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Put Some South In Your Mouth

08/25/2010
Issue # 049



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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Featured Dinner Entree
August 26th, 27th, & 28th

PASTA TORTELLINI W/PROSCIUTTO
& SAGE CREAM SAUCE



Pasta Purses filled with 3 cheeses & Pears topped with a Prosciutto (Italian Dry-cured Ham)/Sage Cream Sauce served with a House Salad & Baguette

RECIPE BY PAULA



Pasta Caprese

Ingredients

1/4 cup extra-virgin olive oil

2-4 teaspoons fresh lemon juice

1 small garlic clove , minced or pressed through a garlic press (about 1/2 teaspoon)

Chef's Corner with Paula

The majority of our fresh garden veggies are coming to a close. Try this simple dish using fresh tomatoes for an enjoyable summer meal!

TIP OF THE WEEK:

The problem with peeling tomatoes is that it takes too long. More often than not, too much of the flesh goes with the skin. What a waste! The skin also adheres to the flesh too tightly that bits of it remain leaving unpeeled patches.

Fortunately, there's a time-tested trick employed by experienced cooks that will make this task easier. All that is needed is a pot of water.

Boil enough water to cover all tomatoes. Turn off heat as it reaches a rolling boil. Plunge the tomatoes into the water but not for more than 60 seconds.

That way, the skin is loosened but the flesh is uncooked.

As soon as it's cool to the touch, insert a knife tip on the top where the stem was then pull on the skin. It should come off easily, like a jacket being shed.



Patty's Pantry:



This recipe is sooo easy and good. It is great for pot luck, a dinner side dish and/or for breakfast or brunch. One of my favorite potato casseroles.

Hash Brown Casserole

- 2 lbs. frozen hash browns (large bag)
- 1/2 cup melted butter or margarine
- 1 cup sour cream
- 2 cups shredded Cheddar cheese
- 1 can cream of chicken soup
- 1 small onion, chopped

1 small shallot ,
minced fine (about 2
tablespoons)

1 1/2 pounds ripe
tomatoes , cored,
seeded, and cut into
1/2-inch dice

12 ounces fresh
mozzarella cheese ,
cut into 1/2-inch
cubes

1 pound penne pasta
or other short tubular
or curly pasta such as
fusilli or campanelle
1/4 cup chopped fresh
basil

1 teaspoon sugar

Instructions

1. Whisk oil, 2
teaspoons lemon
juice, garlic, shallot,
1/2 teaspoon salt, and
1/4 teaspoon pepper
together in large bowl.
Add tomatoes and
gently toss to

combine; set aside. Do
not marinate tomatoes
for longer than 45
minutes.

2. While tomatoes are
marinating, place
mozzarella on plate
and freeze until
slightly firm, about 10
minutes. Bring 4

quarts water to rolling
boil in stockpot. Add
1 tablespoon salt and
pasta, stir to separate,
and cook until al
dente. Drain well.

3. Add pasta and
mozzarella to tomato
mixture and gently

Salt and pepper to taste
2 cups crushed cornflakes or crackers
1/4 cup melted butter or margarine

Preparation

Mix all but cornflakes and 1/4 cup margarine in large bowl. Place in a deep 9x13 casserole. Top with crushed cornflakes or crackers. Pour 1/4 cup melted butter over cornflakes. Bake at 350 degrees for 45 minutes. May be prepared the night before. Leave cornflakes and butter off top until ready to bake.

TIP OF THE WEEK:

To remove the smell of garlic or onions from your hands rub a tablespoon of salt mixed with a little water and rub for a few seconds then rinse under cold water.

Jerry's Two Cents Worth:

August 28th 2nd Annual WillPower "TOURNAMENT OF CHAMPIONS" at the old Athens State softball field. We had such a great response last year that we have decided to make this tournament an annual event from here on out!!! So if you love sports, fun activities for the kids, music, great food, and want to support a great cause.....come join the fun! [more info... http://athensplus.com/willpower2annual.htm](http://athensplus.com/willpower2annual.htm)

Sincerely,
Jerry Sandlin
LuVici's

toss to combine. Let stand 5 minutes. Stir in basil; adjust seasonings with salt, pepper, and additional lemon juice or sugar, if desired, and serve immediately.