



In The Mood for Southern Food?
 Visit Us ~
 Put Some South In Your Mouth

2/24/10
 Issue #023



Join us for Breakfast, Lunch or Dinner at LuVici's on The Square. Located Inside Historic U.G. White Hardware!
Hours:
 Mon. - Wed. 7:00 A.M. to 2:00 P.M.
 Thur. - Sat. 7:00 A.M. to 8:30 P.M.

LINKS:
[LuVici's](#)
[U.G. White Hardware](#)
[Spirit of Athens](#)

105 N. Jefferson St. Athens, AL 35611 Ph: 256-233-5550
jerry@luvicis.com

Featured Dinner Entree
 Feb. 25th, 26th & 27th

Sea Scallops & Crab Cakes



**Pan seared Sea Scallops / Crab Cakes
 Drizzled with Roasted Red Pepper Aioli
 served w / Orecchiette Pasta Wilted Green Salad
 w/ Sunndried Tomatoes & Feta Cheese**

Chef's Corner with Paula

Recipe By Paula:

Sopapilla Cake

- 2 cans crescent rolls
- 1 1/2 c. sugar, divided (I use Splenda)
- 2 8 oz pkgs cream cheese, at room temp
- 1-1/2 stick melted butter, divided
- 1 tsp. vanilla (I use butter extract)
- 1 tsp. cinnamon
- 1 jar Strawberry Preserves (such as Polaner's Real Fruit)

In sprayed 13x9x2 baking dish put one can crescent rolls out

Hospice Chili Challenge, this Saturday at Athens High School! I will be representing LuVici's in the competition! Looking forward to seeing many of you there! Such a worthy cause that has benefited so many of us!

TIP OF THE WEEK:

Cracking an egg on a flat surface, rather than edge of a bowl helps prevent egg shells getting into your eggs, batter, etc. Always crack eggs individually in separate bowl. One bad egg can spoil your recipe!



Patty's Pantry:



I'm sure many of you have this recipe, but it is one of my favorites to make ahead of time for Sunday dinner or when having a larger crowd for dinner. Serve with a great salad and that is all that is needed for a nutritious and good meal.

Rotel Chicken

- 3-4 lb, chicken, boiled or 6-8 chicken breast.
- 16 oz. spaghetti noodles
- 1 can mushrooms
- 1 can English peas, drained (optional)
- 2 bell peppers, chopped
- 1 medium onion, chopped
- 1 lb Velveeta
- 1 can Ro-Tel tomatoes (drained)

Boil chicken until tender and save broth. Saute bell pepper, onions and mushrooms in a small amount butter. Cook spaghetti in chicken broth (12-15 minutes). Leave broth in noodles. Cut Velveeta in cubes and stir in spaghetti until melted. Add pepper, onion and mushrooms. Add can of Ro-Tel and cut-up chicken. Place in casserole and bake at 375 degrees for 30-45 minutes. Don't overcook to prevent dryness.

* Always double recipe for large crowd: 12-20

flat, seams together to form crust.

Mix 1 cup sugar, cream cheese, 1/2 of melted butter and vanilla with mixer.

Pour over the rolls in the pan. Swirl preserves through cream cheese mixture.

Put 2nd can of rolls (out flat, seams together)

on top of this mixture. Pour remaining melted butter over the top and sprinkle with the

1/2 cup sugar and cinnamon (mixed together).

Bake at 350 for about 30-40 mins or until browned and crunchy like cinnamon toast.

Cut in squares.

Warm - tastes like a cinnamon roll. Cold - tastes like cheesecake.

May substitute Splenda or Splenda blend for sugar.



TIP OF THE WEEK: To cook the perfect spaghetti noodle. Use a large pot and fill half full with water. Turn heat on high and add a teaspoon salt and two teaspoons of olive oil. Salt lowers the boiling time and the oil keeps noodles from sticking. Bring water to a

ROLLING

BOIL. Place noodles in water; **DO NOT LOWER HEAT.** Make sure all noodles are covered with water. Boil 8-10 minutes. Pour noodles in

a colander to drain. Wash noodles with **COLD** water. Cold water keeps

the noodles from cooking thus helping to prevent becoming sticky. Serve and enjoy the perfect noodle.

Jerry's Two Cents Worth:

Please Join us for the:
[Hospice of Limestone County Chili Challenge](#)

The Hospice of Limestone County Chili Challenge will be February 27th at Athens High School. A favorite of locals, teams compete for awards in different categories and excitement grows as the silent auction comes to an end and the winners are announced. It's hot, spicy and lots of fun! Live entertainment adds to the excitement. Mark your calendar and purchase your tickets early. Bring the entire family! Contact 256-232-5017.



Sincerely,
Jerry Sandlin
LuVici's