



The Cork & Fork

AIWF Monterey Bay Quarterly Newsletter

Winter/Spring Issue 2016 • Vol II, Issue 1

Editor/Designer: Amy J McDonald

PRESIDENTS WELCOME

Dear AIWF Members & Readers

Welcome to the new AIWF! 2016 begins a new era for our organization as we started our new non-profit status and are responsible for our own membership, billing, website, scholarships and programs. We are sure that there will be some hiccups along the way but please be patient as we work out the details of membership renewals, website revisions and accountancy. All 2016 memberships will be pro-rated in anticipation of yearly memberships being due on January 1, 2017. Please do not hesitate to contact our Membership Committee if you have any questions or concerns: Amy McDonald – amyjow@sbcglobal.net or Mary Chamberlin – mchamberlin1@earthlink.net

Several events have occurred recently with the Holiday Party at Rancho Cielo being an excellent way to finish 2015. In January, Mary hosted the first of six "History of Food" potluck dinners which we are really looking forward to presenting to the membership over the next few years. We are very proud to have organized a Days of Taste® food educational event for the 4th and 5th graders at Robert Down School in Pacific Grove and your President even dressed up like a chicken! Several events are coming up in March and April including a book club on 3/14, a Restaurant Rendezvous event at Mundaka on 3/17 and a sparkling wine event in April.

We also have added four new Board Members. So please welcome Maria Finkle, Gabe Georis, Catherine Fallis and Deborah Etienne to our Board! Please keep attending our events and support AIWF as we move on to our next chapter of wine and food education in the Monterey Bay and Central California!

AIWF Monterey Bay Co-Chairs

Evan Oakes & Sal Gargone

UPCOMING 2016 EVENTS CALENDAR

February 24 – RSVP Today

Gathering of the Disciples &
Les Dames Escoffier
Monterey Peninsula Country Club
Details Enclosed

March 14 – RSVP by 3/7/16

AIWF Book Club
Host - Maria Finkle
Details Enclosed

March 17 – Save the Date

Restaurant Rendezvous
Mundaka - Carmel
Details to come via Email

Event details will also be sent to AIWF Members and Opt-in Mailing List as they are updated. To signup click here: [Newsletter Signup](#)



AIWF Monterey Bay

PO Box 1858

Monterey, CA 93942

(831) 624-0830

[AIWF Monterey Bay Website](#)



AIWF MONTEREY BAY'S CULINARY SCHOLARSHIP PROGRAM

AIWF Monterey Bay Scholarships for Study in 2016

The American Institute of Wine & Food (AIWF) is a national non-profit educational organization established in 1981 by the late Robert Mondavi, the late Julia Child and others to promote a forum for the study and enjoyment of gastronomy. The AIWF is dedicated to advancing the understanding, appreciation, and quality of wine and food through fun educational experiences in support of its Days of Taste® and Scholarship programs.

The Monterey Bay Chapter of The AIWF awards scholarships for the pursuit of culinary arts and enology/viticulture in full or part-time accredited continuing education programs. The scholarships typically range from \$1,000 to \$5,000, and the funds do not need to be repaid. All schools must be accredited and offer continuous relevant hands-on, in-person experience. Since the money for the scholarships is raised by the Monterey Bay Chapter, scholarships are only awarded to people who are connected to Monterey area by school, work, or recent involvement in food or wine in the area. The scholarship money may be used for study within or outside of Monterey County.

For more information on [AIWF Culinary Scholarships](#) visit our web page or contact:

Scholarship Committee AIWF Monterey Bay c/o Mary Chamberlin
PO Box 1858 Carmel, Ca. 93923 • Phone (831) 624-0830

SUPPORTING RANCHO CIELO DRUMMOND CULINARY ACADEMY



Academy Dining Room - A casual, friendly setting provides the backdrop for a wonderful dining experience for you at the hands of our student trainees. Under the direction of Certified Executive Chef, Paul J. Lee and Chef Zac Wilson the Drummond Culinary Students prepare and serve the meals. Serving "real customers" is the best way to prepare our students for successful careers in Monterey County's Hospitality Industry.

