

## —Dining In and Out—

### I Say Pizza Please!

#### Sudwerk Riverside Restaurant and Brewhouse



As a good writer will always recognize, others will get to print the story first. This story is not any big news to savvy newspaper or internet viewers/readers, but nonetheless it needs to be written by me—a real frequent diner-avid eater-adventurous taster-around town kind of person. With that being said here is my humble view for Dining on the American River.

Summer time, and dining by the river, is an ideal thing to do for the 4th of July. So naturally I was very excited to find out Sudwerk Riverside was taking the place of the old Cliff House overlooking the American River. The undeniable view is what peeked Tim McDonnell's curiosity originally; so when the place went up for sale he bought it. He is mostly known for his restaurants; Spinnaker in Sausalito, and Tarantino's in San Francisco and 2 years ago took over the Sudwerk Brewery restaurant in Davis

(all of which I've been and highly recommend). (The beer is still brewed in Davis and brought in). He has a natural knack for choosing location, location, and location.

Along with the renovation, came in 2-50" plasma screen TVs which will please the after-work crowd. For the regulars, the restaurant will keep the karaoke nights and the Sunday Brunch. The view is undeniable but without the tasty food to go with it, we won't be able to see through to it.

Fortunately, that's not the case here for the lunch we ate. We went for lunch and were quickly seated on the deck and placed our orders.

We started with the avocado egg rolls. The warm egg rolls arrived nicely presented and stuffed with a mixture of avocado, sun dried tomatoes, red onion, corn, cream cheese, and cilantro. This was served with spicy sweet and sour dipping sauce. My son's made to order cheeseburger and massive home-style fries passed the kids taste test, as well as the regular style pub-fare spicy buffalo wings. I had to try the Sudwerk pizza, which is what they are known for. This pizza was overloaded with artichokes, Italian sausage, pepperoni, red onions, mozzarella cheese and more ricotta cheese on top. The crust was thin, light and flaky as I like, but of course I couldn't see it at all under all the massive amount of ingredients. No gooey doughy cookie cutter comment about this crust! Without asking, Lori our waitress brought a side of grated parmesan and red pepper flakes. Our service was friendly and the water always filled...even bringing out ice because ours kept melting.

Really, if you just want to go with your mate and order a pizza and a beer your stomachs will thank you for hours after...and a fresh specialty pizza for \$10?!

Our service was good and we will be back. We would like to try the other numerous options on the menu... I get the feeling this is

way the owner wanted this place to be, a local familiar haunt that makes you come back for more. A place that isn't too pricey, good food, with a wide variety of it to suit any mood. I suggest sitting on the deck, splitting a pizza and trying the pomegranate mojito!

Sharon Bridgeman  
Food Critic, Food Lover

#### Fireworks – Fireworks-Fireworks

All Stands open June 28 and remain open till July 4, with hours from 10AM to 10PM.

The following Stands support worthy causes in our community and we hope you will support them in their efforts.

Family Christian Center  
Fireworks Supercenter  
To benefit Club Retro  
6521 Hazel Avenue, Orangevale

4-H Sacramento Chapter  
To benefit 4-H activities  
7847 Lichen Drive @ Antelope  
Citrus Height

Orangevale Grange #354  
Overalls Square Dance Club  
To benefit Grange activities  
5807 Walnut, Orangevale

Orangevale Rotary  
To benefit Boy Scouts  
TNT Booth  
San Juan and Winding Way

East Valley Four Square Church  
To benefit Children's Ministry  
7801 Hazel Avenue  
Orangevale

Coaches & Teachers  
Casa Robles High School  
To benefit Sports & Clubs  
Gravel parking lot  
Oak & Filbert



SAVE MART  
SUPERMARKETS

We are the People in  
Your Neighborhood

8839 Greenback Lane  
Orangevale, CA 95662





LUPITA'S MEXICAN  
FOOD

1/2 price

Buy one, lunch or dinner,  
receive the 2nd  
one of equal or lesser  
value for 1/2 price.

Limit 1 coupon per table, dine in only.  
Not valid with any other offer

9353 Greenback Lane OrangeVale

(916) 988-8014 HOURS: 10 AM - 9 PM Daily

## THE MAINE RECYCLING



8986 Greenback Lane  
(next to Orangevale Orbit)

988-8915

CRV Cans – \$1.56 per lb.

CRV Plastic – 90¢ per lb.

CRV Glass – 10½¢ per lb.

\$1.61 per lb.

on 50 lbs. or more

CRV Aluminum Cans

THE MAINE RECYCLING



Expires  
July 4, 2008

### Cooking with Sharon

#### Anytime Party Ribs

Who says easy can't be impressive and taste great? This is my easiest recipe that I cook at least 3 times a month. If I am cooking for more people I use two dishes with 2 slabs in each and add just a little more marinade. You don't have to use a lot of marinade because it really gets into the meat and will make it too sweet. I also prefer meaty baby back pork ribs versus the less expensive ribs only because there are no little bones in these.

- Slab of baby back pork ribs
- Equal amounts of Mr. Yoshida's Teriyaki marinade and water  
About 1 cup marinade and 1 cup water
- Preheat oven to 325
- Double line with foil the handy 9x12  
Pyrex dish
- Place whole ribs in dish
- Pour equal amounts of Teriyaki and water
- Double foil top tightly to seal
- Cook for 3 hours.

These ribs taste delicious, easy to clean up and great for ovens with automatic on and off timers. I put these in the oven, and have time to garden or play with my son. I serve with make ahead macaroni salad and veggies or potatoes...it's up to you! Have a recipe or comment? Send to [food@orangevalejournal.com](mailto:food@orangevalejournal.com).