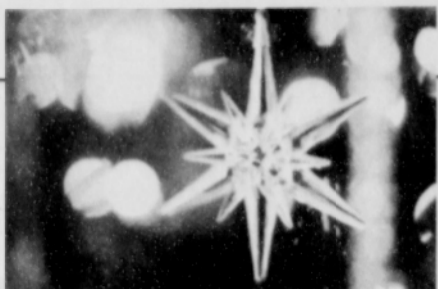


# FOOD



## Holiday Hoopla

Amidst the swirl of holiday shopping, wrapping, and visiting family and friends, it doesn't have to be a hassle to throw a holiday party filled with good food, good cheer, and good company. The key is an informal buffet—a couple of beautifully decorated tables laden with delicious food—so guests can serve themselves while you mingle and enjoy the simple pleasures of entertaining the ones you love. Dazzle your loved ones with one or all of these delicious alternatives to the traditional holiday entrée selections.

### True Reason for the Season: GIVING

On Wednesday, December 5, 2007, while others were sleeping, the family of Gregory Green were weeping at the sudden loss of a husband, father and a friend to many who knew him.

On behalf of the Portland-area community of friends and extended family members in the Caribbean community, an invitation is extended to those who wish to make a financial or in-kind donations to support his widow, Ingrid and their six children.

For more information on how to support the Green Family, contact Rev. Renee Ward at 503-548-7537 or via email at [revreneward@hotmail.com](mailto:revreneward@hotmail.com).

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## Take the Stress Out of Holiday Entertaining

This time of year, you're supposed to be relaxing with family and friends, acknowledging your gratitude. Instead, you're wondering if your turkey will bomb with your mother-in-law, whether Uncle Fred needs a refill on his drink, and where you're going to find those 10 extra chairs. Take a deep breath.

Have It Your Way: My philosophy is to share a simple buffet and to

allow guests to arrive when they like, leave when they like, bring what and whomever they like, and wear whatever they like. I provide the entrée and the beverages, the guests bring the rest, and everybody is happy—we're all doing exactly what we want.

Helping Hands: Ask everyone to bring something for the meal. Dessert, side dishes, homemade bread, vegetables—you name it,

someone has brought it. Because everyone helps, we end up spending time together rather than worrying about who has to do what.

For holiday cocktail parties and buffets, hire a bartender. A good bartender will not only serve drinks but also help replenish platters and stay for cleanup, so I can feel like a guest at my own party.

Fun time: Holiday entertaining

should be fun. If children are included in the party, I set out plain sugar cookies with lots of decorations—frosting, brightly colored sugars, sprinkles, crushed candy canes—and let them have free rein. Later on, we serve the cookies for dessert and send some home with the party guests as well. It's not much effort, and it makes things fun for everybody.

### Apple Cranberry Stuffed Pork Roast

#### Filling

- 1 cup apple cider
- 1/2 cup cider vinegar
- 3/4 cup packed light brown sugar
- 1 large shallot, peeled, thinly sliced
- 1 1/2 cups dried apples (packed)
- 1/2 cup dried cranberries
- 1 Tbsp grated fresh ginger

- 1 Tbsp yellow mustard seeds
- 1/2 teaspoon ground allspice
- 1/8 to 1/4 teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper

*"This beautiful stuffed pork roast is a family favorite; absolutely delicious!"*



#### Pork Roast

- 2 1/2 pound boneless center-cut pork loin roast (short and wide - about 7-8 inches long and 4-5 inches wide)

#### Filling Directions

1. Bring all the filling ingredients to simmer in medium saucepan over medium-high heat.
2. Cover; reduce heat to low, and cook until apples are very soft, about 20 minutes. Strain through a fine-mesh sieve, reserving the liquid. Use a rubber spatula to press against the apple mixture in the sieve to extract as much liquid out as possible.
3. Return liquid to saucepan and simmer over medium-high heat until reduced to 1/2 cup, about 5 minutes. Remove from heat, set aside and reserve this liquid for use as a glaze. Pulse apple mixture in food processor, about fifteen 1-second pulses. Set aside.

