



Showdogs is a full service salon. We do baths, all over hair cuts, tooth brushing, nail trims, soft claws, flea treatments, mud baths, and ear cleaning. We also have health care and grooming products to keep your pet clean in between visits.

Show Dogs Grooming Salon & Boutique

926 N. Lombard
Portland, OR 97217

503-283-1177

Tuesday-Saturday 9am-7pm

Monday 10am-4pm

*Yo dawg is gonna look like a show dawg
and your kitty will be pretty.*

FOOD

Ciabatta French Toast with Warm Apple Maple Syrup

Moist yet crusty bread and nutty Gruyère cheese set this French toast recipe apart from more traditional varieties. A vegetable peeler works great for getting thin slices out of the cheese. For the apples, Rome or Fuji varieties would also work.



Ingredients:

- 1/4 cup apple cider
- 1 teaspoon cornstarch
- 2 teaspoons butter
- 2 tablespoons finely chopped shallots
- 2 cups sliced McIntosh apples
- 1/4 cup maple syrup
- 6 (2-ounce) slices ciabatta bread
- 3 ounces Gruyère cheese, cut into thin slices
- 1/2 cup fat-free milk
- 1/3 cup low-fat buttermilk
- 1/4 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon freshly ground black pepper
- 1 large egg and 1 large egg white
- 4 teaspoons butter, divided
- 3 tablespoons chopped pecans, toasted

Preparation:

1. Combine cider and cornstarch in a small bowl, stirring with a whisk. Melt 2 teaspoons butter in a large nonstick skillet over medium heat. Add shallots to pan; cook 1 minute, stirring frequently. Add the cider mixture, apples, and syrup to pan. Bring to a boil, stirring frequently. Reduce heat to low; cook 3 minutes or until apples begin to soften, stirring occasionally. Set aside, and keep warm.
2. Cut a horizontal slit through bottom crust of each bread slice to form a pocket; stuff 1/2 ounce cheese evenly into each pocket. Combine fat-free milk, buttermilk, and next 5 ingredients (through egg white) in a shallow dish, stirring well with a whisk. Working with 1 stuffed bread slice at a time, place bread slice into milk mixture, turning gently to coat both sides.
3. Heat a large nonstick skillet over medium-high heat. Melt 2 teaspoons butter in pan. Add 3 coated bread slices to pan, and cook for 2 minutes on each side or until lightly browned. Repeat procedure with remaining 2 teaspoons butter and remaining 3 coated bread slices.
4. Place 1 French toast slice onto each of 6 plates; top each serving with about 3 tablespoons sauce and 1 1/2 teaspoons pecans.

Readers of all ages

and all walks of life

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Apple and Rosemary Pork Roulade

The scent of fall will overtake your kitchen while this pork roulade bakes in the oven. It looks a little fancy but, trust us, it's much easier than it looks.

Ingredients:

- 1 teaspoon olive oil
- 3/4 cup prechopped onion
- 3/4 cup chopped Fuji apple
- 2 teaspoons minced fresh garlic
- 1 tablespoon cider vinegar
- 1 teaspoon chopped fresh rosemary
- 1 (1-pound) pork tenderloin, trimmed
- 1/2 teaspoon kosher salt, divided
- 1/4 teaspoon freshly ground black pepper
- Cooking spray



- 1/3 cup no-salt-added chicken stock (such as Swanson)
- 3 tablespoons unfiltered apple cider
- 1 teaspoon Dijon mustard

Preparation:

1. Preheat oven to 425°.
2. Heat a large ovenproof skillet over medium-high heat. Add oil; swirl to coat. Add onion, apple, and garlic; sauté 5 minutes or until tender. Add vinegar and rosemary; cook 1 minute. Place apple mixture in a small bowl. Wipe pan clean.
3. Slice pork lengthwise, cutting to, but not through, other side. Open halves, laying pork flat. Starting from the center, slice each half lengthwise, cutting to, but not through, other side; open so pork is flat. Place plastic wrap over pork; pound to an even thickness using a meat mallet or small heavy skillet. Sprinkle evenly with 3/8 teaspoon salt and pepper. Spread apple mixture on pork. Roll up, jelly-roll fashion.
4. Return pan to medium-high heat. Coat pan with cooking spray. Add pork, seam side down; cook 4 minutes or until browned, carefully turning occasionally. Place pan in oven. Bake at 425° for 15 minutes or until a thermometer inserted in the center registers 145°. Remove pork from pan; let stand 5 minutes before slicing.
5. Return pan to medium-high heat; add stock, cider, mustard, and remaining 1/8 teaspoon salt, stirring with a whisk. Bring to a boil; cook 2 minutes. Serve over pork.