

## CHICKEN

*Continued from Page 1B*

I even forgot to add the shredded Monterey cheese, and nobody complained. It tasted just right the way it was. It was light and delicious.

For my last dish, I made Szechuan Noodles with Chicken, a rotisserie version of a familiar Chinese staple (at least in American restaurants of the 1980s).

I occasionally make a version of this dish that I absolutely adore, but then I saw that Ina Garten had a vegetarian recipe that was a bit more complex in ingredients and flavor. I've learned that you can usually trust Ina Garten, so I decided to try it.

Among the many ingredients are six cloves of garlic and ¼ cup of ginger. I was taken aback when I saw those amounts; even for a full pound of spaghetti, that is an awful lot of garlic and ginger. But then I looked at some of the reviews of the dish, and the few that were negative all complained that it was bland.

I'm guessing the people who didn't like it skimmed on the garlic and ginger, and maybe on the other ingredients, too. When prepared as directed (with a couple of minor changes by me, such as adding chicken), this is a powerfully flavored recipe to keep and serve to your friends.

You can even tell them you cooked the chicken yourself.

### CHICKEN TORTILLA SOUP

Yield: 6 servings

- 1 tablespoon vegetable oil
- 1 small onion, diced
- 2 tablespoons minced garlic
- 2 jalapenos, finely diced
- 6 cups chicken stock
- 1 (14.5-ounce) can fire-roasted tomatoes
- 1 (14.5-ounce) can black beans, rinsed and drained

- 1 (8-inch) flour tortilla
- ½ rotisserie chicken, skin removed, shredded
- 2 limes, juiced, plus wedges for garnish
- 1 cup roughly chopped cilantro leaves
- 1 (8-inch) flour tortilla
- 1 avocado, pitted, sliced
- 1 cup shredded Monterey cheese

1. In a large saucepan, heat the vegetable oil. Add the onions and cook for 2 minutes. Once the onions have softened, add the garlic and jalapenos, and cook for 1 minute. Pour in the chicken stock, tomatoes and beans, and bring to a simmer. Simmer 5 minutes.

2. While the broth is simmering, heat a skillet. When hot, add tortilla. Cook 1 minute, until bottom is lightly toasted. Flip and cook 1 minute until lightly toasted. Remove from heat and cut into thin strips. Set aside.

3. Once the broth has simmered for a few minutes, add shredded chicken, lime juice and cilantro. Taste and season with salt and pepper if needed. Serve soup garnished with lime wedges, avocado slices, tortilla strips and a sprinkling of cheese.

— Adapted from a recipe by Danny Boone, via Food Network

### SZECHUAN NOODLES AND CHICKEN

Yield: 8 servings

- ½ rotisserie chicken
- 6 garlic cloves, chopped
- ¼ cup fresh ginger, peeled and chopped
- ½ cup vegetable oil
- ½ cup tahini (sesame paste)
- ½ cup peanut butter
- ½ cup soy sauce
- ¼ cup dry sherry
- ¼ cup sherry vinegar
- ¼ cup honey

In May of 2009 I looked at the calendar and realized that the following Friday would be a patriotic observance. Feeling that the newspaper should run an appropriate story, I gathered my courage and made a visit to then Observer editor Ted Kramer to discuss the possibility of an appropriate article on the Opinion page on that day.

He greeted me kindly and said he would be happy to answer my request but didn't specify in which way.

While then visiting a moment socially, Ted suddenly asked me why I didn't write a column for him. At the moment I couldn't think of a reason why I shouldn't do

- Dash sriracha, optional
- 2 tablespoons dark sesame oil
- 1/8 teaspoon ground cayenne pepper
- ½ teaspoon black pepper
- 1 pound spaghetti
- 1 cup red bell pepper, julienned
- 1 cup yellow bell pepper, julienned
- 4 scallions, sliced diagonally (white and green parts)

1. Remove the skin from the chicken and pull the chicken from the bones. Chop meat into small pieces, and set aside.

2. Place the garlic and ginger in a food processor fitted with a steel blade. Add the vegetable oil, tahini, peanut butter, soy sauce, sherry, sherry vinegar, honey, optional sriracha, sesame oil, cayenne and black pepper. Puree the sauce.

3. Bring a large pot of water to a boil, and cook the spaghetti al dente. Drain the pasta in a colander, place it in a large bowl, and while still warm, toss with the chicken and ¾ of the sauce. Add the red and yellow bell peppers and scallions; toss well. Serve warm or at room temperature. The remaining sauce may be added, as needed, to moisten the pasta.

