

FOOD

Ginger and Lemon Steamed Vegetables

This is from Everyday with RR. I'm always looking for new ways with veggies and this looks yummy. Four servings, Total time to make is 25 mins.

Ingredients:

- 4 inches ginger, sliced
- 1 cup snap peas
- 1 small zucchini, sliced
- 1 carrot, thinly sliced
- 1/2 red bell pepper, sliced
- 4 white mushrooms, thinly sliced
- 1 lemon, juice and zest of
- 1/2 teaspoon coarse salt
- 1 teaspoon sesame seeds
- 2 teaspoons flat leaf parsley, chopped
- 1/8 teaspoon crushed red pepper flakes
- 1 tablespoon olive oil

Directions:

1. Lay the ginger evenly over the bottom of a steamer basket. Top with layers of the snap peas, zucchini, carrot, bell pepper and mushrooms. Sprinkle with the lemon zest.
2. Place the salt, sesame seeds, parsley and red pepper flakes in a resealable plastic bag



and lightly smash the seasonings with the back of a knife until coarse; set aside.

3. Fill the steamer base with about 2 inches of cold water and add the lemon juice. Bring to a simmer, place the steamer basket on top

and cover. Steam the vegetables until fork-tender; about 4 minutes.

4. Transfer the steamed vegetables to a serving platter, sprinkle with the seasoned salt and drizzle with olive oil.



Christmas Eve Beef Stew

Serve with a green salad and a loaf of warm bread. It can also be made in a slow cooker. Makes 8 servings.

Ingredients:

- 2 1/2 pounds beef stew meat, diced into 1 inch pieces
- 1 (28 ounce) can stewed tomatoes, with juice
- 1 cup chopped celery
- 4 carrots, sliced
- 3 potatoes, cubed
- 3 onions, chopped
- 3 1/2 tablespoons tapioca
- 2 cubes beef bouillon
- 1/8 teaspoon dried thyme
- 1/8 teaspoon dried rosemary
- 1/8 teaspoon dried marjoram
- 1/4 cup red wine
- 1 (10 ounce) package frozen green peas, thawed

Directions:

1. Preheat the oven to 250 degrees F (120 degrees C).
2. Place beef, tomatoes, celery, carrots, potatoes, onions, and tapioca into a Dutch oven. Season with beef bouillon, thyme, rosemary, and marjoram; stir in red wine. Place the lid on the Dutch oven.
3. Bake for 5 to 6 hours in the preheated oven. Add peas during last half hour of cooking.

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Peanut Butter Bites

20 mins prep and cook time

Ingredients:

- 3/4 cup brown sugar
- 3 3/4 cups confectioners' sugar
- 13 tablespoons unsalted butter
- 2 cups chunky peanut butter
- 1 1/2 cups good quality chocolate chips

Directions:

1. In double boiler, melt chocolate chips.
2. Mix thoroughly first 4 ingredients. Use dough attachment on mixer or by hand.
3. Spread mixture into 9x12 pan. Place wax paper over top and roll flat with glass or rolling pin.
4. Spread melted chocolate over top. Cool and cut into approximately 2" or smaller pieces.

Cream Cheese Penguins

Create scarves and hats by using fresh red pepper strips, or canned pimentos cut into different shapes. Use frilly toothpicks if you can. Makes 18 penguins.

Ingredients:

- 18 jumbo black olives, pitted
- 1 (8 ounce) package cream cheese, softened
- 18 small black olives
- 1 carrot

Directions:

1. Cut a slit from top to bottom, lengthwise, into the side of each jumbo olive. Carefully insert about 1 teaspoon of cream cheese into each olive. Slice the carrot into eighteen 1/4 inch thick rounds; cut a small notch out of each carrot slice to form feet. Save the cut out piece and press into center of small olive to form the beak. If necessary cut a small slit into each olive before inserting the beak.
2. Set a big olive, large hole side down, onto a carrot slice. Then, set a small olive onto the large olive, adjusting so that the beak, cream cheese chest and notch in the carrot slice line up. Secure with a toothpick.