The Academy Dining Room is open for dinner every Friday night with seatings available anytime between 5:30 and 7:30 pm. We will not rush you – your table is yours for the evening. Reservations are required and can be made either by phone or by submitting this form up to two weeks in advance. For your next group party, banquet or business meeting, contact our banquet manager up to one year in advance. [Learn More](#)

Reservations can be made by calling 831.444.3521 or to make your reservation online click [here](#). [Menu & Pricing](#)



AIWF MONTEREY BAY'S DAYS OF TASTE® AT PACIFIC GROVE ROBERT DOWNS ELEMENTARY SCHOOL

"The Incredible Edible Egg"

DAYS OF



TASTE

The American Institute of Wine & Food (AIWF) "Days of Taste®" program and luncheon was held February 9th and 10th at Robert Downs school in Pacific Grove.

Eighty-five 4th & 5th graders assembled to learn about the Incredible Edible Egg and

enjoyed a lunch of egg salad sandwiches, chicken noodle soup and assorted cookies. The menu items were donated by Chef Tim Wood (Carmel Valley Ranch), Chef Matt Bolton (Clement-Intercontinental Monterey) and Costco. Multiple compliments, such as: "this is the best soup I've ever tasted," were overheard by the teachers and volunteers.

Interacting with the schoolers, donned a Big Bird costume adding to the fun and camaraderie of the unique event.

Local egg farmer and educator, Mike Weber, spoke on about everything you might want to know about the ubiquitous egg. After his very informative talk, and a Q&A session with the children, a written quiz tested their newfound knowledge. Proud of their test results, the delicious lunch and BIG fun with Big Bird, the children and teachers look forward to "Days of Taste®" return, hopefully in the near future.

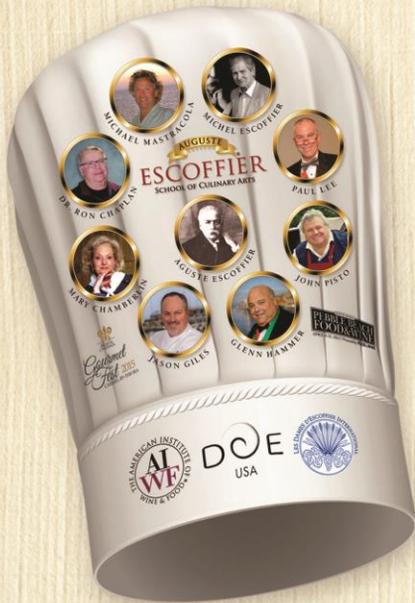
A special thank you Lois Hines, Marilyn Post, Michele Axley, Chicken Evan Oakes, Carl & Charlotte Muia, Sheila Wilson, Mel Kleb, Tim Wood of Carmel Valley Ranch, Matt Bolton of Clement Monterey Intercontinental, Mike Weber The Egg Man, Carl & Donna Stewart, Chicken Cliff Reiselt and Linda MacDonald. This program was successful due to your participation and support!



Disciples of Escoffier & Les Dames d'Escoffier International
Monterey Bay Chapters
Present

*Gathering of the Disciples
& Les Dames d'Escoffier*

You are invited to the
**Disciples of Escoffier International
INDUCTION DINNER & WELCOMING**
of MICHEL ESCOFFIER from France



- When** Wednesday, February 24, 2016
- Where** Monterey Peninsula Country Club
300 Club Road, Pebble Beach, CA (Valet Parking)
- 6:30pm** Dinner by Chef Colin Moody
- Program** Disciples of Escoffier International Induction Ceremony
Les Dames d'Escoffier International
New Member Recognition
- Why** Auction proceeds to benefit a local student
interested in hospitality, wine or culinary training
- Attire** Business Attire / Black Tie Optional
- Cost** \$125 per person
- RSVP** By Thursday, February 19, 2016
- Contact** Mary Chamberlin / 831-624-0830
EMAIL mchamberlin1@earthlink.net
- Payment** Print out and fill in the RSVP on second page of
this PDF and mail to: Dorothy Johnson
P. O. Box 1858, Monterey, CA 93942

For those who cannot attend we are accepting
donations for our scholarship fund.

