



Visit Us ~
Put Some South In Your Mouth

6/30/2010
Issue # 041



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:

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Featured Dinner Entree

July 1st, 2nd, & 3rd

Wood-Smoked Prime Rib



Prime Rib...Slow Smoked over Mesquite
Served with Twice Baked Potatoes &
House Salad

RECIPE BY PAULA



Chef's Corner with Paula

Another refreshing dessert for summertime! Although the recipe may look lengthy, it is actually minimal ingredients and minimal prep time! Enjoy!

TIP OF THE WEEK:

Look for plump, fresh, pliable vanilla beans with a strong fragrance. Vanilla beans can be washed and dried after use and placed in a small jar of sugar to perfume it with vanilla.

Make your own vanilla extract like I do...2-3 vanilla beans cut or split. 1 cup vodka, rum or bourbon. Place in glass container. Shake once or twice a week. Kepp 3 months before using.



Patty's Pantry:



I found this recipe attached to a coupon. Made it yesterday, and it was a hit with my family. My only suggestion would be to double it. Our grandchildren, Hannah Ruth and Rhett loved it.

Garden Ranch Pasta Salad

1 box Betty Crocker Suddenly Salad ranch and bacon pasta salad mix
1/2 cup ranch dressing
1/2 teaspoon dried dill weed
1 1/2 cups small broccoli florets
1/2 cup thinly sliced red bell pepper
1/2 cup cucumber slices, halved
4 medium green onions, sliced

Prepare Pasta according to directions on package. Allow to cool. Make dressing with seasoning mix and 1/2 cup mayonnaise, then add the ranch dressing. mix well. Stir in dillweed. Add dressing to vegetables and cooled pasta. Refrigerate.

DOUBLE VANILLA PANNA COTTA W/STRAWBERRIES

CREAM

1 1/4 cups heavy whipping cream
1 cup half-and-half, divided
1 vanilla bean, halved lengthwise
5 tablespoons sugar, divided
2 1/2 teaspoons unflavored gelatin
1 teaspoon vanilla extract

STRAWBERRIES

2 cups sliced fresh strawberries
1/4 cup sugar
1 tablespoon raspberry vinegar (I used pomegranate vinegar)
1 teaspoon grated orange peel
1 teaspoon vanilla extract

1. Place cream and 3/4 cup of the half-and-half in medium saucepan. Using small knife, scrape seeds from vanilla bean onto cutting board; sprinkle 1 tablespoon of the sugar over seeds. With side of knife, scrape seeds and sugar together until evenly combined. Add scraped bean, vanilla seeds with sugar and remaining 4 tablespoons sugar to cream mixture; stir to combine. Cook over medium heat 3 to 4 minutes or until small bubbles form around edge of pan and sugar dissolves, stirring occasionally. Do not boil. Cover; remove from heat. Let stand 20 minutes.

2. Lightly spray 4 (6-oz.) ramekins or custard cups with nonstick cooking

* May add other vegetables or items that you may like such as; black olives, avocados etc.

TIP OF THE WEEK: Have A Tomato With Your Burger!

When a source of Vitamin C (orange, lemon, grapefruit, strawberry, tomato, potato, etc.) is eaten with meat or cooked dry beans, the body makes better use of the iron in the protein food.

Jerry's Two Cents Worth:

**It's the first Saturday in July,
that means it's CRUISE-IN time!**



July 3rd Cruise In on the Square

2-8 PM with DJ Hardy playing music from your days! Sponsored by the Greater Limestone County Chamber of Commerce. Free Event!

Sincerely,

Jerry Sandlin
LuVici's

spray; place on baking sheet. Place remaining 1/4 cup half-and-half in small heatproof cup or bowl. Stir in gelatin; let stand 2 to 3 minutes or until set. Place cup in small skillet of simmering water; stir until gelatin is dissolved. Stir gelatin mixture and 1 teaspoon vanilla extract into cream mixture.

3. Strain into medium bowl. Place in large bowl filled with ice water; cool, stirring constantly, 6 to 8 minutes or until slightly thickened and vanilla seeds are suspended. Pour into ramekins. Cover and refrigerate 2 hours or overnight, until set. (Panna cotta can be made up to 1 day ahead. Cover and refrigerate.)

4. To prepare strawberries, in medium bowl, stir together all strawberry ingredients. Let stand 30 to 60 minutes, stirring occasionally, or until sugar dissolves and juices form. (Strawberries can be prepared up to 1 day ahead. Cover and refrigerate.)

5. To serve, run knife around edge of ramekins; invert onto serving plate. Top with strawberries.

4 servings