### Stuffed Turkey Tenderloins

*"A rich spinach-and-cheese filling jazzes up roasted turkey."*



#### Ingredients

- 2 8-ounce turkey breast tenderloins
- 2 cups chopped fresh spinach leaves
- 3-ounces semi-soft goat cheese (chèvre) or feta cheese, crumbled (about 3/4 cup)
- 1/2-tsp. black pepper
- 1 Tbs. olive oil
- 1 tsp. paprika
- 1/2-tsp. salt
- 1/8 to 1/4 tsp. ground red pepper

#### Directions

1. Rinse turkey; pat dry. Make a pocket in each of the tenderloins by cutting lengthwise from one side almost to, but not through, the opposite side; set aside.
2. In a bowl combine the spinach, cheese, and black pepper. Spoon spinach mixture into tenderloin pockets.
3. Tie 100% cotton kitchen string; around each tenderloin in 3 to 4 places to hold in stuffing.
4. In a small bowl combine oil, paprika, salt, and ground red pepper; brush evenly over tenderloins.
5. Grill on lightly greased rack of an uncovered grill directly over medium heat for 20 minutes or until turkey is tender and no longer pink in center of the thickest part; turn once.
6. Remove and discard string; slice tenderloin crosswise.

### Prime Rib

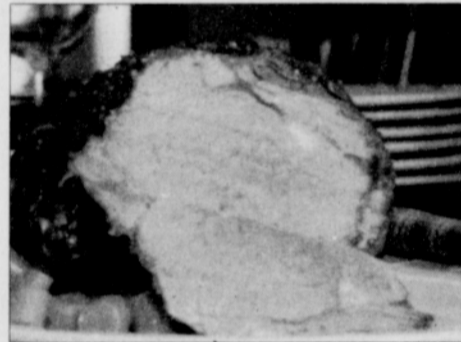
*"Make a spectacular treat that'll rival any restaurant meal - prime rib. It's easy and flawless."*

#### Ingredients

- 6 cloves garlic, minced
- 1-15 pound rib roast
- 2 tablespoons kosher salt
- 4 teaspoons ground pepper

#### Instructions

1. Heat oven to 475 degrees F. Rub garlic evenly over roast. Sprinkle with salt and pepper.
2. Roast 15 minutes. Reduce temperature to 350 degrees F. After 2 hours, and every 15 minutes thereafter, check temperature in the thickest part of the roast.
3. When temperature is 125 degrees F (for rare), remove from oven and cover loosely with foil. Let rest 30 minutes before carving.
4. If desired, serve with horseradish sauce.



### Rosemary Duck with Apricots

*"Delightfully delicious duck!"*

#### Ingredients

- 3 Tbsp chopped fresh rosemary
- 2 Tbsp brown sugar
- 1 Tbsp freshly ground black pepper
- 2 teaspoons salt
- 5 apricots, quartered
- 2 (3/4 lb) duck breasts, skinned and halved
- 1 Tbsp olive oil
- 1/2 cup granulated sugar
- 1/2 cup champagne or white wine vinegar

#### Directions

1. Combine the rosemary, brown sugar, black pepper, and salt. Rub the mixture over the duck breasts. Cover and chill 2 hours. Rinse duck with cold water, pat dry.
2. Heat olive oil in a large nonstick skillet over medium-high heat. Add duck and cook for 5 minutes on each side or until done. Remove from pan. Let stand for 10 minutes.
3. Combine the granulated sugar and vinegar in a small saucepan, and bring to a boil. Cook until thick and amber-colored (about 5 minutes). Add apricots; reduce heat, and cook for 1 minute or until the apricots begin to soften.
4. Cut duck diagonally across the grain into slices. Serve with caramelized apricots. *Serves 4. Excellent served with rice.*

### Baked Ham with Fresh Pineapple Salsa

*"Try this delicious salsa and ham combination for a no-stress addition to your holiday buffet; your guests will enjoy it."*

#### Ingredients

- 2 cups chopped fresh pineapple
- 1-1/2 cups chopped apple
- 2 oranges, peeled, sectioned and chopped
- 1/4 cup snipped fresh basil
- 2 Tbs. finely chopped onion
- 2 Tbs. lime juice
- 1 to 2 Tbs. chopped canned red jalapeno peppers
- 1/4 tsp. ground cumin
- 1/8 tsp. pepper
- 3 to 4-lb. cooked boneless ham

#### Directions

1. In a large bowl combine pineapple, apple, oranges, basil, onion, lime juice, jalapeno peppers, cumin and pepper. Cover and refrigerate for 4 to 48 hours.
2. Place ham on a rack in a shallow baking pan. If desired, score the top in a diamond pattern. Bake, uncovered, at 325F for 90 minutes to 2 hours or until heated throughout.
3. To serve, slice ham serve with fresh salsa on the side.



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"Unto You A Savior is Born"

7 pm Candlelight Jazz Carol Service  
Marilyn Keller, Shirley Nanette, Ron Steen, Kevin Deitz, George Mitchell, Isaac Trimble

10:30 pm musical offerings

11 pm Candlelight Carol Service  
Organ & Choirs Choir Director: Glenn Ludtke

CHRISTMAS DAY Worship 10 a.m.  
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