Disciples to be Inducted



Dr. Ron Chaplan



Chef Jason Giles



Chef Glenn Hammer



Michael Mastracola



Chef John Pisto

Les Dames to be Inducted

Catherine Fallis | Maria Finkle | Ann Hougham | Laurie Parsons | Jennifer Roux | Donna Stewart



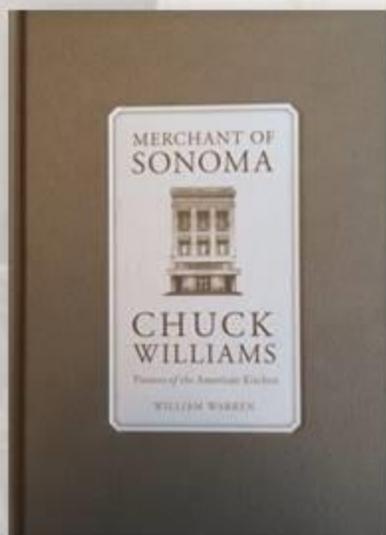
Come Join
**The American Institute of Wine & Food
Monterey Bay Chapter's Book Club**

Monday, March 14th, 2016

7:00pm

at the home of Maria Finkle
3300 7th Place, Carmel, CA

Our book will be
Merchant of Sonoma – Chuck Williams
Pioneer of the American Kitchen
by William Warren



"For over fifty years, Chuck Williams has had a profound impact on American cuisine. By introducing everything from the basic to the most sophisticated kitchen equipment for the home, he has elevated the knowledge and repertoire of cooks everywhere."

Thomas Keller
The French Laundry

Bring either a bottle of wine
or
an appetizer or hors d'oeuvre
and your favorite Chuck Williams story to share.

The book is available on Amazon or at Williams-Sonoma

This is a FREE event – RSVP by March 7, 2016

**RSVP: Rachel Mueller (831) 625-3425 or
email: rmuellerbigsur@cs.com**



CHANNELING JULIA - JULIA CHILD'S PROVENCE HOME WILL BECOME A COOKING AND YOGA RETREAT



Back in November, Julia and Paul Child's Provence home, which they nicknamed La Pitchoune (the little one), went on the market, and for a brief moment, countless Julia fans day dreamed about moving to the house where Julia's kitchen is still fully intact—tall cabinets, pegboard-covered wall and all.

Makenna Johnston was one of those people. Then, the Paris terror attacks happened and "I started thinking about how Julia Child was a total peacenik," Johnston told *Boston Magazine*. "She worked for the government, and the best word from back then is she was very democratic. She was very involved in improving communities through food."

Johnston gathered investors and put in a bid on the house, which she will close on next month. She and her wife, Yvonne Johnston, plan to turn the home into "a cooking retreat with excursions in yoga," Johnston says. "The focus is on cooking French food, for sure, and really, on the Julia Child way of cooking: The no-holds barred, 'Look at that omelet!' style of cooking... Our goal is to really take out some of the anxiety that comes with big messes, especially for new-ish cooks."

The pair will start welcoming guests as early as May, but cooking lessons won't start until 2017. When they do, they won't be the first cooking classes in the house. Kathie Alex, who purchased the home in 1993, ran a cooking school there. "It was important to her that it remain a cooking school," says Johnston. [Read Full Article](#)



PLANET GRAPE'S GUIDE TO ENJOYING CHAMPAGNE

by Master Sommelier & AIWF Monterey Board Member
Catherine Fallis, aka grape goddess®

Storage

Store Champagne in a cool, dark place away from heat, light, vibrations and severe temperature variations. Champagne is ready to drink upon release, and, for the most part, does not improve with age. Bottles do not need to be stored on their sides.

Chilling

Before serving, chill the wine well but do not freeze it. Place the bottle in a bucket filled with ice and just enough water to make a "thick soup" for 30 minutes. Better yet, always keep a chilled bottle in the fridge just in case.

Opening

The pressure in a bottle of Champagne is equivalent to that of a bus tire, or about 90 pounds per square inch. Slant the bottle at a 45 degree angle away from guests. Put a thumb on the cork, untwist and loosen the wire muzzle.

