

WITNESS HISTORY COME TO LIFE



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**DELICIOUS PORTIONS
SMOKED SALMON**

\$16⁹⁹
lb

**LARGE RAW
PRAWNS**

\$11⁹⁹
lb

Prices Good Through 09/25 - 10/01 • Fresh items subject to availability.



**Easy Fettuccine with Smoked Salmon,
Peas and Toasted Pecans**



Ingredients

4 ounces cream cheese
4 Tablespoons (1/2 stick) butter
1 Tablespoon minced garlic
1 can (12 oz.) evaporated milk
1/2 teaspoon black pepper
1/4 teaspoon salt

1 cup grated Parmigiano Reggiano
1 pound fettuccine
1 cup frozen petite peas
3 ounces smoked salmon, chopped
1-1/2 cups toasted pecan halves

Directions

In the top of a double boiler (or a large bowl set over a simmering pot of water), combine cream cheese and butter. Heat to melt, stirring occasionally. Add garlic and whisk mixture until blended. Whisk in evaporated milk, pepper, and salt until blended. Stir in 1/2 cup Parmigiano cheese and set aside.

Cook fettuccine in salted water according to package directions. During the last two minutes of cooking, add peas to boiling pasta water in pot. Drain fettuccine and peas; toss with reserved sauce. Add half the salmon and pecans, mixing gently. Serve immediately, topping each portion with a sprinkling of remaining salmon and pecans.

For a special touch, add a generous sprinkling of chopped parsley when serving this dish to brighten the rich taste of pecans and smoked salmon.