

FOOD

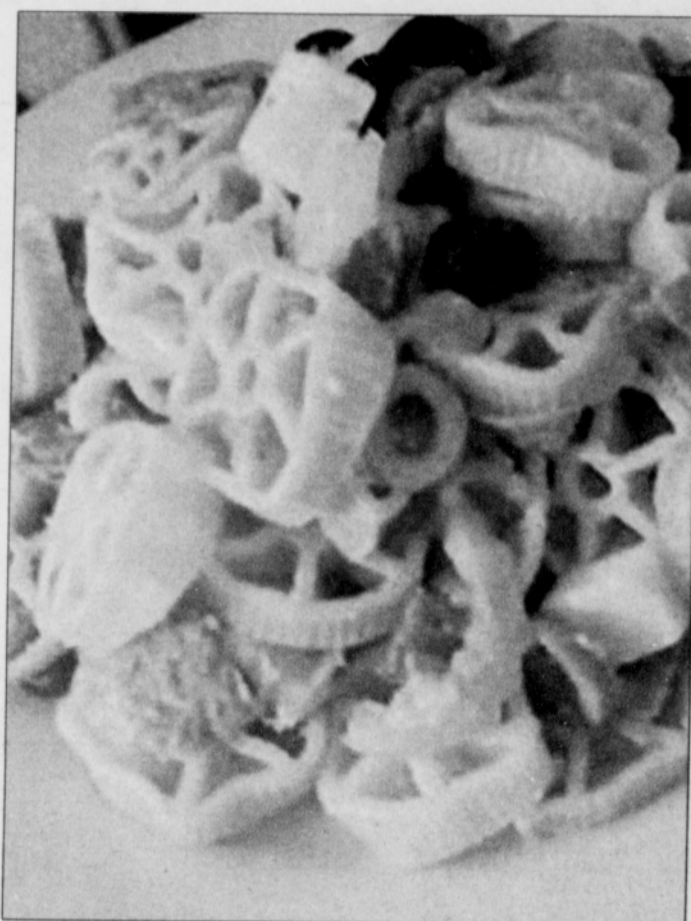
Pasta Salad a la Honeybear

Ingredients:

- 1 (16 ounce) package tri-color rotini pasta
- 1 small red onion, diced
- 1 cup diced roasted red peppers
- 1 cup cubed mozzarella cheese
- 1 (6 ounce) jar marinated artichoke hearts, drained and chopped
- 1/4 pound salami, diced
- 3/4 cup sliced stuffed green olives
- 1 (4 ounce) can sliced black olives
- 1/2 cup sliced pepperoncini peppers (optional)
- 1 teaspoon Italian seasoning
- 1/4 teaspoon garlic powder, or to taste
- 1 pinch seasoned salt, or to taste
- ground black pepper to taste
- 1/3 cup Italian-style salad dressing (such as Newman's Own®)
- 1/4 cup mayonnaise (such as Best Foods®)
- 1/2 cup shredded Parmesan cheese

Directions

1. Bring a large pot of lightly salted water to a boil; cook rotini at a boil until tender yet firm to the bite, 8 to 10 minutes. Drain and run under cold water to cool.
2. Mix rotini, red onion, roasted red peppers, mozzarella cheese, artichoke hearts, salami, green olives, black



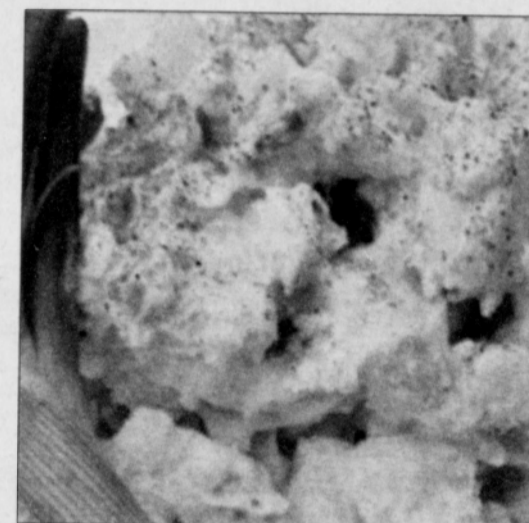
At serving time if pasta seems a little dry, drizzle with some olive oil and mix again. Recipe makes 10 servings.

olives, pepperoncini peppers, Italian seasoning, garlic powder, seasoned salt, and black pepper in a large bowl.

3. Whisk Italian-style dressing and mayonnaise together in a small bowl; pour over rotini mixture and toss to coat. Add Parmesan cheese and mix well. Refrigerate salad at least 2 hours before serving.

American Potato Salad

Just a good old fashioned, down home potato salad recipe that brings back memories of picnics in the park and family gatherings. Original recipe makes 12 to 15 servings.



Ingredients:

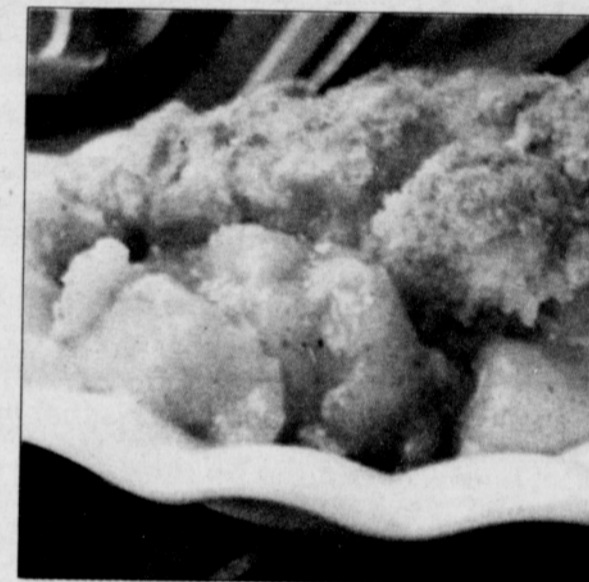
- 5 pounds red potatoes
- 6 eggs
- 2 cups mayonnaise
- 1 onion, diced
- 2 green onions, thinly sliced
- 1 small green bell pepper, seeded and diced
- 3 stalks celery, thinly sliced
- 2 teaspoons salt
- 1 teaspoon ground black pepper

Directions:

1. Bring a large pot of water to a boil. Add potatoes, and cook for 15 to 20 minutes, or until tender but still firm. Drain, cool and cut into cubes.
2. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
3. In a large bowl, combine chopped potatoes and eggs. Mix together mayonnaise, chopped onion, green onion, green pepper, and celery. Season with salt and pepper, then mix well. Cover, and refrigerate for several hours or overnight.

Healthier Southern Peach Cobbler

This healthier version lets you enjoy sweetness from the peaches, not added sugar. Original recipe makes 4 servings.



Ingredients:

- 8 fresh peaches - peeled, pitted, and sliced into thin wedges
- 2 tablespoons brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch
- 1 cup whole wheat pastry flour
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon

Directions:

1. Preheat oven to 425 degrees F (220 degrees C).
2. Combine peaches, 2 tablespoons brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch in a large bowl. Toss to coat evenly, and pour into a 2-quart baking dish.
3. Bake in the preheated oven for 10 minutes.
4. Meanwhile, combine flour, white sugar, 1/4 cup brown sugar, baking powder, and salt in a large bowl. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in water until just combined.
5. Remove peaches from oven, and drop spoonfuls of flour mixture over them.
6. Mix together 2 tablespoons brown sugar and 1 teaspoon ground cinnamon. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes

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