

# SIMPLE

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- 1/4 cup mayonnaise
- 1 tablespoon whole grain Dijon mustard or spicy brown mustard (not yellow mustard)
- 1 to 2 teaspoons hot chile oil or red pepper hot sauce
- 4 ciabatta rolls (total 12 ounces)
- 8 thin slices Black Forest or other smoky ham (total 4 ounces)
- 8 thin slices havarti or provolone cheese (total 4 ounces)
- 12 thin slices peppered salami or hot capicola (total 3 ounces)
- 1/2 small red onion, very thinly sliced, well rinsed
- 1 roasted red bell pepper (bottled is fine), rinsed, sliced into 8 strips
- 8 thin slices roast turkey

## breast deli meat (total 4 ounces)

1. Mix red wine vinaigrette, olives, celery and carrots in a small dish. (Refrigerate covered up to several days.)
2. Mix mayonnaise, mustard and chile oil in a small dish. (Refrigerate covered up to several days.)
3. Split rolls in half horizontally. Remove some of the bread from the inside of the tops of the rolls. (Save excess bread pieces for another use.) Spread the mayonnaise mixture over the cut side of the bottoms of the rolls.
4. Layer the ham on the bottoms of the rolls. Top with the salami and 1 slice of cheese. Top with red onion, roasted pepper, then the second slice of cheese. Top with turkey.
5. Spoon the olive mixture over the insides of the tops of the rolls being sure to moisten

the inside well. Put the tops of the rolls in place. Wrap each sandwich well in a large square of heavy-duty aluminum foil. Refrigerate several hours or overnight.

6. Heat oven to 400 degrees. Put sandwiches (still wrapped in foil) in a single layer on a baking sheet. Bake until nicely heated through, 15 to 20 minutes. Serve hot with plenty of napkins.

## Simple red wine vinaigrette

Mix 1/3 cup extra-virgin olive oil, 3 tablespoons red wine vinegar, 2 teaspoons balsamic vinegar, 1/2 teaspoon smooth or grainy Dijon mustard, 1/4 teaspoon salt, 1/4 teaspoon thyme and several grinds black pepper in a jar with a tight-fitting lid. Shake well. Let stand at room temperature up to 2 days or refrigerate for several weeks.

## GREEN AND SPICY BROCCOLI SOUP

Prep: 15 minutes  
Cook: 10 minutes  
Makes: 6 cups, 4 servings

If desired, replace water with 6 cups low-sodium chicken or vegetable broth for a richer soup. Toasted pistachio or walnut oil tastes great here in place of olive oil or cream.

- 3 broccoli crowns, about 1 pound total, OR 6 cups small broccoli florets (12 to 14 ounces)
- 6 cups water OR low-sodium chicken or vegetable broth
- 1/2 to 1 teaspoon spicy Cajun or Creole seasoning blend (such as Tony Chachere's Original Creole seasoning blend)
- 2 tablespoons extra-virgin olive oil OR heavy whipping cream
- Crumbled cheese, such as mild goat cheese, feta

## or farmer's cheese Sliced green onions

1. Separate broccoli florets from the stems. Cut florets into bite-size pieces. You should have 4 very full cups. Slice the stems very thinly. You'll have about 2 cups.
2. Heat 6 cups water or broth to a boil in a large saucepan. Add broccoli stems and seasoning blend. Cook uncovered, 2 minutes. Stir in broccoli florets. Continue cooking, uncovered, stirring occasionally, until broccoli is fork-tender, 3 to 4 minutes. Turn off the heat. Scoop out and set aside about 1 cup of the cooking liquid — you'll use this for reheating.
3. Use a slotted spoon to transfer about two-thirds of the broccoli to a blender. (You may need to work in batches depending on the size of your blender.) Add a couple ladles full of the cooking liquid remaining in the pan to the blender. Cover with blender

lid and then place a towel over the lid to prevent hot liquid from splashing about. Puree smooth. Return puree to the saucepan with the remaining broccoli and cooking liquid.

4. Reheat soup to a gentle simmer. Add enough of the reserved cooking liquid to give the soup a light cream consistency. Season to taste with salt if needed. Serve in deep bowls or mugs drizzled with oil or cream. Garnish with cheese and onions.

Note: You can use an immersion blender to nearly puree soup. Be sure to leave some pieces of broccoli visible.

# DEER

Continued from Page 1B

• Create an uninviting entryway. Deer are creatures of habit and tend to enter your property the same way. Concentrate deer-resistant plants there. Also line your property with uninviting plants and they will tend to pass you up completely.

Keep tall grass trimmed to discourage bedding down or loitering. Pick fruit promptly and clean up rotten fallen fruit.

In the fall, till under peas, beans and corn as soon as harvest is done.

• Be deceptive. Mix confusing plant combinations together. Surround hosta and phlox with rudbeckia, hellebores and lamb's ears. Then your good stuff is guilty by association.

Deer won't leap if they can't see what's on the other side. Prevent them from having a view of your garden. Solid hedges of rugosa roses or juniper help. Terraces deter deer for the same reason.

You can surround your garden with strips of sheet metal covered with mulch. Deer dislike shaly ground.

• Use xeriscape techniques. Do more with less variety of plants. Eliminate green turf and substitute gravel paths. Use drought-tolerant plants that are tough and taste bad.

• Words of caution: starving deer forsake preferences. If deer pressure is high in your area, then more desperate

methods must be used. Repellents remind deer of predators. Use blood meal, animal scents and urine smell like predators.

Once deer adapt to your garden, they will adopt it. Combine techniques to prevent unwanted dinner guests from adapting.

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

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## CROSSWORD PUZZLER

- ACROSS**
- 1 Island near Borneo
  - 5 Cultivate
  - 8 Not bad
  - 12 Eddie's cop character
  - 13 Distinct period
  - 14 Grease gun target
  - 15 Orange peel
  - 16 Cash substitute
  - 17 Scallion kin
  - 18 Place
  - 20 Kayak
  - 21 Put up boards
  - 24 Unwilling
  - 27 Spanish article
  - 28 Pooh- —
  - 31 Atlas dot
  - 32 Existed
  - 33 Dueler with Hamilton
  - 34 Expected any time
  - 35 Smokehouse hanger
- DOWN**
- 1 Glass container
  - 2 Poles' connector
  - 3 Chimney
  - 4 Firm, as pasta (2 wds.)

**Answer to Previous Puzzle**

A	R	C	S		O	O	H	S		B	R	R	
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**110 Announcements**

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