Imaginative menu, good meal impresses during night out

shrimp. I used to make this one all the time for a friend of the family as a Christmas present, but I haven't made it in years.

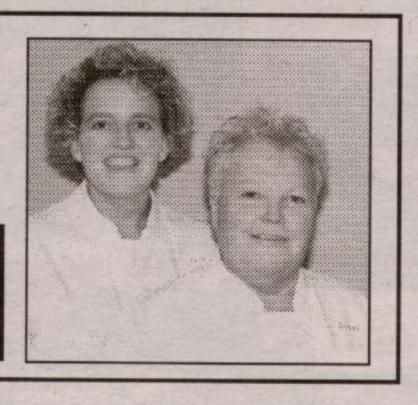
It's very tasty and quite simple. In order to ensure that you don't overcook the shrimp, prepare the recipe up to the point where the shrimp are added to the sauce. Allow the sauce refrigerate until you are almost ready to serve. Then reheat the sauce (slowly, so as not to burn) and then toss in the shrimp. Serve immediately.

Just a couple of weeks ago, my husband and I were invited over to a friend's house for dinner. I just love being asked over for a meal. And believe it or not, I am not interested in being impressed. I just love eating with friends. On this particular occasion though, the menu was well thought out and lots of thought went into it so I thought I would share it with you.

The whole thing was completely prepared by the husband. He chose the menu by reading magazines for recipes, did the shopping, cooked the meal, set the table, served the meal and cleaned up. Now, that I find impressive. Not to make it sound like

What's cookin'

Lori and Gerry Kentner



men are incapable of doing this, it's just something you don't come across all that often.

So, we had oyster soup with fresh bread and butter for the first course. Then, a boneless breast of chicken

rolled around a slice of ham and a banana that had been soaked in angostura bitters, breaded with coconut and baked was the main entrée. The chicken was accompanied by brussel sprouts with bacon and a mixture of pearl onions (which he hand-peeled instead of buying the frozen kind), carrots and currants.

Dessert was a "cloud" of meringue sitting on a bed of lemon and orange curd. Very nice. Very imaginative—brought visions of being on holiday in a tropical country.

And now to answer a question that

I was recently asked— what makes tandoori chicken that bright red colour? Tandoori chicken is an Indian dish and is prepared by roasting the chicken in a special clay oven called a tandoor.

But what gives the chicken that unique colour is the tandoori paste that the chicken is cooked with. Tandoori paste is made up of turmeric, paprika, chili powder, saffron, cardamom and garam masala, mixed with lemon juice and vegetable oil.

Have fun and keep cooking!

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Curried Shrimp

(Serves four) Ingredients

- 1/4 cup melted butter
- 1/4 cup flour
- 1/2 tsp salt
- dash paprika
- 1 tsp curry powder
- 11/2 cups milk
- 3 tbsp ketchup
- 1/4 cup sherry
- 1 1/2 cups shrimp (whatever

You can

lose a lot

more than

your licence

drinking

and driving.

Ministry of the Attorney

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size you like, the 21/30 to a pound or 16/20 to a pound are particularly nice.)

• 2 cups cooked rice (a wild and long grain rice mix is nice.)

Method

- 1. Melt butter in a saucepan
- 2. Whisk in flour and seasonings
- 3. Whisk in milk and cook over medium heat, stirring constantly, until thick and smooth.



4. Add ketchup, sherry, and shrimp to milk mixture. Heat through and serve over rice immediately.

END NISSAN'S



"My God,

I can't see!"

