



An Elegant Dinner

Creamy Bacon Dip Assorted Raw Vegetables
Beef Tenderloin with Horseradish Aioli
Herb Roasted Potatoes
Green Beans with Balsamic Butter
Epicurean Salad
Raspberry and White Chocolate Mousse Torte

BEEF TENDERLOIN WITH HORSERADISH AIOLI

2 tbsp (25 mL) olive oil	1 tsp (5 mL) freshly ground pepper
1 tsp (5 mL) marjoram, crumbled	2 lb (1 kg) beef tenderloin roast
1 tsp (5 mL) oregano, crumbled	Horseradish Aioli, recipe follows

Combine oil, marjoram, oregano and pepper in a heavy zip-lock plastic bag. Add beef tenderloin and squeeze bag to coat beef with oil mixture. Seal bag and place on a plate. Refrigerate, turning bag occasionally, for 8 - 24 hours. Remove tenderloin from oil mixture; discard oil mixture. Place tenderloin on a rack in a roasting pan. Roast at 400°F (200°C) for 35 - 40 minutes or until a meat thermometer registers 140°F (60°C). Let stand 5 minutes. Slice tenderloin and serve with Horseradish Aioli. Serves 6 - 8.

Horseradish Aioli

1 head roasted garlic	2 tsp (10 mL) balsamic vinegar
1 cup (250 mL) mayonnaise	1/4 tsp (1 mL) freshly ground pepper
1 tbsp (15 mL) prepared horseradish	1/8 tsp (0.5 mL) salt
2 tsp (10 mL) Dijon mustard	

Squeeze roasted garlic out of skins and puree. Combine garlic puree with remaining ingredients (mayonnaise through salt) until blended. Cover and refrigerate for at least 2 hours or up to 24 hours.

Yield: 1 1/2 cups (375 mL).

Preparation Tip: To prepare roasted garlic, cut the top 1/4 inch (6 mm) off garlic head. Place garlic head on a piece of foil. Drizzle garlic head with a little olive oil and sprinkle with thyme. Twist foil around garlic head to enclose completely. Bake at 350 °F (180 °C) until soft, about 30 - 45 minutes.

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HERB ROASTED POTATOES

Lining the pan with parchment paper makes for easy cleanup!

1/4 cup (50 mL) olive oil	1/4 tsp (1 mL) salt
2 tbsp (25 mL) fresh lemon juice	1/4 tsp (1 mL) freshly ground pepper
2 tsp (10 mL) garlic powder	8 cups (2 L) potato chunks
1 tsp (5 mL) each marjoram, oregano, rosemary and thyme, crumbled	

Combine all ingredients except potatoes in a plastic bag. Add potatoes and squeeze bag to coat potatoes with seasoning mixture. Place potatoes in a single layer in a parchment paper-lined large jelly-roll pan. Bake at 400°F (200°C), stirring occasionally, for 50 - 60 minutes or until potatoes are tender and browned. Serves 8.

EPICUREAN SALAD

3 tbsp (40 mL) raspberry or red wine vinegar	3 tbsp (40 mL) olive oil
1/2 tsp (2 mL) sugar	8 cups (2 L) torn mixed greens
1/4 tsp (1 mL) Dijon mustard	1/2 cup (125 mL) crumbled blue cheese
1/4 tsp (1 mL) salt	1/2 cup (125 mL) dried cherries
1/4 tsp (1 mL) freshly ground pepper	1/3 cup (75 mL) salted roasted pepitas

To prepare dressing, whisk together vinegar, sugar, mustard, salt and pepper. Gradually whisk in oil. Combine greens, blue cheese, cherries and pepitas in a large bowl. Toss with dressing to coat. Serve immediately. Serves 8.

Preparation Tip: *Pepitas are pumpkin seeds with their white hulls removed. They are dark green in colour and found in specialty stores and the bulk foods section of grocery stores.*

RASPBERRY AND WHITE CHOCOLATE MOUSSE TORTE

2 cups (500 mL) chocolate wafer crumbs	12 squares white chocolate, finely chopped
1/2 cup (125 mL) butter, melted	1/3 cup (75 mL) raspberry or orange liqueur
1 pkg (425 g) frozen sweetened raspberries, thawed	2 cups (500 mL) whipping cream
1/2 cup (125 mL) sugar	3/4 cup (175 mL) icing sugar
1 1/2 tsp (7 mL) unflavoured gelatin	1 tsp (5 mL) vanilla
	Grated chocolate

To prepare crust, combine crumbs and melted butter. Press mixture onto bottom and partway up sides of a 9 inch (23 cm) springform pan. Freeze until ready to use. In a food processor, puree raspberries until smooth. Strain through a fine sieve to remove seeds; discard seeds. There should be about 1 2/3 cups (400 mL) raspberry puree. To prepare mousse, combine puree and sugar in a medium nonreactive saucepan. Sprinkle gelatin over mixture and let stand until gelatin softens, about 5 minutes. Cook over low heat, stirring frequently, until sugar and gelatin are dissolved. Add white chocolate, stirring constantly until white chocolate is melted. Do not boil. Remove from heat and stir in liqueur. Transfer mixture to a large bowl. Cover and refrigerate, stirring occasionally until mixture is thickened, but not set, about 2 hours. Using medium speed of an electric mixer, beat together whipping cream, icing sugar and vanilla until stiff. Fold into raspberry mixture until blended. Pour mousse into prepared crust. Cover and freeze until firm, about 6 hours. May be frozen for up to 3 weeks. Garnish with grated chocolate. Cut into wedges to serve. Serves 12.