Grasp the cork firmly, twist the bottle slowly and let the pressure help ease out the cork while maintaining greater pressure on it. A maiden's sigh is the sound to aim for, not a loud pop.

Sabering

In times of triumph French officers under Louis XIV, and later, Napoleon's gallant soldiers – the Hussars – opened Champagne with a strong blow from their swords. Napoleon is known to have said, "*Champagne! In victory one deserves it; in defeat one needs it.*" The tradition continues, though French cavalymen often practice on beer bottles first. Once they have mastered the technique, they show their skill by riding at full gallop past ladies holding up bottles of Champagne for them to saber. This is a spectacular start to weddings, feasts, formal dinners, and other special occasions. The author is a professional sabreuse – [check it out here](#):

Service

Serve in tall flute or tulip glasses at a temperature of 42-47 degrees or to your liking. Pour a small amount into the glass, allow the bubbles to liquefy, then top up to about 2/3 full. An interesting custom involves drinking Champagne from a lady's slipper or high-heeled pump.

If you enjoy coupes, by all means use them. Gas will dissipate much more quickly, but in this case the taste of the base wine comes to the fore.

What to do with Leftovers

Champagne stoppers are the only way to fully protect the gas. Interestingly, some Champagnes taste fuller and more mellow the next day.

For my latest Champagne and sparkling wine reviews, please visit

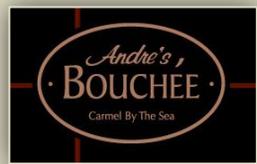
http://winereview.planetgrape.com/category/sparkling_wines/



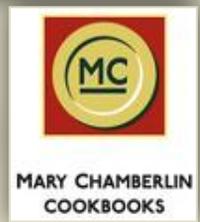
AIWF MONTEREY BAY MEMBERSHIP

BUSINESS MEMBERS

We would like to acknowledge and thank our Business Members who support our Chapter: **“Click logos” to learn more about these businesses**



BUSINESS MEMBERSHIP
 Last Year The AIWF Monterey Bay Chapter developed 2 “new” business membership categories:
[“The Wine Cellar”](#)
[“The Dining Table”](#)
 To learn more contact Mary Chamberlin at (831) 624-0830



NEW MEMBERS

AIWF Monterey Bay is please to announce the following New Members:

Dirk & Deborah Etienne
 Catherine Fallis
 Gabe Georis

Glann Hammer
 Pamela Jones
 Mary Jo Lefko

James & Linda Riggio
 Alan Vavrin
 Alan & Helayne Williams

To become a member of The AIWF [CLICK HERE](#)



MEET YOUR AIWF MONTEREY BOARD OF DIRECTORS

Board Members In Alphabetical Order

Michele V. Axley (Restaurant Rendezvous)



Michele Axley is a freelance journalist, community volunteer, restaurant consultant, cookbook researcher and food judge.

Education: Marymount College and El Centro College Chef's Program. Continuing education: CIA and SMU.

Journalism background: Restaurant review team, Dallas Morning News; coordinator/editor Dallas/Ft. Worth Zagat Survey and America's Top Restaurants. Editor/writer for numerous local and national magazines and publications, etc.

Culinary board involvement: IACP, AIWF, IFW&TWA, Cotes du Coeur, etc.

Community Volunteer: a founding chair of Susan G. Komen Foundation and co-chair, Susan G. Komen, 1st Race for the Cure. Committee/board

member for National Kidney Foundation, Dallas Opera, Ballet and Symphony, etc.

Awards in journalism and special restaurant fundraising award for 9-11 relief fund.

Hobbies: golf, bridge, cooking and, of course dining out.

