

Local

Food for football fans



Homemade Goodness
By Eileen Driver

Although I am not a football fan any excuse to have good food and good friends all together for any kind of celebration is just fine with me.

So a Superbowl party it is. That means food that can be grabbed off the coffee table while engrossed in the game and quick eating so as not to interfere with yelling at the ref and cheering at the right moves. So along with the chips and beer, of course, let's have some sliders.

Triple Pork Sliders

- 1 1/2 lbs ground pork
- 1/2 lb. chorizo, case removed
- 1/4 cup shredded pepper jack cheese
- 1 clove garlic chopped
- 1 small shallot chopped
- Salt & pepper
- 8 slices applewood smoked bacon, cooked
- 16 dinner rolls or slider buns
- 3 plum tomatoes, sliced
- Curly leaf lettuce
- Smoked paprika mayo (recipe follows)
- Smoked Paprika Recipe
- 1/4 cup mayo
- 1 tablespoon smoked paprika
- 1 teaspoon hot sauce
- Preheat a flat top grill pan to medium-high heat.
- In a medium bowl, mix ground pork, sausage,

cheese, garlic, shallot and salt & pepper.

Form the meat mixture into 16 equal sized patties. Cook the burgers for 3 to 4 minutes on each side. Remove from pan and serve on split rolls with a half slice of bacon, lettuce, tomato and smoked paprika mayo.

These delicious little bites of goodness will fill the bill in more ways than one. They will keep the fans happy and help soak up all the beer you're gonna drink after eating this next one.

Classic Buffalo Wings

- 2 lbs. chicken wings
- 2 tablespoons olive oil
- Kosher salt
- Black pepper
- 1 teaspoon garlic powder
- 1/4 cup hot sauce
- 4 tablespoons butter
- 2 tablespoons honey
- Ranch or blue cheese dressing
- Carrot sticks
- Celery sticks
- Preheat oven to 400 degrees and place wire rack over baking sheet
- In a large bowl, toss chicken wings with oil and season with garlic, salt and pepper.
- Transfer to prepared baking sheet.
- Bake until chicken is golden and skin is crispy, 50 to 60 minutes, flipping the wings halfway through baking.
- In a small saucepan, whisk together hot sauce and honey. Bring to simmer then stir in butter.
- Cook until melted and slightly reduced, about two minutes.
- Transfer baked wings to

a bowl and toss with sauce until completely coated.

Return wings to rack and broil, watching carefully, until sauce is caramelizes, about 3 minutes. Serve with dressing for dipping and vegetables.

For little nibbles throughout the game try this snack mix recipe.

Deli Snack Mix

- 4 cups crisp corn cereal
- 4 cups kettle cooked potato chips
- 2 cups lightly crushed rye Melba toast
- 4 tablespoons unsalted butter, melted
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon garlic powder
- 1 tablespoon mustard powder
- 1 tablespoon light brown sugar
- 2 teaspoons ground coriander
- 1/2 teaspoon ground allspice
- Kosher salt and fresh ground black pepper
- One 2.8 ounce can french fried onions (about 1 1/4 cups)
- 6 ounces beef jerky, cut into bite size pieces
- Preheat oven to 350 degrees. Toss the cereal, chips and Melba toast together in large bowl. Whisk butter, Dijon mustard, Worcestershire, garlic, mustard powder, brown sugar, coriander, allspice and 1/2 teaspoon each salt and pepper in a separate bowl. Pour sauce over snack mix and gently toss to coat well.
- Spread out on a rimmed baking sheet and bake until toasted and almost completely dried, 16 to 18 minutes.
- Stir halfway through
- Remove from oven and stir

in onions and jerky. Let cool completely and store in an airtight container. For up to three days.

If there is still room on the table you should add this warm, yummy, cheesy dip to your arsenal.

Super Bowl Queso Dip

- 24 oz. ground breakfast sausage
- 1 pound hamburger
- 1 large onion, chopped
- 20 oz canned diced tomatoes & green chillies
- 4 pounds Velveeta, cubed
- 1 large bag corn tortilla chips
- Cook sausage and hamburger meat in a large pot, add onion and diced tomatoes with green chillies. Add cubed velveeta in small quantities at a time, stirring until melted. Serve warm with tortilla chips. Don't forget those with a sweet tooth.

To top off all this great food you need a great sweet treat. Since you will want to spend your time enjoying the company of your friends, we are going to take a little short cut on these.

Peanut Butter Brownies

- 1 package brownie mix (of course making them from scratch is allowed)
- 1/4 cup vegetable oil
- 3 tablespoons water
- 1 egg
- 20 bite size peanut butter cups
- Preheat oven to 350 degrees.
- Combine brownie mix, oil, egg, and water in a large bowl. Stir together until well combined. Place batter in cupcake wrappers in cupcake pan.
- Once cups are 3/4 full place unwrapped peanut butter cup in the middle of each cupcake.
- Bake 30-35 minutes.

Deputies round up chickens



Photos Courtesy of the Baker County Sheriff's Office.

On December 22, 2017, Baker County Sheriff's Deputies responded to Unity, Oregon after receiving a call regarding animal neglect. The reporting party stated that the property owner had left his residence on December 15th and had not returned, leaving approximately 40 chickens unattended with no access to food or water.

After assessing the condition of the chickens, deputies applied for a search warrant, which was granted. 48 chickens were seized and transported to Baker City. Deputies contacted Best Friends of Baker, who were able to locate temporary placement for the chickens.

Best Friends of Baker, Inc. is a non-profit advocacy organization whose volunteers are dedicated to providing assistance to animals, including foster care and finding forever homes. If you are interested in becoming a volunteer, please contact Best Friends of Baker at 541-519-7387.

She isn't afraid of the big, bad wolf. But he's a little concerned about her.

When Uli's impoverished family left Russia for America, she was only ten years old. From that point on, she's been determined to make the American dream hers. When *Headline Magazine* offers the perfect story with which to launch her new writing career, Uli travels across Oregon to find out exactly how wolf and cowboy mix. As she finds her spirit guide in the wolf and her soul mate in the cattle rancher, a mysterious danger seems bent on finding her.

LOCAL AUTHOR MARY VINE!

Amazon.com

BlackLyon Publishing.com

Your favorite book store!

MED TRANSPORT INC

Advanced Life Support Inter-facility ground ambulance service
Hospital to Hospital transfers
medtransporteo.com
<https://www.facebook.com/medtransportinc/>
For emergencies call 911

The Talk of Eastern Oregon

KBKR 1490AM Baker City • KLBM 1450AM La Grande

BUY • SELL • TRADE

TRADEO

Weekday Mornings at 7AM

THE MORNING BUZZ

Local news with interviews and fun!

Weekdays at 8AM

THE LARS LARSON SHOW

NORTHWEST SHOW 12P-3P

866-HEY-LARS

LIVE & LOCAL SPORTS TALK

MON-FRI 3-6

THE Johnny Ballgame SHOW

iSpy Radio

with Mark Anderson

Keeping an eye on Big Government

SATURDAY 11AM

world gone CRAZY radio

Leo Castillo talks with guests here at home, and from around the world, about how to keep it sane.

sunday night at 8

portland trail blazers