

RIBS

Continued from Page B1

Recipe from "The Cook's Illustrated Meat Book" by the editors at America's Test Kitchen

BOILED AND GRILLED RIBS

Yield: 6 servings

- 3 racks baby back ribs or 2 racks spareribs
- 2 lemons
- 1 cup salt
- 2 tablespoons black peppercorns
- 2 bay leaves

Chipotle barbecue sauce or your favorite barbecue sauce, optional

1. Put the ribs in a large stockpot and fill with enough cold water to cover. Squeeze the lemons and strain the juice into the pot. Remove the seeds and add the lemon rinds. Add the salt, peppercorns and bay leaves and bring to a boil. Boil until the ribs are slightly soft but not falling apart, about 25 minutes.

2. Prepare a grill for high heat.

3. Transfer the ribs to the grill, meatier-side down. Grill for 10 minutes; brush the meaty side with barbecue sauce, if using, and grill another 3 minutes. Do not char the meat or the sauce. Ribs are done when the meat has pulled away from the bone by 3/4 inch.

Per serving: 590 calories; 40 g fat; 15 g saturated fat; 156 mg cholesterol; 44 g protein; 17 g carbohydrate; 9 g sugar; 1 g fiber; 767 mg sodium; 100 mg calcium

Recipe by Yaara Amberg, via Food Network

BETTY

Continued from Page B1

be Betty Crocker. It's about being a maker. Your gender and your race don't matter. The whole idea behind Betty is to give you the creativity and the tools to help you make what you want to make in the kitchen.

Q: Do you do a lot of cooking at home?

A: I love to share food with family and friends. I had an Italian grandmother who made great big feasts and then watched everyone eat, and enjoy, and laugh. Food has such an impact on our lives, it's such a connector. It's the centerpiece of our celebrations, it creates memories. Why not have good food when you have those gatherings?

INDIVIDUAL CHICKEN POT PIES

Serves 6.

Note: For an easy dinner later in the week, prepare pot pies as directed. Let cool at room temperature 30 minutes after baking. Cover loosely and refrigerate for up to 3 days. When ready to serve, preheat oven to 375 degrees. Place pot pies on a rimmed baking sheet and bake until a table knife inserted in the center feels hot when touched with a finger, about 20 to 30 minutes. From "Betty Crocker Best 100."

For filling

- 1/3 cup (5 tablespoons plus 1 teaspoon) butter, plus extra for ramekins (or cooking

- spray for ramekins)
- 1/3 cup flour
- 1/3 cup chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 3 cups cut-up cooked chicken (or turkey)
- 2 cups frozen peas and carrots

For crust

- 2 cups plus 2 tablespoons flour, plus extra for rolling dough
- 1 teaspoon salt
- 2/3 cup cold shortening
- 3 to 5 tablespoons ice-cold water

To prepare filling: In a 2-quart saucepan, melt butter over medium heat. Stir in flour, onion, salt and pepper. Cook and stir until mixture is bubbly, about 2 to 3 minutes. Stir in chicken broth and milk. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in chicken (or turkey) and peas and carrots, and remove from heat.

To prepare crust: In a medium bowl, mix flour and salt. Using a pastry blender (or a fork), cut in shortening, until mixture forms coarse crumbs the size of small peas. Sprinkle with water, 1 tablespoon at a time, and toss with a fork until all flour is moistened and pastry almost leaves the side of the bowl (1 to 2 teaspoons more water can be added if necessary). Gather pastry into a ball. On a lightly floured work surface, divide pastry in half and shape into 2 rounds.

To prepare pot pies: Preheat oven to 425 degrees and lightly coat 6 (10-ounce) ramekins or custard cups with butter (or cooking spray) and place prepared ramekins on a rimmed baking sheet.

On a lightly floured work surface, using a lightly floured rolling pin, roll one round of pastry into

a 16-inch circle. Using one of the ramekins as a guide, cut pastry with a sharp knife at least 1 inch around the dish to make 3 pastry circles (about 5 1/2 inches in diameter), rerolling pastry if necessary. Repeat with second pastry round to make a total of 6 pastry circles. Evenly divide chicken mixture among ramekins. Top each ramekin with a pastry circle, gently pressing sides down the ramekin. Make a slit in the top of each circle. Bake until golden brown, about 30 to 35 minutes.

BROWNIE COOKIES

Note: To toast pecans, spread in an ungreased rimmed baking sheet. Bake, uncovered, in a 350-degree oven for 6 to 10 minutes, stirring occasionally until light brown. Remove from oven, transfer pecans to a heatproof plate and set aside. From "Betty Crocker Best 100."

- 2 cups chopped pecans, toasted if desired (see Note above)
- 3 cups (18 ounces) semisweet chocolate chips, divided
- 1/2 cup (1 stick) butter,

- cut into pieces
- 4 ounces unsweetened chocolate, chopped
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cups sugar
- 2 teaspoons vanilla extract
- 4 eggs

Preheat oven to 350 degrees and line baking sheets with parchment paper.

In a heavy 3-quart saucepan over low heat, combine 1 1/2 cups of the chocolate chips, the butter and the unsweetened chocolate and cook, stirring constantly, until butter and chocolates are melted.

