

Tex-Mex apple burritos

Ole! Here's a south-of-the-border in-spiration for gringos who'd like to try Fex-Mex cuisine without their taste buds suffering from instant "burn out."

APPLE BURBITOS

1 pkg. 8-inch flour tortillas 20-oz. apple pie filling

dieters

Butter ¼ cups raisins 2 tbsp. rum or water ¼ cup chopped nuts ¼ tsp. fresh grated lemon peel

Steam seafood and veggies in a bag

n combination of succulent seafood and fresh vegetables, steamed in a bag of aluminum foil, pro-vides the ingredients for a quick and elegant meal. The flavors are reminiscent of the Creole cook-ing of Louisiana as is the "en papilotte" method of cooking in a bag.

STEAMED SEAFOOD IN A BAG

medium sized shrim, peeled and deveined 4 points scallops 6 little neck clams, washed but kept in shells 6 ounces filet of red snapper 2 ounces peanut oil % cop extra dry sparkling champagne ¼ tsp. salt ¾ tsp. black pepper ¼ tsp. oregano

i whole carrot i whole carrot i small head broccoli, sl ½ of 1 head cauliflower conti sliced 3 large mushrooms I piece of alaminum foil at least 14 inches long

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Monday, January 18, 1982

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59%

š., 1

Coupon

SAVE (19)

SAVE 27

"SAVE (25)

Cutting down on sodium in your diet? Here's a recipe that's low in sodium (just a little more than 100 miligrams per serving) but high in flavor. Plump chicken breasts are backed with a flavor ful stuffing of shredded wheat, fruits, and herbs and spipees.

spipces. A mild aromatic curry sauce heightens flavors and transforms these stuffed chicken breasts into a delicious delicacy fit for all.

LOW-SOPLUM CURRIED CHICKEN BREASTS 4 large who chicken breasts, boned, skinned and split (about 2 pounds) 3 Theps: vegetable cill 2 Theps: finely chopped union 5 shredded wheat biscuits, finely rolled, or 2 cups shredded wheat finely rolled (about 1 ¹/₉ cup crumb) or 2 cups shredded wheat cup crumbs) 4 cup finely chopped apple 2 Tbsps. raisins 1 egg, slightly beaten 14 tsp. ground cinnamon 1/4 tsp. powdered sage 3/4 tsp. ground black pepper

-- pepper CURRY SAUCE 2 Tosps. vegetable oll 2 Tosps. all purpose flour 1 tsp. curry powder 14 tsp. genoma black pepper 2 cups milk

GARNISH I Thsp. reserved shredded wheat crumbs I Thsp. chopped parsley Cooked rice, unsalted (In low sodium cooking, sub-stitute an equal amount of lemon rind for any salt called for)

Preheat oven to 375 degrees. Grease a 12-by-by-3-inch haking dish. Pound chicken breasts alight-y. In medium skillet, over medium heat, heat oli; suite onion until itender, about 3-5 minutes. Re-move from heat. Reserve 1 tablespon shredded wheat crumbs for garnish; stir remaining crumbs, apple, rasins, egg, cinnamon, sage and pepper into skillet; mix well.

skillet; mix weil. Spoon about % cup mixture onto center of each preast; roll up, secure tightly with toothpicks. Place in prepared baking dish, cover with foil, bake 15 innutes. Meanwhile, in medium saucepan, combine oil, flour, curry powder and pepper, gradually stir in milk until smoth. Avour medium heat, bring sti-ng, until smoth. Avour medium heat, shing sti-ring, until smoth. Avour medium heat, shing sti-ring, until smoth. Avour medium heat, shing sti-ring, until shicken 5 about 2 or over saw Wen-chteen has badditional 10-5 nimites. Mis with all tablespoon shredded wheat runts with a 1 tablespoon shredded wheat for overing plater; top with chicken breasts and origing. Garnish with shredded wheat parsley mixture. Make Sarvings. MURGWAVE DIRECTIONS: Pound chicken

MICROWAVE DIRECTIONS: Pound chicken breast slightly. In 14-quart microwave proof bowl, microwave oil and onion at 100 percent power un-il onion is tansparent, about 114-2 minutes. Pre-pare stuffing and stuff breasts. Place in 12-y0-8-by-2-inch ungreased microwave-proof baking dist; cover with plastic wrap, leaving 1 corner open. Microwave at 100 percent power 3 minutes; remove from oven.

In 2%-quart microwave-proof bowh, combine curry sauce ingredients. Microwave at 100 percent power 7 to 8 minutes, suitring every 2 minutes until sauce comes to a boil and is slightly thickened. Pour over chicken; re-cover, microwave at 100 per-cent power 7.4 minutes, rotating one-half turn at 34 minutes, until chicken is tender. Serve follow-ties above directions. cent power 7-8 min 3¼ minutes, until c ing above directions.



SAVE (50.)

SAVE (20°)

SAVE 17.

SAVE (29.)