

Observer & Eccentric

Winner Dinner

**YOGURT CHICKEN
PARMESAN TOMATOES
FRESH, STEAMED GREEN BEANS WITH
SLIVERED ALMONDS
CRATER BUNS
APPLE/WALNUT DESSERT**

Recipes

YOGURT CHICKEN

This dish is fast, easy, different and great for dinner parties. This particular recipe serves 8 but can be modified to suit your needs by proportionately adjusting the amount of ingredients.

2 pounds boneless, skinless chicken breasts (serves eight 4-ounce portions)
1 container of plain yogurt, 16-ounce size; part of yogurt should be saved for Apple/Walnut Dessert

1/2 cup lemon or lime juice
1 tablespoon of each seasoning: basil, oregano, garlic, onion, dill; dash of salt and pepper

1 cup Parmesan cheese
1 cup bread crumbs
1/2 cup melted butter, optional

Cut the chicken into 4-ounce slices (8 total) and marinate in the yogurt, lemon and seasoning mixture. Marinating even a few minutes is fine. Place the chicken in a shallow 13-by-9-inch pan so that the chicken is touching but not overlapping. A cookie sheet with a 1/2-inch rim would also work. Sprinkle the chicken alternately with Parmesan cheese and bread crumbs. Finally drizzle with 1/2 cup of melted butter (optional). Bake at 400 degrees for 30-45 minutes. After about 20 minutes of baking, drain any excess drippings.

PARMESAN TOMATOES

4 tomatoes
Parmesan or any cheese
Cut tomatoes in half and sprinkle on cheese to taste. Bake in oven until cheese is bubbly or lightly browned. Serves 8.

STEAMED BEANS WITH SLIVERED ALMONDS

Wash and trim off the ends of fresh green beans. Steam in a covered pan until the beans are just done or at dente. Toss in a teaspoon of butter or margarine and add slivered almonds to taste.

CRATER BUNS

2 cups flour
4 tablespoons sugar
1 tablespoon baking powder
1/2 cup shortening
1/2 to 3/4 cup milk

Mix the flour, sugar and baking powder together; cut in shortening with a pastry blender or fork. Add just enough milk to form a sticky dough. Spoon out onto an ungreased cookie sheet and bake at 450 degrees for about 10 minutes. This recipe makes about 20 crater buns. You can cook 2 cookie sheets at the same time in the same oven, but at 425 degrees. Serve with butter.

APPLE/WALNUT DESSERT IN YOGURT DRESSING

This simple dessert offers a light and refreshing end to a tasty dinner.

4 apples
1 cup chopped walnuts
1 container plain yogurt or portion saved from the chicken

Cut apples in 1/2-inch chunks; mix with walnuts, and spoon yogurt in to taste. Place in dessert cups and refrigerate during dinner.

Shopping List

2 pounds boneless, skinless chicken breast
1 container plain yogurt, 16-ounce size
2-3 fresh or bottled lemons or limes
4 tomatoes
4 apples
fresh green beans
basil
oregano
garlic powder
onion powder
dill
salt
pepper
flour
sugar
shortening
baking powder
milk
Parmesan cheese
butter or margarine
chopped walnuts
slivered almonds
bread crumbs

Notes



DANIEL LIPPIT

Joan Basar of Farmington Hills likes to serve Yogurt Chicken when she and her husband en-

tertain. The entire meal can be prepared in less than an hour.

Light chicken dish is a reminder of summer

Although summer officially begins June 21, I have always thought it really starts on Memorial Day. As we make the transition from spring to summer, there are always certain jobs that need to be done around the house, to help bring order and definition to the change of seasons.

Having just finished that necessary (but tedious) seasonal chore of cleaning out my closet, I'm happy to announce that my white shoes and skirts are lined up and ready to report for summer duty. It is interesting to note that just as clothing styles and colors change by the season, so do cooking and eating patterns. Summer cooking tends to be much lighter and cooler than the heartier dishes we associate with fall and winter.

This week's Winner Dinner, submitted by Joan Basar of Farmington Hills, is the kind of meal that will get your family thinking summer with each bite. Marinated in plain yogurt and lots of different herbs, this chicken dish has a refreshing and unique flavor. Served with parmesan tomatoes; fresh, steamed



family-tested winner dinner

Betsy Brethen

green beans; a shortcake-type hot roll, and an apple/walnut dessert, this dinner will satisfy without stuffing.

Basar enjoys her career with a company called Executive Adventure. She sells and markets the concept of helping employees at all levels of a company to become more productive at work through outdoor team-building activities, each of which is work-related and customized to each client's needs. The nationally based company has been in business since 1982, and its Michigan branch just opened in August 1989.

MARRIED FOR four years, Basar and her husband love to entertain. This is one dinner that is always a

favorite, as the entire meal can be prepared and served within 50-60 minutes. Her time-efficient method of putting the dinner together is as follows: First, she prepares the chicken, and when it goes into the oven, she starts the buns. While the buns are baking, she prepares the tomatoes and the green beans and lets them cook while she finishes up with the dessert.

Thank you, Joan Basar, and congratulations on being this week's Winner Dinner Winner. I wish you continued success with your career and hope that you will enjoy your well-deserved apron as much as we will enjoy your terrific recipes.

In signing off for yet another week, I hope you and your family en-

joyed a memorable Memorial Day. All this talk about "memory" reminds me to remind you to keep sending in your family's favorite Winner Dinner. As a new twist, I'm

also interested in receiving menus from children who like to cook. After all, that would be like getting Winner Dinners right from the horse's mouth.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012.

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