Try imitation chicken

Imitation chicken made from sey can be found in the produce section of most major super-markets including Kruger, Moi-jer and Whole Foods. In this recipe, try Worthington's chick-en pieces either frozen or canned or You won't believe it's not chicken by Veggie Patch.

GENERAL TSO'S VEGETARIAN CHICKEN

Sauce:

1/2 cup cornstarch 1/4 cup water 2 teaspoons minced ginger

- 1/4 cup soy sauce
- 2 teaspoons minced garllo

MICHAGIS SHOPPING SPREEL

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- 3 tablespoons brown sugar
- 1/4 cup sugar 1/4 cup wine vinegar 1/4 cup cooking wine

2 cups vegetable broth or imitation chicken broth found at specialty stores like Whole Foods, Buday's Tasty Health or the Good Food Co.

Meat substitute:

1/2 cup cornstarch 1/2 cup soy sauce 2 pounds imitation chicken

1/2 teaspoon black pepper Vegetable or olive oil for frying 1 3/4 cups sliced green

Family Event

Saturday, March 23rd

Kids Club

KIDS MAKE A ST. PAT'S PIN Satorday March 16 1014-Hook

GVAINIT JUNGLE

IEWENARODA GEER HOIMANE

- ontons
 8 dried hot peppers
 1 egg or vegan NR-G brand
 Egg Replacer to make
 the equivalent of one egg

For the sauce: mix 1/2 cup cornstarch with water. Add gin-

ger, sugar and garlic plus 1/2 cup soy sauce, vinegar, wine, and broth. Stir until sugar dissolves. Refrigerate until ready to add to

For the "chicken:" In separate bowl, mix the chicken substitute, 1/4 cup soy sauce and black pop-per. Add the cornstanch and egg. Mix until chicken pieces are cont-Mix until chicken pieces are conted covenly. Add up of vegetable oil to help separate "chicken" pieces, if pieces are already separated use 1/2 cup of oil. Deep-fry at 350 degrees until crispy. Drain on paper towel.

Propare: Heat wok with a small amount of oil. Add onions and peppers and stir-fry briefly for just several minutes. Stir sauce and then add it to wok. Add chicken to sauce and cook

Add chicken to sauce and cook until sauce thickens.

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tore detail

1 BUGS

WHERE IS IT?

Interested in visiting the Ply-couth Fish Seafood Market an

Restaurant?
Here's a few tidbits about the business that was featured in the Thursday, March 7, issue of The Observer.

Plymouth Fish Seafood

Market & Restaurant Where: 578 Sterkweather, Old Village, Plymouth. (734) 455-2630

Market & Restaurant
Where: 578 Starkweather, Old
illiage, Plymouth. (734) 455.
6230

Moure: 10 a.m. to 8 p.m. Monday-Saturday
Atmosphere: Cheery, nautical
Menu: If it swims, they have it

Lean from page B1

Americans spent more than \$110 billion on burgers, chicken, and other fast food.
The national meatouts formed in 1977 after The U.S. Senate Select Committee on Nutrition and Human Needs said Americans should increase the intake of fruits and vegetables and decrease consumption of meat and fat.

and fat.
With these statistics in mind,
Mentout volunteers say the goal
of the event is to offer healthy
and palate-pleasing vegan

recipes.
"My favorite food is anything eggplant," Genser said.
Changing her cooking habit wasn't a new experience for her.
"When microwaves came out, I

learned to cook with them. When we learned about the need for low-cholesterol meals, I again adjusted my cooking habits. Going vegan is just another adjustment — and it means having different staples in the kitchen."

ing different staples in the kitchen."
Hagglund said no vegan kitchen is complete without Nutritional Yeast, a nutry-flavored powder that's high in vitamin B12 and is mixed with soymilk, margarine, tamari sauce and flour to make inflation cheesy sauce or gravies.
"I have more choices now," Genser said. "I have fofu, tompeh, seitan and more... after all how many times can someone cook chicken before getting

bored with it?"
For breakfast, Hagglund has catmeal, fruit and maybe toast; For lunch, vegan sandwiches or salad. At dinner she satisfies a meat craving with initiation ground beef, fake tuna, fake chicken, atc. — minus the fat, calories, antibodies, and chemicals.

cals.
For dinner Genser will have a sir fry with tofu, cashews, rice and vegetables or tomato kibbee.
Theve literally thousands of recipes saved on my computer, but typically I'll make veggie burgers, pasta and salads,"
Genser said

Genser said.

For vegan facts and recipes, checkout http://www.vrg.org/nut-shell/vegan.htm#common

Restaurant from page B1

more.
Still Lei Ting's meatless offerings are outstanding, McNellis said. The Triple Fragrance that contains imitation beef chunks marinated in a brown sauce and vegetables is one of his favorites.

Vegan meat on the net

Vegan meat on the net
For home cooking, Mei Ling
shared a Web site with its regular customers where meat substitutes can be purchased—
www.vegieworld.com. Still, its
not the site where Ling gets his
imitation meats—that secret is
between him and the New Yorkbased creators of it. But at
www.vegieworld.com the fake
chicken really tastes like chicken. The citrus spare ribs taste
like ribs. The fake beef has beef's
texture and even fake lobster
and squid are available. Authen-

vegan choices, but vegans want more.

Still Lei Ting's meatless offerings are outstanding, McNellis chunks are seasoned like regular meat.

What about choices?

Still, McNellis, said he's mak-ing do with the restaurant's clos-

ing do with the restaurant's clos"I've been vegan for 12 years
and vegetarian for 19," McNellis
said. "Good meat substitutes are
everywhere these days in almost
all supermarkets. I purchase
imitation meats like beef, chickent, turkey, pork and dairy at
Kroger and Meijer as well as
specialty stores like Zerbo,
Buday's, Good Food Company
and Whole Foods."
McNellis uses supermarket

McNellis uses supermarket ment substitutes to replace ment in many meals — from burgers to tuna and chicken sandwiches round beef in meatballs

to ground beef in mentballs.

He also visits vegan-friendly restaurants like:

Upidi in Farmington Hills, which serves Indian food

Siam Spicy in Royal Oak, which serves Thai food

Inn Season in Royal Oak, which serves all vegetarian and

vegan food "I've had quite a few good

regan meals at mainstream; restaurants such as the Red Robin chain, and always get cheese-less pizza from my local-pizza joint: I also discovered. some awesome tasting vegan doughnuts (Cloverhill Brand) at '

dougnuts (Covernit France a. Walgreens."

And for meatless Chinese food he'll make the drive from Westland to Lei Ting's in Milford.

"It's worth the drive," he said.



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Tuesday, April 16, 6 - 8 p.m.

at UDM's Ward Conference Center, 8200 West Outer Drive, Detroit, Michigan 48219-0900.



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