Remove from heat and cool. In a medium bowl, mix flour, baking powder and salt; set aside. In a bowl of an electric mixer on medium speed, beat sugar, vanilla extract and eggs until well blended. Reduce speed to low and gradually add in flour mixture. Add chocolate mixture; beat well. Stir in pecans and remaining 1 1/2 cups chocolate chips. Drop dough by 2 tablespoonfuls on prepared baking sheets, spacing about 1 inch apart. Bake 10 minutes. Remove cookies from oven and cool for 2 minutes before transferring to a wire rack to cool completely.



MICHAEL
541-786-8463

M. Curtiss PN-7077A CCB# 183649

A CERTIFIED MASTER ARBORIST



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

Are Your Feet Ready?

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

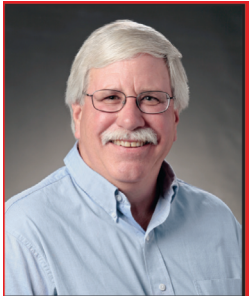
BACK TO SCHOOL

GRANITE VIEW Foot Ankle

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

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

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



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

Gregg Hinrichsen Ins Agency Inc
Gregg Hinrichsen, Agent
1722 Campbell Street
Baker City, OR 97814
541-523-7778

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 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
1601976

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: 8:30am Monday
Thursday: 8:30 am Wednesday
Saturday: 8:30 am Friday
DISPLAY ADS:
2 Days Prior to Publication Date

TUESDAY, OCTOBER 19, 2021
CROSSWORD PUZZLER

- ACROSS**
- 1 The lady
 - 4 Jones or Kelly
 - 9 Church seat
 - 12 1,101, to Brutus
 - 13 Principle
 - 14 Before, to Blake
 - 15 Killer whales
 - 17 Rowboat problem
 - 19 Took to court
 - 20 Racket
 - 21 Goose egg, in sports
 - 25 Burdens
 - 29 Impetus
 - 33 Small combo
 - 34 Caviar
 - 35 Sir, in Seville
 - 37 Everybody
 - 38 Face cover
 - 40 Clamber
 - 42 Over
 - 44 Gaelic pop star
- DOWN**
- 1 Med. plans
 - 2 Light tan
 - 3 Kitchen staple
 - 4 Invisible substance
 - 5 Prescription letters
 - 6 Have a cough
 - 7 Many dorms
 - 8 Inbox filler

Answer to Previous Puzzle

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

10-19-21 © 2021 UFS, Dist. by Andrews McMeel for UFS

- 9 Soup ingredient
- 10 Unit of energy
- 11 Microscopic
- 16 Carpentry tool
- 18 Lumber flaw
- 22 USN officer
- 23 Road map nos.
- 24 Weight unit
- 26 OPEC rep, maybe
- 27 Kind of pickle
- 28 Fish choice
- 29 Budge
- 30 Hot spot
- 31 Damsel
- 32 Daybreak, to a poet
- 36 Mr. Milland
- 39 Let borrow
- 41 Lower California
- 43 Removes, as a hat
- 46 Exercise power
- 48 Give the eye
- 49 Ayla's creator
- 50 Playwright — Simon
- 51 Quick turn
- 52 Author Umberto —
- 53 Dolphin habitat
- 54 Youth
- 55 Notch shape
- 58 About 2.2 lbs.

110 Announcements

To Place a Classified Ad

Please email your contact information and the content to be included in the ad to:
classifieds@bakercityherald.com

If you are unable to email please call:
(541) 523-3673

Deadlines for Classified Ads
4:00 PM two days prior to publication

Tuesday Publication.....Friday by 4 PM
Thursday Publication.....Tuesday by 4 PM
Saturday Publication.....Thursday by 4 PM

110 Announcements

Heart 'n Home HOSPICE

Hospice & Palliative Care, LLC
"Affirming life.....every day, every time"

VOLUNTEER doing what you love!

Volunteering is so rewarding and a great way to contribute to your community. If you would like to volunteer a little, a lot, or once in awhile, go to www.gohospice.com and fill out a volunteer application. If you need assistance contact: **Lori at 541.524.7688**

110 Announcements

PULL TABS ACCEPTED

AT THE FOLLOWING BAKER CITY LOCATIONS

- Baker City Herald
- Dollar Tree
- Black's Distributing
- Ryder Bros
- VFW
- Baker Elk's Lodge
- Main Event
- Lefty's Tap House
- Baker City Fire Dept.
- Haines Sell-Rite
- Idle Hour
- Salvation Army

Hang up ON THE ROAD.

Drive Safely. The Way to Go.
Transportation Safety — ODOT

110 Announcements

THE DEADLINE for placing a **CLASSIFIED AD** is **4:00 P.M.** **TWO BUSINESS DAYS BEFORE PUBLICATION**

Publication Days: Tuesday, Thursday, Saturday

GET QUICK CASH WITH THE CLASSIFIEDS!

Sell your unwanted car, property and household items more quickly and affordably with the classifieds. Just call us today to place your ad and get ready to start counting your cash. The Observer 541-963-3161. The Baker City Herald 541-523-3673

114 Self-Help Group Meetings

AL-ANON
Keep Coming Back Family Group
Mondays, 7 pm
at NKWest, 1208 Adams, La Grande, OR

Give your budget a boost. Sell those still-good but no longer used items in your home for cash. Call the classified department today to place your ad.