

FLATBREAD

Continued from Page 1B

FIGS AND GORGONZOLA FLATBREAD

Yield: 1 serving

- 1 portion flatbread dough
- 1/4 cup Gorgonzola cheese
- 1/3 cup sliced dried figs
- 2 teaspoons honey

1. Preheat oven to 500 degrees and place pizza stone or a baking sheet in the lower third of the oven.

2. Roll out flatbread dough until thin. Place on parchment paper on top of upside-down baking sheet, prick several times with a fork and slide parchment onto the hot pizza stone or baking sheet. Bake until golden brown, 9 to 10 minutes. If dough puffs up while cooking, deflate by pricking more times with a fork.

3. Scatter Gorgonzola on top of cooked flatbread. Add figs and drizzle with honey. Return to the oven and cook

until the cheese has melted, about 2 minutes.

— Recipe by Daniel Neman

FRANKS AND BEANS FLATBREAD

Yield: 2 servings

- 2 portions flatbread dough
- 1 (15.5-ounce) cannellini beans or great northern beans, undrained
- 1/4 cup ketchup
- 1 teaspoon mustard
- 1 teaspoon brown sugar
- 1/2 teaspoon Worcestershire sauce
- 2 hot dogs, sliced into small pieces
- Salt and pepper

1. Preheat oven to 500 degrees and place pizza stones or baking sheets in the lower and upper thirds of the oven.

2. Roll out flatbread doughs until thin. Place on pieces of parchment paper on top of upside-down baking sheets, prick several times with a fork and slide parchment onto the hot pizza stones or baking sheets. Bake until golden brown, 9 to 10 minutes. If

dough puffs up while cooking, deflate by pricking more times with a fork.

3. Meanwhile, put the beans and their liquid in a small pot over medium-high heat. Add ketchup, mustard, brown sugar, Worcestershire sauce and hot dog pieces, and cook until heated through. Season with salt and pepper to taste.

4. Use a slotted spoon to spread the franks and beans mixture over the flatbread, keeping some of the liquid in the pot.

— Recipe by Daniel Neman

SAUSAGE AND EGGS FLATBREAD

Yield: 1 serving

- 1 portion flatbread dough
- 1/2 tablespoon butter
- 2 ounces sausage, cut into small pieces
- 3 eggs, lightly beaten
- Salt and pepper

1. Preheat oven to 500 degrees and place pizza stone or a baking sheet in the lower third of the oven.

2. Roll out flatbread dough until thin. Place on parchment paper on top of upside-down baking sheet, prick several times with a fork and slide parchment onto the hot pizza stone or baking sheet. Bake until golden brown, 9 to 10 minutes. If dough puffs up while cooking, deflate by pricking more times with a fork.

3. Meanwhile, melt butter in a large skillet over medium heat and add sausage. Cook until done. Season eggs with salt and pepper, and scramble with the sausage in the skillet. Spread scrambled-egg mixture on top of cooked flatbread, and serve.

— Recipe by Daniel Neman

STEAK AND EGGS FLATBREAD

Yield: 1 serving

- 1 portion flatbread

- 1/2 tablespoon oil
- 6 ounces New York strip or sirloin steak
- Salt and pepper
- About 6 cherry tomatoes
- 1/2 tablespoon butter
- 2 eggs

1. Preheat oven to 500 degrees and place pizza stone or a baking sheet in the lower third of the oven.

2. Roll out flatbread dough until thin. Place on a piece of parchment paper on top of an upside-down baking sheet, prick several times with a fork and slide parchment onto the hot pizza stone or baking sheet. Bake until golden brown, 9 to 10 minutes. If the dough puffs up while baking, prick with a fork to deflate.

3. Meanwhile, heat the oil over medium-high heat in a skillet large enough to hold the steak. Season the steak with salt and pepper and cook to desired doneness. When you flip the steak, add

the tomatoes to the pan.

4. Remove the steak and tomatoes from the pan and allow to rest while cooking the eggs. Heat a separate skillet over medium-high heat (the steak pan will be too hot). Melt the butter and then carefully crack in the eggs. Cook gently until the eggs are done sunny-side up, with runny yolks.

5. Slice the steak across the grain and place the pieces on the flatbread. Scatter the tomatoes and top with the eggs.

— Recipe by Daniel Neman

Come Check Out Our New Location & New Menu!

Tap That Growlers

New Family Friendly Location!

New Menu!
Bar Bites, Wood Stone Pizza and More!

MON-TUES CLOSED
WED-SAT 11-9 • SUN 11-7

1106 Adams Avenue Suite 100 • 541 663-9010 • tapthatgrowlers.com

Home & Auto go together. Like you & a good neighbor.

