Premium Grade Split

Chicken

Breasts

W-D Brand

Fresh Or Smoked

Pork Picnics

Creole Gumbo

It doesn't have to be Mardi Gras time to enjoy this delicious Creole gumthis delicious Creole gumbo, though when you're sating it, you'll feel as though you are in New Orleans. The aroma is incredible and the flavor tantalizing. To serve six, you'll need:

1/4 cup olive oil
1 lb. okra, fresh or fro-zen, sliced
1/2 cup flour

large green pepper, finely chopped

1 medium onion, finely chopped 3 scallions,

minced 1 celery rib, chopped

1 16-oz. can whole tomatoes 1 8-oz. can tomato

I clove garlic, finely minced

1 bay leaf 1/2 tsp. thyme Salt and freshly ground pepper to taste
1 lb. shrimp, peeled, deveined and washed thoroughly

1/2 cup water Refrigerate shrimp until ready to use. Heat two tapoons of the oil in a pan large enough to hold the okra. Saute the okra for seven minutes. Set aside. In a large pot, mix the remaining oil, add the flour and stir over medium heat for five minutes. Add the vegetables, canned tomatoes, tomato paste, garlic and other seasonings. Stir well, and saute for five minutes. Add the water slowly until well blended, stirring con-stantly. Add the okra. Cook over low flame for 45 minutes. Add the shrimp, cook an additional five minutes. Do not overcook the shrimp. Re-move the bay leaf before serving. Serve over fluffy white rice, or saffron-fla-

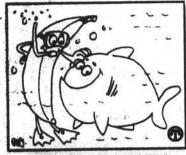
COOKING

vored pilaf.

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d Sole Tobago With as, Pecans and Lime

as, America's favorite fruit d in many deliciously dar ing main dishes. Here's one remi-niscent of early days in the faraway islands that teams bananas with



uteed Sole Tobago With nes. Pecans and Lime

1/3 cup vegetable oil

5 fillets of sole or flounder
Plour for dredging

1/4 cup butter

2 cups diagonally sliced
bananas (1/2 inch slices)

1 cup pecan halves

1 cup pecan halves
1/2 cup fresh lime juice
1 cup dry white wine or light
stock

pup coarsely chopped fresh herb (mint, pareley, periander, basil or tarragon)

Preheat oil in heavy sauté pan ver medium-high heat. Dredge ch fillets lightly in flour. Sauté atil golden brown, about 8 abutes each side. Remove to verm platter. Pour off excess il and wipe down sauté pan. lace pan back on stove over igh heat; add butter. When pamy and just starting to gown, add bunance and pecans. ore, add benames and pecans, and cook for 1 minute. Add juice and wine. Cook for her 2 minutes. Add fresh a Pour sauce and benames fish. Garnish with additional lines. nama slices and lime

lold: 4 cervings

A NEW YEAR WISH Now can life start anow, as we begin the year. We face each day not knowing what this year may bring. We hope to find peace that causes

James Rumpf



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