



In The Mood for Southern Food?
 Visit Us ~
 Put Some South In Your Mouth

2/18/10
 Issue #022



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.

LINKS:
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[U.G. White Hardware](#)
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Featured Dinner Entree
Feb. 18th, 19th & 20th
Muscadine Glazed Pork Tenderloin



Pork Medallions / Muscadine Glazed served w / Garlic Mashed Potatoes & Bacon-Wrapped Green Bean Bundles

Recipe By Paula:

Chocolate Covered Cherry Cookies

- 1-1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 cup butter or margarine, softened
- 1 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 egg
- 1-1/2 teaspoons vanilla
- 48 undrained

Chef's Corner with Paula

Thanks to all of you in attendance of our 2010 Valentine Dinner, "Love Is In the Air". It was a pleasure to see so many of you and be a special part of your Valentine's celebration! A special thank you to our staff and their efforts; making it a special evening!



TIP OF THE WEEK:

When cooking for diabetics, Granulated Splenda is a perfect substitution (cup for cup) and doesn't sacrifice quality in baking or flavor.

Patty's Pantry:



This is delicious any time of year. It sounds time consuming, but is well worth the effort. Enjoy!!!

Pina Colada Bread Pudding

8 slices of sandwich bread
2 (3-ounce) packages cream cheese, softened.
1 cup light brown sugar, firmly packed
6 large eggs
1 cup milk
1 (8-ounce) cans crushed pineapple, drained
2 cups flaked coconut
Coconut Sauce- see below

Trim crust from bread, and discard, Cut bread into 1/2 inch cubes, and place on a baking sheet.

Bake at 375 degrees for 10-12 minutes or until toasted.

Beat cream cheese at medium speed with and electric mixer until smooth;

add sugar, beating well. Add eggs one at a time, beating until well blended after each addition. (Batter will be slightly lumpy.) Stir in milk, pineapple, and coconut: fold in bread cubes. Spoon into a lightly greased 1 1/2 quart baking dish.

Bake at 375 degrees for 30 minutes or until a knife inserted in center

maraschino cherries
(about one 10-ounce jar)

1 cup (6 ounces)
semisweet chocolate
pieces
(not imitation)

1/2 cup sweetened
condensed milk

Directions:

In a mixing bowl
combine flour
and cocoa; set aside.

In a large mixing
bowl beat the
butter or margarine
with an electric mixer
on medium to high
speed about 30
seconds
or until softened.

Add sugar, salt,
baking powder, and
baking soda.

Beat until well
combined.

Add egg and vanilla.
Beat well.

Gradually beat in the
flour mixture.

Shape dough into 1-
inch balls;

place on ungreased
baking sheet.

Press down center of
each
ball with thumb.

Drain maraschino
cherries,

reserving juice.

Place a cherry in the
center of each cookie.

In a small saucepan
combine the
chocolate pieces and
sweetened condensed

comes out clean. Serve with Coconut Sauce. Yield: 8 servings

Coconut Sauce:

- 1 cup cream of coconut
- 1 (8-ounce) container sour cream

Pour cream of coconut through a wire-mesh strainer into a small bowl, discarding any particles. Whisk in sour cream. Yield: about 2 cups.

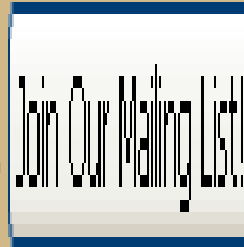
TIP OF THE WEEK: Bread pudding is a "common" dessert, but beloved by many. It is especially popular in New Orleans, where you will find a huge number of variations. All basically made with bread, eggs, milk, sugar and flavoring. It is a great way to use left-over bread.

Jerry's Two Cents Worth:

Please Join us for the:
Hospice of Limestone County Chili Challenge

The Hospice of Limestone County Chili Challenge will be February 27th at Athens High School. A favorite of locals, teams compete for awards in different categories and excitement grows as the silent auction comes to an end and the winners are announced. It's hot, spicy and lots of fun! Live entertainment adds to the excitement. Mark your calendar and purchase your tickets early. Bring the entire family! Contact 256-232-5017.

Sincerely,
Jerry Sandlin
LuVici's



milk;
heat until chocolate is melted.
Stir in 4 teaspoons of the reserved cherry juice.
Spoon about 1 teaspoon of the frosting over each cherry on unbaked cookie, spreading to cover cherry.
(Frosting may be thinned with additional cherry juice, if necessary.)
Bake in 350°F oven about 10 minutes or until done.
Remove to wire rack; cool.
Cover and store at room temperature up to 2 days.
Makes 48 cookies.

