



A Dinner to Dazzle

- Thai Shrimp Canapes*
- Pear Salad with Honey Vinaigrette*
- Salmon with Caper and Tarragon Crust*
- Mustard Cream Sauce*
- Lemon Rice Pilaf or Steamed Baby Potatoes*
- Green Beans with Balsamic Butter*
- Frozen Chocolate Turtle Pie*

THAI SHRIMP CANAPES

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|---------------------------------------|-----------------------------------|
| 48 won ton wrappers | 1 tbsp (15 mL) fresh lime juice |
| Oil | 1 tsp (5 mL) green curry paste |
| 1/2 cup (125 mL) mayonnaise | 1/4 tsp (1 mL) salt |
| 1 tbsp (15 mL) chopped fresh cilantro | 3/4 lb (375 g) cooked baby shrimp |
| 1 tbsp (15 mL) apricot jam | Chopped fresh cilantro |

Using a sharp knife, cut a 2 1/4 inch (5.5 cm) square out of each won ton wrapper. Lightly brush one side of each square with oil. Press each square, oiled side down, into a mini-muffin cup. Bake at 325°F (160°C) for 7 - 10 minutes or until golden brown. Cool completely in pans. Won ton cups may be frozen for up to 1 month. Combine next 6 ingredients (mayonnaise through salt) until blended. Stir in shrimp. Cover and refrigerate for at least 30 minutes or up to 4 hours. Up to 2 hours before serving, spoon shrimp mixture into won ton cups. Sprinkle with cilantro. **Yield:** 4 dozen canapes.

PEAR SALAD WITH HONEY VINAIGRETTE

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| 2 tbsp (25 mL) white wine vinegar | 3 tbsp (40 mL) olive oil |
| 1 tbsp (15 mL) honey | 2 ripe pears, peeled, cored and thinly sliced |
| 1 tbsp (15 mL) finely chopped green onion | 1 tbsp (15 mL) fresh lemon juice |
| 1/2 tsp (2 mL) cinnamon | 8 cups (2 L) torn mixed greens |
| 1/8 tsp (0.5 mL) salt | 1/3 cup (75 mL) chopped toasted walnuts |
| 1/8 tsp (0.5 mL) freshly ground pepper | |

To prepare dressing, whisk together vinegar, honey, onion, cinnamon, salt and pepper. Gradually whisk in oil. In a large bowl, toss pears with lemon juice to coat. Add greens and walnuts. Pour dressing over salad and toss to coat. Serve immediately. Serves 8.

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SALMON WITH CAPER AND TARRAGON CRUST

This crispy-topped salmon is fabulous even without the sauce.

1/2 cup (125 mL) fine dry bread crumbs	1 tsp (5 mL) tarragon, crumbled
1/4 cup (50 mL) finely chopped fresh parsley	1/4 tsp (1 mL) salt
3 tbsp (40 mL) drained capers, finely chopped	1/4 tsp (1 mL) freshly ground pepper
3 tbsp (40 mL) butter, melted	3 1/2 lb (1.75 kg) salmon fillet
2 tsp (10 mL) grated lemon peel	Mustard Cream Sauce, recipe follows

Combine first 8 ingredients (bread crumbs through pepper); set aside. Line a jelly-roll pan with parchment paper. Place salmon, skin side down, in prepared pan. Pat bread crumb mixture on top of salmon. Bake at 425°F (220°C) for 40 - 45 minutes or until fish flakes easily with a fork. Using parchment paper as an aid, carefully slide salmon onto a serving platter. Serve with Mustard Cream Sauce. Serves 8 - 10.

Mustard Cream Sauce

1/2 cup (125 mL) sour cream	1/4 tsp (1 mL) salt
3 tbsp (40 mL) Dijon mustard	1/4 tsp (1 mL) freshly ground pepper
1 tbsp (15 mL) prepared horseradish	1/2 cup (125 mL) whipping cream
2 tsp (10 mL) fresh lemon juice	

Combine sour cream, mustard, horseradish, lemon juice, salt and pepper; set aside. Using medium speed of an electric mixer, beat whipping cream until soft peaks form. Add sour cream mixture and beat until blended. Cover and refrigerate for at least 30 minutes or up to 4 hours. **Yield:** 1 1/3 cups (325 mL).

LEMON RICE PILAF

1 1/2 cups (375 mL) thinly sliced celery	2 tbsp (25 mL) grated lemon peel
1/2 cup (125 mL) sliced green onions	1/2 tsp (2 mL) salt
2 tbsp (25 mL) butter	1/2 tsp (2 mL) freshly ground pepper
4 cups (1 L) cooked rice	

In a frypan, sauté celery and onions in butter until tender. Stir in rice, peel, salt and pepper. Cook over low heat, stirring frequently, until heated through. Serves 6.

GREEN BEANS WITH BALSAMIC BUTTER

1/2 cup (125 mL) balsamic vinegar	1/4 cup (50 mL) butter, softened
2 tbsp (25 mL) finely chopped onion	6 cups (1.5 L) trimmed green beans

Combine vinegar and onion in a small nonreactive saucepan. Bring to a boil. Boil over medium heat, stirring frequently, until liquid is reduced to 1 tbsp (15 mL). Transfer mixture to a small bowl; cool. Blend in butter. May be prepared to this point and refrigerated for up to 24 hours. Cook beans in boiling salted water until tender, about 6 minutes; drain. Add butter mixture to beans and toss until butter is melted. Serve immediately. Serves 8.

FROZEN CHOCOLATE TURTLE PIE

1 1/4 cups (300 mL) chocolate wafer crumbs	1/4 cup (50 mL) packed golden brown sugar
1 cup (250 mL) toasted pecans, finely chopped	2 tbsp (25 mL) butter
1/4 cup (50 mL) butter, melted	2 tbsp (25 mL) white corn syrup
3 cups (750 mL) vanilla ice cream, softened	2 tbsp (25 mL) whipping cream
1 cup (250 mL) coarsely chopped chocolate turtles	1 tsp (5 mL) vanilla
	Chocolate Glaze, recipe follows
	8 chocolate turtles

To prepare crust, combine crumbs, pecans and melted butter until blended. Press mixture onto bottom and up sides of a deep 9 inch (23 cm) glass pie pan. Freeze for 30 minutes. Spoon half of ice cream into prepared crust and spread evenly. Sprinkle with chopped chocolate turtles. Spread remaining ice cream over top. Freeze for 30 minutes. Meanwhile, to prepare caramel sauce, combine brown sugar, butter, corn syrup and whipping cream in a small heavy saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved and mixture just comes to a boil. Remove from heat and stir in vanilla. Cool to room temperature. Spoon caramel sauce over ice cream layer and freeze for 20 minutes or until sauce is slightly firm. Pour Chocolate Glaze over caramel layer. Garnish with chocolate turtles. Freeze until firm. May be frozen for up to 1 month. Serves 8.

Chocolate Glaze

Place 4 squares chopped semi-sweet chocolate in a medium heatproof bowl. In a small heavy saucepan, bring 1/3 cup (75 mL) whipping cream and 1 tbsp (15 mL) white corn syrup to a boil over medium heat. Pour hot cream mixture over chopped chocolate and whisk until smooth. Cool to room temperature. Serve over ice cream.