

*Spectacular Salad Suppers in Seconds
Just in Time for Mother's Day*

Today is Mother's Day, and there is still plenty of time to put together a beautiful, delicious Mother's Day Dinner that will show her just how much she means to you!

It's a one stop shop at Jungle Jim's for everything you need:

On the way in, stop at the Garden Shop to pick up a beautiful bouquet of flowers or a flowering plant.

Inside, you can select all natural Looza Mango nectar to stir into her favorite sparkling wine or soda for a fabulous Mango Mimosa or choose her drink of choice – one suggestion may be to combine equal amounts of Iced Tea and Lemonade, commonly known as an Arnold Palmer, and the Iced Tea and Lemonade are already made up in the refrigerator section near the juices. Light and Refreshing!

In the Bakery Department, you will find mini croissants, European style breads, or fruit breads to serve with your Salad Suppers. You will also find an enormous array of cakes, pastries, cookies, and pies to select just the right desert for mom's special supper—everything from Bonbonniere selections to chocolate fortune cookies!

Pick up some Amish skinless, boneless chicken breasts – on sale right now -- or go to the Fresh Seafood Shop to pick out her favorite fresh fish. It's only going to take moments to season either of these to get ready to grill and then top a colorful and flavorful supper salad. Utilize the recipes for rubs below or pick up one already prepared in the spice department.

In the Produce Department, you can select pre-washed greens and/or spinach leaves and top with all her favorites – whether this is vegetables or fruits – some are even already cut up for you and ready to go. No time to make one of the salad dressings below? – no problem! Simply pick up one of the fantastic fresh dressings found next to the salad greens.

In one quick shopping trip, you will be able to put together a scrumptious salad supper that is tailored specifically for your mom. Still need a very special gift? Browse through the Margie Potts 'n Pans section of the store for all the latest in cooking, baking, and entertaining – we have everything!

Here's some special recipes for this Mother's Day!

This first recipe is not only beautiful and delicious, but light and nutritious for mom!

Strawberry Spinach Salad with a Twist or Two

1	(10 oz.) package of fresh spinach or salad greens of choice
2 Cups	Sliced Strawberries
2 Large	Oranges, peeled and segmented (Can also use the canned Mandarin Oranges)
2	Kiwi, peeled and sliced
¼ Cup	Sliced Almonds, toasted
¼ Cup	Feta Cheese, crumbled
	Dried Cranberries or Blueberries
4	Large Chicken Breasts, grilled (see below)

CranRaspberry Vinaigrette

¼ Cup	100% Cranberry Juice
¼ Cup	Seedless Raspberry All Fruit or Jam*

3 Tabs.	Raspberry Vinegar
¼ Cup	Canola Oil
½ Tsp.	Salt
1/8 Tsp.	Freshly ground Pepper

Combine all ingredients and whisk until smooth or place in jar and shake until smooth.

*Can substitute strawberry, blackberry, boysenberry – whatever is mom’s favorite. Can also substitute mom’s favorite cranberry combo juice.

Lemon-Herb Grilled Chicken Breasts:

1 clove	Garlic, minced
1 Tab.	Lemon zest, minced
4 Tabs.	Dried Herbs of choice: Herbs de Provence, sweet basil, Parsley, thyme, rosemary, chives, etc.

Combine zest and garlic, crushing dried herbs into mixture.

Before seasoning chicken, place in plastic bag or between 2 sheets of plastic wrap and pound larger end to equal thickness for the breast. It will cook more evenly and quicker this way – cut away any fat. Then, rub chicken breasts with lemon-herb mixture. Preheat grill. Oil grill grates and then grill chicken about 4-5 minutes per side or until juices run clear – it will depend on the thickness of the breasts.

Meanwhile, diving the spinach or greens amongst four plates. Garnish with sliced strawberries, kiwi, oranges. When chicken is done, allow it to set for a free moments on the cutting board, then slice . Arrange the slices on the greens, sprinkle with toasted almonds or nut of choice and top with crumbled Feta Cheese and dried cranberries or dried blueberries or cherries. Yum!

Tropical Fruit Spicy Chicken Salad

1	(10 oz.) package of fresh spinach or salad greens of choice
2 Cups	Small chunks or slices of Fresh Pineapple
2 Large	Mangoes, peeled and cut into sections (Can also use the canned Mandarin Oranges)
3	Kiwi or Asian Pears, peeled and sliced
¼ Cup	Macadamia Nuts, toasted and chopped
¼ Cup	Queso Fresca cheese or Goat Cheese, crumbled
	Flaked Coconut
	Chopped Fresh Cilantro
4	Large Chicken Breasts, grilled (see below)

Cumin-Lime Vinaigrette

1 Tsp.	Ground Cumin
6 Tab.	Lime Juice, freshly squeezed only
4 Tabs.	Canola Oil
2 Tabs.	Triple Sec or Orange Juice
½ Tsp.	Granulated Garlic
½ Tsp.	Dried Hot Red Pepper Flakes, crushed
½ Tsp.	Kosher Salt

Combine all ingredients and whisk until smooth or place in jar and shake until smooth.

Spicy Grilled Chicken Breasts:

Use any of the Cajun or Creole or Mexican Fajita or Jerk Seasonings available at Jungle Jim's. Prepare the chicken as stated in the recipe above, substituting the spicy mixture for the Lemon-Herb rub.

Continue the recipe in the same manner as the recipe above.

Result:

A Tropical Paradise of Flavor for your Mom!

Please note that you can vary any of these ingredients to personalize this recipe especially to your own mom's favorite fruits and flavors! She will be very appreciative that you took the time and trouble to fix a meal tailored to her desires and served her like a queen --- the only thing is ----- these recipes are truly no trouble!!!

To all the Moms, Grandmothers, Moms-to-be, and women who have been like mothers,

Happy Happy Mother's Day to all!

Jungle Jim's Margie Potts