

## Boss Hogg Christmas Tree Lot



Any Doug Fir 5-7 ft. \$20.00  
Any Grand Fir 5-7 ft. \$20.00  
Any Nobel Fir 5-7 ft. \$30.00

**New Location:**  
MLK between Bryant and Morgan

# FOOD

## Nutty Garlic String Beans

BY PAUL A. NEUFELDT

*Yields 10 servings. Total time 16 min; rep 10 minutes, cook 6 minutes*

**Ingredients:**

- 1 1/2 pounds French string beans (haricots verts), both ends removed
- Kosher salt
- 2 tablespoons margerine (or butter)
- pinch of cayenne pepper
- pinch of sugar
- 2 to 3 garlic cloves, thin sliced
- 1/2 teaspoon fresh ground black pepper
- 1/2 cup pine nuts or chopped walnuts



**Directions:**

1. Toast 4 sliced garlic cloves and a pinch of cayenne pepper in a skillet with margerine.
2. Add 1 1/4 pounds green beans, season with salt and a pinch of sugar and cook 2 minutes.
3. Add 1/4 cup water, cover and cook 6 minutes, then uncover and boil until the water evaporates.
4. Season with salt and pepper and toss with nuts.
5. Serve immedietly or refrigerate to serve later (reheating up later for 3 minutes in microwave oven).

## Ham with Marmalade Bourbon Glaze

*A great alternative to turkey for the holidays*

**Directions:**

1. Bake ham per package directions.
2. For the glaze: combine rest of ingredients and mix well.
3. When ham has 20 minutes left to cook, remove from oven and brush on glaze; allow to cook for 10 minutes, then brush on a second layer of glaze and allow to cook for another 10 minutes. Remove from oven and let rest 10 minutes before serving.



**Ingredients:**

- 1 spiral cut ham (3 to 4 lb.)
- 1 cup Safeway SELECT(R) Orange Marmalade
- 1/2 cup Kentucky Bourbon
- 1/2 cup orange juice concentrate
- 1/4 cup mayonnaise

## Roasted Garlic Potatoes

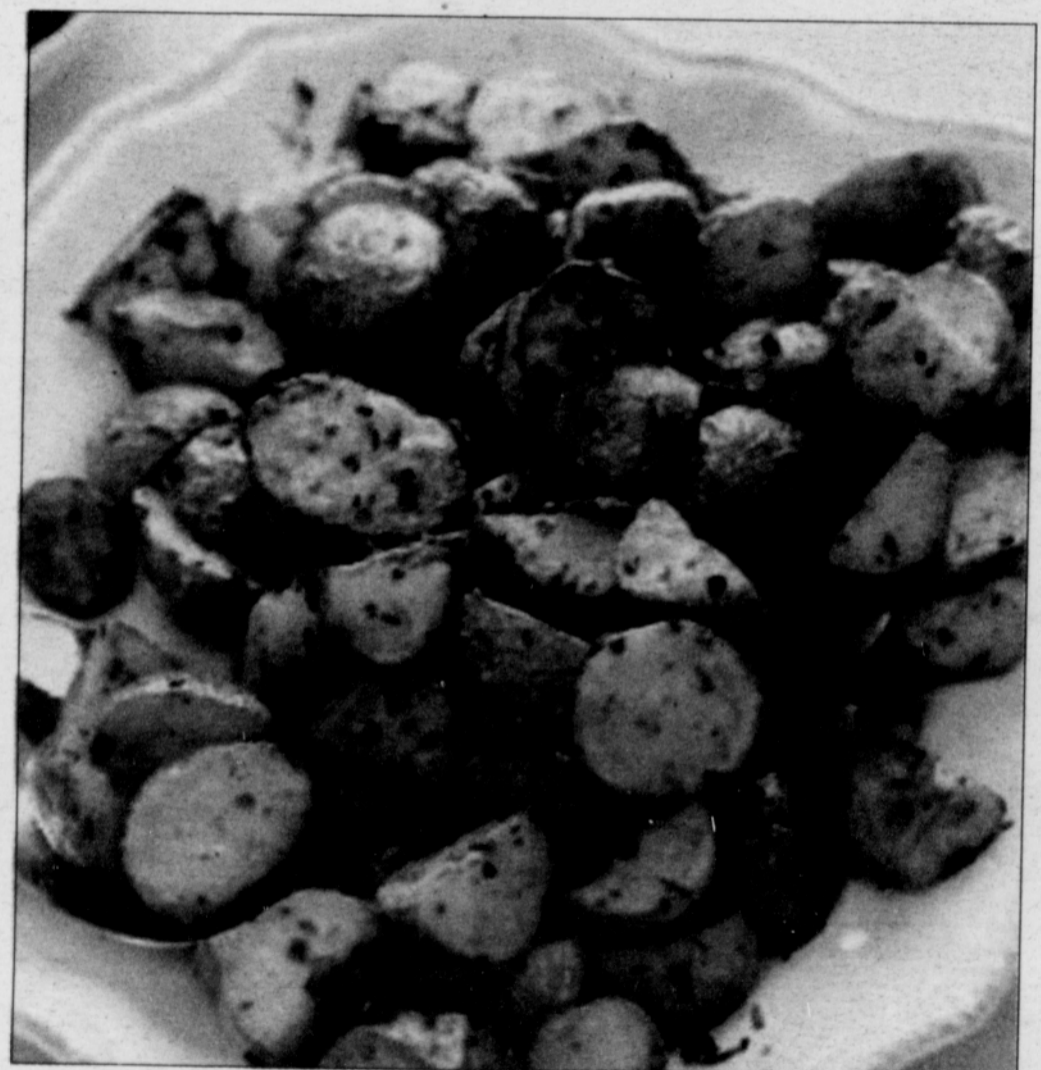
*Delicious simple snack or side dish. 10 minutes of preperation, 1 hour to cook, 8 servings*

**Ingredients:**

- 3 pounds small red or white potatoes
- 1/4 cup good olive oil
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons minced garlic (6 cloves)
- 2 tablespoons minced fresh parsley

**Directions:**

1. Preheat the oven to 400 degrees F.
2. Cut the potatoes in quarters and place in a bowl with the olive oil, salt, pepper, and garlic; toss until the potatoes are well coated. Alternately toss in batches in a large freezer bag.
3. Transfer the potatoes one layer deep on a cookie sheet. Roast in the oven for until browned and crisp (45 minutes to 1 hour). Flip twice while cooking for even browning.
4. Take potatoes out of the oven; toss with parsley, season to taste, and serve.



12/18

CELEBRATE + SHOP LATE

ON ALBERTA STREET

Participating businesses will be open until 9PM  
Shop local this season!

JOIN US 12/13 TO 12/21 FOR

GNOME FOR THE HOLIDAYS

Pick up a game card & find the gnomes hiding in window displays. Complete a card to enter to win awesome prizes!

VISIT ALBERTAMAINST.ORG FOR MORE DETAILS

