Local & Entertainment **Favorite Chinese dishes**



Homemade Goodness By Eileen Driver

Since July is the month of my birth I decided to make this column all about my favorite foods.

Yes this means there is peanut butter involved but it's not all about peanut butter because I love other things too. I have always loved Chinese food and at my favorite Chinese buffet restaurant they have a Peanut Butter Chicken that I just can't get enough of. So I searched and searched for a recipe to make it and I have finally found one that with just a little tweaking gets me exactly what I want in a "do it yourself and save money" way, without skimping on the taste.

Peanut Butter Chicken

1 ¹/₂ lbs boneless skinless chicken (breast, thigh, combo whatever you like) ³/₄ cup milk

- 3 tablespoons creamy peanut butter 1 egg salt & pepper
- 23 cups crushed corn flakes
- vegetable or canola oil
- For Sauce
- $\frac{1}{2}$ cup creamy peanut
- butter
- 3 tablespoons soy sauce 3 tablespoons brown sugar

safe container. Microwave for 30 seconds, then whisk to combine. You can add more water if you want to thin sauce to your preference. Microwave 30 seconds more to heat thru. Set aside till ready to serve. (Can reheat if needed) Coat soaked chicken pieces

in crushed corn flakes. Cook in oil until both sides are crisp and chicken is cooked through. Serve chicken drizzled with sauce over rice and with veggies if you want, (but it's my birthday and I don't have to eat veggies if I don't want to.)

The restaurants usually cut the chicken into thin strips after cooking you can serve whole or cut either way is delicious. Just don't forget the sauce!

Another favorite of mine and a must with any good Chinese food is Crab Rangoon. I have always called them crab puffs, but either way they are yummy. Most places serve them as appetizers and that's okay, but I could sit down and eat a whole plate of just these and be happy.

This recipe is baked instead of the traditional fried just to make them a little healthier.

Crab Rangoon

- 16 oz. cream cheese soft 1 can crabmeat drained 2 green onions chopped 1 clove garlic minced 2 teaspoons worcestershire sauce
- $\frac{1}{2}$ teaspoon soy sauce 1 package wonton skins

until golden brown. Serve with sweet & sour or mustard sauce.

I'm not a really big cake eater so for my birthday "cake" I always asked my Mom to make me a Chocolate pie. I am old enough (don't ask how old) to make my own now ,but my Mom still makes them for me. So this recipe is an oldie but a goodie.

Chocolate Pie

Filling and Meringue Topping 6 tablespoons flour 2 egg whites ³/₄ cup sugar ¹/₄ cup sugar ¹/₈ teaspoon salt 1 ¹/₂ cups milk

- 2 egg yolks
- ¹/₄ cups sugar

2 squares baking chocolate

1 teaspoon vanilla 1 tablespoon butter

Mix flour, sugar and salt in top of double boiler. Add milk slowly and cook till thickened stirring often if not constantly. Combine beaten eggs and sugar, temper with small amount of hot filling.

Add egg & sugar mixture, vanilla and butter to milk mixture. Stir and cook until thick. Pour into baked pie shell.

Beat egg whites until frothy slowly adding sugar. Beat until stiff peaks form. Spread on top of chocolate filling. Bake at 350 degrees until meringue is golden brown on top. Chill and eat.

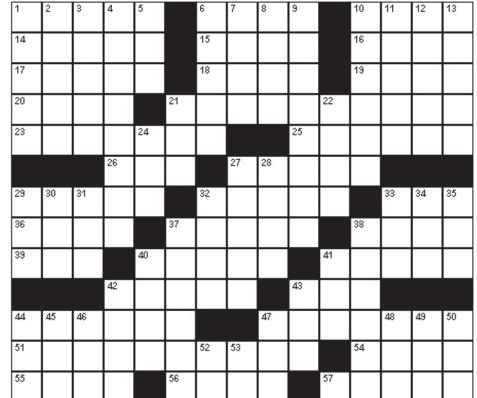
So there—you have my perfect birthday dinner. It may not be the healthiest meal I have ever had or the least expensive meal I ever made. I didn't make it all from scratch, although I could have.

