

Pam Lolley's Crispy Chicken with

- 6 (6-oz.) boneless, skinless chicken breasts
- 2 tsp. kosher salt, divided
- 1 1/2 tsp. black pepper, divided
- 2 large eggs
- 1/2 cup whole milk
- 2 cups panko (Japanese-style breadcrumbs)
- 1 1/2 tsp. Italian seasoning
- 1/2 tsp. smoked paprika
- 3 tsp. salted butter
- 3 tsp. olive oil

How to Make It

1. Prepare the Chicken: Preheat oven to 350°F. Place chicken breasts between 2 sheets of plastic wrap, and flatten to about 3/4-inch thickness, using a rolling pin or flat side of a meat mallet. Sprinkle chicken with 1 tsp. each of the salt and pepper.
2. Whisk together eggs & milk in a shallow dish. Stir together panko, Italian seasoning, smoked paprika, and remaining 1 tsp. salt and 1/2 tsp. pepper in another shallow dish. Dip chicken, 1 piece at a time, in egg mixture, shaking off excess; dredge in panko mixture, coating well and pressing to adhere.
3. Melt 1 1/2 tbsp. butter with 1 1/2 tbsp. olive oil in a large skillet over medium. Cook 3 chicken breasts in skillet until golden, 3 to 5 min. per side. Remove chicken from pan, and place on a rimmed baking sheet. Repeat with remaining butter, oil, and chicken. Bake in preheated oven until chicken is cooked through, about 10 min.



.....Rice and Pan Gravy



- 4 cups hot, cooked long-grain white rice
- 2 tbsp. salted butter
- 2 tbsp. chopped fresh flat-leaf parsley
- 2 tbsp. chopped fresh chives
- 2 tsp. chopped fresh thyme leaves
- 1 tsp. kosher salt
- 1/2 tsp. black pepper

1. Prepare the Herbed Rice: Combine all ingredients in a bowl, and stir until butter is melted. Serve with chicken and Pan Gravy.

<http://www.southernliving.com/recipes/pam-lolleys-crispy-chicken-rice-pan-gravy-recipe>



Frozen Grapes Keep Your Wine Chilled Without Watering It Down



Beef Flautas with Buttermilk-Avocado Crema

- 1 lb. fresh Mexican chorizo, casings removed (3 links)
- 1/2 cup chopped white onion
- 2 garlic cloves, minced
- 1 pound ground chuck
- 1/2 teaspoon chili powder
- 1 teaspoon kosher salt, divided
- 1/4 cup chopped fresh cilantro
- 12 (6-inch) flour tortillas
- 1 large egg, lightly beaten
- 1/3 cup canola oil
- 1 ripe avocado, chopped
- 1 cup sour cream
- 1/2 cup buttermilk
- 1 tablespoon fresh lime juice



1. Crumble chorizo in a large skillet, and cook over medium-high, stirring occasionally, 5 min. Stir in onion and garlic, and cook, stirring occasionally, until onion is tender, about 5 min. Add ground chuck, chili powder, and 1/2 tsp. salt; cook, stirring often, until beef is browned and done, about 10 min. Remove from heat, and stir in cilantro.
2. Using a slotted spoon, divide chorizo-beef mixture evenly among tortillas (about 1/4 cup per tortilla), placing mixture just below center of each tortilla. Roll tortilla over filling, leaving about 1 inch of tortilla exposed. Brush exposed edge with a small amount of beaten egg; press gently to seal roll.
3. Heat oil in a large skillet over medium; fry flautas, in batches, until crispy, 3 to 4 min. per side. Drain on paper towels.
4. Process avocado, sour cream, buttermilk, lime juice, and remaining 1/2 tsp. salt in a food processor until smooth. Serve flautas with crema.

<http://www.southernliving.com/recipes/beef-flautas-buttermilk-avocado-crema-recipe>

Chocolate Tiramisu Poke Cake

1 (15.25- oz.) box devil's food cake mix, plus the ingredients called for on package
1 (3.4-oz) package instant vanilla pudding mix, plus the ingredients called for on pkg.
1/4 cup coffee liqueur
8 oz. mascarpone cheese, softened
8 oz. cream cheese, softened
1/2 cup unsalted butter, softened
1 teaspoon vanilla extract
2 cups powdered sugar
1/2 cup crushed chocolate covered espresso beans



How to Make It

1. Prepare cake according to package instructions for a 9x13-inch cake. Cool cake 20 min.
2. Using a wooden dowel or the round handle of a wooden spoon, poke holes over the entire cake surface; don't poke all the way to the bottom of the cake pan.
3. Prepare instant pudding according to package instructions. Stir in coffee liqueur; pour about half of the mixture over the surface of the cake, making sure to pour into the holes until filled. Once the holes are filled, spread a thin layer of pudding over the surface of the cake, about 1/8-inch-thick. Refrigerate cake for 30 min.
4. Combine mascarpone, cream cheese, butter, and vanilla in bowl of a stand mixer fitted with a whisk attachment; and beat on med-high speed until mixture is creamy and well blended. Gradually add powdered sugar, beating on medium speed and scraping down sides of bowl as needed. Spread the mascarpone mixture evenly over surface of the cake; sprinkle with crushed espresso beans. Refrigerate until ready to serve.

<http://www.myrecipes.com/recipe/chocolate-tiramisu-poke-cake>

Cheesy Potato Skins



- Pre-baked Potatoes
- Cheddar Cheese (not pre shredded)
- Cooked and Crumbled Bacon
- Melted Butter

Ingredient amounts are based on how many potatoes you use. Rough amounts for 10-12 potatoes is 1 lb. bacon and 1 lb. of cheddar cheese.

Instructions

1. If you bake potatoes in aluminum foil be sure to unwrap them right out of the oven so the skins don't get soggy. Once they are cool enough, cut potatoes in half and scoop out the center, leaving about a 1/2 inch layer of potato. Brush potatoes all over with melted butter and put under broiler for about 6 to 8 min. or until they look a little browned. Now add the cheese and bacon and broil again for 1 to 2 more min. or until cheese is melted.
2. Serve with a side of sour cream sprinkled with chives.
<https://www.favfamilyrecipes.com/potato-skins/>

Make today great,

~Tricia
Spencer's Fresh Markets
Morro Bav & Santa Maria

Caramel Apple French Toast

Granny Smith, Braeburn, Gala, and Pink Lady apples all work great for this recipe too.

- 1 loaf French bread
- 6 eggs
- 1 1/2 cups milk
- 1/3 cup sugar
- 1 Tbsp. vanilla
- 6 apples peeled, cored, and sliced (tart apples taste best)
- cinnamon nutmeg, white sugar and brown sugar to taste



Instructions

1. Cut bread into large slices (about 3" wide) and arrange in a lightly sprayed 9x13" pan. In a large bowl beat together eggs, milk, sugar, and vanilla. Pour mixture over bread slices. Arrange apples on top of bread. Sprinkle cinnamon, nutmeg, and sugars (sprinkle brown sugar the most generously) over the apples. Cover and refrigerate overnight.
2. In the morning bake for 1 hour at 350° until golden brown.
3. Top with your favorite caramel topping. Mrs. Richardson's Butterscotch Caramel is our favorite but even better than that is making it from bagged caramels: 1 pkg. unwrapped caramels and 2/3 cup whipping cream. Melt together in microwave.

<https://www.favfamilyrecipes.com/caramel-apple-french-toast/>