

Greetings from Will & Lorraine
Riley's Whitby Bull
801 East Pine Log Road
Aiken, South Carolina 29803
803-641-6227

2017 Newsletter #2

Some recipes, news and food for thought! February 6, 2017

Thank you "Web Guru" **George Alexander**, host of the Bull's web site:

www.rileyswhitbybull.com To view menus visit our quiet web site.

Hours of Service:

Lunch: Thurs. - Fri. 11:30am - 2:00pm

Dinner: Wed. - Sat. 5:00pm - 9:00pm

Sunday Breakfast 9:00am - 1:00pm

Valentine's Day falls on Tuesday this year. Will & I considered celebrating on Friday, February 10th, but by popular demand we will be opening on Tuesday, February 14th. Follows the menu and procedures for reservations.

♡ ♡ **Valentine's Dinner Menu** ♡ ♡

\$36.00 per person

SOUP:

Roasted Tomato and Onion

SALAD:

Cranberry Nut Slaw

ENTREE SELECTION:

Aged Black Angus Filet of Beef Bordelaise
Baked Crab Stuffed Lobster Tail Hollandaise

SIDES:

Hash Brown Casserole
Buttered Fresh Asparagus

DESSERTS:

Chocolate Cherry Truffle Tart
Mango Coconut Cheeze Cake

FRUIT & CHEEZE:

Pear & Sharp Cheddar

**When you call 641-6227 for reservation
please indicate your Entree Choice.**

Remember we are now B.Y.O.B.

We have appropriate glasses, wine keys and mixers available.

HEAR YE! HEAR YE!

A few of dates for your calender.

2017 AAUW Book Fair

9am - 6pm Friday, March 3th and 9am - 3pm Saturday, March 4th

New Site: Riverfront Mini-Mall
5055 Jefferson Davis Highway
(US #1 and US #78)

Just 20 minutes from Aiken
or 7 minutes from Augusta .

Will & I help the gals schlep books and stuff.

We accept donations at the Bull and bring them
to the site on Tuesdays and Saturdays.

Please feel free to drop any books and "Attic Treasures" that you no longer need.
This is tax deductible too.

The monies from the sale stay in the community and do lots of good.

2017 BATTLE of AIKEN

Saturday, February 25rd

Robert (Le Duc d' Normandy) & Joan Moore have made their annual
Battle of Aiken dinner and Breakfast reservations.

We thank Joan her the yearly heads-up.

In The Garden: Our Buzzards are back. Daffodils, Jonquils, Spirea and Red Buds are in bloom. Paper Whites are out. And spring is on the way. Hope there is no killer late frost. It has been a mild winter. Knock-on-Wood.

Recipes of the Day:

1. Butter Almond Crunch Yield about 1 pound We give it three thumbs up.

Butter a 13" X 9" pan (We put foil down on a sheet pan and buttered the foil)

3/4 cup sliced almonds

3/4 cup shredded sweetened coconut

1/2 cup butter

1 1/2 cup sugar

3 Tbls water

1 Tbls light corn syrup

1/2 tsp salt

Proceed:

Combine almonds and coconut; spread in thin layer over bottom of buttered pan.

In sauce pan melt butter. Blend in remaining ingredients.

Cook without stirring until mixture reaches soft crack stage (290 degrees)

Remove from heat & pour in thin stream evenly over the almonds & coconut.

Cool, then break int pieces.* Store in air tight container.

* Can score with knife dipped in hot water before completely cooled.

2. White Bean Hummus Dip Yield 3 cups

8 ounces cooked white beans

1 clove garlic, cruched

2 Tbls Tahini

2 Tbls lemon juice

1/4 tsp coriander
1/8 tsp sage
1/8 tsp rosemary
salt & cayenne to taste
1/4 cup plus 2 Tbls olive oil

Proceed:

Saute garlic in 2 Tbls olive oil over medium til heated through. Add seasons and beans. Bring to boil and cook 3 - 5 minutes. Cool. Puree in Cuisinart.

When cool and smooth finish with lemon juice, Tahini and 1/4 cup olive oil.

We served this with blue and white corn chips and celery sticks.

Variation: Feel free to use 8 ounces of **any** cooked bean or legume.

That's all for 2017 Newsletter #2

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"