Bebe's word search Fourth Of July

Find and circle all of the words that are hidden in the grid. The remaining letters spell an Abraham Lincoln quotation.

L	в	С	Е	L	G	А	Е	D	L	А	В	Ν	Т	Н	L	0	D	S
А	Е	S	Е	F	Е	W	Ρ	А	Т	R	T	0	Т	1	С	Е	Ν	Т
V	Ν	Н	0	L	D	Е	S	Ν	Е	А	Υ	G	в	T	С	0	Н	R
I.	F	S	F	0	Е	R	Т	К	Т	Е	А	Е	Ν	0	0	0	Е	E
Ν	R	Т	Е	А	Υ	в	А	Т	D	L	R	С	R	L	Μ	Е	Υ	С
R	А	R	S	Т	R	С	R	0	F	Т	Ι	А	L	А	М	С	Т	Ν
А	Ν	Е	U	S	0	В	S	А	Υ	Ρ	Т	А	S	F	А	Ν	0	0
С	К	А	0	М	Т	Н	А	0	Т	Ι	В	J	Т	R	Н	Е	D	С
E	L	Μ	Н	А	S	0	Ν	Т	0	T	Е	R	С	E	в	D	0	в
В	T	Е	Е	D	Τ	Т	D	Ν	Н	F	0	0	Ρ	E	А	Ν	0	E
А	Ν	R	Т	А	Н	D	S	S	F	Ρ	Μ	Ν	А	D	S	Е	Н	Т
R	G	S	Ι	Ν	D	0	Т	Е	Е	Е	L	S	R	0	Е	Ρ	Ν	S
в	Υ	Е	Н	Н	Е	G	R	R	D	\vee	Е	E	А	М	в	Е	0	Υ
E	А	Τ	W	0	Ι	S	Τ	Υ	Т	R	А	Ρ	D	Т	А	D	T	R
С	D	Ν	Ν	J	0	А	Ρ	0	Т	F	0	R	E	А	L	Ν	Т	0
U	Т	0	Т	Ν	S	R	Е	G	R	U	В	Μ	А	Н	L	T	А	S
Е	L	L	Н	U	Е	Μ	S	Κ	R	0	W	Е	R	I.	F	L	Ν	S
S	0	0	R	Е	D	W	Н	Т	Т	Е	В	L	U	E	Е	L	Н	\vee
Е	Н	С	М	Е	Н	Т	Ν	А	L	А	Ν	0	Т	Т	А	Ν	S	Р
BAL BAR BAS BEN BET CAK CAR CEL	ALD EAGLE CONCERTS HOLIDAY PATRIOTIC ALLOONS DECORATIONS HOT DOGS PHILADELPHIA ARBECUE DEMOCRACY INDEPENDENCE PICNIC ASEBALL FIREWORKS JOHN ADAMS RED WHITE BLUE EN FRANKLIN FLAG LIBERTY STARS AND STRIP ETSY ROSS FLOATS NATIONAL ANTHEM STREAMERS AKE FREEDOM NATIONHOOD THOMAS JEFFERS ARNIVAL GREAT BRITAIN PARADE USA ELEBRATION HAMBURGERS PARTY WHITE HOUSE				IPES													

This week's crossword puzzle



⁷/₄ cup water or to desired thickness

drizzle honey

Whisk together in large bowl, milk, 3 tbls. peanut butter and egg. Sprinkle in a few shakes of salt and pepper. Add chicken and soak for a few minutes. (This is a good time to start cooking the rice to serve with it.) While chicken is soaking put all sauce ingredients in a microwave

vegetable spray coating In medium bowl com-

bine first 6 ingredients until well blended. Place a teaspoon of filling in center of wonton fold edges over or pull them up or however you want, but wet edges to seal completely. Lightly spray baking sheet and place rangoons on baking sheet and lightly spray to coat. Bake at 425 degrees for 12 to 15 minutes or

But I figure once in a while you just have to splurge and if I can't do it on my birthday then when can I do it? My family has not always had money for a lot of presents, but have always had the tradition of getting to pick what we want for our birthday dinner. I have remembered those dinners a lot longer than presents I received.

