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cookin' with AUNTIE dee

by Donnie Jay
E-mail: auntie-dee@hotmail.com
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It's A Crock

I know that last issue I began my international journey through different cultural menus, but alas I jumped the gun once again. Forgetting that there were just two more issues before Mardi Gras I was gently reminded by our lustrous editor that I best get my ass in gear and put out some simple prepare ahead recipes, and so well shall stop on our journey around the world on our palates and I give to you a sampling of things you can put on to cook in the morning and stumble home to at night and eat.

GARLIC PORK ROAST

- 1 tablespoon vegetable oil
- 1 (2 pound) boneless pork roast
- 1 teaspoon salt
- ½ teaspoon pepper
- 4 sweet potatoes, quartered
- 1 onion, quartered
- 6 cloves garlic
- 1 (14.4 ounce) can chicken broth

Heat oil in a large heavy skillet. Season meat with salt and pepper, on brown on all sides. In a slow cooker, layer sweet potatoes, onion and garlic. Place browned roast on top of vegetables, and pour in chicken broth. Cover and cook on low setting for eight hours. Serves four.

BEER CHOPS

- 2 onions, sliced
- 8 ½ inch thick pork chops
- 2 (12 fluid ounces) cans of beer.
- 4 cubes chicken bouillon

Arrange onion slices on bottom of slow cooker. Place chops on top of onions. Pour in beer and add bouillon cubes. Cover and cook over low for six to eight hours. Serves four.

SLOW COOKED LONDON BROIL

- 2 pounds flank steak
- 1 (10.75 ounce) condensed cream of mushroom soup
- 1 (10.75 ounce) condensed tomato soup
- 1 (91 ounce) package dry onion soup
- ½ cup water

Place meat in the bottom of a slow cooker. Mix soups with water and pour over meat. Sprinkle onion soup mix on top. Cover and cook on low for eight hours. Serves six to eight.

SLOW COOKER PEPPER STEAK

- 2 pounds beef sirloin, cut into 2 inch strips
- ½ teaspoon garlic powder
- 3 tablespoon vegetable oil
- 1 cube beef bouillon
- ¼ cup hot water
- 1 tablespoon cornstarch
- ½ cup onion, chopped
- 3 large green peppers. Roughly chopped
- 1 (14.5 ounce) can stewed tomatoes with liquid
- 3 tablespoons soy sauce
- 1 teaspoon rice vinegar

1 teaspoon salt.

Sprinkle strips of sirloin with garlic powder. In a large skillet over medium heat in the vegetable oil brown the seasoned beef. Transfer to a slow cooker. Dissolve bouillon cube in hot water, mix in corn starch. Pour over meat. Stir in all other ingredients. Cover and cook four hours. Serve with rice. Serves six.

SLOW COOKED CHILI

- 2 pounds ground beef
- 2 (16 ounce) cans kidney beans, drained and rinsed
- 2 (14.5 ounce) cans diced tomatoes, with juice
- 1 (8 ounce) can tomato sauce
- 2 medium onions, chopped
- 1 green pepper, chopped
- 2 cloves garlic, minced
- 2 tablespoons chili powder
- 2 teaspoons salt
- 1 teaspoon pepper

In a skillet, cook beef over medium heat until no longer pink; drain. Transfer to a slow cooker. Add the remaining ingredients cover and cook over low for eight hours. Serves eight to ten.

ITALIAN BEEF

- 3 1.2 pound rump roast
 - 1 (12 ounce) jar pickled mixed vegetables
 - 1 (16 ounce) jar pepperoncini
 - 1 (7 ounce) package dry Italian salad dressing mix
 - 1 (10.5 ounce) can beef broth
- Place roast in a 3 ½ quart slow cooker, add all other ingredients, stir to blend well. Cover and cook for fourteen hours. Makes great sandwiches. Place vegetables in a bowl and serve as a side dish. Serves eight to ten.

BAR-B-QUE PORK

- 2 ½ pound pork shoulder
- ½ cup onions, chopped
- 1 clove garlic, minced
- ¼ cup brown sugar
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 cups ketchup
- ¼ cup Worcestershire

Cut boneless shoulder crosswise into ¼ inch pieces. In a slow cooker combine all ingredients and mix well. Cover, cook on low for eight hours serves eight.

SWEET AND TANGY CHICKEN

- 2 (18 ounce) bottles barbeque sauce
- 1 (15 ounce) pineapple chunks
- 1 green pepper, chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 8 boneless, skinless chicken breast halves

In a large bowl, mix together barbeque sauce, pineapple with juice, green pepper, onion and garlic. Arrange four chicken breasts in the bottom of slow cooker. Pour ½ barbeque sauce mixture over the chicken. Repeat. Cover and cook on low for eight hours. Serves eight.

REAL

HONEY WERE YOU LOOKING AT THAT GUY?
WHAT GUY?



