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The Portland Observer _____

October 21, 2009

FOOD

Smoked Sausage and Crawfish Stew

Ingredients

- · 3 lb. crawfish tails
- · 1 lb. smoked sausage
- 1/2 c. flour
- 1/2 c. shortening
- 1 c. finely chopped green onions • 1 1/2 c. water
- 1 tbsp. Season-All
- · Salt and pepper to taste

Directions

1. In iron skillet, saute crawfish tails, then slightly fry smoked sausage. 2. In another iron pot, make a brown roux with flour and shortening.

3. Add green onions and simmer. Add water, crawfish, smoked sausage, Season-All, salt, and pepper.

4. Let simmer for 20 minutes on low heat. Serve over rice. This stew is much better the following day.

Stir Fried Shrimp and Zucchini

Ingredients

- · 1 medium zucchini, cleaned and sliced
- 2 tbsp. olive oil
- · 1 sm. clove of garlic, minced
- 1 1/2 lb. medium shrimp, shelled and deveined
- 1 tbsp. low-sodium soy sauce
- 1/4 tsp. dill
- 1/2 red or green pepper, seeded and

cut into strips • 1/4 c. pine nuts

Directions

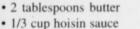
1. Heat oil in large skillet on high heat. 2. Add pine nuts and stir fry until golden (about 3 minutes).

- 3. Add peppers and garlic; stir-fry for 2 minutes.
- 4. Add zucchini and cook, stirring frequently, until slightly softened (about 3 minutes).
- 5. Add shrimp and stir-fry until pink but slightly undercooked (about 8 minutes longer).
- 6. Sprinkle with soy sauce and flavor with pepper to taste. Mix until thoroughly blended.
- 7. Transfer your stir-fry mixture to a serving dish and serve with rice.

Mandarin Orange Chicken

Ingredients

- 1/4 cup all-purpose flour
- · 4 skinless, boneless chicken breast halves pounded to 1/4 inch thickness
- 2 tablespoons olive oil



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- 1/3 cup orange juice
- 1 (11 ounce) can mandarin oranges, drained
- 1 tablespoon chopped green onions
- 1/4 cup chopped cashews

Directions

1. Place flour in a small bowl. Dredge chicken in the flour to lightly coat.

2. Heat olive oil and butter in a medium skillet over medium heat, and saute the chicken breasts until no longer pink and juices run clear.

3. Set aside, and keep warm.

- 4. Stir hoisin sauce and orange juice into the skillet, and scrape up the browned bits.
- 5. Mix in mandarin oranges, green onions, and cashews, Return chicken to the skillet.
- 6. Continue cooking until all ingredients are heated through.

Black Forest Cheesecake

Cake Ingredients

- · 1 pkg. crisp chocolate cookies, crushed (Such as Oreo's, devil's food, . chocolate wafers, etc.)
- 2/3 c. butter, melted

· Blend together crushed cookies and melted butter. Press into bottom of a 9 or 10 inch springform pan. Chill for about 15 minutes.

Filling Ingredients

- 4 pkgs. (2 lbs.) cream cheese, softened
- 1 1/3 c. sugar
- · 4 eggs
- · 1 tsp. almond extract
- · 12 oz. BAKERS' semi-sweet chocolate, melted

Topping Ingredients

1 can cherry pie filling

Directions

- 1. Cream sugar, cream cheese and almond extract.
- 2. Add eggs one at a time, beating well after each addition.
- 3. Blend in melted chocolate. Pour into prepared crust.
- 4. Bake at 350 degrees for approximately 50 minutes.
- 5. Let set in oven with door partially ajar for 1 hour to cool after baking.



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