

Cookbook Corner

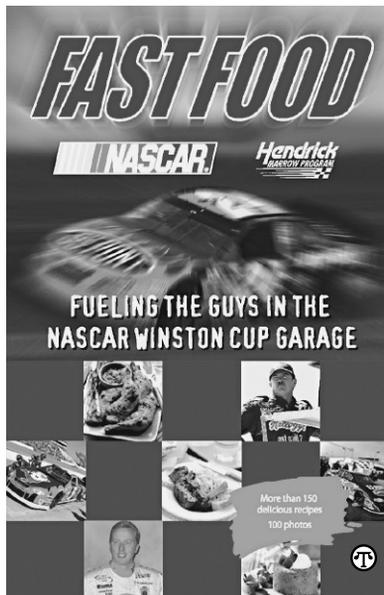
NASCAR Cookbook Supports Marrow Programs

(NAPSA)—A new cookbook shares the recipes that some of the world's best drivers use to fuel themselves every day. From shrimp balls, to waffles, to pork tenderloin and apple pie, the cookbook features favorite recipes of NASCAR Winston Cup drivers.

Money raised through sale of the cookbook will benefit The Hendrick Marrow Program and The Marrow Foundation. All proceeds will be used to recruit potential volunteer donors to the National Marrow Donor Program (NMDP) Registry and to help patients with food and lodging costs incurred during marrow and blood stem cell treatment.

Fast Food: Fueling the Guys in the NASCAR Winston Cup Garage (Hendrick Motorsports \$19.95) is filled with more than 100 full-color photos and features more than 150 recipes—some of which include NASCAR President Mike Helton's "Fantastically Fried Bologna Sandwich," Linda Hendrick's "Shepherd's Pie," Katie Kenseth's "Oatmeal Waffle," Kim Labonte's "Texas-style Chicken Fried Steak with Pan Gravy," and Martha Nemechek's "Sour Cream Chocolate Squares."

The Hendrick Marrow Program was organized in 1997, after Rick Hendrick, Founder and CEO of Hendrick Motorsports, was diagnosed with leukemia. The program raises funds and awareness for the NMDP Registry and assists patients and donors with



Fast Food—These "Chicken Boats" help fuel one of NASCAR's most successful racing teams.

the financial costs incurred during the process.

"I want to thank everyone in the NASCAR community and beyond for their faithful support of The Hendrick Marrow Program," Hendrick said. "All proceeds from this cookbook will benefit the program and funds will be disbursed at marrow drives across the country to add volunteers to the national Registry and at hospitals nationally to aid patients with food and lodging costs during transplant."

The cookbook also includes this recipe for Chicken Boats from Leslie Britton. Britton has been the "team cook" for all three Richard Childress Racing Team crews.

Chicken Boats

- 4 packages fresh boneless, skinless chicken breasts**
- 1 large bottle Zesty Italian dressing**
- 18 1-inch submarine rolls**
- 3 cups chopped celery**
- 4 tablespoons Dijon mustard salt and pepper**
- ½ pound provolone cheese**

Marinate chicken breasts in Italian salad dressing and grill until chicken is done. Cut a "V" out of the top of each roll and remove the center. Combine celery and mayonnaise and set aside. Run the cooked chicken through a food processor. Salt and pepper chicken to taste. Mix chicken with celery and mayonnaise. Place chicken mixture into each roll. Top with a slice of provolone cheese. Place rolls in lightly buttered pans. Heat on grill until cheese melts and rolls are brown, approximately 8-10 minutes.

To order the cookbook, visit www.hendrickmotorsports.com or call 1-877-467-4890. For more *Fast Food* recipes, visit www.familycircle.com/food/index.jsp.