

More Recipes

Chicken and Egg Soup - Stracciatelli

- 1 small boiling chicken
 - 1 or two chopped onions
 - 2 chopped carrots
 - 2 chopped celery branches (not stalks)
 - 1 peeled whole potato
 - 1 Roma tomato
 - 2 eggs, beaten
 - parmesan cheese
 - salt
 - pepper
- Ingredients can be added or taken out according to taste



Photo: SJOERD WITTEVEEN

- 1) Get a large pot and fill it up with water. Add the chicken and bring to a boil.
- 2) Remove any bubbly foam from the water which may arise. Add all the ingredients, EXCEPT for the eggs and cheese. Stir occasionally.
- 3) When chicken is cooked, about an hour, strain the broth. Remove the chicken and chop up into little pieces. Put the chicken along with the strained broth back into the pot and bring to a boil.
- 4) At this point you can beat the two eggs and add enough parmesan cheese to suit your taste.
- 5) Stir in egg mixture to boiling soup. Heat for 5 minutes and serve.

Cindy Gombos
Co-op student Brother Andre

Bachelor's Noodle & Ham Pot Supreme

Steve Somerville remembers the lean years and still enjoys this bachelor recipe.

- 1 box Kraft Dinner (the original, none of the secondary brands)
- 6 slices of sandwich ham (you may use Black Forest ham, but you risk the Kraft cheese overpowering the ham's delicate taste. Use more slices if necessary).

- milk
- butter
- olive oil

1. Boil Kraft dinner macaroni with a bit (just a bit) of olive oil (healthy) so noodles won't stick. Set stove to 8-9, not maximum heat, otherwise pot will boil over and set off fire alarm.

2. Chop up your ham slices into approximately 1/2 inch squares. Heating in microwave is optional.

3. Here's the key to the supreme: once macaroni is boiled (soft), drain the pot. Do not use strainer - only cooks with eggs would use a strainer for Kraft Dinner. Top the pot upright in the sink. Do not let noodles fall out.*

* Those new to this method of drainage may wish to use a fork or their forefinger to pre-

My family spends a lot of time together over the holidays. We celebrate dinner with our relatives on Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day. Chicken and Egg Soup or Stracciatelli is easy to make and is really good.

vent noodle slippage. Remember though, the water is still hot.

4. Once you are sure water is out of the pot, add the cheese. (Cheese is always added first). Stir till most of cheese lumps are gone. You may take a cheese lump out to taste. Then add a bunch of milk - not too much, cause it will make the creation watery. On top of that if not all of the water was drained you'll have a runny mixture.

5. Add your ham pieces and stir into the mixture.

6. Do not place in bowl or on plate, but enjoy from the actual pot. You lose cheese if you use a secondary serving utensil and have to wash more dishes as well.

PUBLIC NOTICE
WORLD CLASS WHEELS AT
DOWN TO EARTH PRICES

EVERY VEHICLE MUST GO!

ALL IN STOCK VEHICLES - NEW & DEMO MUST GO!!

Special Holiday Rebate Up to \$2000 or as low as 4.9% Financing

FOR ONE SPECIAL WEEK

DEC. 24, 27, 28, 29, 30 & 31

WE HAVE CLOSED OUR DOORS FRIDAY DEC 23 TO MARK DOWN PRICES.

DON'T MISS THIS YEAR-END EVENT
COME EARLY FOR BEST SELECTION

ONE LOCATION ONLY!

MARKHAM CHRYSLER JEEP

5426 Hwy #7, MARKHAM
One Block East of McCowan on #7
905-471-1500 Toronto Line **416-492-8559**



L'UOMO

and



UOMO

BIGGEST BOXING DAY SALE EVER

We're Severely Overstocked

ALL ITEMS Up To 75% OFF

Cotton Vests

Cotton Sports Shirts

Mock Neck Sweaters

EVERYTHING MUST GO!

Armani, Versace, Canali, Big Star, Indian Motorcycle, and many more.



L'UOMO

Square One Mississauga
566-5779



UOMO

Markville Shopping Centre
940-6654



L'UOMO

Markville Shopping Centre
477-0284

DO YOU NEED ADVICE ON PERSONAL BANKRUPTCY?

Personal bankruptcy can be a trying experience, but you don't have to face it alone. To discuss your financial situation in confidence, contact

MURRAY H. KIDECKEL
Trustee in Bankruptcy

(416) 882-2436