O&E Monday, March 17, 1986



Serve 25-minute Wild Ginger Chicken anytime, for guests or family meets.

## Skillet dishes have built-in ease 15 tsp. garlie powder

With today's dlning trends taking a definite turn toward good-tasting dishes with built-in ease and convenience, the best cooks have one or two special ingredients which always assure them of successful convenience.

Ingretication with a convenient, high-quality, easy-respire, new with a convenient, high-quality, easy-respire, propare, food to which a variety of ingredients can be added for a head start on tempting dishes for any occasion. Skillet dishes, for example, are enjoying a resur-gence in popularity due to the time pressures so many cooks face. A skillet dish is appealing be-cause it's so easy and several meal components can be prepared together, eliminating the extra time required to prepare several courses. Two such easy skillet dishes are Wild Ginger Chicken and Wild and Easy Supper Skillet.

WILD GINGER CHICKEN

1 tsp. ground ginger

<sup>1</sup><sup>1</sup> tsp. paprika <sup>1</sup>k-<sup>1</sup>4 tsp. cayenne 4 chicken thighs, skin removed 1 <sup>1</sup>5 cups water 1's cups water 1 pkg. (5 02.) brown and wild rice with musbrooms mix

I cup fresh pea pods

Combine ginger, garlic, paprika and cayonne. Sprinkle over chicken; rub to coat thoroughly. Com-bine water and contents of rice and seasoning pack-et in large skille. Arrange chicken in skillet, perss-ing down into rice. Bring to a bohl. Cover tightly and simmer 20 minutes. Remove from heat. Add pea pods; stir into rice surrounding chicken. Cover. Let stand 5 minutes or until rice is of desired con-sistency. Makes 4 servings.

WILD AND EASY SUPPER SKILLET

l isp. garlic powder 34 pound boneless beef sirloin, cut into 2x15x15-inch strips 2 Tasp. vegetable oll

1% cups water 1 pkg. (5 oz.) brown and wild rice with musbrooms mix 1 cup small hroccoll flowerets 15 tsp. salt 24 cup thin red pepper strips or 2 Thsp. pimiento strips

strips Sprinkle garlic powder over sitioin. Cook strioin in oil in large skillet over medium heat just until cooked through, 4-5 minutes. Remove meat; re-serve. Add water and contents of rice and seasoning packets to skillet. Bring to a boail. Cover tightly and simmer 20 minutes. Remove from heat. Slir in broecoil and beel; add sail if desired. Cover and let stand 5 minutes or until rice is of desired consistenstand 5 minutes or until rice is of desired consi cy. Sprinkle with red pepper. Makes 4 servings

Fruit perks up stew

Fruit in a beef stew? Many cultures — Oriental, African and European — have used (ruits with meats as tender-izers and as flavor ingredients.

MAUI MINGLE

14 bis, lean beef chuck, cut in 1-inch cubes 2 Thyp, vegetable oli 1 large onion, sliced 1 Thyp, particle and the 1 typ, particle and the 2 typ, ground glager 1 cup dyr yred what 2 cups beef broth 1 can (20 cs.) phosenpile chucks, cut in balf (drain; reserve juice)

18 pitted dried prunes 2 cups sliced celery 1 or 2 green peppers, cut in <sup>3</sup>-inch pieces 1 Thop, soy sauce 2 Thop, cornstarch 3 cups hot cooked rice

Brown meat in oll on all sides. Add Brown meet in oil on all sides. Add orion, seasonings, wice, forth and pine-apple julee. Cover and simmer about 1 bour, or unitil meat 1 stender. Add pine-apple and prunes. Cook 10 minutes longer. Stir in celery, green peppers, soy sauce and cornstarch dissolved in 24, about 6-7 minutes. Serve over rice.





## Shop around to get best bargains

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light Greg

Patronizing the same supermarket has advantages. You've goi down pat what products are on what shelves in what alses. You've committed to memory the non-sale prices. You know when to avoid the heavy store traffic. One distinct disadvantage, however, is the rom-time may be costing you food dollars. The only way to prove you are getting the most for your money is to check other stores. Frankly, I love to shop around. It's the only way to accurately compare prices.

POT ROAST MARSALA 4 lb, beef bottom round roast 2 garlie cloves, cut in slivers 1/2 cup all-purpose flour

COOKET

SALAD SHRIMP

No Z

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Touch of Spring Cleaners 1 HOUR SERVICE AVAILABLE!

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Coupon Must De Presented With Incoming On Monday thru Saturday 7:30 a.m. to 7:00 p.

(One lb. package)

Melikov is tsp. scasoned salt is tsp. black pepper is cup blive oil is cup blive all wine is tsp. Instant beef boullion granules is tsp. Instant beef boullion granules is cup blive water 1 onion, thinly sliced Make alits in reast on both sides, insert garlic. Combine flour, salt and pepper, cover roast on all sides and brown in hot oil in large Dutch aven. Re-duce heat to medium low, pour on wine and boul-ion dissolved in water, top with onion, cover and cook 3 hours, moving roast in pot after occasionally bashing to prevent sticking. Silee meat thin and top with pot juices. Serves 6.

**USDA CHOICE OR PRIME** 

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