

# Home Recipes on a College Budget

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## For that Special Anniversary

### Asian chicken lettuce wraps

Tired of spending all that money at expensive places just for simple delights? Here is, an easy way to have great food that's cheap and fun. This is a recipe to have with your special anniversary partner. Lettuce wraps are quick, simple, and fun to make. It is an intimate way for you and your loved one to have that perfect night at home and inexpensive too!

All you need is fresh crisp lettuce and any ingredients you want. You can choose from spicy Asian chicken (which is the recipe below) to vegetarian in case you or your other half is. It's a meal that's close and personal, enjoyable and clean up's a breeze.

#### ingredients

2 cups chopped cooked skinless chicken breast  
 3 tablespoons rice vinegar  
 1-1/2 tablespoons light soy sauce  
 1-1/2 teaspoons sesame oil  
 1/3 cup chopped water chestnuts  
 1/4 cup chopped green onions  
 1/4 cup chow mien noodles (canned) or fried puffed up rice sticks (crisp)  
 1/4 cup sliced almonds  
 Seasoned salt and pepper  
 1 cup shredded carrots  
 1 cup shredded red and green cabbage  
 Four to six butter lettuce leaves  
 Peanut sauce (see recipe below)  
 Asian dipping sauce or Asian Chile sauce (store-bought)

#### directions

In a medium glass bowl, combine chicken, vinegar, soy sauce, sesame oil, water chestnuts, green onions, noodles and almonds. Mix well. Season to taste with seasoned salt and pepper. Cover and heat in microwave oven, 1-1/2 to 2 minutes, until warm. Prepare peanut sauce.

On platter, arrange a mound of chicken mixture and separate mounds of carrots and cabbage along with a stack of lettuce leaves.

<http://www.bellybytes.com/recipes/wraps.shtml>

## For a First Date

### Quesadillas

For a perfect first date, no need for fancy restaurants or expensive movies; just make a simple dinner at home on a college student's budget. Quesadillas are the perfect way to do it. It's so quick and simple. All you need is tortillas and cheese.

Also, for some great creations, add some guacamole, sour cream, and assorted veggies. You can make them with your date even though it might get kind of messy. You can also make them before hand. This simple recipe takes all the stress out of thinking of what to do for that nerve-racking first date.

#### ingredients:

Large flour tortillas  
 Grated cheese  
 Olive oil

#### also try:

Assorted Vegetables (optional)  
 Sour Cream (optional)  
 Guacamole (optional)

<http://www.elise.com/recipes/archives/000226quesadilla.php>

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continued

## Girl's Night In

Every girl needs a day to just stay in and reenergize from the draining activities of her life. Balancing work, school, boyfriends and other activities is strenuous and can really tire a girl out! May we prescribe a well-tried and tested prescription that works almost unfailingly to a fault? Girls' night in- of course. Lift your spirits, cool your heels and enjoy the fun recipes for a fabulous night in.

### chocolate fondue: you'll need:

5 ounces of chocolate, chopped.  
1 cup of cocoa powder, sifted.  
1 1/2 cups of granulated sugar.  
1 1/4 cups of water.  
3/4 of cup heavy cream, plus.  
1/4 of cup corn syrup.  
1 tablespoon of heavy cream.

\*Your choice of cake, cut into bite-sized pieces.

\*Your choice of fruit also cut into bite-sized pieces.

### instructions for chocolate fondue:

Sift the cocoa into a mixing bowl and then set aside.  
Put the water, sugar and corn syrup in a pot and bring to boil.  
Simmer for about 15 minutes, until the sugar solution has reduced by about 30%.  
Pour the cocoa powder into the solution and blend with a whisk until smooth.  
Return the chocolate mixture to the stove and continue cooking over a medium heat.  
Add the heavy cream; bring to boil and allow to simmer for about 5 minutes.  
Remove from the heat and stir in the chopped chocolate.  
Pour into a fondue pot and keep warm.

More fun fondue recipes can be found at: [www.fondurecipes.org](http://www.fondurecipes.org)

## Need a Drink?

If you're feeling guilty about indulging in a delicious chocolaty treat, don't worry, we've mapped out the perfect drink to top your night off! This low calorie margarita will complement your sweet chocolate treat with an opposing explosion of lemony twist.

### You'll need:

1 tub Crystal Light lemon-lime or lemonade flavored drink mix  
2 cups water  
Juice of one lime  
8 oz. tequila  
6 oz. Grand Marnier  
4 oz. Presidente Mexican Brandy

In a 2-quart pitcher, mix water with the Crystal Light. Add all spirits. Fill with enough crushed ice to make 1 1/2 quarts; stir and serve in salt-rimmed glasses. Garnish with a wedge of lime.

More margarita recipes can be found at: [www.margaritatexas.com](http://www.margaritatexas.com)