## **Conch Characters**



Marie and friend at the Big Chill.



Alan Truesdell, and Blll Hobee from WAIL in Key West hang out at the OV party.



Pirates on the Water at Bayside Grille.



DJ at the Pilot House.





Sun 103 radio host Joey Naples and Cinnamon Edgar ham it up at the OV.



Pam Johnson and Bill Andersen at the Keys Disease Fundraiser.



"Atom" the world's fastest painter creates a 4-minute masterpiece during a band break at Gilbert's.



Tim Charron, Nicole Nolan and friends

at the Big Chill.

Gilbert's Tiki Bar bartenders Amber (left) and Kim find the Keys Disease book hilarious. Photo by Patrick Foley.



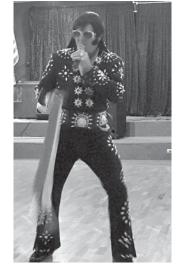
Gene Huey, a Miami resident frequent Key Largo visitor, practices at Kiffney's firing range. Photo by Rob LeBrun.



The always lovely Elizabeth Henderson at the OV's 20th Anniversary.



Christie, Dave and a friend at the Big Chill.



Elvis at the Elks.. Tim Shepherd does a great job! Photo Ruth Huenniger.











Congratulations Sgt. Jason Madnick,

(with Sheriff Rick Ramsey). Thank you for your



Pam of the Sweetwater Band performs at the Keys Disease book signing. Photo by Patrick Foley.









## **The Mangrove Galley** by Sandi Mieszczenski

Sandi's recipes are featured here monthly. For previous issues go to http://www.theconchtelegraph.com.

My husband is in charge of the grill. I absolutely love his hamburgers. The last time he prepared the burgers we had two left, so I put them in the freezer. When we pulled them out I had suggested doing a mock Salisbury Steak. What we put together was delicious and so easy. It is a great meal for boaters. Enjoy!

## **GALLEY SALISBURY STEAKS**

1 pound ground beef 1 egg

To prepare the burgers, mix in egg, salt, pepper, and garlic powder to taste. Then form into patties.

For the sauce-

- 2 tablespoons butter 1 medium to large onion, sliced 8 ounce mushrooms, sliced 1 can of Golden Mushroom soup  $\frac{1}{2}$  cup red wine
- 1 tablespoon Worcestershire sauce

Using a large skillet, cook the hamburgers until brown on both sides, turning once. Remove the burgers and set aside. Clean the pan of excess grease. Add the butter to the pan and sauté the mushrooms until they just start to soften. Set aside the mushrooms and saute the onions until soft. Add the can of soup, wine, and Worcestershire to the pan, return the mushrooms and mix throughly. Bring to a bubble and reduce the heat to simmer. Place the burgers back into the sauce, cover and cook for 10 to 15 minutes. Can be served alone or over noodles.