

Miguel's

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But at the same time, there's more foot traffic," Jones said.

Over the years, Jones has watched as Bangor's food scene has evolved and he has made it his mission to change with it.

"I just feel like Bangor is becoming a little bit more cultured. People are willing to try more things. There was stuff that we had on the menu in 2008 that we got rid of and brought back last year and now are selling," he said. He still offers Tex-Mex options, such as taco-seasoned ground beef for those who enjoy that particular version of Mexican cuisine, but offers a range of authentic Mexican fillings and dishes as well, including traditional Mexican restaurant favorites such as flautas and quesadillas.

"It throws me sometimes when people say this isn't authentic or that it's nothing like in Texas, but I'm not trying to do Texas Mexican, I'm trying to do Mexican Mexican. Some of our dishes are Tex-Mex, but if you want something different we have that, too," he said. From dishes with machaca style shredded beef and Oaxaca-style mole sauce, Jones anchors his dishes in Mexico



Bar area at Miguel's Mexican Restaurant in Bangor.

GABOR DEGRE | BDN

as much as possible.

The influx of new restaurants opening has expanded local palates, but the competition has kept him on his toes. Sharing Greater Bangor with restaurants such as Las Palapas, Pepino's and Verve in Bangor along with Margarita's in Orono has required him to adapt to the changing food scene.

"Competition hurts when restaurants first open, but I think it keeps everybody on their game. You don't get comfortable. You're trying to be innovative and work on the small stuff, like cus-

tomers service," Jones said.

Miguel's has done their job in that respect. Jones said about 80 percent of the customers who come in are regulars. And for those ready to try something new, he's bringing something else back from Mexico he's excited for.

Starting this weekend, Miguel's will offer brunch from 10 a.m. to 2 p.m., with dishes such as huevos rancheros (two eggs sunny-side up over corn tortillas with black beans, salsa and cilantro) and huevos a la Mexicana (scrambled eggs with

tomatoes, onion and peppers served with corn tortillas, avocado and black beans).

"This past trip I went down there, and when I got back I missed the Sunday Mexican brunch, so we're starting it this weekend. It's really great food, and there are a lot of dishes that are authentic and unique," Jones said.

Miguel's Mexican Restaurant is located at 697 Hogan Road in Bangor and is open Monday through Saturday from 11 a.m. to 10 p.m. and from 10 a.m. to 10 p.m. Sundays for brunch.



SARAH WALKER CARON | BDN

Broccoli Potato Crustless Quiche.

Crustless Broccoli Potato Quiche

Serves 8

- 1 cup diced fresh potatoes (I used two small purple potatoes, but any will do)
- 1 cup chopped fresh broccoli
- 1 tsp butter
- 8 large eggs
- ½ cup milk
- 1 tsp salt
- ½ tsp pepper
- ¼ tsp dried thyme
- ¼ tsp nutmeg, freshly grated preferred
- 1 cup cheeses (use a mix — I chose an Italian blend that combined asiago, parmesan, mozzarella and gouda)

Preheat the oven to 375 degrees.

In a medium saucepan, cover the diced potatoes with water and boil to tender, about 10 minutes. For the last 2 minutes or so, add the broccoli to the pan as well. Drain well, immediately, and set aside to cool while you prepare other ingredients.

Use the butter to grease a glass pie dish all over the inside (including the sides!).

In a large mixing bowl, whisk together the eggs, milk, salt, pepper, thyme and nutmeg until combined.

Arrange the potatoes and broccoli in the bottom of the pie pan. Top with the egg mixture and then the cheese.

Bake for 45-55 minutes, until golden all over. Let cool for at least 20 minutes before serving.

Taste

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giving a butcher knife to brides as a wedding gift.

Nancy doesn't remember where she got the pork chops and apples recipe, and she doesn't recall ever serving it to Brownie. Nancy contributed that recipe for a cookbook assembled by the Methodist church women and she thinks that Brownie probably found it there.

Jean Roberts of Orono said that she and her husband regarded Brownie and Bill Schrupp as their dearest friends and remembered that the Schrupps and their neighbors Barney and Addie Deering used to set out a picnic table between their houses for a Maine Saturday night supper.

"There were always extra places at the table. We were invited our first Saturday in Maine," Jean wrote.

Jean also remembers the mounds of popcorn balls that Bill and Brownie made for Halloween trick-or-treaters.

Brownie was tiny — about 5 feet tall. Millie Cannon wrote, "If you saw a big sedan, seemingly driverless, about Orono, you could be pretty sure very petite Brownie was behind the wheel."