								T
The	犯	B	aei	ŗ (UD	lre	SS
,	6							

Subscribe Today!

Name:			
Address:			
City, State, Zip:			
Email address:			
Phone:			
E-Only	Print		Print
\$29.95/yr.	(Delivery) \$39.95/yr.		(Mail) \$49.95/yr.
I	Inside Baker City City Limits Only		Outside Baker Cir City Limits Only
1. Make check payable to: Black	•	U	
2. Mail the check with this con PO Box 567, Baker City, Or	*		
To pay by credit card please	visit www TheR	akerCou	ntvPress com

44 45 46	47	48 49 50				
51	52 53	54				
55	56	57				
58	59	60				
61	62	63				
Across	61- Actress Ward;	30- Court;				
1- Toss out;	62- Not straight;	31- They loop the Loop;				
6- Realtor's sign;	63- Runs into;	32- Seniors' org.;				
10- Greek love god;	Down	33- Witticism;				
14- New Zealand ab-	1- Tennis shot;	34- Lady of Sp.;				
original;	2- Walk-on role;	35- Nasser's org.;				
15- Nautical adverb;	3- Perch;	37- Ceylon, now;				
16- Unit of loudness;	4- Apprehended;	38- Ancient city-state in				
17- Lifeless;	5- Indy area;	N Africa;				
18- Ray of light;	6- Fencing sword;	40- Ariel's predecessor;				
19- Caribbean dance	7- Corrida cheers;	41- Sine non;				
music;	8- Jump;	42- Against;				
20- Zaire's Mobutu	9- Defogger;	43- Furtive;				
Seko;	10- Ancient ascetic;	44- Foundation;				
21- Malicious;	11- Summits of build-	45- Ham it up;				
23- Hothead;	ings;	46- Wild;				
25- Detects;	12- When prompted;	47- Hospital area, info				
26- Golf prop;	13- Closes;	mally;				
27- Photo finish;	21- Deserved;	48- Trace;				
29- Use a broom;	22- Beret's place;	49- "Silas Marner"				
32- Pop singer Mann;	24- Get-up-and-go;	author;				
33- East Lansing sch.;	27- Legendary ruler of	50- Some horses;				
36- Tattled;	Crete;	52- Work like a dog;				
37- Less loony;	28- "So be it";	53- European capital;				
38- Mrs. Dithers, in	29- Thoroughfares:	57-13th letter of the				
"Blondie";	Abbr.;	Hebrew alphabet;				
39- Brillo rival;						
40 the side of cau-	S I I I I M	9 E F F				
tion;	63	29				
41- Emirate on the Per-	09					
sian Gulf;	29	S O N ₃₅				
42- Fragments;						
43- Big, Calif.;	⁴⁷ L A T ⁴⁸ ⁴⁹ ⁵⁰	B LE O U L				
44- Defile;	ម n s	s а і н з»				
47- Phonograph record;	ЯАТАЙ И	០ ៦ ៦ 🚆 🛯 ១ ១				
51- Corrective;		N A S ⁵ D L N A				
54 Howaiian part						

Ξ

Μ A

Ξ

D,

W

¥.

Ь s

Ξ ٦ A

M

Ξ

0

Я d, s Т 0

Ξ O,

8

Ξ

Т

Ξ Т Т

Ν Ξ S

Ξ

S

E M

Ξ

T.

Ξ

Я

Я

s Ξ S

ο Μ ¥ ≀

0 A M,

Я

Ξ

Т

Т

d A

в

S

54- Hawaiian port; n, S_ Μ 55- Kind; 56- It runs in the cold; s Ξ S 57- Craze; ٦ Π н 58- -Tass (Rus-A С 0

Ξ

S

Ν 0 s

Q

sian news agency); 59- Thousand: prefix; 60- Goad;