



A Holiday Collection

This is a selection of recipes from our 2006 holiday cookbook that will be available for purchase early in November.

CRUNCHY SHRIMP DIP

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| 1 cup (250 mL) frozen cooked small shrimp, thawed, rinsed and patted dry | 1/4 cup (50 mL) mayonnaise |
| 1 cup (250 mL) light sour cream | 2 tsp (10 mL) finely chopped green onion |
| 1/2 cup (125 mL) finely chopped celery | 2 tsp (10 mL) soy sauce |
| 1/2 cup (125 mL) finely chopped drained water chestnuts | 1/4 tsp (1 mL) ground ginger |
| | 1/4 tsp (1 mL) garlic powder |
| | 1/8 tsp (0.5 mL) cayenne pepper |

Chop shrimp. Combine shrimp with remaining ingredients (sour cream through cayenne pepper) in a bowl. Transfer to a serving dish. Cover and refrigerate for at least 2 hours or up to 24 hours. Serve with sugar snap peas or celery sticks. Makes 2 1/2 cups (625 mL).

HERBED SPIRAL HAM WITH PORT GRAVY

A spiral-cut ham has been sliced on the bone in a spiral fashion, making carving easy and elegant. The slices remain in place during cooking but release neatly and easily for serving.

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| 9 lb (4.0 kg) spiral-cut ham | 1/2 cup (125 mL) ruby port |
| 2 tbsp (25 mL) chopped fresh rosemary | 1 1/2 cups (375 mL) canned chicken broth |
| 2 tbsp (25 mL) olive oil | 1/4 tsp (1 mL) salt |
| 2 tsp (10 mL) grated lemon peel | 1/4 tsp (1 mL) freshly ground pepper |
| 4 cloves garlic, finely chopped | 4 tsp (20 mL) cornstarch |
| 1 tsp (5 mL) dry mustard | 1/2 cup (125 mL) cold water |
| 1 tsp (5 mL) freshly ground pepper | |

Place ham, flat side down, on a rack in a large roasting pan. Combine rosemary, oil, lemon peel, garlic, dry mustard and 1 tsp (5 mL) pepper. Pat rosemary mixture onto sides of ham. Loosely tent ham with foil. Bake at 325°F (160°C) for 2 1/2 - 3 hours or until a meat thermometer registers 140°F (60°C). Do not overcook. Transfer ham to a platter and cover with foil. Let stand for 15 minutes before carving. Meanwhile, to prepare port gravy, skim fat from drippings in pan. Set pan over low heat. Add port, broth, salt and 1/4 tsp (1 mL) pepper to drippings. Bring to a boil over medium heat, scraping to loosen browned bits. Boil, stirring frequently, for 3 - 4 minutes. Whisk together cornstarch and cold water until blended. Whisk into port mixture along with any accumulated juices from ham. Bring to a boil, whisking frequently. Reduce heat and simmer, whisking constantly, until thickened, about 1 - 2 minutes. Carve ham and serve with port gravy. Serves 10 - 12.

BARLEY VEGETABLE PILAF

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| 2 tbsp (25 mL) butter | 1/2 tsp (2 mL) salt |
| 1 cup (250 mL) finely chopped onion | 1/2 cup (125 mL) finely chopped carrot |
| 1 1/2 cups (375 mL) pearl barley | 1/2 cup (125 mL) finely chopped red bell pepper |
| 4 cups (1 L) canned chicken broth | 2 tsp (10 mL) grated lemon peel |
| 1 bay leaf | 2 tbsp (25 mL) chopped fresh parsley |

Melt butter in a large saucepan over medium heat. Add onion and saute until softened, about 5 minutes. Add barley and saute for 3 minutes. Add broth, bay leaf and salt. Bring to a boil. Reduce heat; cover and simmer until barley is almost tender, about 25 minutes. Stir in carrot, red pepper and lemon peel. Cover and simmer until liquid is absorbed and barley and vegetables are tender, about 10 minutes. Remove and discard bay leaf. Stir in parsley. Serves 8.