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THE ONE WITH THE WAVY HAIR, GRAY EYES, BIG SHOULDERS, BUBBLE BUTT AND LONG LEGS

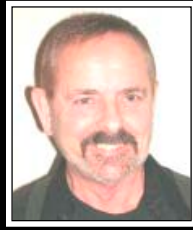


-KEVIN M. BUTLER 01/30/06

SORRY DEAR DIDN'T SEE HIM. GOOD AS LONG AS YOU DIDN'T.



-KEVIN M. BUTLER 01/30/06



trodding the boards

by Patrick Shannon, III
E-mail: nedcat@earthlink.net

A Funny Thing Happened On the Way To the Forum

The Rivertown Repertory Theatre is currently running *A Funny Thing Happened On the Way To the Forum*. This musical collaboration by Steven Sondheim, Burt Shrevelove, and Larry Gelbart has become a popular selection of dinner theatres and for good reasons. It's a lively, cheerful show with a couple of familiar songs; and when done well it's always a hit.

CHILIVERDE

- 3 tablespoons olive oil
- ½ cup onion, chopped
- 2 cloves garlic, minced
- 3 pounds boneless pork shoulder, cubed
- 5 (7 ounce) cans green salsa
- 1 (4 ounce) can diced jalapeno peppers

Heat oil in the slow cooker over medium heat. Add onion and garlic; cook until onion is translucent. A pork and brown on all sides. Stir in the rest of the ingredients and mix well. Cover and cook on low for eight to ten hours. Serves eight.

EASIEST HAM IN THE WORLD

- 2 cups packed brown sugar
 - 1 (8 pound) cured ham, bone in
- Spread 1 ½ cups brown sugar on the bottom of the slow cooker. Place ham flat side down into the slow cooker. Use your hands to rub the rest of the brown sugar onto the ham. Cover and cook on low for eight hours. This is one of the easiest and best tasting hams you can possible make. You'll get plenty of sandwiches out of this one.

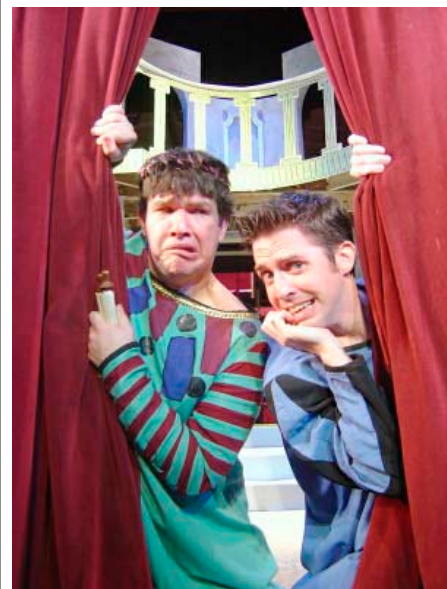
Well darlings, there you have it a bevy of beautiful recipes to start in the morning and eat when you get home at night. Enjoy the season and come visit your old Auntie Dee.

You may contact me via this publication or e-mail me at auntie-dee@hotmail.com.

It is being done extremely well by this production company. The direction by Gary Rucker is crisp and lively - with Road Runner and Homer Simpson touches. The show trots along at a fine pace.

Mr. Rucker's self confidence and expertise serve his well as he does a rib-tickling job playing the role of Hysterium the over wrought slave serving the household of Senex and Domina, played with great comedic timing by Butch Caire and Joanne Mehrtens, both of whom steal every scene while on stage.

Mr. Rucker shows off his mostly always delightful stage presence once again playing against his theater partner, Sean Patterson who does a wonderful job as Pseudolus/Prologus the slave to the young romantic lead, Hero and the actor who opens and closes the show along with the complete cast of plebeians, patricians and scortillas (Latin for courtesans/



Sean Patterson & Gary Rucker

whores/prostitutes). In the tradition of plays and operas that present the clever yet intrusive busy-body menial (think Mozart's opera, *The Marriage of Figaro*, etc.) Mr. Patterson's role is that of the

[continued on Main-20]

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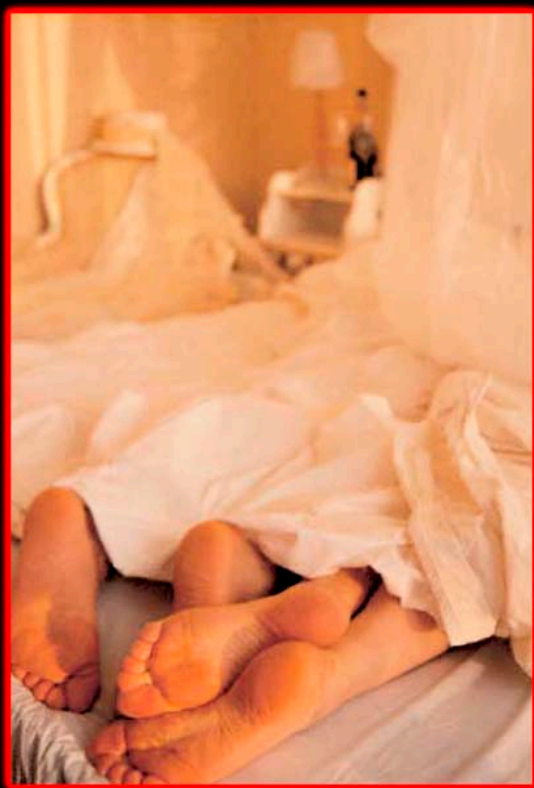
The Ambies will be presented at Le Chat Noir on Monday, February 5. Bar service begins at 6:30pm, doors open at 7pm, ceremony begins at 7:30pm. Suggested donation \$10 (\$5 for nominees/presenters/performers), benefiting NOCCA's Theater Department. Additional contributions gladly accepted. No tickets or reservations are required so just be there on time.

