

# Wines from Chili gaining popularity

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reduces planting expense since vines may be planted on their own roots rather than being grafted onto expensive rootstock.

Although the prices of Chilean wines may eventually begin to escalate, flavorful wines are now available in the \$5-\$12 range. The principal Chilean varietals include cabernet sauvignon, chardonnay and

sauvignon blanc.

SEVERAL CHILEAN white wines were oxidized (noticeable sherry aromas). Chardonnays were simple, straightforward wines lacking distinctive fruit flavor. On the whole, the Santa Rita chardonnays were consistently better balanced and fresher. Younger sauvignon blanc and those without oak aging, which tended to mask the delicate fruit, were best.

# South American dishes flavorful

See related story on Taste front.

## AREPAS

- 1 cup masarepa (corn flour)
- 1 cup warm liquid (half milk and half water)
- 3-4 tablespoons melted butter
- 1 teaspoon salt

**Shredded mozzarella cheese**  
Mix flour, liquid, butter and salt together and form into patties. Make a well in each patty and fill with cheese. Cover cheese with dough. Fry on hot, greased griddle and cook until brown on each side. Serve with meat or as a snack with hot chocolate.

Recipe courtesy of Patricia Villarruel

## BOBOTA HILTON'S PLATO MONTANERO

- 1 pound dry red beans, cooked according to package directions
- 1/2 pound rice, cooked according to package directions
- 2 ripe plantains
- 1/2 cup (1/2 stick) butter or margarine
- 1/2 pound ground beef or pork
- 1 large tomato, chopped
- 4 green onions, chopped
- 1 tablespoon ground cumin
- 6 Spanish sausages (chorizos)
- 6 small sausages
- 6 eggs, fried

Set beans and rice aside. Keep warm. Slice plantains diagonally into 1-inch pieces. In large skillet, over medium heat, fry plantains in 1/2 cup salad oil until golden. Remove and drain on absorbent paper; keep warm. Discard oil. Add butter to skillet and heat.

Add ground beef, tomato and green onion; cook over medium heat for 10 minutes, stirring occasionally. Add cumin, 1/2 teaspoon salt and 1/4 teaspoon ground pepper. Cook 5 minutes longer. In second skillet, cook sausages in 2 tablespoons salad oil until cooked through, turning occasionally. To serve, drain beans and arrange on platter with rice, plantains, cumin meat mixture, sausages and fried eggs. Makes 6 servings.

(Recipe courtesy of Patricia Villarruel)

## CANJA

- 1 whole chicken breasts (about 4 1/2 pounds)
- 6 tablespoons olive oil
- 1 large onion, unpeeled and coarsely chopped
- 1 large carrot, washed and coarsely chopped
- 2 stalks celery, with leafy tops, washed and coarsely chopped
- 1 bay leaf
- 1 malaqueia or jalapeno pepper, chopped
- 2 cloves garlic, unpeeled and crushed
- 1 small ear corn, husked, silks removed and cut into 8 equal slices, save and chop 5 of the most tender husks
- 1 small sprig fresh rosemary (optional)

2 tablespoons coarse salt  
1 tablespoon dende or olive oil  
1 clove garlic, peeled and minced  
1/2 cups rice, rinsed and drained (do not use instant rice)

2 tablespoons chopped fresh cilantro leaves  
3 quarts water

Wipe the chicken breasts with a damp cloth. Remove the skins, debone the breasts, and cut them in half lengthwise. Set aside chicken breasts, skins and bones. In saucepan, heat the olive oil over medium heat. Add the chicken breasts, skin side down first, and brown until golden on all sides about 12 to 14 minutes. Remove them from pan and set aside. Place the skins and bones in the same saucepan and brown over medium heat until totally golden, about 8 minutes.

Push the skins and bones to one side and add the onion, carrot, celery, ginger, bay leaf, hot pepper, and crushed garlic. Stir and saute for about 5 minutes. Add the chopped corn husks, rosemary sprig. If using, 1/2 tablespoon of the salt, and 3 quarts of water and bring to a boil while stirring and scraping the bottom of the pan. Lower the heat, cover and let simmer for 45 minutes. Remove from heat and strain through a fine sieve. Discard the contents of the sieve and let the strained stock sit for a few minutes so that all the fat rises to the surface. Degrease the stock and discard the fat. Strain the stock again through a strainer lined with several layers of cheesecloth; discard the cheesecloth.

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**Bridie**  
(Ground Beef & Onions)  
**Broccoli & Cheese Turnover**  
**Sausage Roll** (Hot Turnover in pastry)

6 for \$4.25

75¢ each

**Beef Pastie**  
**Chicken Pastie**  
**Pizza Pastie**  
**Chicken Pot Pie**  
**Chicken Pie**

4 for \$4.50

91.15 each

**Family Serving Items**  
for 2, 4, 6 or 8 persons

Steak Pie or Steak & Kidney Pie

(Chunks of Steak in a natural gravy)

2/\$5.50 4/\$9.30 6/\$13.95 8/\$15.75

**Pastries**

**All butter Shortbread**

6 for \$2.50

45¢ each

**Assorted Fancy Tea Cakes**

6 for \$2.50

45¢ each

**Brownies**

4 for \$1.35

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**Breads**

**White Bread**..... \$1.25 loaf

**Oatmeal Bread**..... \$1.25 loaf

**Soda Bread**..... \$1.65 loaf

**Morning Rolls**..... 85¢ 1/2 doz.

**Scones**..... 99¢ each

**Cinnamon Rolls**..... 4 for \$1.00 (30¢ each)

**Small Sausage Roll** 4 for \$1.60 (appetizer size) 45¢ each

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Grocery

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\$1.59

IGA Tablerite

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1 lb.

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Thorn Apple Valley

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\$1.19

Save 50¢ pkg.

IGA Tablerite

**BONELESS TOP Sirloin Steaks**

1 lb.

\$2.59

Save \$1.60 lb.

IGA Tablerite

**Bottom Round Roast**

1 lb.

\$2.49

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Oscar Mayer

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\$2.69

Save 80¢ pkg.

Farmer Peet

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\$2.69

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12 oz. pkg.

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Assorted Ham, Turkey, Bacon, Sausage, etc.

**Betty Crocker Helpers**

1 lb. 11.5-11.75 oz.

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HOMETOWN PRODUCE

Assorted Ham, Turkey, Bacon, Sausage, etc.

**Gallon of Milk**

1 qt. 11.5-11.75 oz.

Free

HOMETOWN PRODUCE

Assorted Ham, Turkey, Bacon, Sausage, etc.

**Gold Medal Flour**

1 lb. 5 lb. bag

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HOMETOWN PRODUCE

Assorted Ham, Turkey, Bacon, Sausage, etc.

**PopSecret Popcorn**

1 lb. 11.5-11.75 oz.

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HOMETOWN PRODUCE

Assorted Ham, Turkey, Bacon, Sausage, etc.

**Del Monte Ketchup**

1 lb. 11.5-11.75 oz.

89¢