

Two Tonic Lime Rickey

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| 1 oz Gin | 2 oz Water (Soda or Tonic) |
| 3 Ice Cubes | 3 sprigs Mint |
| 3 oz Vermouth | |
| 3 Limes (juiced) | |

Directions: Sauté the onions in olive oil till translucent. Add pieces of chicken, sauté until brown on all sides. Add the tomatoes, the chicken stock and wine. Add the parsley sprigs, thyme, salt, pepper, bay leaf, and garlic. Simmer covered for 1 hour. Melt butter in a saucepan and sauté the mushrooms until tender. Sprinkle with lemon juice. Remove the chicken pieces from pot and arrange them in a dish. Strain the sauce. Add mushrooms to sauce and pour over the chicken. Garnish.

Servings: 1

Vegetarian White Chili

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| 4 lb Robust White Beans | 12 cups Vegetable broth |
| 2 medium Onions, chopped | 2 cans chopped Green chilies |
| 1 stalk Celery, chopped | 6 tsp diced Jalapeno peppers |
| 2 diced Tomatoes | 4 cups Cheddar cheese, grated |
| 4 cloves Garlic, minced | |

Directions: Pound chicken breast to 1/2 inch thickness. Season with salt and pepper. Place 1 cheese slice and 1 ham slice on each breast. Roll up each breast using toothpicks to secure. Dredge each in flour, then dip in egg and finally in bread crumbs. Place seam side down in greased baking dish. Bake at 350 degrees for 35 minutes until juices run clear. Meanwhile, in a saucepan, combine broth and whipping cream; season to taste (salt, pepper, garlic, oregano). Simmer on low stirring until thickened; Pour over chicken.

Servings: 2

Mixed Green Salad

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| 1 firm Endive | 6 tsp Pepper |
| 1 tsp Salt | 1 TBSP Olive Oil |
| 2 bunches Scallions | 1 Lemon, juice of |
| 4 TBSP Feta, crumbled | 15 Greek black olives |

Directions: Cook noodles according to package directions and drain. In large skillet, melt butter in a large skillet over low heat; sauté mushrooms. Blend in flour, stirring until smooth. Gradually add broth, milk, pimiento, salt and pepper, stirring constantly until sauce is thickened. In a buttered 2 1/2-quart dish, combine noodles, chicken and sauce. Sprinkle Parmesan cheese over top. Bake 20 to 25 minutes in a preheated 350 degree oven.

Servings: 3

Funnel Cake

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| 3 cups Water | 2 tsp Salt |
| 3 cups Flour | 3 medium Eggs |
| 6 TBSP Butter | 2 cups Cooking oil, for frying |
| 5 TBSP Brown Sugar | |

Directions: Mix mustard, ginger, cumin, coriander, turmeric, lemon juice and chili powder. Add tomato paste and oil, mixing well to form a smooth sauce. Add remaining oil and stir in yogurt. Prick drumsticks several times with a wooden pick and place in a shallow glass dish. Pour marinade over drumsticks. Cover and marinate in refrigerator. Preheat broiler. Arrange drumsticks in a broiler pan and cook 30-35 minutes, turning and basting frequently to ensure even browning and cooking. Garnish and serve hot.

Servings: 4

Hot Saffron Rice

3 tsp crumbled Saffron threads 4 cups Water
2 cups Rice
3 Cardamom pods

Directions: In a large food storage bag, combine the flour and salt and pepper; shake to blend well. Pour the milk into a wide shallow bowl. Heat 2 to 3 inches of shortening in a deep heavy skillet over medium heat. Dip the chicken pieces into the milk then place in the bag and shake to coat evenly. Arrange the chicken pieces in the fat. Cook the chicken until outside is golden brown and crisp, about 15 to 20 minutes, turning once to brown both sides. Reduce heat to 350 degrees and wait until cooked through golden brown, about 15 minutes longer.

Servings: 5

Spicy Ears of Corn

3 tsp Salt 3 tsp Red pepper
2 ears Corn
1 TBSP Butter
2 tsp Lemon juice

Directions: Place chicken in a large pot with onion, carrots, celery and peppercorns; add water to cover. Cover pot and bring to a boil; reduce heat and cook for about 90 minutes, or until meat is falling off of the bone. Remove chicken, let cool and shred or chop the meat.

Servings: 6

Collard Greens

3 lbs Collard greens 1 teaspoon Lemon juice
2 cloves Garlic
3 TBSP Pepper
4 TBSP Vegetable oil

Directions: Clean chicken and cut into serving pieces. Fry in oil and set aside. Boil clams and set aside with the liquid. Partially cook the rice. Sauté garlic, onions and chicken. Add the tomato paste, paprika, sweet pepper and the water from the clams. Add the rice and simmer to completely cook the rice and the liquid almost evaporated. Add the rest of the ingredients and continue to cook over low heat until all the liquid has evaporated. Add salt and pepper to taste.

Servings: 7

Eager Beaver

2 oz Kahlua
1 oz Vodka
1 Ice cube
1 oz Dry gin

Directions: Make cream sauce from butter, flour and milk. Add soup, mayonnaise, Worcestershire sauce and nutmeg. Mix well. Add sherry. Stir in cream. Place broccoli in baking dish, top with chicken. Cover with sauce. Sprinkle top with bread crumbs and Parmesan cheese. Bake at 400 degrees for 30 minutes.

Servings: 8