

# Delicious Entrees & Yummy Cocktails

## Easy, Fresh and Healthy Recipes

By Chef Denise, The Forkin' Good Café  
Chef George, The Knotted Apron



**FORKINGOOD**  
CAFE

## Herb Citrus Baked Chicken

1 whole organic chicken  
1 bunch of cilantro  
1 stem of green onion  
1/3 cup of petite tomatoes cut  
1/3 lemon  
1/3 orange  
2 garlic cloves  
kosher salt, ground pepper, olive oil

### Method:

Heat oven to 450.  
Clean and pat dry your chicken, then generously rub chicken with olive oil. Stuff the inside with cilantro, green onion, tomato, garlic, lemon and orange. Season outside with salt and pepper. Place chicken uncovered in heated oven until it browns (approximately 20-25 minutes depending on your oven). Lower the temperature to 350 and continue to bake until the juices run clear and are no longer are pink. Allow chicken to sit 10 minutes before cutting. Enjoy!

## Tarragon Chicken Stuffed Tomatoes

Remaining chicken, shredded  
Favorite mayo (amount depends on how much chicken is reserved)  
Red Onion, finely chopped  
Fresh tarragon, washed and chopped  
Lemon pepper  
Whole tomatoes, cored

### Method:

Shred leftover chicken from prior night into a bowl. Mix all ingredients thoroughly, except the tomato. Taste and add lemon pepper, as desired. Spoon the tarragon chicken mixture into the cored tomatoes. Serve with a slice of baguette and drizzle with your favorite dressing.

## Sage Butter and Melon Sandwiches

1/4 cup Fresh Sage, finely chopped  
1/3 cup Unsalted Butter, softened  
1/2 Fresh Lemon  
1 Whole Melon, thinly sliced  
kosher salt  
organic whole wheat bread of your choice, sliced

### Method:

In a bowl, add chopped sage and unsalted butter. Squeeze in fresh lemon, add salt to taste, then use a fork to thoroughly mix your sage butter. Spread the butter on your bread slices, and place sliced melon inside.

## Yummy Cocktails

### Watermelon, Thyme, Lime & Vodka Cocktail

3 oz Watermelon Juice  
1 oz Lime Juice  
1/2 oz Thyme Simple Syrup  
1/2 oz Vodka

### Cucumber Margarita

1/2 oz Lime Juice  
1/2 oz Lemon Juice  
2.5 oz Cucumber Juice  
1/2 oz Rosemary Simple Syrup  
1 oz Tequila



*Presented by*

**Whittier Historic Neighborhood Association**

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