

What's Cookin': Make Greek-style potatoes to go with your chicken

Today's recipe is Greek style chicken. And who doesn't want Greek style potatoes to go with it? Of course you do!

It's totally easy, so I'm going to tell you how to do it, rather than write you a recipe. In a large measuring cup, mix together 1/3 cup olive oil, 1 1/2 cups chicken stock, 2 cloves fresh garlic minced, 1/4 cup fresh squeezed lemon juice (DO NOT use the bottle stuff—it is not the same), 1 tsp dried thyme, 1 tsp dried oregano and some black pepper. Mix. Then in a baking pan, arrange 6 peeled potatoes, that have been cut into quarters. Pour the liquid overtop of the potatoes. Cover with foil and bake in a 350 F degree oven for 1 1/2 to 2 hours until tender (you should turn them a couple of times during the baking). And there you go, Greek potatoes—delicious.

When you serve the potatoes and the chicken, you could serve a little feta cheese sprinkled over top if you like. You can also add a bit more lemon to the roasting potatoes if you find they aren't quite lemony enough for you!

And, be sure to make extras, because you are going to want to take this for lunch the next day. For a great lunch, stuff

**Lori Gysel
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a handful of fresh spinach in your microwaveable dish, then put a bit of the leftover potatoes and chicken on top. Sprinkle with crumbled feta and a bit of salt. Cover. At lunchtime, just microwave the whole thing until warm. The spinach really makes it.

Now, what really makes all of these recipes great is the quality of ingredients that you are using. Are you using good olive oil or is it the cheapest dredge from the bottom of the vat after all the good stuff has been taken off? Are you using good chicken stock or some nasty powdered concoction full of MSG? Are you using fresh lemon juice or cheating with the bottled variety? Have your spices been in your rack, unused and unloved for three years and now you're trying them out in this recipe? All of these things make a huge difference in the final taste. Don't kid yourself that they don't!

Have fun and keep cooking!

Email questions and comments to Lori and Gerry at whatscooking@theifp.ca

Greek Style Roast Chicken

Serves 4

Ingredients

- 1 whole chicken (2.5-3 lbs)
- 1 lemon
- 1-2 tbsp dried oregano
- coarse salt and freshly ground black pepper

Method

1. Rinse chicken with cold water and pat dry with paper towels. Cut into quarters.
2. Place chicken in a single layer in a casserole dish.
3. Cut lemon into quarters and squeeze lemon juice over the chicken pieces. Leave lemon rinds in pan with the chicken.



4. Liberally sprinkle oregano, salt and pepper over the chicken.
5. Bake uncovered in a preheated 350 degree oven for 1.5 hours until golden.
6. Lemons will caramelize and may be eaten.

Chamber to host tasting event

Enjoy delicious samples of food and beverages provided by local businesses at the A Taste of the Chamber on Feb. 7.

Presented by the Halton Hills Chamber of Commerce, the event will be held 5-8 p.m. at Blue Springs Golf Club. Ad-

mission \$10, at the door.

Vendors include: Tk's Catering, The Pita Pit, Starlight Café, Tennessee Chop House at Nashville North, Extreme Pita, Tanner's Pub & Grill to name a few.

Info/register: www.haltonhills-chamber.on.ca or 905-877-7119.

Bulk Waste Collection

3 Items Maximum

Upcoming Bulk Waste Collection Dates for Halton Hills

Collection Area 3 Wednesday, February 8, 2012

Collection Area 4 Wednesday, February 1, 2012

Collection Area 5 Wednesday, February 15, 2012

**3 items
maximum**



- **Three (3) items maximum** per collection.
- Items must be too big to fit in a garbage bag/can.
- One bundle is equal to one item (i.e. flooring, carpet, wood, etc.)

- Check your 2012 Waste Management Guide & Collection Calendar to determine which day bulk waste is collected in your area. Bulk waste collection is suspended from May 21 to June 1.
- There is a **three (3) item limit** per scheduled bulk collection day. Additional items will not be collected.
- If an item can fit into a garbage bag or can, it is **not** bulk waste. Put these items inside a garbage bag or can, and place out for pick up on your regular garbage collection day. Do not exceed the regular six (6) bag/can garbage limit.

- Do not pile items on top of one another. Remove all nails and staples.
- Items collected for bulk are disposed of in the landfill. Consider giving items in good condition to a reuse centre. Visit www.halton.ca/waste for a list of reuse centres.
- Ensure only the items you want collected are at the curb. Personal items left at the curb may be mistakenly collected by the collection truck or scavenged by other residents.
- All flooring and wood must be bundled, and be no larger than 0.6 m x 1.2 m (2 ft x 4 ft).
- Place your bulk waste at the curb by **7 a.m.** the morning of your collection day, but no sooner than 5 p.m. the evening before.

✓ Acceptable Bulk Waste Materials (3 items max.)

Large household item that is over 23 kg (50 lbs) and/or that will not fit into a closed garbage bag or container:

- ✓ Furniture (couches, chairs, tables, mattresses, etc.)
- ✓ Flooring (carpets, under padding, linoleum, etc.), bundled in maximum 1.2 m x 0.6 m (4 ft x 2 ft) lengths (one bundle is one bulk item)
- ✓ Toilets
- ✓ Windows and mirrors (to avoid glass shattering, place tape across in an "X" pattern)
- ✓ Wood (fencing, picnic tables, shelving, skids, doors, etc.), dismantled and bundled no larger than 0.6 m x 1.2 m (2 ft x 4 ft) (one bundle equals one bulk item)—no nails

✗ Unacceptable Bulk Waste Materials

- ✗ Metal and Appliances (visit www.halton.ca/wastetools to schedule collection)
- ✗ Automobile parts, including vehicle seats
- ✗ Building, construction, demolition and renovation debris
- ✗ Cardboard boxes
- ✗ Concrete and bricks
- ✗ Household hazardous waste (visit www.makethedrop.ca for drop off locations)
- ✗ Electronics (televisions, computers, stereos, etc.) (visit www.recycleyourelectronics.ca for drop off locations)
- ✗ Mixed piles
- ✗ Propane tanks
- ✗ Soil and rocks
- ✗ Tires (visit www.ontariots.ca for drop off locations)
- ✗ Tree branches and stumps

Stay Connected!

Follow us on Twitter @HaltonRecycles and read our blog at www.haltonrecycles.ca. We're sharing great information about Halton's Blue Box, GreenCart and other waste diversion programs—we'd love to hear from you!

@haltonrecycles
 haltonrecycles.ca