

Erika's World

Christmas 2018

Erika Slezak
Official Fan Club
erikaslezakfc@yahoo.com

Website
www.erikaslezak.com

Erika's World Staff

Honorary President
Erika Slezak

President & Publisher
Walter Miller, Jr.

Editor
AJ

Assistant Editor
Kathryn [Kit] Williams

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My Dear Friends,

Wow, this year has flown! I know they say that as you get older time goes faster, but I am not that old yet, and time is still flying.

I hope that all of you have had a good year. Personally, mine was great. I would have liked to have worked a little more, but then again, I really like being home.

Lots of reading and cooking and trying to relearn how to play the piano. When I was a child, my sister and brother and I had to take piano lessons and had to practice everyday and boy did I dislike that. Now, I so wish that I had kept up with it. I am so in awe of people who play brilliantly. I am currently working on a fifth grade book, which is embarrassing, but actually kind of difficult. Mostly classical music, which I love.

My family, Thank the Lord, are all well, and our puppies and pussycats are well and terrific. I couldn't get all five of them in the Christmas card, they won't stand still long enough and the cats don't like having their pictures taken. Actually, neither does Archie, our Bearded Collie. So it is just the four of us this year.

I have included another recipe, as a few folks have requested that. It's for a dish that I sort of invented and we love it. Whenever I ask Brian what he wants for dinner, he says Chicken Pizza, which is what we call this dish.

Walter and I email quite regularly, which is great as it keeps me up to date with what's going on with many of you and I so appreciate all the letters and cards that he forwards on to me. It's lovely to hear from you!

We have been spending a lot of time up in Vermont at our little house. Right now there is a mountain of snow there, a real Christmas present. It's so quiet and beautiful.

I want to thank Kit and AJ and everyone who contributes to the fan club and most especially, Walter, without whom nothing would be possible. He always has to remind me how many years our fan club has been going, because, frankly, I can't count that high!

I wish all of you a blessed and peaceful Christmas and holiday and send you all my very best wishes for a happy and healthy New Year.

With love to all of you,



Chicken Pizza

(This has absolutely nothing to do with Pizza! But it's quick and simple, low in carbs and tasty!)



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- 4 boneless, skinless, chicken breasts
 - 2 large onions
 - olive oil
 - 1 jar prepared tomato sauce *
 - 1 block mozzarella cheese
 - $\frac{3}{4}$ cup grated parmesan cheese
 - salt
 - pepper
 - basil (dried)
 - oregano (dried)
-

Prepare: Flatten chicken breasts to about 1 inch. Make sure all 4 are the same thickness.

Slice mozzarella block into pieces that will be placed over chicken.

Slice onions thinly and brown in olive oil. Do not let them get too dark.

Bake: Pre-heat oven to 350 degrees.

Spread out browned onions in an oven proof baking dish large enough to fit the four chicken breasts

Lay flattened chicken breasts on top of onions. Sprinkle with salt, pepper and goodly amounts of dried basil and oregano.

Pour the tomato sauce over the chicken, covering everything.

Lay the mozzarella pieces across all the chicken breasts.

Sprinkle parmesan across everything

Bake in the 350 degree oven for 45 minutes to 1 hour, depending on the thickness of the chicken breasts. (Do not overcook as the chicken will be tough!)

Enjoy

*I like Silver Palate Tomato and Basil Sauce although they don't sell that everywhere.