

uses ziti, ground beef, cottage

Italian supper pairs with tea

Most teenagers, in addition to school work, are involved with extracurricular activities, and in many case, this means o steel by the property of the property of the provide and the provide and the provide and the provide anacks, but it would also be a fun idea to occasionally invite a small group for an early supper so that you can really get to know them. It doesn't have to be formal. A hearty casserole would fit the bill very nicely. Good home cooking is aiways appreciated, and this Italian-style dish served with a light and fragrant ten, will provide the party of the provide the provide with your children and thir friends.

friends.

Ending the meal with a simple dessert and some more fresh brewed tea, slows down the pace, allowing for more chat time, and will earn you top marks for serving a super supper.

FLAVORFUL HOT TEA

Bring freshly drawn cold water
to a full rolling boil.

Rinse out your teapot with hot
water to warm it.

Immediately add 1 tea bag or 1
teaspoon of loose tea per serving to
the pol.

Pour boiling water over the teausing 5 to 6 ounces per cup.
 Cover and let stand 3 to 5 minutes, then remove teabags or strain loose tea before serving.

HEARTY SUPPER CASSEROLE

10 ounces (about 3 cups) zitl (elbow, shells or other macaroni may be

shells or other macarons may be used) % pound ground beef 8 ounces (1 cup) small-curd cottage. l ounces cream cheese, at room

4 tablespoon cream
4 tablespoons chopped green onlons
1 teaspoon dried paraley
4 teaspoon crushed red pepper 1 % cups spaghettl sauce

Cook ziti as package directs; drain. Meanwhile, brown beef in skillet; remove with slotted spoon to drain off fat. Set aside.

to drain off fat. Set aside.

Combine cottage cheese, cream
cheese, sour cream, onloss, paraley
and pepper. Spread half the ziti in
buttered 2-quart casserole. Cover
with half the cheese mixture and
all of the meat. Add remaining ziti
and pour spaghetti sauce over all.
Spoon on dellogs of cheese mixture.

Pake la 350 degrees owen until Spoon on dollops of cheese mixture. Bake in 350 degrees oven until heated through, about 30 minutes.

Growers call asparagus 'grass'

AP — The Greeks called it aspar-ages, meaning "sprout or shoot." The English referred to it as spar-

English referred to it as spar-rowgrass.
To most growers and distributors in the United States, it's simply "grass," and to the American con-sumer, it's known as asparagus. If it is possible for a vegetable to gain celebrity status, then saparagus has done so. This "star" can be at dinner in your home throughout the spring, so look for it at markets in your area.

spring, so look for it at markets in your area.

To appreciate the prominence asparagus has had in history, consider the devotion paid to it by King Louis XIV. During the kings rule in King the season of the seas

"ASPARAGUS HAS been successfully cultivated for over 1,000 years, and it remains the most noble of vegetables," said chef Charles Rascoll of the Culinary Institute of

America.

Although asparagus is easily attainable in most markets, Rascoll says there are those who prefer to stalk the wild variety. "Though the roadside or fencerow variety are not genetically different, those who forage for them swear they're bet-

ter," he says.

Asparagus is unusual, somehow elevated above the crowd, but what-texactly is the lure of this early spring spear?

"Asparagus are uncommon in their flavor, texture, color and shape, making tem infinitely more appealing than the average head of broccoil or everyday furilp," Rascoll said.

"Asparagus may be regarded as the embodiment of spring. They symbolize life's perennial plan — to be born, to grow, to mature, to be dormant and to be born again. The cucumber just doesn't rise to that level of sprintuality."

For those who wish to join the unofficial asparagus fan club, Rascoll provides the following advice for purchasing and preparing them:

them:

PURCHASING: When selecting asparagus, look for firm, straight stalks and deep-green coloring at least \$\psi\$, of the way toward the base. Tips should be tight and unbruised. PREPARING: Wash the vegetables well. Remove the portion of the stem that is pale green and fibrous. To do this, hold the asparagus spear in your hands at the point where the color change begins. Carefully bend the discolored portion until it snaps off. This portion may also be removed with a knife.

Asparagus that are slender and fresh are generally more tender. With less tender asparagus, peel the lower third of the green stem to form a uniform thickness from bud to base. This will also assure even cooking.

The most common methods for cooking asparagus are by bolling, pan-steaming and total steaming. In all cases, select a pot that can accommodate the asparagus without breaking the spears.

Asparagus that are boiled are generally tied in clusters for easy removal after cooking. Pan-steamed asparagus are cooked in about 41-inch of boiling water in a suitably steed pot with a tightfitting lid. Total steaming may be done using any commercial or household steamer. This method is preferred by many cooks, because asparagus prepared in this way retain more of their nutries.

in this day retain more of their nu-retain.

