

Directions

The amount of berries you will need depends on how big your Mason jar is. This isn't something that needs to be done in a gallon-sized pickle jar (though you certainly could), but rather a small quart jar that you would use for canning or a leftover pasta jar.

Wash your berries thoroughly, then fill the jar with them. You don't need to cut your berries unless they need to be in order to fit in the jar. If your doing two or more kinds of berries, layer them evenly. Fill the jar to the brim with rum and tightly seal it. Leave it on your counter for three to five days, depending on how fruity you want it to be.

Drain the liquid from the berries using a colander and a bowl, try and get all the rum off the berries by shaking them, do not squeeze them. Put your berries in a freezer bag and freeze them for other boozy drinks or garnishes.

Clean your Mason jar of any seeds or other debris that has come off the berries. Cover the mouth with a cheesecloth about 4 layers thick then slowly pour the rum back into the Mason jar straining out any remaining seeds.

Store in your refrigerator.

Loaded layered lemonade

As a fan of fruity frozen drinks in general, this glow-up of a spiked lemonade is worthy of both your Instagram and your next vaccinated/socially distanced backyard barbecue.

You can easily make it non-alcoholic for younger guests and designated drivers by omitting the vodka and adding a bit more lemonade.

Ingredients

- Six shots of vodka, divided
- 4 cups of ice, divided
- 4 cups lemonade, divided
- 2 cups frozen mango
- 2 cups frozen strawberries



Makenzie Whittle/The Bulletin

Loaded layered lemonade.

- Lemon wedge for garnish

Directions

Blend mango with one cup of ice, one cup of lemonade and two shots of vodka until smooth. Then place in a separate container and clean the blender thoroughly.

Next blend the strawberries with one cup of lemonade, one cup of ice and two shots of vodka then place it in a separate container and clean the blender thoroughly.

Now place remaining lemonade, ice and vodka in the blender and blend until smooth. Place in a separate container.

Freeze all three mixes for 30 to 45 minutes until slushy.

Dollop the layers into glasses, evenly dividing each layer of mango, strawberry and lemonade. Garnish with a lemon wedge and serve.

Recipe: Enchiladas and 'goop'

BY PATRICK WEBB

I am always being teased by my significant other about my bachelor days in England when I made meals from leftover ingredients that may not be traditionally grouped together. That was 40 years ago but I am still doing it.

My enchilada "recipe" is quite simple and is made almost entirely with leftovers.

I like to chop and cook onion in water in a rolling boil. Sometimes I slice four onions, using one for today's dish, bagging and refrigerating three portions for later. When you cook them, be sure to put your overhead fan on — otherwise your entire house stinks. Watch your pan, because once all that water has boiled off, the blackened mess burned onto the pan means it will all need to be thrown away, including the pan.

I had a cup of leftover rice, so I mixed that in a bowl with some canned white beans that I had left over from making Navy bean soup. I added some sliced and strained black olives, and stirred it together with just a little canned enchilada sauce.

These ingredients made six delicious and filling enchiladas. I like 'em served with salsa and chips.

Enchiladas (serves two)

Ingredients

- Six 6-inch corn tortillas
- Two chicken breasts
- One can enchilada sauce
- Grated cheddar
- Half an onion, cooked
- Half can of white beans
- 1 cup of cooked rice (optional)
- Small can of chopped black olives (drain liquid)

Preparation

Bake the chicken and chop into half-inch cubes.

Mix the chicken, onion, beans, rice and olives in a bowl with half the enchilada sauce.

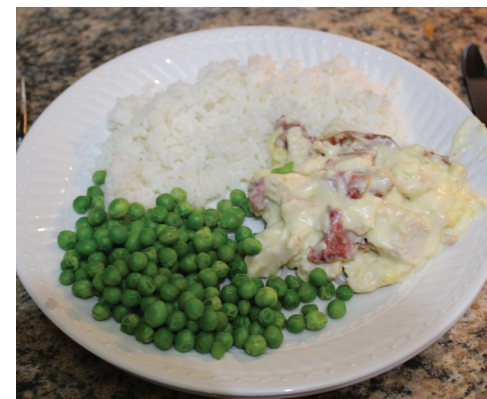
Microwave the tortillas 15 seconds to soften. Spoon the mix into tortillas and roll up.

Grate on cheddar cheese and pour remaining sauce over the top. Bake covered in a greased dish for 35 minutes, uncovering for the last 5 minutes.

Serve with a few crunchy tortilla chips, with taco sauce or salsa for taste, adding refried beans if you are truly hungry.

We call it 'goop'

Linda, my youngest sister-in-law, introduced me to this dish three decades ago. I was wary because I don't like sour cream



Photos by Patrick Webb

ABOVE: 'Goop' is a casserole of chicken and dried beef. It is served with rice and peas. **BELOW:** Two enchiladas, before being baked in an oven.



on my tacos. But once I discovered it is OK when stirred up and baked with other stuff, I became a fan.

Goop is a perfect comfort food.

Serve this over rice. I usually have frozen peas, which must have a dab of melted butter. Salt and pepper as preferred but taste it first because the beef makes the mix salty. If you heat it up later as leftovers, add a little barbecue sauce or Worcestershire sauce for extra flavor.

Goop (serves two)

Ingredients

- Two chicken breasts
- Three large spoonfuls of sour cream
- One can cream of chicken or mushroom soup
- Half a small jar of chipped beef

Preparation

Bake the chicken until cooked. Chop into half-inch cubes.

Mix soup and sour cream, add chicken pieces. Slice chipped beef, then stir in.

Bake covered in a 350 degree Fahrenheit oven for 35 to 40 minutes.

Remove the cover and bake for 5 minutes more. Serve with rice and a vegetable like peas.

Optional: add a small amount of cooked onion in the mix.

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