Nutritionist helps grocery shoppers get smart

the new products, but also issued a warning.

the new products, but his issued a warning.
"Don't bink that just because something like this is lower caloric, you can eat all you want," she said the portion are considered the somethines is better to divide the constituent is of the group were getting carried away."

A FEW MEMBERS of the group were getting carried away, and had to be called on to the margarines. "Plek a diet margarine," was Posner's advice. "Even If your weight is okw, you'll be getting half the fat."

For salad dressings, another po-

the fat."
For salad dressings, another po-tential source of fat and calories, Posner offered samples of several reduced-calorie dressings, including

a Richard Simmons line that you squirt on rather than pour. For restaurant meals, she recommended some reduced-caloried ressings that come in individual servings and can be brought alore and the servings and can be brought alore and the serving and been well speci.

"I learn so much from her," said her and been well speci.
"I learn so much from her," said had a Hernanden and her serving her friether than the serving the serving the serving the serving the friether serving the friether serving the serving

know."
Although Posner offered many tips on how to eat more nutritiously, she does not recommend people try to change their eating habits over-

stick with.

Posner has two tours coming up which cost \$15 and are open to anyone who is interested. Tours will take place at 9:30 a.m. and 7:30 p.m. Wednesday, March 14, and 7:30 p.m. Wednesday, March 21. For reservations, call 354-4450.

CHICKEN PICCATA
1½ pounds chicken or turkey breasts
(boneless and skinless)
2 tablespoons flour
pepper to taste, or Mrs. Dash
2 tablespoons low-calorie margarine
34 cup chicken bouillon
2 tablespoon lemon julce
6 paper-tbin lemon slices

Pound chicken into thin cutlets be-

tween sheets of wax paper with a maltet. Mix together flour and pep-per and dredge chicken lightly in seasoned flour, shaking off excess. Melt margarine in a skillet and saute chicken 2-3 minutes on each side, or until golden. Remove chicken and

set aside. Add chicken boullion and set aside. Add chicken bouilton and lemon juice to skillet, bring to a boil, and boil 1-2 minutes. Return chicken to skillet and place a lemon slice on each cutlet. Cover and simmer 5 minutes, or until chicken is tender. Remove chicken with slotted spoon and place on a heated serving platter, reserve pan liquid. Surround chicken with cooked lemon slices. Cook liquid over medlum-high heat until reduced to a thin syrupy glaze. Pour sauce over chicken. Makes 4 servings.

Each serving contains about: 222 gm protein, 0 mg cholesterol, 0 gm and 23 carbohydrates mg sodium (use sail-free chicken stock to reduce sodium), 89 mg cholesterol and 4 mg carbohydrates. lesterol and 4 gm carbohydrates

POTATO KEBABS
2 small potatoes — each cut into 8

2 small pointoes — each cut into wedges 4 large mushrooms % large tomato, cut into quarters 4 pieces onlon paperlas 4 pieces onlon paperlas 2 teaspoons soy sauce Molly McButter 4 bamboo skewers

Place potato wedges in a saucepan with 1 inch cold water. Bring to a boil, add potato wedges, cover and cook 10 minutes. Place partially cooked potato wedges on bamboo skewer, alternating with mustroom, tomato, green pepper and onlon pleees. Brush with soy sauce, sprinkle with paprika and Molly McButter. Spray cookte sheet with vegetable cooking spray. Place skewers on cookle sheet. Bake 20 minutes in 350-degree oven. Serves

Each serving (2 skewers) contains about: 100 calories, 42 mg sodium, 4

SKINNY IIII

2. cups low-fat (ar non-fat) plain,
yagari
4 green onloas, chupped
4 (10-oune) package frozen chopped
splanch, thawed, drained and
squeezed dry
1 package Knurr's vegetable soup
mix

Combine mayonnaise, yogert and onions. Fold in spinach. Serve with cut raw vegetables. Makes 2 ½ cups. Each 1 tablespoon serving contains about: 26 calories, 15 mg sodum, 3 gm fat and 3 mg cholesterol.

RICE CAKES PLUS

Try popeorn cakes or corn cakes. Much better tasting than rice.
Try some new toppings: top with low-fat cottage cheese, sprinkle with chnamon and sogar, and broil.
Spread with unsweetened applesauce or apple butter, and top with a few apple sitees.
Top with a little satisa.
Top with theses Stnart, a no-fat, no-cholesterol product.

Chef Larry gives beef stew recipe

MOMMA'S BEEF STEW WITH RED WINE

4-5 pounds top rump of beef 4 tablespoons oil 3 carrots, pared and cut into chunks 2 medium onions, cut into chunks 2 cluves garlie, smashed

2 cups dry red wine bouquet garni (peppercorns, bay leaf, thyme and parsley wrapped and iled in cheesecloth)

Have the beef rolled and tied by the butcher. Heat the oil and add the salt pork, beef roast, carrots, onlors and garlic. Cook over low heat for 15 minutes, and when the fat begins to run from the salt pork and the onlors begin to carangelize, pour in the red wine. Tess in the bouquet garni and cover with a tight-fitting lid. Place in a cold oven and turn the beat to 250 degrees. Allow to slow-roast for 8 bours.

BAKED CARAMELIZED

BAKED, CARAMELIZED BROWN ONIONS

6 medium onions, peeled 3 tablespoons oilt 3 tablespoons butter 2 tablespoons sugar salt and fresh ground pepper to taste

Peel onions, set aside. In the bottom of a heavy, cast-fron frypan, heat the oil and the butter over low heat. Add the whole onions. Sprinkle with sugar, salt and pepper and cook onions over medium-low heat until lightly browned and beginning to



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cooking calendar

• Chili cook-off
Chili cooks are being invited to register to participate in the 11th annual Great Chili Cook-Off sponsored by the National Kidney Foundation
Arbor.

Registrations are being accepted through Thursday, March 15. To receive a registration form, call the National Kidney Foundation of Michigan toll-free at 800-482-1455.

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