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The Fortland Observer

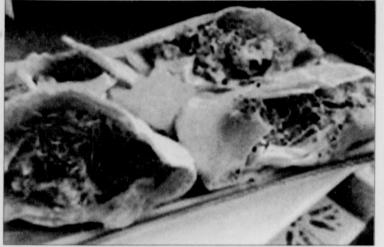
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The Portland Observer respectfully requests all comments, and/or family recipes that you would like to share with us are addressed in email to: www.foods@portlandobserver.com

THIS WEEK:

Brown-Bag & Lunch Box Recipes





Ham and Swiss Stromboli

"This recipe is very quick to prepare and kids love it! I add ranch dressing for additional flavor. I use real bacon bits to save time. Substitute the cheese for one of your favorites and add eggs for breakfast-on-the-go.'



Ingredients

- 1 (11-oz.) package refrigerated French bread dough
- · 6-oz.thinly sliced deli ham
- 6 green onions, sliced (optional)
- · 8 slices bacon, cooked and crumbled
- 1-1/2 cups shredded Swiss cheese
- 2-4 Tbs. ranch dressing (optional)

Directions

1. Unroll dough on a lightly greased baking sheet. Place ham on dough, don't go all the way to the edge, leave about a 1/4 to 1/2 inch; spread Ranch Dressing over the ham; sprinkle evenly with onions, bacon and cheese. Roll up jelly-roll style, start with the long side. Pinch edges to seal and tuck the ends under. Place the seam side down on the baking sheet. 2. Cut several slits on top of the loaf (about 1/4 in deep). Bake at 350 for 26-30 minutes until golden brown. Cool a bit before slicing.

Cheesy Apple Breakfast Quesadillas

"Make-ahead breakfast treat the kids can grab and microwave or eat cold on the way to school."



Ingredients

- 6 large four tortillas · 1 cup shredded Colby-Monterey
- 6 Tbs. sour cream 2 Tbs. cinnamon sugar
- 3/4-cup chopped apples

Salmon Salad **Pita Pockets**

"Love pita fillings for lunchbox, this is a good one! (Calories 244)"

Ingredients

- · 2-(7.25-oz.) cans salmon, drained · 2 Tbs. light mayonnaise
- 2 Tbs. light sour cream
- 4 tsp. chopped fresh dill or 1/4-
- tsp. dried dill weed
- 1 Tbs. lemon juice

· 1 pinch cayenne pepper

- · 2 pita breads
- · 4 lettuce leaves

- 1 (3-inch) English cucumber,
- sliced
- 1 cup alfalfa sprouts (optional)

Directions

In bowl, stir together salmon, mayonnaise, sour cream, dill, lemon juice and pepper. Cut each pita in half and open to form pocket, line with 1 lettuce leaf and stuff with in a quarter of the salmon mixture, cucumber and sprouts, if using.

Ingredients for life. SAFEWAY



Directions

tablespoon sourcream; sprinkle with. 2. 1 teaspoons cinnamon sugar. 3. Top one tortilla 1/3 cup cheese, 1/4 cup chopped apple and second tortilla.

4. For each serving, melt 1 table- cream, if desired.

1. Spread each flour tortillas with 1 spoon butter in a large skillet, brown quesadilla.

5. 1 minute on each side or until lightly browned, carefully turning over tortilla.

Cut into wedges. Serve with sour

Honey Milk Balls

"This is an great no-bake treat. My dad's mom taught him to make these when just a little kid. Excellent served with a tall cold glass of milk!"

Ingredients

- 1 cup oats
- · 1 cup powdered milk

Directions

1. Mix all ingredients until evenly combined with clean hands (kids hands work best.)

- 2. This will be sticky, but worth it!
- 3. Form into 1-inch balls. Remember these are no bake!

4. Serve immediately if able, but can be stored in an airtight container for later.

5. Glass of milk required for a delicious treat.

6. It is recommended that children under two not be served honey.



No Bake **Energy Bars**

1/2-cup peanut butter

1/2-honey

"This simple and easy energy bar has only 226 calories."

• 1/2 cup dried cranberries (op-

• 1/2 cup chopped nuts (optional)

• 1 cup chocolate chips (optional)

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• 1/2 cup light corn syrup

• 1/2 cup honey

Ingredients

- 1-1/2 cups rolled oats
- 1/2 cup wheat germ
- 1/2 cup oat bran
- 1/2 cup instant dry milk or protein powder
- · 1 cup peanut butter
- Directions

1. Mix everything together and spread into a greased pan (I use 9x13 for thick bars, but for thinner more snack sized bars use bigger) and chill then cut into bars.

tional)

If you add the optional ingredients you may need to add more liquid binder.

ALL LIMITS ARE PER HOUSEHOLD, PER DAY.

in this ad and in-store.

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