

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

