



CELEBRATING 200 YEARS OF NETHERLANDS-U.S. RELATIONS

The great spice traders of the Dutch East India Company, who colonized Indonesia in the 17th and 18th centuries, carried a prized culinary tradition to their homeland: the *rijsttafel*, or rice table.

The rice table features contrasting hot and soothing dishes: rice, coconut and cucumbers "cushion" rousing ingredients like chili peppers, coriander and cumin.

Four sample dishes introduce this Dutch culinary custom, just in time for the 1982 Netherlands-U.S. bicentennial celebration of continuous diplomatic relations. And Dutch-originated DeKuyper liqueurs are the perfect taste substitute for hard-to-find Indonesian foods.

Rare Ingredients

These liqueurs contain rare and costly ingredients from around the world — including the East Indies. The company is celebrating its seafaring, trading ancestry and the Dutch-American bicentennial by sponsoring the DeKuyper Cruise, a relaxed transatlantic sailing race from Rotterdam to New York.

Start your rijsttafel with Geneva Gin, the uniquely Dutch spirit, and Beef Sate with Peanut Sauce. Sates are bite-size pieces of beef, pork or chicken that are marinated, grilled on skewers and dipped into a sauce. Peanuts and coconut amaretto liqueur make this sate sauce especially tantalizing.

Sweet and Spicy

Next, serve Chicken Curry, an exotically-spiced main dish sweetened with dried apricots and DeKuyper Apricot Brandy. Follow this dish with a hot and spicy *sambal*, served with rice or other mild accompaniments. Sambal Shrimp is bathed in a blend of coconut-almond liqueur, lemon juice and chili — as fiery as you wish!

Crisp-tender vegetables complete the rijsttafel menu. Sayur of Cucumbers is a subtle pleasure, with the sweetness of Coconut Amaretto underlying cardamom and turmeric. The Sayur can be served hot or cold, as can most Indonesian foods.



BEEF SATE WITH PEANUT SAUCE (skewered beef)

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| 1 pound beef (top round or sirloin) | 2 tablespoons lime juice |
| cut into 3/4-inch cubes | 1 teaspoon ground coriander |
| 1/2 cup chopped onion | 1 teaspoon ground cumin |
| 1/4 cup soy sauce | 1/4 teaspoon hot pepper sauce |
| 2 cloves garlic, chopped | |

In medium bowl combine beef, onion, soy sauce, garlic, lime juice, coriander, cumin and pepper sauce. Marinate in the refrigerator 4 to 6 hours. Thread meat on small wooden skewers. Arrange meat on rack in broiler pan; spoon half the marinade over meat. Broil 5 to 7 minutes. Turn skewers; baste with remaining marinade. Broil 5 to 7 minutes longer. Serve with Peanut Sauce.* YIELD: About 12 skewers.

*PEANUT SAUCE

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| 1 tablespoon vegetable oil | 2 tablespoons lime juice |
| 1/2 cup chopped onion | 3/4 teaspoon hot pepper sauce |
| 1/3 cup chunky peanut butter | 1/4 teaspoon salt |
| 1/3 cup Coconut Amaretto | |

In small saucepan heat oil; saute onion until soft. Remove from heat. Add peanut butter, Coconut Amaretto, lime juice, pepper sauce and salt, mix well. YIELD: 1 cup.

SAYUR CUCUMBERS (cucumbers with coconut sauce)

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| 1 tablespoon vegetable oil | 1/4 teaspoon grated, lemon rind |
| 1/2 cup sliced onion | 2 large cucumbers, peeled, seeded, |
| 3 cloves garlic, chopped | cut in quarters |
| 1 teaspoon turmeric | 1 teaspoon chopped fresh |
| 1/2 teaspoon salt | ginger root |
| 1/4 teaspoon ground cardamom | 1/2 cup Coconut Amaretto |
| 1/4 teaspoon pepper | |

In medium skillet heat oil; add onion, garlic, turmeric, salt, cardamom, pepper and lemon rind. Cook, stirring constantly until onions are soft. Stir in cucumber, ginger and Coconut Amaretto. Cover. Simmer 8 to 10 minutes, until cucumbers are crisp-tender. Serve hot. YIELD: 4 servings.

CURRY CHICKEN

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| 1/2 cup dried apricots | 1/4 teaspoon ground cumin |
| 1/2 cup hot water | 1/4 teaspoon ground cinnamon |
| 2 tablespoons vegetable oil | 1/8 teaspoon ground clove |
| 1 cup chopped onion | 2 to 2-1/2 pound chicken, |
| 2 cloves garlic, chopped | cut in pieces |
| 2 teaspoons curry powder | 1/2 cup Apricot Brandy |
| 1/2 teaspoon ground coriander | 1/2 cup chicken broth |
| 1/2 teaspoon salt | 2 tablespoons lime juice |
| 1/4 teaspoon pepper | 1/4 cup ground almonds |

In small bowl combine apricots and hot water; let stand at least 1 hour. In large skillet heat oil; saute onion, garlic, curry powder, coriander, salt, pepper, cumin, cinnamon and clove. Stir constantly until onions are tender. Add chicken; brown on both sides. Stir in apricot brandy, chicken broth and lime juice; spoon mixture over chicken. Cover. Simmer 20 to 30 minutes or until chicken is tender. Remove chicken to warm serving platter. Drain apricots; discard liquid. Add apricots and ground almonds to skillet; mix well. Simmer until sauce is slightly thickened. Garnish chicken with apricots. Spoon almond sauce over chicken. YIELD: 4 servings.

SAMBAL SHRIMP (chili-fried shrimp)

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| 2 tablespoons vegetable oil | 1/2 teaspoon salt |
| 1 large onion, chopped (1 cup) | 1 pound shrimp, shelled, deveined |
| 2 cloves garlic, chopped | 1/3 cup Amaretto |
| 1 slice fresh ginger, chopped or | 2 tablespoons lemon juice |
| 1/2 teaspoon ground ginger | Cooked rice (optional) |
| 2 teaspoons chili powder | |

In large skillet heat oil; saute onion, garlic, ginger, chili powder and salt, stirring constantly to prevent spices from sticking. Add shrimp; cook about 3 minutes until pink and tender. Stir in Amaretto and lemon juice; heat. Serve with rice, if desired. YIELD: 4 servings.

