

“FOOD GLORIOUS FOOD”

(As sung by OLIVER in the Broadway musical OLIVER)

“What next is the question?”

by Suzie Wilkinson

Editor, Food Page of Woodlake.Life



And the question is.....**what is your favorite recipe**? Is it your Mom's? Your Dad's or Grandma's? Or it may be just your very own favorite. If you're willing to share with your Woodlake neighbors, we want to hear from you!

Our food page is going to explore our fellow neighbors' favorites. Perhaps we will learn a bit about each other. Recipes could suggest something about the region we live in when not here in Woodlake or perhaps something from our heritage. Maybe the recipe has a story from a favorite meal. I'd also like to highlight your favorite restaurant. Could be an old standby or a new find. Everyone has a different palate. Maybe we will inspire each other to try something new! I'll kick it off with these entries.

RECIPE.....

In the early 70's, Tom and I lived in a small apartment. Every month the gas bill included a recipe called, "Recipes Men Love to Cook". Maybe they were trying to encourage that back then! This one has become a family staple. Along with the ketchup and mustard, there is always some in the refrigerator. Hope you enjoy it!

Shish Kabob Marinade

1 1/2 cups oil
3/4 cup soy sauce
4 tablespoons Worcestershire sauce
2 tablespoons dry mustard
1 teaspoon salt
1/2 cup wine vinegar
2 teaspoons parsley
2 cloves garlic
1/2 cup lemon juice
1 can tomato soup

- Combine all ingredients and mix with a whisk. Only use enough marinade to cover what you are grilling.
- Marinate beef for about four hours.
- If grilling chicken, toss to coat a couple of hours before.
- Marinate vegetables separate from meat. Mushrooms, onions, cherry tomatoes, zucchini, colorful bell peppers, mild cherry peppers all are a good choice.
- Reserve extra marinade in the refrigerator.

RESTAURANT.....

Craft cocktails are all the rage and Bonita Springs is right on the forefront. Downtown Old Bonita, just past the roundabout sits, **Chartreuse Lounge** (27313 Old 41 Road). It is a craft cocktail bar and dessert lounge. Doesn't that sound like the perfect combination? They offer "classic and craft cocktails and a variety of desserts with a 1930's, old Florida, swanky vibe!" If you visit, please report!

If you would like to share a recipe or a favorite restaurant, please click the button below.

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