Mary Chamberlin (Membership, Scholarship, Immediate Past Chair)



Mary is the Founder and President of Les Dames d'Escoffier International – Monterey Bay Chapter and The National Vice Chair of The AIWF National Office. She is an agent of and fundraiser for the Auguste Escoffier Foundation and Museum in Villeneuve-Loubet, France. First to be selected to the Auguste Escoffier Schools International Advisory Committee. West Coast Representative for the Disciples of Escoffier International. Additionally, Mary owned and operated for 20 years Mission Gourmet Catering, Inc., the Mission Gourmet Cooking School, and the Mission Delicatessen & Restaurant. She is the hostess of Kitchen Moments and authored 3 cookbooks. Mary's studies include: West Valley College – Restaurant Mgmt & Catering, College of San Mateo and the Univ. of California, Le Cordon Bleu in Paris, La Varenne in Paris and California Community College Credential – Valid for life, - Foods, Food Services and Related Technologies.

Deborah Etienne (Programs & Events) **NEW Member**



Deborah is an avid home cook and has a passion for food, wine and the culinary arts. She has served as a volunteer and board member with a variety of community organizations, including 10 years as a trustee for Santa Catalina School and 12 years on the California State Area Board for Developmental Disabilities. For the past 5 years, she has worked part time as a service experience analyst for an international hospitality consulting firm. Deborah is one of our newest board members and is looking forward to bringing my skills and energy to The AIWF!

Continued...



MEET YOUR AIWF MONTEREY BOARD OF DIRECTORS

Board Members Continued

Carherine Fallis (Programs & Events) **NEW MEMBER**



Nationally known Master Sommelier Catherine Fallis is a warm, engaging author, speaker, and wine advisor through her firm Planet Grape® LLC - www.planetgrape.com and Tasting Panel Lead at Planet Grape Wine Review - www.winereview.planetgrape.com. Catherine created her alter-ego, grape goddess®, to help bring wine down to earth after enduring patronizing, tedious lectures and wine snobbism on her path to a career in wine. She is the only person in the world to hold both the Master Sommelier and Advanced Certified Wine Professional credentials, and is a professional Champagne sabreuse, using her sword to open Champagne with panache and flair.

Maria Murray Finkle (Co-Secretary) **NEW Member**



Maria is a graduate of the noted Fashion Institute at Johnson and Wales University in Providence, Rhode Island. She has held top management positions in highly respected retailers, notably Saks Fifth Avenue and Wilkes Bashford. Maria won SFA's prestigious Chairman's award, and she managed Wilkes Bashford's store in Carmel By-The-Sea. Maria served as a Board Member, and was elected Board Chairwoman, for the Carmel Chamber of Commerce. Maria has served on numerous other non-profit Boards of Directors, has been an active member of the Carmel Rotary International, has been an avid supporter of Homeward Bound Golden Retriever Rescue, and a founding Officer of the Friends of Goldens. Maria is an accomplished cook and baker, and was the creative energy behind, and a proprietor, of the beloved Buon Giorno in Carmel. Maria also studied wine at the Culinary Institute in Napa Valley and further trained at a number of Italy's top vineyard and wineries.

Sal Gargone (Co-Chair, Programs)



Sal has been an AIWF board member for 10 plus years. He has had his sommelier certificate for 12 years. Currently works at Talbott tasting room when they need help. Enjoys wine, food and travel.

Gabriel Georis **NEW Member**



Gabe grew up in the restaurant business in Carmel, CA. He traveled extensively in Europe living in southern France and northern Spain working in kitchens and exploring the culinary landscape. For the past 7 years, Gabriel has owned and operated Mundaka restaurant in Carmel, serving inventive Spanish style tapas.

[Continued...](#)



MEET YOUR AIWF MONTEREY BOARD OF DIRECTORS

Board Members Continued

Lois Hines (Days of Taste® Co-Chair)



Lois has been an AIWF Board Member since 2015, having recently retired as a teacher in Elementary, Middle School and Special Education in the area. She has also served as a Volunteer for the Monterey Bay Aquarium for the past eleven years. Her lifelong interest in science, education and the culinary arts has led her to explore ways in which childhood education, the pursuit of healthy lifestyles and the support of the culinary arts as a profession may share common goals.