Millie attended several of Brownie's cooking demonstrations, she said, has both her cookbooks, and read Brownie's column faithfully.

Julia Hathaway wrote to



SANDY OLIVER

Crunchy Coconut Cookies.

say that Brownie had made all the goodies for the blood drive in Orono and remembers sticking around after donating blood "to eat all the goodies she put on my plate."

Julia's daughter Amber was 2 years old when she took Amber to a Women of the World lunch.

"She was cranky the way hungry toddlers get. Brownie came over and announced to Amber that she didn't care what Mom said — the two of them were getting dessert first. Amber was shy then. But after a moment of surprise, she took her hand. They came back with a plate of goodies and Amber grinning ear to ear."

"I don't think," Julia wrote, "they could create the situation Brownie wouldn't have known just what to do in."

We ought to have another of Brownie's recipes here. I poked around in "Memories from

Brownie's Kitchen," which I own, and found Crunchy Coconut Cookies. Since I live with a man who thinks crunchy cookies are the best, possibly the only sort worth eating, I thought these might appeal. And how. Apparently, I could make these early and often.

My only advice to you about them is to make sure you set them fairly far apart on the cookie sheet because they spread. I used unsweetened coconut but I suppose the usual would be fine. Keep a sharp eye on them because once they start to brown up, they can shoot in a flash past the gorgeous golden phase to overdone. Start checking at 10 minutes. In my 375 degree oven, 12 minutes was fine.

Send queries or answers to Sandy Oliver, 1061 Main Road, Islesboro 04848. Email sandyoliver47@gmail.com. For recipes, tell us

Brownie's Crunchy Coconut Cookies

Yields 5-6 dozen

- 1 cup butter
- 1½ cups sugar
- 1 egg
- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1¼ cups rolled oats
- 1 cup grated coconut

Preheat the oven to 375 degrees.

Grease cookie sheets or line with parchment paper. Cream together the butter and sugar. Beat in the egg.

Whisk together the flour, baking powder and salt, and add to butter and egg mixture.

Stir in the oats and coconut.

Roll in small balls (an inch to inch-and-a-half in diameter), place on cookie sheet at least 3 inches apart, and flatten slightly with a fork dipped in flour.

Bake for 10 to 12 minutes, and cool on a cookie sheet.

where they came from, list ingredients, specify number of servings and do not abbreviate measurements. Include name, address and daytime phone number. And make sure to check out Sandy's blog at tastebuds.bangordailynews.com.

Baked bean supper at Stillwater church

STILLWATER — A baked bean supper will be held 4:30-6 p.m. Saturday, May 7, at the Stillwater Federated Church, 80 Bennoch Road.

The menu will include baked beans, homemade brown bread, biscuits, cole-

slaw and a variety of homemade pies. Prices are \$7 for adults and \$1 for children.

Fire Department plans public supper

OWLS HEAD — A public supper will be held 5:30-7 p.m. Saturday, May 7, at Owls Head Community

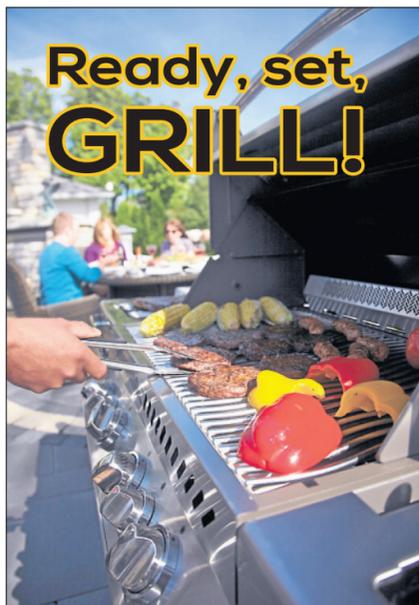
Building, downstairs, 224 Ash Point Drive.

Build your own meal with lots of toppings and salads at the potato bar and build your own dessert at the sundae bar. Water, juice and coffee also will be part of the meal.

Cost is \$10, \$6 for children under 10, with additional donations welcome.

Community members and friends of the Owls Head Fire Department are organizing the event to assist the department in raising \$5,000 to replace a thermal imaging camera.

Stop by and visit the members of the Fire Department and take a look at a firetruck. For information, call 594-0677.



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The Abbe Museum, in Bar Harbor, is a museum of Wabanaki art, history, and culture. On May 1, 2016, a new core exhibit, **People of the First Light**, will welcome you into the Wabanaki world, sharing the stories, culture, and history of the Abenaki, Maliseet, Micmac, Passamaquoddy, and Penobscot people.

abbemuseum.org