

## Table Talk and Food for Thought: Bambi Bites

By **Melanie Fortenberry**

Fall and the south.

Football and hunting.

Although I am originally from NOLA and the Mississippi Gulf Coast, I became a "true Southerner" after Cliff and I married almost thirty-five years ago.

My father and brother were not hunters and did not ever own a truck or anything camouflage-related. Then came Cliff. He is an avid sportsman, drives a truck, likes to hunt and enjoys wearing camo clothing on his days off.

One of the best things about his hunting is that he is a very respectful hunter and only harvests animals during the proper seasons. One of our friends introduced us to "Bambi Bites" a couple of years ago, and it was love at first bite! These are great snacks, tailgate food or appetizers for Thanksgiving and Christmas. They can easily



Special to *The Clinton Courier*  
**Melanie and Cliff Fortenberry**

be prepared using boneless skinless chicken breasts and are a delicious contribution to any meal.

Charles Anderson is credited with this delicacy, although his friends and family know him as "Mike." Thank you, Mike, for introducing us to Bambi Bites. Hope you like them too.

### Bambi Bites

#### INGREDIENTS:

Lean boneless skinless chicken or venison meat, fileted to 1/2" thick and 1-1/2" wide by 3" long (NOTE: If using chicken, 4 chicken breasts would be a good start.)  
8 oz. cream cheese, softened  
Small jar of jalapeños, pickled and sliced  
12-16 oz. bacon, uncooked, cut into 1/2 lengths

#### PREPARATION:

1. Lay out the uncooked chicken or venison meat on a baking pan.
  2. Spread an even layer of cream cheese in the middle and top with a jalapeño slice.
  3. Roll 1/2 slice of bacon around the entire bundle so that the "bites" are now little rolls.
  4. Secure with a toothpick.
  5. Bake at 350°F for 15 to 20 minutes. Check frequently and check for doneness, as oven times and temperatures may vary.
- These are great as they are or may be used with a dip of mustard or ranch dressing.

## Chip Jones joins Dale Partners

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Dale Partners and will be an integral part of projects.

Dale Partners Architects P.A. recently announced Chip Jones of Clinton has joined the Dale Partners team. Jones joins the firm with more than eleven years of experience and a wide range of projects, including hospitality, education, corporate, civic, retail, housing and a variety of renovations.

He will serve as project manager at



Jones is a native of Clinton and received his Bachelor of Architecture in 2008 from Mississippi State University.

Outside of architecture, he enjoys camping, hiking, golfing and traveling. Jones co-founded Jackson's first micro-brewery since prohibition, Lucky Town

Brewing Company.





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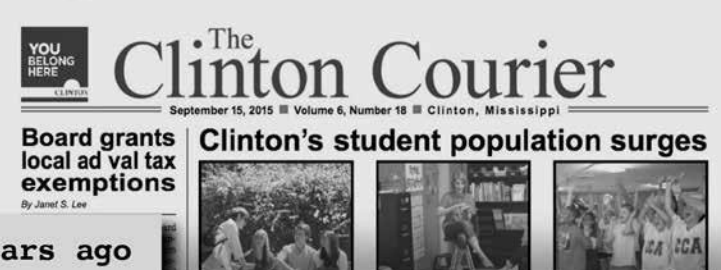
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