

FOOD

Leisure Hour Junior Golf Program Presents

marDi gras

new year's eve 2015

December 31
8pm - 2am

FEATURING

\$60 per person • \$95 at the door

No jeans please
INCLUDES
Door Prizes • No Host Bar
Noise Makers • Thank You Gift
Hors D'oeuvres • Photographer • Balloon Drop • Champagne Toast

Too tired to drive?
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Stay Two Nights!
Wednesday - Gator Night
Thursday - NYC Celebration
Only \$120.23 per night
Spacious two-room suite
Managers Reception from 5:30pm - 7:30pm
Enjoy breakfast and late check-out - 2pm
For more information: (503) 640-3500
Ask for Leisure Hour Jr. Golf Program Info
Code 18
www.portlandairportembassy Suites.com

contact & ticket information:

Johanne Mayfield - (503) 282-5809
Debra Ingram - (503) 936-8568
Angie Harris - (503) 320-0723
JP's Custom Framing
418 Killingsworth, Portland, OR
(503) 288-2118

Brussels Sprouts with Bacon, Garlic, and Shallots

Ingredients:

- 6 slices center-cut bacon, chopped
- 1/2 cup sliced shallot (about 1 large)
- 1 1/2 pounds Brussels sprouts, trimmed and halved
- 6 garlic cloves, thinly sliced
- 3/4 cup fat-free, lower-sodium chicken broth
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

Preparation:

1. Heat a large nonstick skillet over medium-high heat. Add bacon, and sauté for 5 minutes or until bacon begins to brown. Remove pan from heat. Remove the bacon from pan with a slotted spoon, reserving 1 tablespoon drippings in pan (discard the remaining drippings).
2. Return pan to medium-high heat, and stir in bacon, shallot, and Brussels sprouts; sauté 4 minutes. Add garlic, and sauté for 4 minutes or until garlic begins to brown, stirring frequently. Add the chicken broth, and bring to



When did the lowly sprout become a side dish superstar? This was a happy turn of events: It's a flavor-packed veggie that is both meaty and pleasingly bitter when sautéed or roasted, perfect for pairing with smoky bacon.

a boil. Cook for 2 minutes or until the broth mostly evaporates and the sprouts are crisp-tender, stirring occasionally. Remove from heat; stir in salt and pepper.

Vegetable Curry

Ingredients:

- 1 1/2 teaspoons olive oil
- 1 cup diced peeled sweet potato
- 1 cup small cauliflower florets
- 1/4 cup thinly sliced yellow onion
- 2 teaspoons Madras curry powder
- 1/2 cup organic vegetable broth (such as Swanson)
- 1/4 teaspoon salt
- 1 (15-ounce) can chickpeas (garbanzo beans), rinsed and drained
- 1 (14.5-ounce) can no-salt-added diced tomatoes, undrained
- 2 tablespoons chopped fresh cilantro
- 1/2 cup plain 2% reduced-fat Greek yogurt



Embrace Indian flavors by making this vegetarian meal that only takes 30 minutes from start to finish. Four servings prepared in 25 minutes.

Preparation:

1. Heat olive oil in a large nonstick skillet over medium-high heat. Add sweet potato to pan; sauté 3 minutes. Decrease heat to medium. Add cauliflower, onion, and curry powder; cook 1 minute, stirring mixture constantly. Add broth and next 3 ingredients (through tomatoes); bring to a boil. Cover, reduce heat, and simmer 10 minutes or until vegetables are tender, stirring occasionally. Sprinkle with cilantro; serve with yogurt.



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