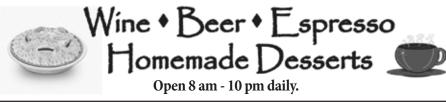




Local Seafood Vegetarian Entrees Cook Your Catch **Pet Friendly** Childrens Menu

Award Winning Lobster Bisque Conch Fritters

Award Winning Food & Coffee



305-453-48

TELEGRAPH CLASSIFIEDS

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CLUBS

Florida Keys Orchid, Fern and Bromeliad Society meets the 3rd Thurs. of every month at Key Largo Library Community Room 7pm. Free/open to the public. 451-3000

The Key Players, Inc. Community Theater Group needs volunteers to work behind the scenes and audition for roles! Go to: www.thekeyplayers.org

Your Ad Here

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Locals Day Come & Enjoy sundays our way, The Locals way with good friends, great food, Our Day, Our Music, Our Way plenty of drinks and of course, local live music! **FREE** Pool Admission for Locals

Jimmy Johnson's Big Chill brings The SUNDAY FUNDAY

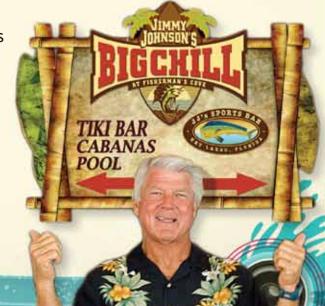
tradition home, starting February 22, 2015 & every last Sunday of the month.

with Monroe County ID.

Local Food & Drink Specials, Local Discounts & of course, Live Local Music!!

> Featuring Stereo Underground & The REGS

(No coolers or outside food or beverage permitted.)



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The Mangrove Galley by Sandi Mieszczenski

Sandi's recipes are featured monthly in the Coconut Telegraph For previous issues go to http://www.theconchtelegraph.com



The month of February brings one of our most loving holidays, Valentine's Day. It's a day of cards, flowers, champagne, and of course chocolates. This recipe produces a rich, brownie like chocolate concoction. I made it for a brunch but found that it is really more suitable for a dessert. Prepare it after a special Valentine's Day meal and let the romance begin. Enjoy!

CHOCOLATE PANCAKES WITH STRAWBERRY SAUCE

1/2 cup unsweetened cocoa powder 1-1/4 cup all-purpose flour 1 cup sugar

1/2 teaspoon baking soda 1/8 teaspoon salt

2 whole large eggs

1 large egg yolk

3/4 cup milk 1/4 cup vegetable oil 1 teaspoon vanilla extract 1/2 cup chocolate chips unsalted butter whipped cream

In a large bowl mix together the cocoa, flour, sugar, baking soda, and salt. Whisk in the eggs, egg yolk, milk, oil, and the vanilla until well blended. Stir in the chocolate chips. Place a pan on medium heat then add a pat of butter. After the butter melts, use a ladle to scoop the batter into the pan (my pan made four pancakes at a time.) If the pancakes run together just use a spatula to separate them. Cook the pancakes until bubbles appear on the top. Turn the pancakes and cook until they spring back when gently pressed. Pay close attention to the heat, as they can burn quickly. Remove from the pan and keep warm on a plate covered with foil. Prepare the pancakes in batches adding a pat of butter to the pan prior to a new batch.

Strawberry Sauce

This sauce can be used for many dishes including strawberry shortcakes and ice cream. Prepare the sauce before beginning the pancakes.

1 pound strawberries, washed, with the tops trimmed off 1/3 cup water

3 tablespoons (or more) sugar

Slice the berries. Place in a bowl, add the water and sugar. Mash, leaving some chunks. Stir, mixing well. Serve the pancakes with the sauce and a dollop of whipped cream.