A complete list of nominations is available at
www.AmbushMag.COM/is107/images/107main16-20.pdf

CONGRATULATIONS TO ALL OUR NOMINEES AND EVERYONE ELSE WHO trodded the boards IN 2006!

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chop chop

by Rip & Marsha Naquin-Delain
www.ripandmarsha.com
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CHOP CHOP: New Orleans Restaurant Guide

Bywater Bar.B.Que, 3162 Dauphine St., is noted for its gumbo, barbeque, pizza, sandwiches and specials. Tuesday is Mexican day and night, while Sunday evening is Prime Rib night. Hours are 11am-9pm Thurs. thru Tues. Closed Wed. Call 944.4445 for additional info.

Cafe Amelie, 912 Royal St., offers ro-

mantic courtyard or indoor dining along with both eclectic culinary creations and drinks, plus live entertainment some evenings. Serving lunch: Wed.-Sun. 11am-3pm, dinner: Wed.-Sun. 5-10pm, Sat. & Sun. Brunch 11am-3pm. Call 412.8965 for reservations or additional information.

Cafe Negril, 606 Frenchman St., is open for dinner Tuesday through Saturday. This eatery features creations with a Caribbean influence including West Indian Curried Goat,

trodding the boards ...from M-18

underling who is considerably smarter than his alleged superiors. He creates a character that is both his own and yet borrows from the mastery of the great Zero Mostel who originated the role on Broadway and also did the film version. Rucker and Patterson, two of our most talented actors play so well together we always look forward to their on-stage efforts in comedy and tragedy. They are two actors who know how to work an audience with a sure touch.

Handsome young actor Rich Arnold plays Hero with a sweet and anxious innocence. His clueless love interest is done by the lovely Carrie Black in the role of Philia. She created a charming character that was amiably precious and convincing as the dumb blonde virgin.

As Erronius, an old old man, Wayne Gonsulin brought humor to his walk-on walk-off role, while Miles Gloriosus played by Michael Santos, was a memorable and funny self-centered Roman Captain. Mr. Santos' version of this character was probably the best I've seen in several versions of this show.

Marcus Lycus as done by Kyle Daigrepoint was a wonderful and funny Oriental-taloned Asian/Roman whore-monger. Mr. Daigrepoint created a truly edgy, unforgettable, and fresh new character for our enjoyment.

The Proteans were a comic chorus of among many things were giggling eunuchs, to three bumbling Roman foot soldiers played with finesse by Dwayne Sepcich, T. Joe Siebert, Keith Claverie

[continued on Main-22]

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Elizabeth's Restaurant, 601 Gallier St. It's slogan, real food done real good, says it all. You will find some of the best breakfast, lunch and dinner specialties available in town. Phone 944.9272 for hours and information.

Marigny Perks, 2401 Burgundy, serves gourmet coffee, sandwiches, pastries, danish and cakes. Open 7 days 7am-10pm. Call 948.7401 for additional information.

Meauxbar Bistro, 942 N. Rampart St., serves classic contemporary bistro fare in the Quarter on the edge. Serving dinner and drinks Tues.-Sat, 6-10pm. Call 569.9979 for reservations or information.

Mona Lisa Restaurant, 1212 Royal St., features Italian specialties including salads, pizzas, sandwiches and both lunch and dinner entrees. Lunch 11am-5pm Thurs.-Mon., Dinner 5pm-10pm 7 days. Call 522.6746 for info.

Orleans Grapevine, 720 Orleans, is located in a beautifully renovated 1809 building offering a pleasant atmosphere, extensive wine list with over 350 selections and delicious food including prime steaks, lobster tails and rack of lamb. Serving dinner 4:30-10:30pm daily. Call 523.1930 for additional information.

Petunias, A Restaurant, 817 St. Louis, is open daily 8am-3pm serving breakfast, lunch, crepes, po-boys, salads and gumbo. Dinner 3-10pm Thurs.-Sun. serving Creole and Cajun delights. Call 522.6440 or visit **PetuniasRestaurant.COM**.

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