Amy Jo McDonald (Marketing & Membership)



Amy has over 28 years of brand marketing, advertising, public relations project management, product development, large convention management, sponsorship development and sales experience, which she developed in the produce and hospitality industries. Additionally, she has coproduced and directed world-renown, lifestyle events ,to include The Quail, A Motorsports Gathering during the famed "Concours Week" on the Monterey Peninsula. Most recently she held the Executive Director position for AIWF National Office for 5 years and is currently an independent brand marketing contractor. She is passionate about food & wine and everything the Monterey Peninsula has to offer. She is honored to be a being a bigger part of The AIWF Monterey Chapter by supporting its Culinary & Oenology Scholarship and Days of Taste® programs and its membership.

Carl Muia (Treasurer) & Charlotte Muia (Programs & Events)



Carl and Charlotte restored a mansion in West Seattle and opened a bed-and-breakfast named the Hainsworth House, and catered weddings there. Carl retired from the King County reserve police and a few years later retired from his contract engineering business, "ECA". Charlotte was a bed-and-breakfast inspector and also had a nursery business called My Green Thumb and Carl made some incredible beer. After moving to Carmel Valley, Ca, they planted an olive grove for extra-virgin olive oil and started a new business called Fattoria Muia. Charlotte also produced flavored balsamics, flavored mustards, and jams while Carl continued his custom car business from Seattle called Sheetmetal Happens. Charlotte authored a cookbook,

"Dishing It out" and started volunteering at Monterey Zoo to help wash elephants & take care of parrots. Carl took several courses at the CIA in Rutherford, Ca., made wine with a bunch of guys for 10 years and now has returned to making beer, "The Broken Hitching Post". They are both board members of AIWF & Charlotte is a board member of Les Dames d'Escoffier. They are currently in their second retirement!

Continued...



MEET YOUR AIWF MONTEREY BOARD OF DIRECTORS

Board Members Continued

Evan Oakes (Co-Chair, Programs)



Evan Oakes is the owner of Ag Venture Tours & Consulting, a local tour company started in 1997 and based in Monterey, California specializing in agricultural education, wine tasting, sightseeing and culinary education tours. Since 1992, Evan has been working as an agricultural scientist for the University of California Cooperative Extension office in Salinas, California conducting research in vegetable and wine grape production. He continues to be a private agricultural consultant in Monterey County for the University of California. He is also interested in becoming a travel writer. Evan has agriculture degrees from both the University of California, Davis (BS) and Fresno State University (MS) with a specialty in viticulture (grape growing). Evan spent two years in Victoria, Australia working for a large vineyard and winery before moving to Monterey County.

Albino Romero (Central Valley Chair)



Albino graduated from the Institute of Technology Fresno as a Culinary Specialist, University of Phoenix – BS in Administrative Health and Fresno City College with an Associates of Science Degree in Surgical Technology. He is owner and Executive Chef of Al's Catering Company. Originally a Texas native, developing products with Latin ingredients, marketing his own variations of roasted salsa, incorporated this base with nopales grape skin and habanero peppers. Catered food utilizing serve-safe food handling techniques, catering menus for special occasions and casual events. He has previous experience in surgical instrument sterilization and assisting medical doctors in surgical procedures. Albino belongs to the Central California Hispanic Chamber of Commerce, Clovis Chamber of

Commerce, Fresno parks & Recreation, Mega 97.9 radio station, San Joaquin Winery and Fresno Rotary Club

Sheila Wilson (Co-Secretary & AIWF MOB's Chamber of Commerce Representative)



Sheila has been involved with AIWF for more than a decade; it all started with learning a colleague who was going to a cooking class. She is a 25 year local Real Estate Agent with Sothebys Realty in Carmel. But, she was also a mom who loved cooking. Sheila was at the next Cooking class at Mary Chamberlin's, and she started falling in love. Soon she was a member, got involved, and joined the Board. Sheila loves the people, the events, and the wonderful food and wine experiences, but mostly she loves the friendships that have evolved.



