The Fortland Observer

Ingredients

garlic & oregano

1/2 –cup chopped olives

· 2-Tbs. grated lemon peel

• 1-French bread baguette (12")

· 2-Tbs. chopped Italian parsley

1/2 –cup chopped red onion

• 1/2 -cup chopped roasted red peppers

1/2 –cup Greek vinaigrette dressing

• 1-(4 oz.) pkg. crumbled Feta cheese with lemon,

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

Greek Antipasto

"This can be either a

very tasty appetizer

or a light lunch."

FOOD

Directions

1. Combine feta, olives, onions and peppers in medium bowl. Add dressing and lemon peel; mix well. Cover. Refrigerate at least 1 hour or up to 24 hours prior to usage. 2. Preheat broiler. Cut baguette into 48 (1/4"-thick) slices. Place in single layer in baking pans or on rack of broiler pan. Broil 1 to 2 minutes, on each side or until lightly toasted on both sides.

3. Add parsley to feta mixture; mix lightly. Spoon 1-Tbs. of the feta mixture onto each toast slice just before serving.

Crunchy Bacon Coleslaw

"This side dish is delicious with grilled fish and cornbread."

Ingredients

- 1/2 -cup Miracle Whip
- 1-Tbs. sugar •
- 1-tsp. cider vinegar
- · 4-cups shredded green cabbage
- 1-cup shredded red cabbage
- 1/2-cup chopped salted peanuts
- · 4-slices bacon, crisply cooked, crumbled

Directions

1. Mix dressing, sugar and vinegar in large bowl.

2. Add remaining ingredients; mix lightly. Refrigerate 1 hour or until ready to serve.

Layered Nana-Nutter Treats



"The proof really is in the pudding. This easily prepared treat is delicious!"

Ingredients for life.. SAFEWAY ()





- 1-medium banana, chopped (about 3/4 cup)
- 1/2 –cup cocktail peanuts

1/2 –cup peanut butter

(* Substitute Vanilla instant pudding if desired)

1-small box chocolate flavored instant pudding*

Directions

Ingredients 2-cups cold milk

1. Pour milk into medium bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Add peanut butter; beat until well blended.

2. Spoon evenly into six individual serving cups, alternating layers of pudding mixture with layers of bananas and peanuts.

3. Refrigerate at least 1 hour prior to serving.

Slammin' Summertime Salmon



"Summer is for salmon on the grill! This sensational salmon marinade combines honey, lime, garlic and cilantro for slammin' summertime salmon."

Ingredients

- · 1-bunch cilantro leaves, chopped
- 2-cloves garlic, chopped
- · 2-cups honey
- · Juice from 1 lime · 4-salmon steaks
- · Salt & pepper to taste

Directions

1. In a medium saucepan over medium heat, stir together cilantro, garlic, honey and limejuice. Heat until the honey is easily stirred, about 5 minutes. Remove from heat and let cool slightly.

2. Place salmon steaks in a baking dish and season with salt & pepper. Pour marinade over salmon, cover and refrigerate 10 minutes. 3. Preheat an outdoor grill for high heat.

4. Lightly oil grill grate. Place salmon steaks on grill, cook 5 minutes on each side or until fish are easily flaked with a fork.

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