



Holiday Fare

Try adding these dishes to your holiday table



Potato Latkes

Latkes are a fried dish enjoyed through the ages. Since potatoes have long been inexpensive and tasty, they became a key ingredient in latkes (Yiddish for pancakes) among poor eastern European Jews.

- 5 medium potatoes, peeled
- 1/2 c. onion
- 4 beaten eggs
- 1/2 c. matzo meal or flour
- 1/2 tsp. salt
- pepper to taste
- 1/2 c. oil for frying

Finely grate the potatoes. Place them in a colander and squeeze out all the liquid. Grate the onion and mix with eggs, flour, salt, pepper and potatoes.

Heat 1/2 inch of oil in skillet over medium heat. Drop TBSP of mixture into skillet and fry for several minutes on each side. Move to a paper towel to drain.



Buffalo Chicken Pizza

When it comes to pizza, it is often difficult to stop after just one slice. Although pizza originated in Italy, people from all around the world have made it their own by experimenting with different flavor combinations and toppings.

- 1 13.8 oz. container pizza dough
- 1 c. ricotta cheese
- 1 TBSP powdered ranch dip
- 1/4 c. hot sauce
- 1 c. shredded mozzarella cheese
- chopped fresh chives
- bottled ranch for serving
- 2 c. Shredded cooked chicken

Preheat oven to 400°. Shape pizza dough as desired and bake for six minutes. Combine ricotta and powdered ranch and mix well.

In another bowl combine chicken and hot sauce. Spread ricotta mixture over crust keeping 1/2 inch of edge.

Arrange the chicken over ricotta and top with mozzarella. Bake for six to ten minutes, until the edges of the crust are golden brown.

Top with fresh chives and serve with the ranch dressing.



Spinach Balls

Including spinach in one's diet can be a healthy decision. Spinach is rich in iron, potassium, magnesium, folate and vitamins C, E and K. Spinach is also a versatile ingredient and can be added to many dishes relatively easy.

Serve these spinach balls with a dipping sauce such as an aioli.

- 1 10 oz. box frozen spinach
- 3 eggs, beaten
- 1 TBSP olive oil
- 2/3 c. bread crumbs
- salt and pepper to taste
- 1 tsp. fresh parsley
- garlic powder to taste
- 6 or 7 shakes of Tabasco
- 1 c. sharp shredded cheese

Place spinach box in microwave for 2-3 minutes or until defrosted. In large bowl mix together the cheese, bread crumbs, salt, pepper, parsley and garlic powder.

Squeeze excess water out of the spinach and put in cheese mixture. Add oil, eggs and Tabasco.

Form into balls and place on a parchment-lined baking sheet. Bake at 375° for 18-22 minutes.



Holiday Eggnog

- 1 c. eggnog
- 2 oz. brandy or cognac
- 2 oz. dark rum
- 1/8 tsp. nutmeg
- 1/8 tsp. cinnamon
- 1/2 tsp. light brown sugar
- 2 sticks cinnamon, for garnish
- 2 pods star anise, for garnish

In a cocktail shaker with ice, add the brandy, rum and eggnog together, cover and shake.

Add the nutmeg, cinnamon and sugar to a small plate and stir around to combine.

Wet the rims of 2 glasses with rum. Roll the rims of the glasses in the spices to coat.

Strain the eggnog mixture into the two glasses.

Garnish with cinnamon sticks and star anise pods.

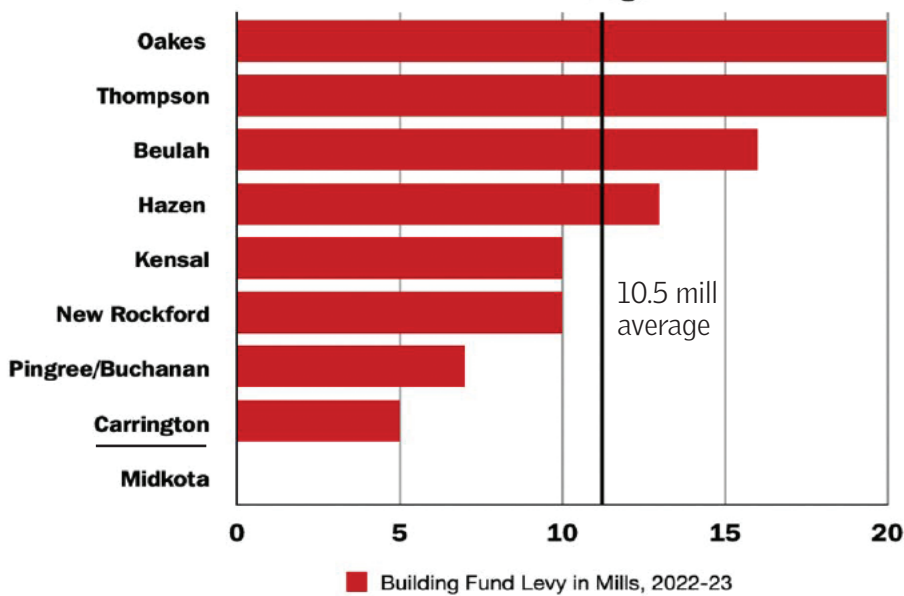


Carrington School District January 8 Special Election Building Fund Levy Increase

On January 8, Carrington School District patrons will go to the polls to cast their vote regarding a proposal to increase the school's building fund levy from 5 mills to 10 mills. The proposed 10 mill levy is below the state average, and less than many school districts of similar size.

School Building Fund Levy Comparison

Average



Increasing the building fund levy now will allow the school district to set aside funds for future facility maintenance and projects, to be used as needs arise. The school board will decide annually how many mills to levy, up to a max of 10.

Polls are open from 11 a.m. - 7 p.m. on Wednesday, January 8. Use Door 7 at Carrington Schools.

Your vote is your voice, so make sure your voice is heard!

Paid for by Carrington School District 49



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