AIWF MONTEREY ADVISORY BOARDS

INDUSTRY PROFESSIONAL ADVISORY BOARD

Darryl Griffith – Pebble Beach Company

Jacques Melac – Sommelier

Cal Stamenov – Executive Chef Bernardus Lodge

Bob Stone – Commercial Photographer

Robert Wecker – The Wecker Group

MONTEREY CHAPTER ADVISORY BOARD

Rachel Mueller – AIWF Monterey Book Club

Kimberly Briggs – Pebble Beach Company

Marilyn Post – AIWF Monterey Chapter Days of Taste® Co-Chair

ADDITIONAL KEY MONTEREY CHAPTER SUPPORT

Dorothy Johnson – Recording Secretary/Bookkeeper

Carol Hilburn – Fenton & Keller, Non-Profit Attorney



Save the Date

Meals on Wheels
 Monterey Peninsula
Women Who Care
 Woman of the Year 2016

Chef Mary Chamberlin

Meals on Wheels
 Of the Monterey Peninsula
 700 Jewell Avenue
 Pacific Grove, CA 93950
 Tel: (831) 375-4454
 Fax: (831) 375-9887
 Website: www.mowmp.org



Join Meals on Wheels in honoring
Chef Mary Chamberlin
Women Who Care
 Woman of the Year 2016
 Kickoff Luncheon
 Sunday June 5, 2016

Ferrantes atop the
 Monterey Marriott
 350 Calle Principal
 Monterey, CA

To reserve tickets, call 831/375-4454 x 19

Chicken Coriander

Submitted by Charlotte Muia

- 6 boneless, skinless chicken thighs
- 1/2 cup melted unsalted butter
- 1 small onion, diced
- 1 Tbsp coriander
- 1 1/2 teas. Salt
- 1/2 teas. chili powder
- 2 Tbsp fresh lemon juice

Gravy

- 1/2 cup pan drippings
- 2 Tbsp flour
- 1 Tbsp brown sugar
- 1/2 teas. sugar
- 1 1/4 cup water or chicken stock



Into a 9X13 baking dish put above ingredients, coating the chicken pieces. Bake at 350 degrees for 30 minutes. Remove chicken and make gravy with the pan drippings.

Gravy

Scrape the bottom of the baking dish & pour drippings into a skillet. Bring to low boil & whisk in the flour, brown sugar & salt. Slowly pour in water until it thickens. Boil 1 minute to cook out the flour taste.



Fried Goat Cheese Balls with Honey

Submitted by Amy McDonald

Canola oil or Avocado oil for frying
1/4 cup cornstarch
3/4 cup all-purpose flour
1 cup club soda
One 10-ounce log of fresh goat cheese
Honey
Chopped roasted pistachios
Freshly ground pepper
3 cups *panko* (Japanese bread crumbs), lightly crushed
Salt
1 large egg, lightly beaten



1. Cut the goat cheese log into 16 pieces and roll each piece into a ball. Refrigerate the balls on a wax paper-lined baking sheet until firm, about 10 minutes.
2. In a bowl, whisk the egg and club soda. Gradually whisk in the flour and cornstarch and season with salt.
3. Spread the *panko* in a shallow bowl. Dip the goat cheese balls in the egg batter, then dredge in the *panko*. Coat the balls again in egg batter and *panko*. Return them to the baking sheet and freeze just until firm, about 15 minutes.
4. In a large saucepan, heat 2 inches of canola or avocado oil to 375°. Working in batches, fry the cheese balls over high heat, turning occasionally, until golden and crisp, about 2 minutes.
5. Using a slotted spoon, transfer the balls to a paper towel-lined plate and season with salt. Transfer the cheese balls to a platter, drizzle with honey and sprinkle with pistachios and pepper. Serve hot.

Olive Tapenade

1 cup kalamata or nicoise olives, pitted
1 garlic clove, peeled
1 tablespoon capers, drained and rinsed
3 oil-cured anchovy fillets
Zest and juice of half a lemon
Freshly ground pepper, to taste
1 teaspoon Dijon mustard, (optional)
2 tablespoons chopped parsley, (optional)
1 to 2 tablespoons extra-virgin olive oil
1 baguette, sliced into rounds and toasted

Directions

Coarsely chop olives, garlic, capers, anchovies, and lemon zest on parchment-covered cutting board. Place chopped mixture in a bowl. Add pepper, mustard, parsley, and juice of the zested lemon, and stir in enough olive oil to bind the mixture together. Serve on baguette rounds.