

FOOD



The classic potato latke, you can't go wrong with these crispy hot cakes. Serve with applesauce, sour cream and chopped green onions! Happy Hanukkah!

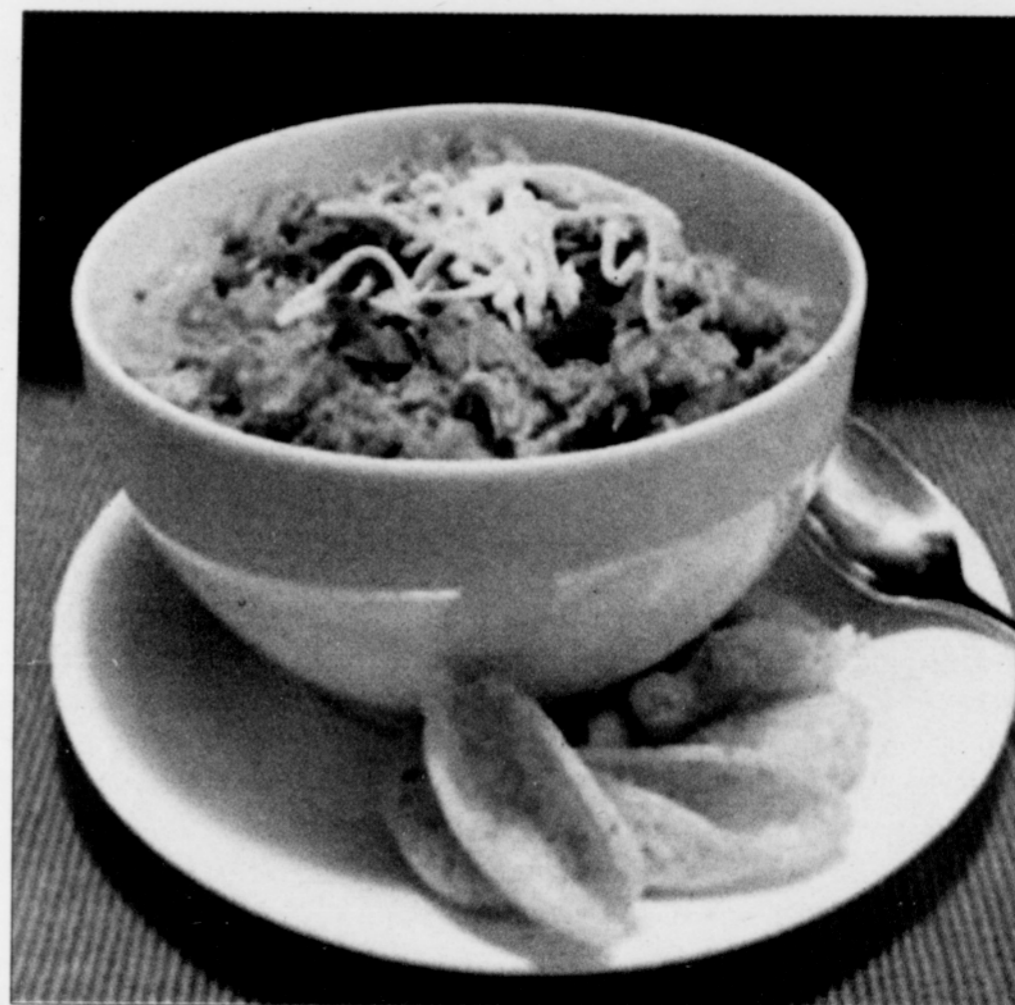
Potato Latkes I

Ingredients:

- 2 cups peeled and shredded potatoes
- 1 tablespoon grated onion
- 3 eggs, beaten
- 2 tablespoons all-purpose flour
- 1 1/2 teaspoons salt
- 1/2 cup peanut oil for frying

Directions:

1. Place the potatoes in a cheesecloth and wring, extracting as much moisture as possible.
2. In a medium bowl stir the potatoes, onion, eggs, flour and salt together.
3. In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties. Brown on one side, turn and brown on the other.
4. Let drain on paper towels. Serve hot!



Quick and Easy Chicken Chili

This quick chili recipe is great in the summertime or winter. It's also great for potlucks and family gatherings.

Ingredients:

- 1 (15.5 ounce) can corn
- 1 (15.5 ounce) can white hominy
- 2 (15.5 ounce) cans pinto beans
- 2 (15.5 ounce) cans kidney beans
- 1 (12 ounce) jar salsa
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 1 cup water
- 1 pound shredded cooked chicken

Directions:

Stir together the corn, hominy, pinto beans, and kidney beans in a large saucepan over medium heat; bring to a boil. Stir in the salsa, chili powder, cumin, and water; return to a boil. Cook another 15 minutes. Stir in the chicken to serve.

Easy Morning Glory Muffins

These easy and tasty muffins are a glorious way to start any day.

Ingredients:

- 2 cups all-purpose flour
- 1 1/4 cups white sugar
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 2 cups shredded carrots
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 1/2 cup unsweetened flaked coconut
- 1 apple - peeled, cored and shredded
- 3 eggs
- 1 cup vegetable oil
- 2 teaspoons vanilla extract

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups, or line with paper muffin liners.
2. In a large bowl, mix together flour, sugar, baking soda, cinnamon, and salt. Stir in the carrot, raisins, nuts, coconut, and apple.
3. In a separate bowl, beat together eggs, oil, and vanilla. Stir egg mixture into the carrot/flour mixture, just until moistened. Scoop batter into prepared muffin cups.
4. Bake in preheated oven for 20 minutes, until a toothpick inserted into center of a muffin comes out clean.



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