
GRANDMA'S CORNER - RICE KASIMIR

This is one of my family's favorite dishes, often requested as a special birthday meal. (serves 4-5)



Stir fry:

- 2 chicken breasts sliced
- 1-2 Tbs oil
- 1/4-1/2 onion
- 1 garlic clove
- 1-2 Tbs flour
- 1-2 Tbs curry

Cook for a few minutes, then add 1/4 C wine, simmer.



No one knows what he can do until he tries.

Add:

- 1/2 C pineapple juice
- 1/2 grated apple
- 1/2-1C chicken broth

Fry for two minutes, adjust seasoning and liquid. You can add Herbamare spice, salt, more curry.

Add:

1/4 C cream

Next, prepare:

1/4 C lightly fried, sliced almonds fried in butter, used as topping over the dish (optional)

6-8 slices of pineapple (warm in frying pan with a little butter. Turn off heat and add bananas without cooking them. Do just before serving)
1 or 2 bananas sliced lengthwise

Serve over rice with fruit and almonds on top.

Variation: Use veal or pork, use other fruit like peaches or pears.



LOOKING BACK...A BIT OF HISTORY

I grew up **carefree and sort of wild**. I had an entire farm to roam around on. Yes, even **the trees in the sugar bush were special to me** and I knew under which giant maple I would find the first spring flowers.



My parents worked so hard on the farm trying to improve our living conditions, but nothing seemed to work. We were living on very little money and had a hard time just buying the **necessities of life**.

We planted a huge garden, had our own meat, and milk from our cows. We even smoked our own meat in a smoker.



Our family was growing. The sixth child was on its way! My mother was a very strong lady and decided enough was enough, she was tired of living in near poverty, trying to make the farm work as a source of income.

Then it came to her. She realized that people would want to visit their beautiful farm in Sutton and if **she opened a guest house**, they would come. My father built 3 rooms in the hayloft for our family, freeing up our bedrooms for guests, and converted the woodshed into a dining room. My parents put an ad in a **German newspaper** in Montreal, and just like that, Auberge Schweizer started.

My mom served **traditional German meals** on the weekends and this always drew in a crowd. As people visited the **quaint little inn** nestled on the mountains of Sutton, they fell in love with the area, and many Europeans bought neighbouring properties.

How our lives changed! **Gone were the carefree days**. Now we were cooking, cleaning, shopping, baking and doing dishes, but our days of poverty were mostly behind us and we were able to buy the things we needed.

And this is how **the very first Auberge of Sutton, QC** was born - even before the ski hill opened, **Auberge Schweizer** was there, welcoming travellers from far and near.



Grandma's Advice

These days food is very expensive but we can stretch our dollars if we are wise and watchful. Here are a few tips to help you:

- Look for specials when the flyers come out.
- If what you regularly buy is on sale - buy two!
- Keep basic food staples handy and when you see they are on sale, buy them.
- Use a credit card that gives you points or cash back but always pay in full every month or this will get you in trouble.
- Use a point card, cut coupons or download them to your phone.
- Reduce your meat portions and replace with more veggies

DON'T HAVE A PANTRY?

Get creative! My kitchen is tiny and so I use a bookshelf in my spare bedroom as my pantry. I can see and access whatever staple I need. Always place the older items first to make sure you use them up before they expire.

You don't need to buy these all at once. Wait until items come on sale and then stock up.

