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toss potatoes with remaining 2 T. oil & 1 t. rosemary. Transfer to roasting pan next of cooking bag. Roast for 30 min. Cut open top of bag, being careful to avoid any steam. Roast for 20–25 min. more or until an instant-read thermometer inserted into thickest part of the meat registers 160°F & potatoes are browned & crisp. Carefully remove meat & carrots from oven bag. Season to taste with salt & pepper. Makes 4 servings.

Stack-It-Up Chicken Salad

1 peeled, cored fresh pineapple
1 (2–2 1/4 lb) purchased whole roasted chicken
1/2 head napa cabbage, cut into 1-in. crosswise pieces, or 2 romaine hearts, halved crosswise
1 c. seedless green & red grapes, halved
1 Granny Smith apple, cut into chunks
1/2 c. bottled ginger-sesames stir-fry sauce or 1 recipe Homemade Peanut Dressing
1/4 c. creamy peanut butter
1/4 t. crushed red pepper
Water
Slice pineapple pieces lengthwise into 1/2-in. spears. If desired, remove skin from chicken & discard. Remove meat from bones; discard bones. Cut chicken into bite-size pieces. On 4 dinner plates build a stack of alternating layers of cabbage, chicken, grapes, apple chunks, & pineapple. In a small bowl whisk together stir-fry sauce, peanut butter, & crushed red pepper until well combined. If necessary, add water, 1 t. at a time, until sauce reaches drizzling consistency. Drizzle sauce over stacked salad. Makes 4 servings.
HOMEMADE PEANUT DRESSING: In a small saucepan combine 3 T. rice vinegar, 2 T. reduced-sodium soy sauce, 1 T. peanut butter, 1 T. honey, 1 T. toasted sesame oil, 1 t. minced fresh ginger, 1 t.

minced garlic, & 1/2 t. crushed red pepper. Cook & stir until mixture is combined.

Granola French Toast

3 eggs, lightly beaten
3/4 c. milk
1 T. granulated sugar
1 T. finely shredded orange peel
1/2 t. vanilla
1/4 t. ground cinnamon
12 (1/2-in-thick) bias-sliced baguette-style French bread
2 T. butter
1 c. granola, coarsely crushed
1 recipe Cinnamon-Yogurt Sauce
Maple Syrup (opt)
Sifted powdered sugar (opt)
In a small bowl beat together eggs, milk, granulated sugar, 1 1/2 t. of the orange peel, the vanilla, & cinnamon with a whisk. Dip bread into egg mixture, coating both sides. In a skillet or on a griddle melt 1 T. of the butter over medium heat; add half the bread slices. Sprinkle some of the granola on top of each slice of bread in skillet, pressing in gently with spatula. Cook for 3 min. or until bottom is golden brown. Flip each slice, pressing lightly with the spatula. Cook for 2 min. more or until golden brown. when removing from pan, flip each slice so granola side is on top. Repeat with remaining butter, bread slices, & granola. Serve with Cinnamon-Yogurt Sauce & remaining orange peel. If desired, serve with syrup & sprinkle with powdered sugar. Makes 4 servings.
CINNAMON-YOGURT SAUCE: In a bowl combine 1 (8 oz) container plain low-fat yogurt, 1 T. honey, 1/4 t. ground cinnamon, & 1/4 t. vanilla. Makes 3/4 cups.

Smashed Veggie-Cheese Sandwich & Tomato Soup

4 1/2-in-thick slices county French white bread
4 1/2-in-thick slices wheat bread
1 T. olive oil or cooking oil
2 T. honey mustard or bottled ranch salad dressing
3–4 oz. thinly sliced farmer cheese or cheddar cheese
1/2 c. thinly sliced cucumber or roma tomatoes
1/2 c. fresh spinach leaves or broccoli slaw
1/4 c. thinly sliced red onion or red sweet pepper strips
1 recipe tomato soup
Brush 1 side of all 8 bread slices with oil. Brush other side of each bread slice with honey mustard. Lay the French bread slices down with the mustard side facing up. Top French bread with the cheese. Top cheese with cucumber, spinach, & red onion. Top with wheat bread slices, mustard side down. Preheat an indoor electric grill or a large skillet over medium heat. Place the sandwiches on the grill rack. If using a covered grill, close lid. Grill sandwiches until bread is golden & cheese is melted. (For a covered grill, allow 3–5 min. For an uncovered grill or skillet, allow 6–8 min, turning once halfway though grilling). Cut each sandwich into 4 slices. Serve Tomato Soup

with sandwiches. Makes 4 Servings.

TOMATO SOUP: In a medium saucepan stir together 1 (32 oz) container ready-to-serve tomato soup, 2 c. chopped roma tomatoes (about 3), & 1 T. balsamic vinegar. Heat through. Ladle soup into serving bowls. Top each serving with 1 T. plain low-fat yogurt or light dairy sour cream; swirl slightly. Sprinkle soup with 1 T. snipped fresh chives.

Pork Tenderloin with Carrots and Fries

1 T. all-purpose flour
1 3/4–1 lb. pork tenderloin
1 (16 oz) pkg. frozen crinkle-cut sliced carrots, thawed
1/3 c. pure maple syrup
4 T. olive oil
2 t. dried rosemary, crushed
1/4 t. ground black pepper
1/2 of a 22-oz. pkg. (about 4 c) frozen french-fried waffle-cut potatoes
Salt & ground black pepper
Preheat oven to 350°F. Shake flour in a large oven cooking bag. Place tenderloin & thawed carrots in bag. In a small bowl combine maple syrup, 2 T. of the oil, 2 t. of the dried rosemary, and the 1/4 t. pepper. Pour into oven bag; close bag using ties provided. Turn bag to coat meat & carrots with maple mixture. Place filled bag on one end of a large roasting pan. Cut six 1/2-in. slits in top of bag. In bowl