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THYME AND PEPPER BISCUITS

2 cups (500 mL) flour	1/2 tsp (2 mL) coarsely ground pepper
1 tbsp (15 mL) baking powder	3/4 cup (175 mL) butter, chilled and cubed
1 tsp (5 mL) thyme, crumbled	1/2 cup (125 mL) milk
1/2 tsp (2 mL) salt	1 egg

Combine flour, baking powder, thyme, salt and pepper in a bowl. Cut in butter with a pastry blender until mixture is crumbly. Whisk together milk and egg until blended. Add milk mixture to flour mixture, stirring just until combined. Turn dough out onto a lightly floured surface. Knead dough gently 5 times. Roll out dough 1/2 inch (1.25 cm) thick. Using a floured 2 inch (5 cm) cookie cutter, cut dough into rounds. Place on an ungreased cookie sheet. Bake at 450°F (230°C) for 12 - 15 minutes or until lightly browned. Makes 15.

GINGER SESAME GREEN BEANS

5 cups (1.25 L) fresh or frozen trimmed green beans	1 clove garlic, thinly sliced
2 tbsp (25 mL) oil	1/4 tsp (1 mL) salt
1 tsp (5 mL) sesame oil	1/8 tsp (0.5 mL) freshly ground pepper
1 tbsp (15 mL) grated fresh ginger	1/8 tsp (0.5 mL) thyme, crumbled

Cook beans in boiling salted water for 2 minutes; drain. Cool immediately in ice water; drain. Beans may be prepared to this point and refrigerated for up to 24 hours. Heat oil and sesame oil in a frypan over medium heat. Add ginger, garlic, salt, pepper and thyme; saute for 1 minute. Add beans and saute until heated through, about 4 minutes. Serve immediately. Serves 8.

PEKING SLAW

Napa cabbage is also known as Peking cabbage or Chinese cabbage.

1/2 cup (125 mL) mayonnaise	1/2 tsp (2 mL) salt
2 tbsp (25 mL) sugar	1/4 tsp (1 mL) freshly ground pepper
2 tbsp (25 mL) rice vinegar	8 cups (2 L) thinly sliced napa cabbage
2 tbsp (25 mL) fresh lime juice	4 cups (1 L) thinly sliced red cabbage
2 tbsp (25 mL) soy sauce	2 cups (500 mL) julienned carrots
2 tsp (10 mL) grated fresh ginger	1/2 cup (125 mL) diagonally sliced green onions
1 tsp (5 mL) hot pepper sauce	

To prepare dressing, whisk together first 9 ingredients (mayonnaise through pepper) until blended. Combine napa cabbage, red cabbage, carrots and green onions in a bowl. Add dressing and toss to combine. Serve immediately. Serves 8 - 10.

PUMPKIN CHIFFON PIE

1 1/4 cups (300 mL) gingersnap crumbs	1/4 tsp (1 mL) nutmeg
1/3 cup (75 mL) butter, melted	1/4 tsp (1 mL) salt
1 tbsp (15 mL) sugar	1 envelope unflavoured gelatin
3/4 cup (175 mL) whipping cream	3 egg yolks
1/2 cup (125 mL) sugar	1 can (14 oz/398 mL) pure pumpkin
1 tsp (5 mL) cinnamon	1 1/2 tsp (7 mL) vanilla
1/2 tsp (2 mL) ground ginger	1 cup (250 mL) whipping cream, whipped
1/4 tsp (1 mL) ground allspice	Sweetened whipped cream

To prepare crust, combine crumbs, melted butter and 1 tbsp (15 mL) sugar in a bowl until blended. Press mixture onto bottom and up sides of a 9 inch (23 cm) pie plate. Bake at 350°F (180°C) for 8 minutes. Cool crust completely in pan on a rack. Meanwhile, to prepare filling, combine 3/4 cup (175 mL) cream, 1/2 cup (125 mL) sugar, cinnamon, ginger, allspice, nutmeg and salt in a medium saucepan. Sprinkle gelatin over cream mixture. Let stand for 5 minutes or until gelatin is softened. Bring to a boil over medium heat, stirring constantly. Remove from heat. Whisk egg yolks until thick and creamy. Gradually whisk half of hot cream mixture into beaten egg yolks. Gradually whisk egg yolk mixture back into remaining hot cream mixture in saucepan. Cook over low heat, stirring constantly, until mixture is thickened and coats a spoon, about 5 - 7 minutes. Do not boil. Remove from heat; stir in pumpkin and vanilla. Transfer to a bowl and cool to room temperature, stirring occasionally. Fold in whipped cream until blended. Spoon filling into crust. Cover and refrigerate for at least 4 hours or up to 24 hours. Garnish with sweetened whipped cream. Serves 8.