Defining the proper doneness for appragus is largely a matter of per-sonal preference. However, most chefs agree that with spears that are winch in diameter, a cooking time of 4 to 8 minutes produces apparagus that retain their emerald green color and have the appropriate texture. Rascoll says asparagus can be served with melted butter and a splash of lemon, or with Romesco Stuce, a tomato-based sauce made with ancho chilles and fresh cilantro.

ROMESCO SAUCE
3 dried ancho chilles
1 bead garlic, whole and unpeeled
Vegetable oil, as needed
1 fresh, large, ripe tomato, or 3
canned plum tomatoes with the

canned plum tomatoes seeds removed 1 cup extra-virgin olive oil 1 silce bread, cubed 1 cup toasted almonds 14 cup red-wibe vinegar 1 teaspoon ground cumin 14 teaspoon cayenne

Place the dried chilies in a pot of

Place the dried chilles in a pot of simmering water and cook for about 20 minutes or until they are very tender. Remove the stem and seeds, reserve the pull, with told, place it in a pan and roast in a 373-degree oven for 40 minutes in a 373-degree oven for 40 minutes and the clovest and pull about the clovest and pull about the consency of butter.

Bellow the constant of the consency of butter, and the consency of butter, and the consency of butter. Bellow the consency of butter, and the consency of butter, and the consency of butter, and the consence of the consence in bottling water for a bout 30 seconds, or until the skins begin to crack. Remove from the boiling water and place them into cold water, Gently peel away skins. Cut the tomato in half cross-vise and aqueeze out the juice and seeds. Chop the flesh and reserve.

Heat 1 tablespoon of the olive oil

Heal 1 tablespoon of the olive of the in a small saute pan over medium beat; add the cubed heread. Cook, sitring constantly, until the cubes are dry and golden. Reserve.

In a blender or food processor place the chilles, garlie, tomatoes and cubed bread with the almods, vinegar, cumin and cayenne. Blend until smooth.

With the machine running, add the remaining oil in a slow, thin stream. This will form a creamy, rich mixture. Add the cliantro and adjust the seasoning to taste with salt and peper. Makes 3 cups.

Note: This sauce can be served with hot or cold asparagus. It should be kept at room temperature. If it gets too cold or too hot it will separate.

What's the reason for roasting peppers?

Question: why do some recipes suggest roasting sweet peppers? Is it-really worth the extra effort? Answer: Roasting or charring peppers makes the tenacious pepper skin easy to peel away. You remove the tough skin from peppers for the same reason you peel a tomato, to make sure each bite is wonderfully tender.

tender.
What's more, roasted peppers take
on a delicate smoke flavor that enhances many dishes. Use them in
summer salads, sauces, appetizers,

and as a simple side dish for grilled meats.__When _you__choose _fresh peppers from your local farmers' market, you will add a ralnbow of color to your meno, too. The process of roasting is really pretty simple:

Using a sharp knife, cut any sweet pepper in half lengthwise.
Remove the stem and seeds from each pepper half. Rinse peppers to remove remaining seeds.
To make the pepper halves lie flat, cut two or three small slits in

both ends of cach half. With the skin side up, press down on the pepper halves.

The lives of a lightly greated pepper halves on a lightly greated profiler pan Broil about 4 inches from the heat until the peppers skin is just charred. Watch the pepper closely; this takes just minutes.

To grill, brush the pepper halves with olive oil or cooking oil. Cook on an uncovered grill directly over medium-hot coals for 8 to 10

minutes or until slightly charred, turning occasionally.

• Immediately place the bot charred peppers in a paper bag. immediately place the bot charred peppers in a paper bag. Close the bag tightly and let the peppers stand for 10 minutes. The hot steam will loosen the charred pepper skin.
 Temove the peppers from the bag. Use a paring knile to peel away the charred skin.
 Your peppers are now ready to use in salads or in any recipe calling for sweet or roasted peppers.

The Hometown and Observer and Eccentric "Creative Living" section has the largest selection of suburban display real estate ads in the metro area



Right now you've got three big days to save big on the best

weight loss program around. Says Who? Says *Healthline*, a magazine written in collaboration with Stanford Center for Research in Disease Prevention.

Of the 16 popular diets rated, only Nutri/System received-100%. A perfect score. The others? Well, Weight Watchers didn't do that well. And Jenny Craig only got a 60.

What can we tell you. . . other than to call now!

Healthins Magazine is published in collaboration with Stanford University Cities for Rose (ich and Doc to Presention Albameles relliest spews of authors and not necessarily Stanford University 3. Healthing Magazine, Vol. 10, No. 5.

TUESDAY WEDNESDAY MONDAY

1/2 OFF OUR INTRODUCTORY PROGRAM

1-800-321-THIN™ nutri/system

