

FOOD



Slow Cooker Cilantro Lime Chicken

This is a nice change from plain chicken tacos. The cilantro really adds a burst of flavor to this recipe. Original recipe makes 6 servings.

Ingredients:

- 1 (16 ounce) jar salsa
- 1 (1.25 ounce) package dry taco seasoning mix
- 1 lime, juiced
- 3 tablespoons chopped fresh cilantro
- 3 pounds skinless, boneless chicken breast halves

Directions:

1. Place the salsa, taco seasoning, lime juice, and cilantro into a slow cooker, and stir to combine.
2. Add the chicken breasts, and stir to coat with the salsa mixture. Cover the cooker, set to High, and cook until the chicken is very tender, about 4 hours. If desired, set cooker to Low and cook 6 to 8 hours.
3. Shred chicken with 2 forks to serve.

Slow Cooker Enchiladas

An easy and delicious slow cooker recipe for busy school days. Once the prep work is done, you can set it and forget it for the next 5 to 7 hours! Original recipe makes 6 servings.

Ingredients:

- 1 pound ground turkey
- 1 cup chopped onion
- 3/4 cup chopped green bell pepper
- 2 cloves garlic, minced
- 1 (16 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (10 ounce) can diced tomatoes with green chile peppers
- 1/3 cup water
- 1 1/2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 cups shredded Cheddar cheese
- 2 cups shredded Monterey Jack cheese
- 6 (6 inch) corn tortillas

Directions:

1. Crumble turkey into a large skillet over medium heat. Stir onion, bell pepper, and garlic into the turkey. Cook and stir until turkey is completely browned, 5 to 7 minutes. Add the kidney beans, black beans, diced tomatoes, water, chili powder, cumin, salt, and pepper; bring to a boil, reduce heat to medium-low, place a cover on the skillet, and simmer for 10 minutes.
2. Mix Cheddar cheese and Monterey jack cheese together in a bowl.
3. Layer about 3/4 cup of the turkey mixture, 1 tortilla, and 1/2 cup the cheese mixture in the bottom of a 5-quart slow cooker; repeat layers until ingredients are fully used, ending with a cheese layer.
4. Cook on Low until heated through, 5 to 7 hours.



THOMAS JEFFERSON HIGH SCHOOL
PRESENTS

Class REUNION

ALL P.I.L.
CLASS OF 92-95



LABOR DAY WEEKEND!
AUG. 29/2014-SEPT. 1/2014

FOR TIME, LOCATION, & MORE INFORMATION
GO TO WWW.PILREUNIONS.COM

Proceeds go to PPS & Eddie Barnett Jr. Foundation!
PRIZES AVAILABLE!



EDDIE BARNETT JR FOUNDATION

Northwest

NW

Family Album

continued ▲ from page 9

self sinking into deeper questions about what a struggle it is to do anything really authentic. The characters' loyalties shift and all values are open to question: What kind of success can one really aim for as an artist? A large audience? An internet following? An idea that is truly original? A good brand? What is the point of having a family or a long-term relationship? Intimacy? The chance to replicate yourself? To shape another human being? Where is the room for artistic expression inside a family? Is that important? What is a family? What is an audience? Is an audience good for art? Or is your art better if it is underappreciated and misunderstood?

As the characters wrestle with these and other questions, a kind of energy builds around them. The songs begin to go deeper. By the time these lines are sung, I was all the way in: "She taught me a thing/about the balls you bring/and how it's probably worth it every time/to hit the fucking stage/and free your poem from its cage/and you don't give a damn if it rhymes./I'm sayin' if you're gonna take it/to a place where we can make it/we've gotta leave illusions behind. / And it might get us in trouble, or burst somebody's bubble / but it's probably worth it every time."

Those lines are earned. What has played out on the stage is the struggle itself. The journey of this play is the struggle for authentic expression, in art and in relationships. It is hard work, and it is messy.

It often doesn't feel successful. Except that the struggle itself is, in some sense, the point of the struggle.

It feels oddly right to embody that struggle in the context of a rock musical that doesn't quite fit into our usual ideas of theatrical genre, with a multiracial cast of people trying, in many cases, to work in a form that is a bit of a stretch. With each performance, I suspect it feels like kinks are being worked out, but it's hard to say if they are even kinks or just part of the wondrous act of creation that is the very dilemma at issue.

Daniel T. Parker's performance as the Brooklyn couple's precocious kid especially blew me away, and the music, particularly the piercing lyrics by Stew, are funny and often surprisingly deep. I am waiting for a cast album, particularly so I can have another laugh at the kid's song about a Ken doll who likes men and resents always being stuck with Barbie ("I'd prefer G.I. Joe/ but any able-bodied mandoll would surely do/ just someone to love / cuz I am not set up to screw."

There is a lot to admire here and -- as with all conversations at the margins and playing with the whole idea of margins -- the struggle is, indeed, worth it.

"Family Album" plays through Aug. 31 at the Oregon Shakespeare Festival in Ashland. For a full schedule, visit osfashland.org. Darleen Ortega is a judge on the Oregon Court of Appeals and the first woman of color to serve in that capacity. Her movie review column *Opinionated Judge* appears regularly in *The Portland Observer*. You can find her movie blog at opinionatedjudge.blogspot.com.