— Adapted from a recipe by Ina Garten.

### ROTISSERIE CHICKEN QUESADILLAS

Yield: 3 servings

- 1 tablespoon plus 2 teaspoons oil, divided
- 1 cup onion, chopped
- ¾ cup green peppers, chopped
- 2 cups sliced mushrooms
- ½ rotisserie chicken, skinned and cut into small pieces
- 1½ cups shredded cheese, such as a Mexican blend

1. Heat 1 tablespoon of the oil in a skillet and add the onions, green peppers and mushrooms. Cook, stirring frequently, until softened, about

3 to 5 minutes. Stir in chicken and remove from heat.

2. Heat a separate skillet over medium-high heat, and add 1 teaspoon of the remaining oil, swirling it to cover the bottom of the pan. Add 1 tortilla and cook 1 minute. Remove to a separate plate, and add another tortilla to the pan. Scatter 1 cup of the filling over the tortilla, and sprinkle with ½ cup of the cheese. Place the reserved tortilla on top, oil-side up, and lightly smash together with a spatula. Cook 1 minute until bottom tortilla is nicely browned. Flip and cook 1 minute more.

3. Repeat this process with the remaining 4 tortillas to make 2 more quesadillas. Because a little oil will be left in the pan, you will only need to add about ½ teaspoon of the remaining oil for each one.

4. Cut into wedges and serve with your favorite salsa.

— Recipe by Daniel Neman

### AMY'S CHICKEN POT PIE

Yield: 4 to 6 servings

- 2 pie crusts (premade, refrigerated pie crusts are easiest)
- 1 tablespoon butter
- ½ large onion, chopped
- Salt and pepper
- 1 (12-ounce) bag frozen mixed vegetables
- 1 cup chicken broth
- 1 cup whole milk
- 1 tablespoon sherry
- 1½ tablespoons all-purpose flour
- ½ rotisserie chicken, skinned, pulled off the bone and cut into small pieces

1. Preheat oven to 425 degrees. Place 1 pie crust in a pie pan, preferably glass.

2. Melt butter in large skillet or pot. Add onion, season with a little salt and pepper, and cook until softened, 3 to 5 minutes. Add frozen vegetables and cook until vegetables are

no longer cool.

3. Stir in chicken broth, milk, sherry and flour. Bring to a simmer and cook, stirring occasionally, until thickened. Stir in chicken, taste and season with salt and pepper, if needed.

4. Pour filling into prepared pie pan and cover with other crust, pressing around the edges to seal the crusts together. Cut slits in the top crust and bake 30 to 40 minutes until flaky and golden brown. Cover edge of crust with foil after 20 minutes to avoid burning.

— Recipe by Amy Bertrand and Daniel Neman

### APPLE-FENNEL CHICKEN SALAD

Yield: 4 servings

- ½ apple, finely chopped
- ½ fennel bulb, finely chopped
- ½ small shallot, finely chopped
- 8 ounces poached, roasted or rotisserie chicken, torn into bite-size pieces
- 3 tablespoons mayonnaise
- 1 tablespoon finely chopped fresh chives
- 1 tablespoon finely chopped fresh tarragon
- 2 teaspoons finely grated lemon zest
- 1 tablespoon fresh lemon juice, plus more if needed

**Kosher salt**  
**Black pepper**

Using a fork, mix apple, fennel, shallot, chicken, mayonnaise, chives, tarragon, lemon zest and juice in a medium bowl until well combined. Season with salt, pepper and more lemon juice, if desired.

— Adapted from bonappetit.com

**THE MAIN PLACE**  
CAFÉ, GRILL, LOUNGE, HOTEL

OPEN 7AM - 10PM TUES - SAT  
**DINNER SERVED UNTIL 9PM**  
**LOUNGE OPEN TO 10PM**  
*Prime Rib every Saturday*  
**541-742-6246**  
SEE OUR MENU ON FACEBOOK

**COMFORTABLE LODGING IN THE REMODELED HOTEL**  
*Featuring Rooms with Shared Bath*  
**541-742-6245**  
**146 MAIN, HALFWAY**

**APPLIANCES & MORE**  
KitchenAid

Joy & Kristin Wilson, Owners  
2036 Main Street, Baker City  
541-523-6284 • ccb#219615

**"Locally owned and operated Retail Business Proudly providing a service that has been missing from our community."**  
**If we don't have it, Bob will find it!!**  
**Come meet our friendly staff and see what Western Steel and Supply can offer you."**

**Western Steel & Supply**  
5419626389

10218 WallowaLake Hwy  
Island City, OR

## DORY

*Continued from Page 1B*

At the time this took a great deal of courage on my behalf even though my past had been linked with the local Observer newspaper from the time I was a youthful carrier, to the days as a reporter after high school graduation, and in later adult years as a summer replacement in the old Sixth Street building and, finally, as a feature writer in the new Fifth Street plant.

