

A VERY SPECIAL OPPORTUNITY

Our long awaited cookbook is “hot off the press” and available for sale. It’s a collection of 292 recipes used by Paul Misterek, PLUS menus and quantities for large groups...

AND fun remembrances of Paul.

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Let's Cook with Paul



The Secrets of a Renowned Chef and Curler

A BOOK OF FAVORITE RECIPES GATHERED AND USED BY PAUL MISTEREK

Compiled by friends of Paul

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Paul was a great cook and loved to entertain. He subscribed to many cooking magazines, owned many cook books, enjoyed finding recipes on the internet and exchanged recipes with friends. We have identified sources and given credit wherever possible. We have identified information on the recipes and remembrances. Contact information is on the small back cover.

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CHICKEN AND BELL PEPPERS

- 4 chicken breasts
- 2 tablespoons seasoned flour
- 2 tablespoons butter
- 2 tablespoons oil
- 2 cloves garlic, crushed
- 1 onion, sliced
- 12 large mushrooms, sliced
- 1/2 cups sliced bell peppers, multi-colored variety
- 2 ounces white wine
- 2 ounces rum
- 2-3 tomatoes, peeled and chopped
- 1/2 teaspoon dried basil

Dredge breasts in flour; sauté in oil and butter 2 to 3 minutes on each side. Add garlic, onion, mushrooms and artichokes and cook for 5 minutes. Add peppers, wine, rum and tomatoes and simmer 4-6 minutes. Sprinkle with basil and simmer 2 minutes. Serve over fresh noodles or rice.

CHICKEN BREASTS ZELDA

- 4 boneless, skinless chicken breast halves
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1/2 tablespoon butter or vegetable oil
- 3 tablespoons chopped green onion
- juice of 1/2 lime or lemon (2 tablespoons)
- 2 tablespoons brandy, optional (it was not optional for Paul)
- 2 tablespoons chopped fresh parsley
- 2 teaspoons Dijon mustard
- 1/2 cup chicken broth

Place chicken breast halves between sheets of waxed paper and pound slightly with flat side of mallet. Sprinkle with salt and pepper. Heat oil and butter together in large frying pan. Cook chicken over medium-high heat 4 minutes each side. Place in serving dish and set in warm oven. Add onions, lime juice, brandy, parsley and mustard to pan. Cook 15 seconds, whisking constantly. Whisk in broth, stirring until sauce is smooth. Pour over warm chicken and serve with noodles or new potatoes and a salad. Serves 4.

The sauce is tasty...you might want to double or triple the sauce...excellent over rice or potatoes. From *The Best of The Best and more...the Bridge Series*

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This cookbook is the result of over four years of carefully sifting through an incredible collection of recipes and stories. You'll find a lot of reasons to smile and laugh sharing fun times, and re-creating delicious meals with Paul.