

# DINNER & BOOK

*Saturdays @ 10:30am with repeats  
every Monday @ 6:00pm*

## **Stone Boudoir by Theresa Maggio**

### **MENU**

Arancini  
Chicken Marsala with Sage  
Potato Salad with Olives, Tomatoes and Capers  
Spicy Orange Salad with Green Onions

### **CHICKEN MARSALA WITH SAGE - Serves 4**

4 skinless boneless chicken breast halves, each halved horizontally  
All purpose flour  
1 T. chopped fresh sage  
Sprigs of Sage  
1 cup low-salt chicken broth  
6 T. (3/4 stick) butter

Sprinkle chicken with salt and pepper. Dust with flour; shake off excess. Melt 3 tablespoons butter in a large skillet over medium-high heat. Add chopped sage; saute 1 minute. Add half of the chicken.. Saute until brown and cooked through, about 3 minutes per side. Transfer chicken to platter. Repeat with remaining butter and chicken. Tent chicken with foil. Repeat with remaining butter and chicken. Tent chicken with foil. Add Marsala and broth to skillet; bring to boil, scraping up any browned bits. Boil until sauce is reduced to 1/2 cup, about 10 minutes. Season with salt and pepper; spoon over chicken. Garnish with sage leaves.

### **POTATO SALAD WITH OLIVES, TOMATOES AND CAPERS - Serves 6**

1 and 1/2 pounds medium red-skinned potatoes, scrubbed  
4 large plum tomatoes, quartered  
1/4 cup very thinly sliced fresh basil  
3 hard-boiled eggs, peeled, quartered  
5 T. extra-virgin olive oil  
1 red onion, very thinly sliced  
2 T. white wine vinegar  
1 12-ounce cucumber, peeled, halved lengthwise, seeded, cubed  
24 black oil-cured olives, pitted, halved

Cook potatoes in boiling salted water until tender, about 30 minutes. Drain, cool. Peel potatoes, cut into 1-inch pieces and place in a bowl. Add the oil; toss to coat. Add cucumber, tomatoes, onion, olives, basil and capers. Whisk vinegar and oregano in a bowl; mix into salad. Season with salt and pepper. Garnish with eggs and serve.

### **SPICY ORANGE SALAD WITH GREEN ONIONS**

5 blood oranges or navel oranges  
1/2 t. dried crushed red pepper  
2 green onions, chopped  
1-1/2 T. extra-virgin olive oil.  
3 T. chopped fresh parsley (Italian)

Using a small sharp knife, cut off peel and white pith from oranges. Cut oranges into 1/4 inch pieces. Transfer to a large bowl. Add green onions, parsley and crushed red pepper; toss to combine. Season salad to taste with salt and pepper. Drizzle with oil and serve.

For dessert serve store bought cannoli and lemon iced granita which you can buy at Palermo's in Elkhart.