



Cheesy Chicken Pepper Pasta

- 2 T. olive oil
- 1 lb. skinless, boneless chicken breasts, cut into strips
- 2 red peppers, sliced
- 2 c. milk
- 1/2 c. butter
- 16 oz. Muenster cheese, shredded
- 1 clove garlic, minced
- 2 T. cornstarch
- 1/4 t. garlic powder
- 1 lb. linguine pasta

In a skillet over medium heat, warm oil. Add chicken and sauté until golden brown. Stir in red peppers, cover and simmer.

In a saucepan over high heat, cook milk, butter, cheese and garlic for about 10 minutes, stirring constantly. Sauce should be thick; if not, add 1 t. of cornstarch at a time until desired consistency is reached. Combine sauce with chicken and peppers and add garlic powder to taste.

In another saucepan, boil pasta until done, about 8 to 10 minutes. Drain. Pour sauce over pasta and serve.

Puppy Chow

- 1 12-oz. pkg. chocolate chips
- 1 c. peanut butter
- 1/2 c. margarine
- 1 box crispy rice squares cereal
- 3 c. confectioner's sugar

Mix chocolate chips, peanut butter and margarine in a glass bowl and melt in microwave. Stir well. Add cereal and mix until completely coated. Pour confectioners' sugar into a bag, toss in cereal mix and shake until well coated. Spread on wax paper and let stand until set.

Pistachio Baked Fish

- 1 pound fresh or frozen fish fillets, thawed if necessary
- 1/2 cup dry bread crumbs
- 1/2 cup chopped shelled pistachios, divided
- 2 tbsp freshly grated Parmesan cheese
- 1 tbsp minced flat-leaf parsley
- 3/4 tsp dry mustard
- 1/4 cup milk
- 2 tbsp butter or margarine, melted

Cut fish into serving-size pieces, Combine bread crumbs, 1/4 cup pistachios, cheese, parsley, mustard, salt and pepper in a shallow dish.

Dip fish in milk and roll in crumb mixture; place in shallow greased baking dish. Drizzle with butter; sprinkle with remaining pistachios, Bake at 450 degrees F, allowing 10 minutes per inch of thickness measured at its thickest part or until fish flakes when tested with fork.

Makes 4 servings.



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Grand Marnier Snow

- 2 envelopes of gelatin
- 1/3 c. sugar
- 3 c. boiling water
- 1/2 tsp. lemon peel
- 2/3 c. fresh lemon juice
- 6 egg whites

Dissolve gelatin and sugar in water, add lemon peel and juice. Chill til syrupy about 1 hour.

Beat egg whites until stiff add syrup and beat well. Pour and let set (2 Hrs)

As an alternative a cornstarch pudding would also work.

Sauce:

- 1c whipping cream
- 1/2 c sugar
- 2/3 c melted unsalted butter
- 6 egg yolks
- 2 tsp. lemon peel
- 2 tbsp. lemon juice
- atleast 6 tbsp. grand marnier

In a ice bath whisk cream until glossy. Refrigerate. Beat egg yolks until thick, slowly add sugar then Grand Marnier and lemon juice. Fold in cream and lemon peel. Chill.

Pasadena Pinwheels

- 8 oz. pkg. cream cheese (250 g)
- 2 tbsp mayonnaise (30 ml)
- 4 oz can diced green chilies, drained (114 ml)
- 1 large tomato, seede and chopped
- 1/4 cup finely chopped onion (60 ml)
- 1 tsp chili powder (5 ml)
- 1/2 tsp salt (2 ml)
- flour tortillas - large is best
- sliced green olives

** Red & Green colours in the pinwheels make it festive. Use as much onion, chilies & chilipowder as you like.

Blend cream cheese and mayonnaise. Stir in remaining ingredients. Cover and refrigerate for 2 hours. Spread cream cheese mixture over each tortilla. Place a row of green olives across the middle of the tortilla and roll up tightly.

Trim ends. wrap tortilla rolls in saran wrap. Refidgerate until firm. Slice, (use electric knife for ease of use) and place pinwheels flat on a cookie sheet. Broil until lightly golden.

Seafood Pasta Salad

- 1/2 cup Miracle Whip
- 1/4 cup Kraft zesty Italian Salad dressing
- 2 tbsp grated parmesan cheese
- 2 cups corkscrew noodles, cooked, drained and cooled
- 1 1/2 cups chopped imitation crab meat
- 1 cup broccoli florets
- 1/2 cup chopped green pepper and tomato
- 1/4 cup green onion slices

Combine Miracle Whip, Italian dressing and parmesan cheese. Add remaining ingredients; mix lightly. Chill, then serve.



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