March 28, 2007

The Fortland Observer

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 you would like to share with us. Address emails to foods@portlandobserver.com

Chicken Salad

Puffs



These pretty golden puffs are stuffed with a chunky chicken salad - flavor enhanced with the subtle sweetness of pineapple and the crunchy-goodness of celery and pecans. Perfect for any buffet.

Pastry Directions

- · In a saucepan bring water, butter and salt to a boil.
- · Add flour all at once and stir until a smooth ball forms. Remove from heat and let stand 5 minutes.
- · One at a time add eggs, beating well after each addition. Continue beating until smooth and shiny.
- · Using a rounded teaspoon drop 2-inches apart onto a lightly greased baking sheet. Bake at 400F degrees for 15-20 minutes or until golden brown.
- · Immediately after removing from the oven cut a slit in each puff (this will allow the steam to escape). Place on wire rack to cool.
- Split puffs and set the tops aside. Remove the soft dough from inside.

Pastry Ingredients

- · lcup water
- 1/2 cup real butter
- 1/2 tsp. salt
- · Icup all-purpose flour
- 4 eggs

Filling Directions

- · In a bowl combine the filling ingredients.
- · Mix thoroughly.
- · Fill puffs and replace tops.
- · Refrigerate until serving.
- 2 cups cooked chicken, finely chopped

*Note: Refrigerate leftovers

Angel-licious Cake



INGREDIENTS:

- 1 pkg. (4-serving size) vanilla instant pudding
- 1 20-oz. can undrained crushed pineapple
- 1 cup Cool Whip topping
- 1 package (10 oz.) round Angel food cake
- · 1-pint fresh strawberries

DIRECTIONS:

- · Mix dry pudding mix and pineapple with its juice in medium bowl. Gently stir in whipped topping. Let stand 5 minutes until thickened.
- · Cut cake horizontally into three layers. Place bottom cake layer, cutside up, on serving plate and top with 1-1/3 cups of the pudding mixture.
- · Cover with middle cake layer and additional one cup of the remaining pudding mixture.
- · Top with remaining cake layer and spread top with the remaining pudding mixture.
- · Refrigerate at least one hour. Top with strawberries just before serving. Store leftover dessert in refrigerator.

Asparagus Sesame Rolls

These easily prepared appetizers add a Springtime-flair of freshness to the Easter buffet, and they taste great too.



Ingredients for life.. SAFEWAY



Food **Filling Ingredients**

- 1 (8 oz.) can crushed pineapple, drained
- 1/2 cup mayonnaise
- 1/4 cup celery finely chopped
- · 1/4 cup green onions, thinly sliced
- 1/4 cup pecans, chopped
- · 2 Tbs. sweet pickle relish
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- · Salt and Pepper, to taste



Ingredients

- 12 fresh asparagus spears
- · 12 slices bread, crust removed
- 1 (8 oz.) pkg. cream cheese, softened
- 1/2 cup crumbled blue cheese
- · 6 tbs. butter or margarine, melted
- · Itbs. toasted sesame seeds

Directions

- · Trim asparagus spears to 6-inches.
- · Flatten bread with a rolling pin.
- · In a small mixing bowl beat the cream cheese and blue cheese until combined.
- · Spread over bread, top with asparagus spears and roll up tightly.
- · Roll in butter, place seam side down on a greased baking sheet.
- · Sprinkle with sesame seeds.
- · Bake at 375F for 14 to 16 minutes or until bottom is lightly browned.



The Ultimate Stuffed Mushrooms

These beautiful appetizers are a perfect complement to any meal.

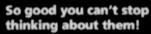
Ingredients

- 20 medium mushrooms
- 3 tbs. butter
- · 2 tbs. onions, finely chopped
- 2 tbs. red peppers, finely chopped
- 14 Ritz crackers finely crushed, equaling 1/2 cup
- 2 tbs. parmesan cheese, grated
- 1/2 tsp. Italian seasoning

Directions

- Preheat oven to 400F. Remove stems from mushrooms. Finely chop enough of the stems to measure 1/4 cup and set aside. Cover and refrigerate remaining stems for other use.
- · Melt butter in large skillet on medium heat. Add 1/4 cup chopped mushroom stems and onions and peppers and cook and stir until vegetables are tender. Stir in cracker crumbs, cheese and Italian seasoning. Spoon crumb mixture evenly into mushroom caps. Place on ungreased baking sheet.
- · Bake 15 minutes or until heated throughout. Note: Do not soak mushrooms to clean. Instead use a damp paper towel to prevent mushrooms from absorbing too much water and having the sponge effect.

Mushrooms may be stuffed several hours in advance. Cover and refrigerate until ready to serve. Uncover and bake at 400F for 20 minutes or until heated throughout.





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