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## FOOD

The mission of the 'FoodSection' is to provide our readers with great tasting healthy recipes and useful household information. The Portland Observerrespectfully requests all comments and/or family recipes you would like to share with us. Address emails to foods@ portlandobserver.com


This original creation is a delicious blend of spring flavors!

Foil Wrapped Apricot Chicken 4 boneless, skinless chicken breast halves (or thighs) 1 teaspoon paprika
Salt and pepper

- 2 tablesppoons apricot preserves
- 1 tablespoon Dijon mustard or horseradish Preheat oven to 400 degrees $F$
Have ready 4 (12-inch square) pieces of aluminum foil
DIRECTIONS: Place I piece of chicken oneach piece of foil Sprinkle each piece of chicken with paprika, salt and pepper. Divide apricot preserves
and mustard among the breasts and spread the preserves and mustard around to mix them up on top of the breasts. Fold foil to tightly enclose he chicken. Place in oven and bake for 20 minutes or until chicken is ooked through. Serves 4

Baked Apples Stuffed with Raisins 4 green Granny Smith apples
$1 / 2 \mathrm{c}$ sultanas (not golden raisins)
$1 / 3 \mathrm{c}$ sugar
1 tsp ground cinnamon
DIRECTIONS: Remove the cores of apples such that the apples are intact with a tube-like hole right through the center. Keep the skins of the mixture into the cored apples in the tube-like hole. Compact well and wrap each whole apple in aluminum foil paper. Throw intoembers at campfire. Wait 8 to 10 minutes, then remove foil and serve.

Cherry Fudge Goodies
1 Box fudge brownie mix
$11 / 2$ c Shredded Coconut
$11 / 2$ c Candied cherries, chopped
2 tb Cherry flavoring oil
1 c Chopped walnuts
powdered Sugar
shortening
DIRECTIONS: Follow brownie mix directions/recipe on box. Addctrout, $3 / 4 \mathrm{C}$ walnuts, flavoring oil and cherries. Blend well. Pour batter into under (350) Bake until knifecomes outclean. Top with remaining walnu and sprinkle with the powdered sugar. Let cool. Cut into squares.

Oriental Chicken Grill
$1 / 2$ cup orange juice
2 tablespoons hone
2 tablespoons honey
2 tablespoons soy sauce
1 teaspoon lemon-pepper seasoning
1 teaspoon ground ginger

- 2 boneless skinless chicken breast halves

DIRECTIONS: In a small bowl, combine and mix first six ingredients. Set aside $1 / 4$ cup for basting. Put chicken and the rest of mixture into a reealable plastic bag. Put in fridge overnight. Next day drain \& discard the marinade. Serve on rolls with your favorites - lettuce, tomato, etc

Roasted Potato Salad
4 cups small red po
1 cup Miracle Whip

- 4 slices crisp bacon, crumbled
- 2 hard-cooked eggs, chopped

1/4 cup green onions, sliced
1/4 cup red onions, sliced

- salt and pepper, to taste

DIRECTIONS: Preheat oven to 425 degrees F. Place potatoes on a baking pan coated with cooking spray. (When camping, roast potatoes over occasionally. Mix together Miracle Whip, bacon, eggs, onions, salt and pepper in a large bowl. Add roasted potatoes and mix lightly. Serve warm or chilled. Servings: 6

Orange Cup Cinnamon Rolls

- 4 Oranges

Powdered Suga
little bitof milk
Cinnamon
tiuebitof mik
DIRECTIONS: Cut $1 / 3$ of the orange off and scrape pulp from the insides of both pieces. Take 1 biscuit and mash out. Sprinkle a little powdere sugar and cinnamon and layer with another biscuit and repeat.
Roll up the layered biscuits and put into the hollowed orange. Add about topand wrap in tin foil. Place in coal of fire for about 30 minutes. Remove, unwrap, pull top off and out pops a delicious cinnamon roll with a hint of orange.

Delicious Apple Strawberry Spinach Salad
Salad Ingredients
Dressing Ingredients
3/4-cup vegetable oil
1/3-cup white wine vinegar
1-small onion, grated
1/2-cup sugar
2-sp. Worcestershire sauce
2-sp. salt

1 -pound fresh spinach, cleaned and torn $3 / 4$-cup fresh bean sprouts
1/2-cup sliced fresh strawberries

## Directions

1. In a large salad bowl, combinc the first five ingredients. 2. In asmall bowl, whisk togethe all dressing ingredients. 3. Just before serving, pour
dressing over salad and toss.

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