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A: It's a WinRAR archive. WinRAR supports RAR files and also is an archive manager for ZIP. RAR is a format developed by a company called "Allegro" and is compatible with WinRAR. RAR is commonly used for software and media distribution. Download and extract WinRAR. Select (Open) your archive file (mpTrim 2.13.rar) and press Open. Use the (Archive) button to open the content of the archive. WinRAR should extract the contents of the archive into the folder that contains the archive file. (Open the folder with your file manager) Note If you need to compress several RAR archives at once, you will need a RAR to ZIP converter as well. After making this casserole to go with our Roasted Garlic Shrimp and asparagus, I decided to make it again using different ingredients and roasted vegetables, and added a dish of creamy cabbage for the vegetarians. This sauce is delicious served over wild rice or over mashed potatoes and you could even use it as a dipping sauce for chicken wings or to spoon over any meat, but you have to warn your guests about the salt level. Directions
1. Preheat the oven to 400F. Slice the Brussels sprouts in half, remove the core and then spread the sprouts open.
2. In a medium bowl, whisk together flour, oats, cornstarch, sugar, cinnamon and nutmeg. Set aside.
3. In a large skillet over medium heat, heat butter, oil and sugars until butter has melted and sugars are dissolved. Add shallots and almonds and cook, stirring constantly, about 4 minutes. Add flour mixture and stir constantly over the heat until the mixture looks wet and clumpy (you want to just coat the shallots and almonds with the flour, do not cook the flour). Cook another minute.
4. Add cayenne, milk and thyme, then whisk constantly to combine. Add Brussels sprouts and stir to coat with sauce.
5. Transfer to a shallow baking dish (9X13 works well). Top with a sprinkle of cinnamon and bake for 20-25 minutes or until caramelized on the bottom and lightly browned.
6. Top with cheese and bake a few more minutes or until the cheese has melted. Let sit