



Alberta Street



Fish & Chips

1451 N.E. Alberta

DINE IN OR TAKE OUT

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OPEN NOW! (503) 946-8760

MONDAY Thru FRIDAY

10:00 am Till 9:00 pm

SATURDAY Thru SUNDAY

10:00 am Till 7:00 pm

Free Fish This Friday Only! Come and Get a Free Complementary Piece of Fish NOW On Us.

FOOD

Jalapeno Poppers

Ingredients:

- 8 large jalapeno peppers
- 1/4 cup yogurt cheese
- 1 piece of bacon, cooked crisp and broken into small pieces
- 1 garlic clove, minced
- pinch of salt
- 1 pastured egg, separated

Directions:

1. Roast the jalapenos at 400 degrees F (I use a toaster oven) for about 15-20 minutes or until the skin is blistered and brown, turning about half way through. Alternatively, you can roast the jalapenos on a comal or cast iron skillet until done. Place the roasted jalapenos in a dish towel and allow to rest for about 10 minutes (this will help with the skin removal).
2. Wearing rubber gloves, remove the skin. Make a small vertical slit in the jalapenos, careful not to remove the stem, and clean out the seeds.
3. To make the filling, mix the yogurt cheese, salt and garlic together until combined. Add the bacon pieces.



This recipe can easily be doubled or tripled for a crowd.

NOTE: Instead of an egg you may use 3 tablespoons water sitting for 5 minutes with 1 tablespoon ground chia seeds (use a coffee or spice grinder).

Forbidden Fry Batter

This exotic batter makes a flavorful, exceptionally nutritious, crispy coating; enough for approximately 2.5 pounds of fish (or chicken filets). Recipe makes 2 1/2 cups.

Ingredients:

- 1 cup black rice flour
- 2 tablespoons cornstarch
- 1 tablespoon chia seed meal
- 1/4 cup baking powder
- 1 teaspoon salt
- 1/2 cup soy milk
- 1/4 cup finely chopped Italian parsley
- 1/2 cup kombucha vinegar (or mix of half water half apple cider vinegar)
- olive oil or walnut oil for frying

Directions:

1. Grind chia seeds into a fine meal powder using a coffee grinder or spice grinder.
 2. Then Sift and mix all dry ingredients together.
 3. Add soy milk, vinegar and parsley; mix well.
 4. Let sit for 5 minutes before use.
 5. Use to coat fish or chicken filets. Cover each filet completely.
 6. Shallow fry with lid on pan in olive oil or walnut oil for 5 minutes per side on medium-high heat.
- Note: the batter will cook on to a dark blue-black, looking charred, but that is just its natural color, check at 5 minutes to make sure its crispy but not overcooked when you flip it to cook the other side.



Fellowship Baptist Church

Pastor Johnny Pack
28th Appreciation

Fellowship Baptist Church,
4009 N. Missouri Ave, Portland

July 18th 2015 • 12:00pm – 3:00pm

First Lady: Angela Pack Banquet

Guest Speaker: Pastor Kimberly Black of Greater Saint Stephen

July 19th 2015 • 3:00pm – Until

Guest Speaker: Pastor J Walker Hill II of New Hope Baptist Church

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