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

FOOD

Breakfast Coolers

Peaches 'n Cream Cooler

- · 2-cups frozen peach slices
- · 1-cup half & half · 2-12 oz. cans peach nectar, chilled*
- · 1-tsp. vanilla

Pineapple-Banana Cooler

- · 2-small bananas
- · 1-cup half & half 3-cups pineapple juice, chilled *

Orange-Banana-

- **Strawberry Cooler**
- · 2-bananas
- 2-cups orange juice · 1-cup frozen whole unsweetened strawberries
- · 1-cup half & half
- * May substitute orange juice.

Serve Mom a creamy fruit smoothie with her special breakfast.

Banana preparation:

1. Cut bananas into large chunks; wrap in aluminum foil. Freeze at least 2 hours or overnight.

2. Place all ingredients into blender container; cover, blend until smooth. Pour into glasses. Tip: Garnish glasses with fresh fruit, such as strawberries, citrus fruit slices, pineapple wedges or maraschino cherries.

The Little Things Say So Much

Sunday, May 13th.

of money to let Mom know how much you care. Show her that Mom a nice bunch of fresh flow- day, Happy Mother's Day!

little things she does each and bed.

You don't have to spend a lot everyday because she loves you.

Don't forget Mother's Day is you appreciate all the big and ers and serve her breakfast in

"To all the Moms everywhere Spring is everywhere; pick our wish to you on this your special

Cinnamon Rhubarb Muffins



This delicious rhubarb recipe reminds me of Momma: a touch of tartness and sweetness blended together to create a one-of-a-kind-goodfor-you-treat.

Topping Ingredients

- · 1-Tbs. sugar
- 1/2-tsp. ground cinnamon

Muffin Ingredients

- 1/2-cup firmly packed
- brown sugar • 1/4-cup butter, softened
- · 1-cup sour cream
- · 2 eggs
- 1 1/2 –cups all-purpose
- · 3/4-tsp. baking soda
- 1/2-tsp. ground cinnamon 1 1/2-cups sliced 1/4-inch fresh or frozen rhubarb

Directions

1. Preheat oven to 375F. Combine brown sugar and butter in large bowl. Beat at medium speed until mixture is creamy. Add sour cream and eggs; continue beating until well mixed.

2. Stirtogether flour, baking soda and 1/2-tsp. cinnamon in medium bowl. Stir flour mixture into sour cream mixture just until moistened. Gently stir in rhubarb. Spoon into greased or paper-lined 12-cup muffin pan.

3. Stir together 1 Tbs. sugar and 1/2 -tsp. cinnamon in small bowl. Sprinkle about 1/4-tsp. mixture on each muffin. Bake for 25 to 30 minutes or until lightly browned. Let stand 5 minutes; remove from pans.

Ingredients for life.. SAFEWAY ()











Ham & Cheese Toast Cups

These are a unique and fun way to show Mom how special she is!

Toast Cup Ingredients

- · 12 slices sandwich bread
- · 1/4-cup butter, melted Filling Ingredients:
- · 4-oz. cheddar cheese 1/4-cup water
- 10 eggs · 1/4-cup chopped bell pepper, if
- desired · 2-Tbs. butter
- · 1/4-lb. chopped deli ham, may substitute bacon or sausage, cooked & crumbled
- · Salt & pepper to taste

Directions:

1. Preheat oven: to 400 F. Flatten each bread slice with a rolling pin. Make a 1-inch lengthwise cut into each corner of bread slice with sharp knife. Lightly brush both sides of bread slices with melted butter. Gently press flattened bread slices into cups of ungreased 12-cup muffin pan, overlapping crust to form cup. Bake for 8 to 10 minutes or until lightly browned.

the remaining cheese to make 1/2cup shredded cheese.



3. Beat water and eggs in large bowl with wire whisk until well mixed. 4. Melt 2-Tbs. butter in 10-inch skillet; add bell pepper. Cook over medium heat until crispy-tender; add eggs and meat choice. Continue cooking, gently lifting portions with spatula so uncooked portion flows underneath, until eggs are set (4 to 6 minutes). Sprinkle with shredded cheese; sprinkle with salt and pepper, if desired. Continue cooking, gently stirring, just until cheese is melted.

5. Heat broiler. Place muffin pan with toast cups onto ungreased baking sheet. Fill each toast cup with about 1/3 cup egg mixture. Place 2 strips cheese on each toast cup. Broil 4 to 6-inches from the 2. Meanwhile, divide cheddar heat until cheese just begins to melt cheese: cut 2-oz. into 12 slices; shred (1 to 2 minutes), be sure to keep a very close eye on them in the broiler or they will burn.













Meals

Mumm Cuvee Napa, La Crema or Coppola









10 11 12 13 14 15





Mother

There is no love, like a mother's love, No stronger bond on Earth...

A mother's love is forever strong, Never changing for all time... And when her children need her most, A mother's love will shine.

Thank you for being there when I needed you, For believing in me, even when I doubted myself For being honest and true, For being the one person I could always trust

God bless these special mothers, God bless them everyone... For all the tears and heartache, And for the special work they've done.

by Sharon Sperry