



Mother's Day Off

Cukey Mary
Ginger Lime Salmon Salad
Parmesan and Sesame Bread
Chocolate Strawberry Pie

CUKEY MARY

3 cups (750 mL) vegetable cocktail	1 tsp (5 mL) prepared horseradish
3 cups (750 mL) ice cubes	1/2 tsp (2 mL) Worcestershire sauce
1 cup (250 mL) diced seeded English cucumber	1/4 tsp (1 mL) hot pepper sauce
1 tbsp (15 mL) fresh lemon juice	1/4 tsp (1 mL) celery salt

In a blender, process all ingredients until slushy. It may be necessary to process mixture in batches. Serve immediately. Serves 6 - 8.

GINGER LIME SALMON SALAD

The dressing for this delicious main dish salad is completely fat free.

1/3 cup (75 mL) fresh lime juice	1 lb (0.5 kg) salmon fillet
1/4 cup (50 mL) honey	8 cups (2 L) torn mixed greens
1/4 tsp (1 mL) grated fresh ginger	1 mango, peeled and sliced
1/2 tsp (2 mL) salt	

To prepare dressing, combine lime juice, honey, ginger and salt. Reserve 2 tbsp (25 mL) of dressing for basting salmon. Set remaining dressing aside for tossing with salad. Place salmon, skin side down, on a piece of foil. Trim foil so it is slightly larger than fillet. Baste salmon with reserved dressing. Cook salmon, with lid down, over medium heat on natural gas barbecue for 10 - 12 minutes per inch (2.5 cm) of thickness or until fish flakes easily with a fork. Cool slightly. Combine greens and mango. Remove skin from salmon; break salmon into chunks. Add salmon to greens and mango and toss with remaining dressing. Serve immediately. Serves 4.

PARMESAN AND SESAME BREAD

1/4 cup (50 mL) sesame seed	1/4 cup (50 mL) grated Parmesan cheese
1/4 cup (50 mL) butter	1 loaf French bread, split lengthwise

Over medium heat on natural gas barbecue, toast sesame seed in a heavy frypan until lightly browned. Cool seed slightly and crush to a paste using a mortar and pestle. Blend in butter and Parmesan cheese. Toast bread over medium heat on natural gas barbecue. Immediately spread sesame seed mixture over toasted bread. Slice bread and serve.

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CHOCOLATE STRAWBERRY PIE

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| 1 cup (250 mL) chocolate chips, melted and cooled | 1 prepared 9 inch (23 cm) chocolate wafer crumb crust |
| 8 oz (250 g) cream cheese, softened | 3 cups (750 mL) strawberries, halved |
| 2 tbsp (25 mL) honey | 2 squares semi-sweet chocolate, melted and cooled |
| 1 tsp (5 mL) vanilla | |

Using medium speed of an electric mixer, beat together chocolate chips, cream cheese, honey and vanilla until fluffy. Spread mixture in crumb crust. Cover and refrigerate until firm, about 1 - 2 hours. Lightly press halved strawberries, cut side down, into top of cream cheese mixture. Drizzle with melted chocolate. Refrigerate pie for up to 4 hours. Serves 8.