

The Friday 4

4
FRESH
IDEAS
YOU
CAN USE
IN
4
MINUTES
OR LESS



1 Quick Recipe: Lots of Big Bold Flavor for Dinner Tonight!

Easiest Chicken Ever...

Sherry Vinegar Chicken

2 Large Chicken Breasts
½ Cup Sherry Vinegar
Kosher Salt and Black Pepper

Step One Cut the chicken breasts in half horizontally. Place them in a zippy bag with the vinegar for at least 30 minutes - but not more than 2 hours. Remove, pat dry and sprinkle with salt and pepper. Grill for about 5 minutes on each side, or until chicken juices run clear when pierced.

Spanish Potato Salad

1.5 LBs Assorted *Fingerling Potatoes, cut in 2 inch pieces
1 TB Kosher Salt
½ TB Ground Cumin

1 TB Smoked Sweet Paprika
½ TB Chili Powder
½ TB each Kosher Salt and Pepper
1 TB Dijon Mustard
2 TB Sherry Vinegar
¼ Cup Extra Virgin Olive Oil
½ Small Red Onion, Thinly Sliced
½ Cup Chopped Green Olives
1 Cup Thinly Sliced Celery
¼ Cup Chopped Cilantro

Step One Place the potatoes in a saucepan, cover with water and bring to a boil. Add the salt and cook 12 minutes or until just tender.

Step Two While the potatoes are cooking, combine the cumin, paprika, chili powder, salt and pepper. Whisk in the mustard, vinegar and olive oil. Add the onion, celery, ci-

lantro and olives. Drain the potatoes and add to the salad. Serve warm.

2 Kitchen Smidgen

Most *Fingerling Potatoes are a "heritage variety" of potatoes. "Heritage potatoes" are those grown from seeds 50 to 100 years old. Fun to use because of their unusual shapes and colors, they are best boiled, steamed or baked.

3 Get Creative

Use different types of vinegars as a marinade for chicken or pork. Raspberry vinegar makes a wonderful chicken marinade. Turn it into dinner: make a salad with baby lettuces, fresh or dried berries, goat cheese and toasted slivered almonds. Toss with raspberry vinaigrette and top with raspberry vinegar marinated chicken.

4 WINE of the Week

Venta Mazzaron Tempranillo

Toro, Spain
About \$15.00 at Cost Plus

A big bright nose with berries, spice and a velvety plush taste of red fruit make this Spanish wine a real charmer. Tempranillo is an indigenous grape to Spain, and shares many qualities with Pinot Noir - soft berry and cherry fruit flavors, medium acidity and tannins. You'll enjoy it with Sherry Vinegar Chicken as it stands up well to the strong tastes of grilled meats and smoked paprika.