquafaba has a better shelf life than eggs and has a much, much lower threshold for salmonella contamination, all of which just goes to show you that sometimes a shortage — artificial or not — can lead you to a better adaptation.

To that end, I offer three traditional egg

white cocktails reimagined with aquafaba. All have been localized for your consumption.

Jeff Burkhart is the author of "Twenty Years Behind Bars: The Spirited Adventures of a Real Bartender, Vol. I and II," the host of the Barfly Podcast on iTunes (as seen in the NY Times) and an award-winning bartender at a local restaurant. Follow him at jeffburkhart.net and contact him at jeffbarflyJJ@outlook.

COOKING



COURTESY OF JUDY KIM — MANDOO CLUB

Judy Kim will teach how to make Korean dumplings next month at the Marin Art and Garden Center in Ross.

Make dumplings at Marin cooking class

By Leanne Battelle
 IJ correspondent

Marin Art and Garden Center will host an immersive garden-to-table Korean dumpling cooking experience from 5 to 7 p.m. March 27, where participants will learn the art of making traditional mandoo (Korean dumplings) filled with ingredients harvested from Marin Art and Garden Center's edible garden.

Led by Korean cooking instructor Judy Kim, the workshop takes participants through each step of

the process, from making dough wrappers to chopping, seasoning and mastering professional folding techniques. Meat and vegetarian options will be available, and attendees will sit down to enjoy the freshly made dumplings before taking home recipes and extras to share.

The evening begins in the edible garden with a welcome spritz, followed by a selection of freshly picked vegetable crudites served with Korean fermented dipping sauces.

Marin Art and Garden Center is at 30 Sir Francis

Drake Blvd. in Ross. Find more about its programming, exhibitions and events, or sign up for the workshop (\$160), at maringarden.org or by calling 415-455-5260. For more about Judy Kim and her Korean cooking classes and team-building events, visit mandoo.club.

Leanne Battelle is a freelance food writer and restaurant columnist. Email her at lj.battelle@gmail.com with comments and find more local food news at therealdealmarin.com.

QUICK FIX



PHOTO BY LINDA GASSENHEIMER

Here's how to make this Lemon Garlic Chicken with Broccolini and Orzo.

Lemon Garlic Chicken with Broccolini and Orzo

By Linda Gassenheimer
 Tribune News Service

Using thin chicken tenders for this recipe cuts meal cooking time to 10 minutes. A touch of lemon juice brightens the garlicky sauce for this dish.

I added broccolini to orzo for a simple side dish. Broccolini is similar to broccoli but has smaller florets and is sweeter than broccoli. It also cooks faster. Orzo is rice-shaped pasta that works well in this recipe.

HELPFUL HINTS » Four crushed garlic cloves can be used instead of crushed garlic.

Any short cut pasta such as elbow or penne can be used instead of orzo.

Broccoli can be used instead of broccolini.

Cut chicken lengthwise if it is more than 1/2-inch thick.

COUNTDOWN » Prepare all the ingredients.

Place water for orzo on to boil.

Make chicken. Boil orzo.

Microwave broccolini. Drain orzo and add broccolini.

RECIPE

Lemon Garlic Chicken

INGREDIENTS

1 tablespoon butter
 2 teaspoons canola oil
 2 teaspoons minced garlic
 3/4 pound chicken tenders cut to 1/2-inch thick.
 Zest from 1 lemon
 1 tablespoon lemon juice
 Salt and freshly ground black pepper

DIRECTIONS

Add butter to a medium-size nonstick skillet and cook until it starts to turn brown. Add the oil and garlic. Add the chicken and saute 3 minutes. Turn chicken over, cover with a lid and saute another 3 minutes. A meat thermometer should read 160 degrees. Divide in half and place on two dinner plates. Add zest and lemon juice to the sauce in the skillet. Add salt and pepper to taste. Spoon sauce over the chicken. Reserve skillet

for the broccolini. Per serving: 305 calories (44 percent from fat), 14.8 g fat (4.9 g saturated), 5.7 g monounsaturated, 142 mg cholesterol, 38.8 g protein, 2.5 g carbohydrates, 0.2 g fiber, 139 mg sodium.

Broccolini and Orzo

Yield 2 servings

INGREDIENTS

1/2 pound broccolini, cut into 1 to 2-inch pieces, about 4 cups
 1/4 pound orzo, about 3/4 cup
 2 teaspoons canola oil

DIRECTIONS

Place a large saucepan 3/4 filled with water on to boil. When rapidly boiling add the orzo and boil 8 minutes. Meanwhile, place broccolini in a microwave safe bowl. Cover with a plate or plastic wrap. Microwave on high 3 minutes. Add to the reserved skillet and saute over medium heat for one minute. Drain orzo and add broccolini and oil. Toss well. Add salt and pepper to taste. Serve on the dinner plates with the chicken.

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