Some things in life just go together. Like home and auto insurance from State Farm®. And you with a good neighbor to help life go right. Save time and money. **CALL ME TODAY.**

State Farm®

State Farm Mutual Automobile Insurance Company, State Farm Indemnity Company, Bloomington, IL
State Farm County Mutual Insurance Company of Texas, Dallas, TX
State Farm Fire and Casualty Company, State Farm General Insurance Company, Bloomington, IL
State Farm Florida Insurance Company, Winter Haven, FL
State Farm Lloyds, Richardson, TX

WHEN YOU HAVE QUESTIONS ABOUT HOSPICE... Ask the experts!

You don't have to do this alone. We have the answers and we are ready to help.

GoHOSPICE.com

BAKER CITY (541) 524-7688 LA GRANDE (541) 624-5800

For All your Meat processing needs

Schedule Early!
For our Mobile Truck!
Bring in your Game Trim. We will make it into Sausage, Jerky & Burger!

Baker County CUSTOM MEATS

541-523-5345

2390 11th Street Baker City OR.
Owners Del & Jana Woodcock

Aching Feet?
Step right into our office.

We specialize in quality medical and surgical care for all types of foot and ankle problems.

GRANITE VIEW Foot & Ankle

Travis T. Hampton, D.P.M.
Foot and Ankle Surgeon

541-963-0265
888-843-9090
www.GVfoot.com

La Grande 1408 N Hall Street
Enterprise 601 Medical Parkway
Baker 3175 Pochontas Rd.

Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties

CLASSIFIEDS

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line: www.lagrandeobserver.com
www.bakercityherald.com

Email: Classifieds@lagrandeobserver.com
Classifieds@bakercityherald.com

DEADLINES:
LINE ADS:
Tuesday: 10:30am Monday
Thursday: 10:30 am Wednesday
Saturday: 10:30 am Friday
DISPLAY ADS:
2 Days Prior to Publication Date

TUESDAY, OCTOBER 13, 2020

CROSSWORD PUZZLER

ACROSS

- 1 Director — Craven
- 4 Raj title
- 9 Menacing sound
- 12 Ring champ
- 13 Rough
- 14 Nonverbal OK
- 15 Shogun's spy
- 17 Whirlpools (2 wds.)
- 19 — -ho (zealous)
- 21 Fragrant necklace
- 22 Yellow cheese
- 25 Catch sight of
- 29 Battery size
- 30 Diner
- 32 Not frequent
- 33 It may be tidy
- 35 Lawful
- 37 — Kippur
- 38 LAX guesses
- 40 "Great" dogs
- 42 Numero uno

DOWN

- 1 Pale
- 2 Bulldogs backer
- 3 Scorch
- 4 Tabloid seller
- 5 Little Rock's st.
- 6 Absentminded murmur
- 7 Superstar
- 8 — noire
- 9 Veld grazer

Answer to Previous Puzzle

Q	U	E	S	L	O	T	H	T	L	C
T	S	P	T	A	H	O	E	U	P	A
Y	O	O	H	O	P	R	I	S	S	Y
C	A	P	M	A	R	T	S			
A	C	H	Y	D	O	Z	A	L	A	I
L	A	S	W	A	S	G	L	E	A	M
I	D	S	I	P	G	U	Y	H	A	
E	G	R	E	T	V	I	M	K	E	G
N	E	E	D	L	P	N	A	I	D	E
G	A	L	E	S	C	O	N			
T	U	R	N	E	D	Y	A	K	K	E
R	T	E	O	G	D	E	N	E	E	O
Y	E	T	S	E	E	P	S	D	R	S

10 Steal from
11 Hwys.
16 Patron of lost causes
18 Wedding-cake feature

20 Like some communities
22 Stengel of baseball
23 Terre —, Ind.
24 Pertaining to a king or queen
26 Speak
27 Advertising ploy
28 Gulf nation
31 Sari wearers
34 "Bien" opposite
36 Most trim
39 Walk heavily
41 Thailand, formerly
45 Digging tool
47 Chums
48 Ambush
50 Shape with an axe
51 Luau strummer, for short
52 Lincoln's st.
53 "Westworld" name
55 Fleming of 007 novels
56 Caustic solution
59 Popular princess

Don't miss out. Get your classified ad placed early. Deadlines for publication are:

DEADLINES:
LINE ADS:
Tuesday: 10:30am Monday
Thursday: 10:30 am Wednesday
Saturday: 10:30 am Friday
DISPLAY ADS:
2 Days Prior to Publication Date

Baker City Herald | THE OBSERVER
541-523-3673 | 541-963-3161