There had been a gap then until after my husband passed away and my social contacts had taken up more of my time, including DAR activity.

that although I did mention that I was no longer a young reporter. He responded that something along the line of memories would be good.

Suddenly I was finally old enough to secure this coveted place and hurried home to write the first thing that came to mind, returning it to Ted within hours. As an unpaid donor I was as happy as I could be in the days when there was room for lots of articles on six days of the week before it was financially reduced to five and then the three of today.

Over the past 10 years I have served under seven different editors and those assigned to temporary duty, but the newspaper has come

out on schedule, a wonderful record even in trying times. As for Ted's patriotic article publication, he had already planned a series of such articles for that week including front pages honoring veterans on May 23, 24, 25, and 26 including Memorial Day observances with pictures. What Does a Hero Look Like? feature, the Veterans Circle at Grandview Cemetery for fallen veterans, and the Avenue of Flags.

It would all have come out that way even had I not asked for this recognition, but it was a starting point for myself some 10 years ago and I thank Ted and the other editors who have kept me on board even yet.

## FUNGI

*Continued from Page 1B*

4. Learn to identify the extremely poisonous ones so you can avoid picking them. They shouldn't be put in the same container as ones you are going to eat.

Food allergies exist for even the most common foods. Citrus, strawberries, peanuts, seafood, and milk — all of these can cause allergic reactions in people who are intolerant of them. Even mushrooms. So that is why you should sample small amounts, even of varieties known to be edible, of ones you have never tried before.

On several occasions I have been called by friends to come and share mushrooms that came up in abundance on their property. Once was field mushrooms after a long autumn wet spell. The other time it was oyster mushrooms growing on a rotting elm stump. When abundance happens, I always can the ones I can't use right away.

Canning mushrooms is quite simple. Since mushrooms don't have acid in them, they must be pressure canned at 10 pounds pressure for 45 minutes (pints, 16 ounces) and 30 minutes (for half-pints, 8 ounces, or quarter-pints, 4 ounces). Blanch them in simmering water and can the mushrooms and some of the simmering broth and a dash of salt in each jar.

I have found field mushrooms, coral mushrooms, oyster mushrooms, boletes, chanterelles, wood ears, and I have only ever found one more!

Many friendships start in the garden. It seems that the joy we experience in the miracle of plants and flowers is a joy that is meant to be shared. By nurturing plants, we nurture friendships. A bond forms when a person's life touches yours in the garden and a friendship and caring blossoms. It is an explosion that can't be stopped.

Fond memories, much laughter, sharing joy, plants, and sorrows...What a better person I am for having known

Millie, Faye, Judy, Linda, Sharon, Margie, Peggy, Barb, Glenda, Aunts Joy, Rose, Rose, Grandma, Becky, Mom, and all the rest.

### CHORES

- Break off rims from peat pots when transplanting seedlings, otherwise they act as a wick to draw moisture away from the roots.

- Easter lilies past blooming may be planted outdoors. Set the bulbs 2 to 3 inches deeper than they grew in the pot. Mulch well if frost occurs. They will bloom annually, but in mid-summer, not at Easter.

- Fertilize established roses once new growth is 2 inches long. Use a balanced formulation. Begin spraying to control black spot disease or plant roses resistant to it.

- Prune spring-flowering ornamentals after bloom finishes.

If you have garden comments or questions, please write: greengardencolumn@yahoo.com. Thanks for reading!

## THE REWARD OF BEING A DOCTOR JUST GOT BETTER

At Farmers Insurance we believe the extraordinary care you provide your patients deserves to be rewarded. That's why we offer special preferred rates for doctors. Your kindness counts. Contact a local Farmers agent to start saving today.

Personal attention. Great rates. Call now!  
541.963.8611

**Greg Blackman**  
Your Local Agent  
1430 WASHINGTON AVE  
LA GRANDE, OR 97850  
GBLACKMAN@FARMERSAGENT.COM  
https://agents.farmers.com/gblackman



**TAWNY'S TOY BOX**  
We Wrap & Ship! 1735 Main Street, Baker City • 541-523-6526

**Melissa & Doug says**  
**Come have FUN on the Farm.**  
Classic, Unique, Educational & Fun Toys for All Ages