

FOOD

Christmas Apple Strudel

Phyllo dough creates a light, crisp texture in this Christmas Apple Strudel. The addition of Calvados, an apple brandy, enhances the natural sweetness of the apples.

Apple Strudel Ingredients

- 5 sheets phyllo dough
- 10 ounce(s) (about 2) Golden Delicious apples
- 10 ounce(s) (about 2) Granny Smith apples
- 8 tablespoon(s) unsalted butter
- 1 pinch(s) salt
- 1/2 cup(s) golden raisins
- 2 tablespoon(s) Calvados
- 1/4 cup(s) day-old bread, ground into crumbs
- 1/4 cup(s) granulated sugar
- 1/3 cup(s) walnuts, chopped
- 1/4 teaspoon(s) cinnamon
- 1/2 teaspoon(s) fresh squeezed lemon, for juice

Cinnamon Sugar Ingredients

- 3 tablespoon(s) granulated sugar
- 1/2 teaspoon(s) cinnamon
- 1 tablespoon(s) raw sugar

Directions

1. Defrost phyllo dough if frozen. Prepare a baking sheet with a lightly greased piece of parchment paper. Set aside. Preheat oven to 400 degrees F.
2. Peel, core and slice apples lengthwise. Sauté apples together in a sauté pan with 2 tablespoons of unsalted butter. Sprinkle with salt. Sauté until apples are just soft. Place apples in a bowl and set aside.
3. Combine raisins and Calvados in a small bowl and cover with plastic wrap, microwave on high for just 1 minute. Let stand covered and set aside.
4. Melt about 1 tablespoon butter in a sauté pan over medium low heat; add freshly ground bread crumbs and toast, stirring frequently, until golden and fragrant, about 1 to 2 minutes. Transfer breadcrumbs to a small bowl and set aside. Toss together apples, raisins, breadcrumbs, and sugar, walnuts, cinnamon and lemon juice. Melt the remaining butter and reserve.
5. Place a sheet of parchment paper cut larger than the phyllo on the worktable. Place a sheet of phyllo dough on the parchment with the longer side facing you horizontally. Brush the phyllo with butter and sprinkle with cinnamon-sugar. Repeat with the remaining four sheets, stacking each on top of the other. Place the filling in a 3-inch wide strip following the length of the phyllo, about 2 inches from the sides. Fold short ends of phyllo over filling. Fold the long end closest to you over filling. Roll, not too tightly, over the filling. Using the parchment paper as an aid and guide to roll the entire "log" of strudel.
6. Place the strudel on a baking sheet on greased parchment paper, seam side down. Brush the entire pastry with butter and sprinkle with the remaining cinnamon sugar. Slice vents in the top of the strudel and bake. Bake until golden brown, 20 to 30 minutes. Remove from the oven and allow to rest. Transfer to a serving dish and top with sweetened crème fraiche. Slice with a serrated knife and serve.
7. For cinnamon-sugar: Combine all ingredients in a bowl and mix.



Artichoke-Parmesan Crostini

Ingredients

- 8 slice(s) (1/4 inch thick) baguette
- 2 tablespoon(s) olive oil
- Coarse salt and ground pepper
- 1 jar(s) (6 1/2-ounce) jar marinated artichoke hearts, drained, rinsed, and patted dry
- 1/4 cup(s) shredded Parmesan cheese (optional), plus more for garnish
- 1 tablespoon(s) chopped fresh parsley



Directions

1. Preheat oven to 350 degrees F. Make crostini: Brush baguette slices on both sides with a total of 1 tablespoon oil; season with salt and pepper. Place on a baking sheet, and bake, turning over once, until golden, 10 to 12 minutes. Cool.
2. Meanwhile, make topping: Finely chop artichokes, and combine in a bowl with Parmesan, parsley, and remaining tablespoon oil.
3. Dividing evenly, spoon topping onto crostini, and garnish with additional Parmesan, if desired.

EMMANUEL Church of God in Christ United

4800 NE 30th Ave. Portland OR 97211

503-335-8772

You are cordially invited to worship with us in these services:

Sunday Service

Sunday School 10:00 A.M.
Y.P.C.E. 6:30 P.M.

Weekday Service

Tuesday Night: Bible Study 7:00 P.M.
Friday Night: Regular Service 7:30 P.M.
Prayer Meeting & Seminar: Monday - Friday 12:00 Noon



Pastor & Wife - Bishop & Mrs. A.L. Wright

Worship Service 12:00 Noon
Evangelistic Service 7:00 P.M.

Hodge Comprehensive Counseling Service

Portland Congress Center

1001 SW Fifth Avenue, Ste 1100, Portland, Oregon 97204

Phone: 503-220-1790 Fax: 1+503-220-1815

Email: hodgehpk@men.com www.hodgecounseling.com



Dr. H. L. Hodge, Ph.D.
Licensed Christian Counselor

Counseling God's Way

Services Include:

- Relationship Specialist
- Stress Management
- Grief Counseling
- PTSD
- Motivational Speaker

Call For An Appointment

CALL TODAY!

BUSINESS Directory

Virtuous Women's Hair Salon

3510 NE 57th Ave.
Portland, OR 97213



NOW looking for a Licensed Stylist, Barber and Braider.
30 days free booth rent
Call Lisa (503) 288-3397

Just Balloons

Shirlene Carson, Owner

for all Occasions

(Div. of ExecTrav)



4932 NE 30th Alberta Street
Portland OR, 97211

503-288-8977 Bus.

503-481-8007 Cell

justballoonsinc@aol.com

State Farm®

Providing Insurance and Financial Services

Home Office, Bloomington, Illinois 61710

Ernest J. Hill, Jr.

Agent

4946 N. Vancouver Avenue, Portland, OR 97217

503 286 1103 Fax 503 286 1146

ernie.hill.h5mb@statefarm.com

24 Hour Good Neighbor Service®

