## 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 you would like to share withus.Addressemails to foods@ portlandobserver.com

Flower Power Mini-Cupcakes


## Ingredients

- 1- box prepared white or lemon cakemix
$.1 / 3$ cup Marigold petals - $1 / 3$ to $1 / 2$ cup snipped Marigold leaves
- 1- box Butter Cream Frosting
Recipe (listed below) - Note: Rinse petals and leaves in cold water, drain on pa
and chill to keep fresh.

These 'blooming beauties' are a sweet treat! Directions
. paper baking cups; set aside. 2. Prepare cake mix according to package directions. Fill each cup two-thirds full with batter (scant tablespoon per cup). Bake 10 to 12 minutes or until a wooden toothpick inserted in the centers comes out clean. with the butter cream frosting. Top with marigold leaves and blossoms. Makes about 32 cupcakes.

Butter Cream Frosting

## Directions

add 1 cum mixing bowl beat $1 / 3$ cup softened butter until smooth. Gradually add 1 cup powdered sugar, beating well. Slowly beat in 2 tablespoons milk and 1 teaspoon vanilla. Gradually beat in 2 cups powdered sugar, adding with yellow food coloring. Makes $1-1 / 3$ cups frosting.


## Confetti Potato Salad

Ingredients

- 1-1/2 pounds small round red - $1 / 2$ cup coarsely shredded carrot potatoes $\quad 1 / 2$ cup bottles reduced-calorie - 1 cup fresh green beans cut into ranch salad dressing 2-inch-long pieces
-2 cups broccoli and/or cauli-
- Fat-free milk (optional) flowerflorets

Ingredients

- $1 / 3$ cup softened butter

3 cups powdered sugar
2-6 Tbs.milk

## Directions

## 1. Cut potatoes into $1 / 2$-inch cubes

 Place potatoes in in a large $1 / 2$-inch cubes. with cold water. Place potatoes in large saucepan; 4. In a very large bowl, combineadd water to cover. 2. Bring to boil; reduce heat. Cover potatoes, green beans, broccoli and simmer 5-7 minutes or just until salad arealiflower, and carrot. Add $\begin{array}{ll}\text { tender. Drain well; cool. } & \text { salad dressing, pepper and salt to } \\ \text { taste, toss to }\end{array}$ 3. In a small saucepan, bring about for 4 to 24 hours. If necessary, stir 2 cups water to boiling. Add green in enough milk to reach desired beans; return to boiling. Cover and

Chicken \& Firecracker Barbecue Sauce Ingredients
$\qquad$
sauce (see directions below)

- Nonstick cooking spray
- $1 / 3$ cup finely chopped onio - 3 cloves garlic; minced - 1 cup ketchup
-3 Tbs. white wine vinegar - 3 Tbs. full-flavored molasses or sorghum
- 1 Tbs. Worcestershire sauce - 6 skinless, boneless chicken breast halves
 Directions

1. For sauce, remove any stems from chipotle peppers. Place peppers and adobe sauce in a blender. Cover and blend until smooth. Set aside. 2. Lightly coat an unheated medium saucepan with nonstick cooking
spray. Cook onion and garlic in saucepan until tender. Stir in chipotle pepper mixture, ketchup, vinegar, molasses, and Worcestershire sauce. Bring to boiling. Reduce heat and simmer, uncovered, about 10 minutes or until sauce is slightly thickened.
2. For a charcoal grill, grill chicken on the rack of an uncovered grill directly over medium coals for $12-15$ minutes or until chicken is nolonger pink, turning once halfway through grilling and brushing with sauce during the last minuteso grill rackoverheat. Coverand grill a Reduce Bring remaining sauce to boiling; serve remaining sauce with chicken. Makes 6 servings.

Italian Market Pasta Salad


Ingredients
4 ounce packaged dry mafalda, large bow tie, or campanelle pasta 6 cups mesclun or other seasonal greens
1 cup grape or cherry tomatoes, halved lengthwise
$1 / 2$ cup crumbled Gorgonzola, blue, or feta cheese crumbles (2 ounces) 3 Tbs. olive oil
3 Tbs. white wine vinegar or Balsamic vinegar Salt and freshly ground black pepper
$1 / 4$ cup pine nuts, toasted

## Directions

1. If using mafalda, break into irregular pieces, 2 to 3 -inches long. Cook 1. If using mafala, break into irregular pieces, 2103 -inches long. Cook drain again.
2. In a large salad bowl, combine cooked pasta, mesclun orother seasonal greens, tomatoes, and cheese. Drizzle with olive oil and vinegar, tossing to coat. Season to taste with salt and freshly ground black pepper. 3. Divide saladevenly among four dinner plates. Sprinkle with pine nuts.
