Directions: Wash greens and cut

out thick stems. Stack greens in a

pile, then roll up like a cigar, and

then slice. Place sliced greens into

crockpot with remaining ingredi-

ents. Cover and cook on low for 6

hours or on high for 3 hours or until

greens are tender. You can vary by

using mustard greens or kale.

Servings: 4

Asian Fire Meat

"For a great tasting beef dish from Asia, fire meat is delicious and

easy to prepare. It originates from China, offering a refreshing change from standard fare recipes. Ice cold beer is the beverage recommended

Prep. Time: 15 min.

Total Time: 3-31/2 hours

FOOD

The mission of the 'Food Section' is to provide our readers with great tasting healthy recipes and useful household information. The Portland Observer respectfully requests all comments, and/or family recipes that you would like to share with us are addressed in email to: www.foods@portlandobserver.com

Ingredients:

· 1 onion, sliced

· 2 tbsp. Vinegar

Pepper

· 1/4 cup water

with fire meat.

Serves 4 INGREDIENTS:

Original recipe yield: 4 servings

Prep Time: 15 Minutes Cook Time: 5 Minutes Ready In: 2 Hours 20 Minutes

1/2 cup soy sauce

1 tablespoon sesame oil 2 tablespoons brown sugar

1 bunch fresh collard greens

· 1 bunch fresh turnip greens

· 1 smoked turkey wing

· 3-4 cloves garlic, sliced

· 1tsp. Brown sugar twin

• 1/2 tsp. Red pepper flakes

Better Breath Pet Biscuits are

Ingredients: 2 cups rice flour 1 gether parsley, mint, oil, Tbls. activated charcoal-see Notes and egg.-Gradually add below1 tsp. Salt1/2 cup chopped dry mixture to wet mixture fresh parsley 1/3 cup chopped fresh while mixing.-Stir in enough mint3 Tbls. vegetable oil1 egg2/3 milk to make a thick, pasty cup milk.

Directions: Combine flour, char- Tablespoonfuls 2" apart onto a coal, and salt; set aside.-Beat to- greased cookie sheet.-Bake in a 400- chased in most health food stores.

dough.-Drop dough by heaping

Refreshing degree oven for 15 min-

utes.-Cool biscuits and store, covered, in the refrigerator. Notes: Store at room temperature up to 1 month OR freeze up to 1 year. Activated charcoal can be pur-

Southern-Style Crock Pot Greens

This low carb recipe is tasty and easy to make. Using the crockpot eliminates a lot of the maintenance needed to monitor greens on the stovetop.

Ingredients for life. SAFEWAY ()

Boneless! Reserve

Rancher's Reserve Angus Beef Top Round **London Broil CLUB PRICE** SAVE up to \$2.60 lb.

Seedless Grapes

SAVE up to \$1.99 lb

Boneless!

Rancher's Reserve Angus Beef Petite Sirloin Steak



Salad Blends

Boneless Whole Pork Loin Sold whole in the bag SAVE up to \$3.80 lb. Cooked Northern Shrimpmeat



CLUB PRICE

Every time you spend \$50 at your Safeway store with your Club Card in a single transaction. See store for details

3 cloves garlic, crushed · 1 large red onion, chopped ground black pepper to taste · 1 teaspoon red pepper flakes · 2 tablespoons sesame seeds 2 leeks, chopped 1 small carrot, chopped · 1 pound beef round steak, sliced paper thin DIRECTIONS: In a large bowl, mix together the with cooking oil, and heat over soy sauce, sesame oil, brown sugar, medium-high heat. Put in all of the

at least 2 hours or overnight.

Brush the bottom half of a wok up in a leaf of red lettuce.

garlic, and red onion. Stir in the meat and marinade at once, and black pepper, red pepper flakes, cook stirring constantly. The meat sesame seeds, leeks and carrot. Mix will be cooked after just a few minin the meat by hand to ensure even utes. Remove from heat and serve coating. Cover and let marinate for with rice or noodles. For Korean style fire meat, roll the meat mixture

PIUS





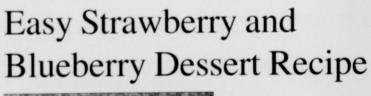




Graham Cookies









An easy strawberry and blueberry dessert recipe with raspberry sherbet and a yogurt or whipped cream topping.

INGREDIENTS:

Tropicana Pure Premium

SAVE up to \$2.98 on 2

Kendall Jackson, Chateau

St Jean or Sterling

Vintners Collection

- 2 cups fresh strawberries
- 1 to 2 cups blueberries
- · 1 to 2 teaspoon sugar, or to taste, optional · 4 small scoops raspberry or strawberry sherbet
- 1/2 to 1 cup yogurt, vanilla or Boston Cream Pie, or Whipped Topping

PREPARATION:

little sugar, if desired. In a dessert topping. dish, brandy snifter, or other glass, put a scoop of sherbet. Spoon An easy and beautiful dessert for strawberries and blueberries over any occasion!

Wash berries; hull and slice the sherbet, then top with a few strawberries. Toss berries with a tablespoons of yogurt or whipped

Repeat to make 4 to 6 servings.

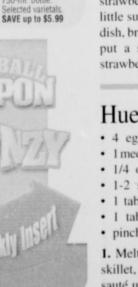
Huevos a La Mexicana (15 min 5 min prep)

- · 4 eggs
- · 1 medium sized tomato, washed and diced
- 1/4 onion, finely chopped
- 1-2 serrano pepper, chopped
- · 1 tablespoon butter
- 1 tablespoon oil · pinch of salt

1. Melt the butter with the oil in a deep skillet, add the onion and the peppers and sauté until the onion is translucent.

2. Add the tomato and the eggs, stirring constantly to prevent sticking until the eggs are done.

3. Season to taste with salt.



SAVE up to \$1.50

Safeway Juices

ons. Sales in retail quantities only. Quantities of some items may be limited and subject to availability. Not responsible for typograph-or) offers, customer must purchase the first item to receive the second item free. BOGO offers are not 1/2 price sales. If only a single

