I hope you had a great Christmas and a fun & safe New Years. 2010! Seems like it was only yesgterday we were worrying about the millennium. Thanks for all the Christmas and New Year Cards... There were many great cats and a really fun card from Janet & Robert (MD).

Too Many Cookbooks!!!
I think (actually I know) I may have collected too many cookbooks!! Literally there are several thousand... I have run out of bookshelves (and boxes). It’s time to part with the ones I never, seldom, or rarely use. Come see if you can find a few for your kitchen!

"Overstock" Cookbook Sale
Sat, 30 January
9AM - 2 PM

During that time, Merridun Cookbooks - Vol 1 & 2 will be available for only $10.00 each!

Looking for some good Merridun "ghost" stories and/or pictures for the next newsletter. Can you help?

Specials
Be sure to check the website for upcoming specials!
www.merridun.com

Book a Jan-Feb-March shower or drop-in before
20 January and take $35 off the final bill.

*Until Jan 31- Museum -Toys
Ev ery Friday Union County Speedway
8PM  864.640.1479 for details.
Ev ery Thursday  -  Buffalo Opry
7:00 p.m.  864.427.4074

Brrr! It is way too cold for South Carolina!
As we are struggling with 20-30 degree temperatures and ruptured water pipes, the 70-80 degree weather in Southern California is calling my name...

Area Happenings !!

MERRIDUN MEMORIES
MAIL CALL: Over the years we have received mail with all kinds of "unusual" addresses: JD, the Inn Cat, Union, SC; Union's B&B, Union, SC., JD, CEO The Inn at Merridun (Cat Entirely Over all); and many more. One of my favorites arrived this year at Christmas time: The End at Merridun, Union, SC. ??? Was it a prophesy?

Have a great New Year and come make some of your own memories at Merridun!
• Have a favorite Merridun memory or photo you would like to share? Email it to me and if it makes newsletter I'll send you a gift certificate for a free room night.

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We hope to have the pleasure of your company soon!!

Peggy
January Recipe

Tisha's Easy Potato Soup
8-12 servings

My Sister-in-law (Mark's wife) often makes this soup; it is so good and sooooo easy to make. I also offered some variations at the end -- you know I can never leave a recipe as it is originally written. Enjoy!

7 cans Chicken Broth
2 packages McCormick Country Gravy Mix
2 (28-32 ounce) bags Oreida Frozen Potatoes O'Brien

1. Heat broth to boiling in a soup pot. Stir in Country gravy mix, until dissolved. Pour in both bags of potatoes.
2. Simmer over medium heat for 30-45 minutes until soup is slightly thickened and potatoes are tender.
3. Enjoy - serve grated cheese, bacon bits and sliced green onions on the side.

Told you it was easy!

Some simple variations/additions:
- Add 1-2 cups diced/shredded cooked chicken
- Add 3/4 -1 cup chopped carrots and/or celery
- Add 1 pound browned & well-drained sausage (may even try 1 packet of sausage gravy mix)
- Add 2 cans Chopped or minced Clams w/juice - Subtract 1 can of broth
- Don't like bell peppers or onions - use regular hashbrowns.

Gift Certificates for Rooms, meals, take-out, etc. are available and make great presents!

Remain Valentine's Day is coming soon!!

February Recipe
Chicken Oscar with Lemon - Chive Sauce
(Chicken Topped with Crab and Asparagus)
2 servings

10 thin asparagus spears -- trimmed and peeled
2 boneless skinless chicken breast halves
1 tablespoons canola oil
1 tablespoon butter
salt and freshly ground black pepper -- to taste
4-6 ounces crab meat -- preferably jumbo lump
1 medium tomato -- chopped

Lemon Chive Sauce
1 tablespoon butter
2 scallions -- chopped
1 tablespoon all-purpose flour
2 Tablespoons fresh lemon juice
1/2 cup chicken broth
1/2 cup half and half
2-3 ounces cream cheese -- cut into pieces
1-1/2 teaspoons chopped fresh chives
salt and white pepper -- to taste

1. Bring salted water to boil in a large saucepan. Add asparagus and cook to desired tenderness. Drain. Set aside until needed and keep warm.
2. Lay chicken breasts between sheets of plastic wrap and pound to 1/2 inch thickness.
3. In medium, non-stick skillet over medium heat, heat butter and oil. Sauté chicken breasts on both sides until browned and firm, about 3 to 5 minutes per side. Remove chicken; keep warm until ready to serve.
4. Lemon-Chive Sauce: Melt butter in a small saucepan over low heat. Add scallions and cook until softened, approximately 2-3 minutes. Stir in flour and cook 30 seconds. Add lemon juice, broth and half and half; bring to a simmer. Cook until thickened and slightly reduced. Swirl in cream cheese until blended in; add chives and season with salt and pepper. Transfer to food processor or blender; puree until smooth. Stir in chopped chives.
5. To serve: Place chicken on a serving platter, drizzle with sauce, top with crab and asparagus. Garnish with diced tomato.

Culinary Memories of Merridon
VOLUME 1 & 2 ARE STILL AVAILABLE. BUY THEM IN THE GIFT SHOP OR CALL ME AND I CAN MAIL THEM.
BUY A COPY OF EACH FOR ONLY $30 + TAX - A SAVINGS OF OVER $3.