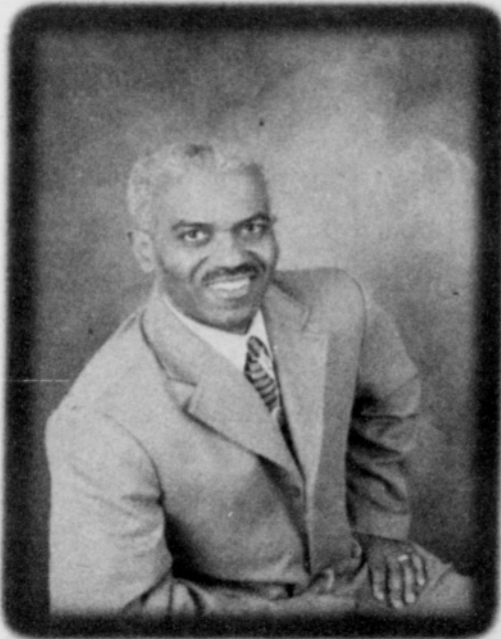


Harris Photography Studio

Located at
4545 NE MLK (Blue & White Building)

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Day, which is May 12th*



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Studio is also ready for Pet Portraits!

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Show Dogs Grooming Salon & Boutique

926 N. Lombard
Portland, OR 97217
503-283-1177

Tuesday-Saturday 9am-7pm
Monday 10am-4pm

*Yo dawg is gonna look like a show dawg
and your kitty will be pretty.*

FOOD

Bacon and Egg Breakfast Tarts

Perfect selection for a brunch, but also convenient enough for serving on a weekday. Instead of Canadian bacon, try using 1/2 cup diced cooked ham or 1/2 cup crumbled cooked bacon. Place 2 tablespoons of meat into each pastry cup. Recipe makes 4 small tarts

Ingredients:

- 1 (11 ounce) package pie crust mix
- 1 (6 ounce) package Canadian-style bacon
- 1 cup shredded Cheddar cheese
- 4 eggs
- 1/4 cup milk
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground black pepper

Directions:

1. Preheat oven to 425 degrees F (220 degrees C).
2. Prepare pastry for a one crust pie as directed on package. Divide pastry into 4 equal parts. Roll each part into a 6 inch circle on a well floured, cloth covered board with a floured, cloth covered rolling pin. Fit pastry over backs of large muffin cups (3 x 1 1/2 inch), or 6 ounce custard cups; make pleats so pastry will fit closely. If using individual pie pans or tart pans, cut circles 1 inch larger than inverted pans, and fit into pans. Prick surface. Place tarts on an ungreased cookie sheet.



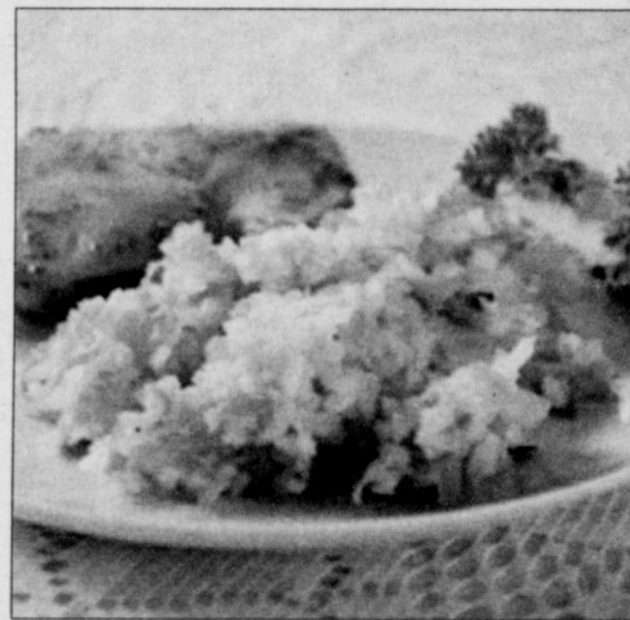
3. Bake until light brown, about 8 to 10 minutes. Cool 5 minutes, and carefully remove from cups. Reduce oven temperature to 350 degrees F (175 degrees C).
4. Place 2 bacon slices in the bottom of each pastry cup. Sprinkle cheese over the meat, making slight well in centers. Break 1 egg into each. Add 1 tablespoon milk into each tart. Sprinkle with nutmeg and pepper. Place tarts on an ungreased cookie sheet
5. Bake until eggs are soft cooked, about 15 to 20 minutes.

Carrot Rice

Fragrant basmati rice sauteed with carrots, onions, fresh ginger, peanuts, and cilantro. You will be surprised to taste this delicious rice. Recipe makes 6 servings.

Ingredients:

- 1 cup basmati rice
- 2 cups water
- 1/4 cup roasted peanuts
- 1 tablespoon margarine
- 1 onion, sliced
- 1 teaspoon minced fresh ginger root
- 3/4 cup grated carrots
- salt to taste
- cayenne pepper to taste
- chopped fresh cilantro



Directions:

1. Combine rice and water in a medium saucepan. Bring to a boil over high heat. Reduce heat to low, cover with lid, and allow to steam until tender, about 20 minutes.
2. While rice is cooking, grind peanuts in a blender and set aside. Heat the margarine in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned golden brown about 10 minutes. Stir in ginger, carrots, and salt to taste. Reduce heat to low and cover to steam 5 minutes. Stir in cayenne pepper and peanuts. When rice is done, add it to skillet and stir gently to combine with other ingredients. Garnish with chopped cilantro.

Quick and Easy Mexican Chicken

An easy entree with Mexican flair! Serve over rice or buttered noodles. Recipe makes 4 servings.

Ingredients:

- 4 skinless, boneless chicken breasts
- cooking spray
- 1 clove garlic, minced
- 1 pinch salt
- 1 pinch ground black pepper
- 1 pinch ground cumin
- 1 cup salsa
- 1 cup shredded Cheddar cheese

Directions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Heat a greased skillet to medium. Rub chicken pieces with garlic, salt, pepper and cumin to taste; place in hot skillet. Cook until brown on both sides and no longer pink, 10 to 15 minutes.

3. Transfer chicken to 9x13-inch baking dish or casserole dish, top with salsa and cheese, and bake in preheated oven until cheese is bubbly and starts to brown, 15 to 20 minutes.

