FOOD

Roast chicken with Garlic Glove

Ingredients

- 3 1/2 lb. chicken
- · Sea salt and pepper
- · 1 head garlic, separated into cloves
- · 1 sprig fresh rosemary
- · 2 tbsp. olive oil
- · 1 tbsp. chopped parsley
- · Oval chicken roasting "cocotte" with lid like "Le Creuset

Preparation

1. Preheat oven to 400 degrees. Wash and dry chicken. Season inside and outside of chicken with sea salt and pepper. Truss

and place in "cocotte" with olive oil, rosemary and garlic cloves. Place in oven without lid and cook for 15 minutes. Cover with lid and continue cooking one hour until chicken is done

2. Remove garlic, peel and set aside. Cut chicken into serving pieces and place on warmed platter. Skim fat from juices and pour over chicken. Sprinkle with parsley. Decorate with peeled roasted garlic and serve with vegetables and potatoes.

Creole Pork Chops

Ingredients

- · 2 tablespoons vegetable oil or shortening
- · 4 center-cut loin pork chops
- · 4 tablespoons flour, seasoned with salt, pepper, and paprika
- · 1 cup water or chicken broth
- 1/4 cup chopped green bell
- 1/2 cup chopped onion · 1/4 cup thinly sliced green on-
- ion tops • 1/4 cup chopped celery
- · dash cayenne pepper
- · salt and pepper to taste
- · bay leaf

Preparation

1. Heat oil in a heavy skillet over medium heat.

2. Dredge pork chops in seasoned flour and brown both sides in the hot fat.

3. Pour in 1 cup of water or broth; add remaining ingredients.

4. Cover and simmer until pork is cooked through, about 15 to 20 minutes. Remove bay

Stuffed tomato recipe with shrimp and bacon

Ingredients

- 1 can (approx. 15 ounces) artichoke hearts, chopped
- 1/2 cup chopped celery • 1/2 cup chopped green onions, with
- most of green
- · 1 cup mayonnaise, approximately
- 6 to 8 medium to large tomatoes
- 1 1/2 cups cooked shrimp, shelled, deveined, and coarsely chopped if large
- · 10 slices bacon, cooked, drained, and crumbled

- 1. Combine artichoke hearts with celery, green onions, and enough mayonnaise to moisten to your taste. Just before serving, add shrimp to stuffing.
- 2. Peel and scoop out 8 tomatoes; stuff with the shrimp mixture.
- 3. Place on lettuce.
- 4. Sprinkle crumbled bacon over each filled tomato.

Watermelon Sherbet

Ingredients

- · 5 c Watermelon; seeded cubed • 3/4 c Sugar
- · 1 tb Lemon juice
- 1 Envelope unflavored gelatin
- 1/4 c Water · 12 oz Evaporated skimmed milk
- Preparation
- 1. Combine watermelon, sugar, and lemon juice; cover and chill 30 minutes.
- 2. Place watermelon mixture in container of an electric blender or food processor and process until smooth; set aside.
- 3. Sprinkle gelatin over water in a small sauxepan; let stand 1 minute. Cook over

medium heat, stirring until gelatin dissolves; remove from heat.

4. Combine watermelon mixture, gelatin and milk. Pour into freezer container of a 5-quart hand-turned or electric freezer.

5. Freeze mixture according to manufactuer's instructions.

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CALL 503-288-0033 FAX 503-288-0015 ads@portlandobserver.com news@portlandobserver.com

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