



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

3/10/2010  
Issue #025



**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.**

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**LINKS:**

[LuVici's](#)

[U.G. White Hardware](#)

[Spirit of Athens](#)

**Featured Dinner Entree  
March 11th, 12th & 13th**



### **Chicken Fettucine Alfredo**

**Creamy Alfredo Sause over pasta with  
Sauteed Chicken & Sun-Dried Tomatoes  
served with House Salad & Baguette**

### **Recipe By Paula:**

#### **PEACHES & CREAM CAKE**

A wonderful cake made with canned peaches, cream cheese and instant pudding mix.

**INGREDIENTS:**

3/4 c. self-rising flour  
1 pkg. cheesecake or vanilla instant pudding mix (3.4 ounce) (can use sugar free)

3 tbsp. butter, softened

1 egg

1/2 c. milk

1 lg (about 28 ounces) can sliced peaches, drained (\*\*\*) save 3 TBL juice for

## **Chef's Corner with Paula**

Spring is in the air this week! Much warmer temps and there seems to be more people in the downtown area. Hope to see you in the restaurant this week; whether it be for breakfast, lunch or dinner!



### **TIP OF THE WEEK:**

Substitute for canned peaches:

- 6 medium peaches, peeled, sliced and mixed with Fruit Fresh
  - 2 Tablespoons lemon juice
  - 2 Tablespoons cornstarch
  - ½ cup sugar AND / OR Splenda
1. Mix the cornstarch and sugar together in a saucepan
  2. Add the peaches and lemon juice, stir
  3. Cook and stir until the mixture thickens and starts to boil
  4. Boil one minute

### **Patty's Pantry:**



These muffins are always a hit served at a ladies luncheon. They are great with honey butter, or served with chicken salad.

#### **Buttery-Herb Cheese Muffins**

2 cups self-rising flour  
1 cup butter, melted  
1 (6.5-oz) package garlic-and-herb spreadable cheese (I find it in the deli section at Publix)  
1/2 cup sour cream

Stir together all ingredients just until blended.

Spoon muffin batter into lightly greased miniature muffin pans, filling to the top.

Bake at 350 degrees for 25 minutes or until lightly browned.

\* I used Alouette Garlic et Herbes Gourmet Spreadable Cheese

Makes 2 1/2 dozen

topping) or substitute prepared fresh peaches given under tip of the week.

8 oz. cream cheese, softened  
1/2 c. sugar or splenda  
1/4 teaspoon cinnamon mixed with 1 1/2 teaspoons sugar or splenda

### **PREPARATION:**

Mix together first 5 ingredients. Spread in lightly greased (deep) pie plate or 8" square casserole.

Arrange peaches over batter.

Beat the cream cheese, sugar and 3 tablespoons peach juice for about 2 minutes. Spread over peaches, leaving a 1-inch border.

Sprinkle cinnamon-sugar over cream cheese mixture. Bake for 35 to 45 minutes in 350 degree preheated oven.

Cool and refrigerate

**TIP OF THE WEEK:**

To make Honey-Butter, mix 1/4 cup honey with 1/2 cup butter, softened.

**Jerry's Two Cents Worth:****Weekend Events:****Polk Sallet Follies March 11, 12 & 13**

The Athens Senior Center on Pryor Street will be full of life at the annual Polk Sallet Follies. This event offers a delicious dinner and outstanding live entertainment. Reserved seating required. Tickets go on sale Feb 15<sup>th</sup>. Purchase your tickets early - they go fast! Contact 256-233-6412.

**Athens Home and Garden Show****March 13 & 14**

The Greater Limestone County Chamber of Commerce's annual Home and Garden Show will be at the Athens Armory just off Hwy 31 on Armory Drive. This year vendors displaying all types of lawn and garden products will be available for purchase. Contact 256-232-2600 to reserve a booth or for more information.

**Sincerely,**  
Jerry Sandlin  
LuVici's