



An Easter Gathering

Blushing Sangria
Gorgonzola and Grape Bruschetta
Rack of Lamb with Blackberry Pecan Crust
Greens with Kiwi Vinaigrette
Quick Glazed Carrots *Dilly Mashed Potatoes*
Frozen Grasshopper Pie

BLUSHING SANGRIA

1 bottle (750 mL) white Zinfandel, chilled	1 orange, thinly sliced
1/2 cup (125 mL) peach schnapps	1 lemon, thinly sliced
2 tbsp (25 mL) orange liqueur	2 cups (500 mL) club soda, chilled
2 cinnamon sticks (3 inch/7.5 cm), broken in half	Ice cubes

Combine first 6 ingredients (Zinfandel through lemon) in a large pitcher. Refrigerate for 20 - 30 minutes. Stir in club soda. Serve over ice in large wine glasses. Serve immediately. Serves 6.

GORGONZOLA AND GRAPE BRUSCHETTA

2 cups (500 mL) quartered seedless red grapes	1 tbsp (15 mL) olive oil
2 tbsp (25 mL) slivered fresh basil	8 oz (250 g) Gorgonzola cheese
1 tbsp (15 mL) balsamic vinegar	32 baguette slices, 3/8 inch (1 cm) thick

Combine grapes, basil, vinegar and oil in a bowl. Spread cheese evenly over one side of each baguette slice. Top each with 1 tbsp (15 mL) of grape mixture. Cover and refrigerate for up to 6 hours. Makes 32.

RACK OF LAMB WITH BLACKBERRY PECAN CRUST

3/4 cup (175 mL) finely chopped pecans	2 tbsp (25 mL) butter, melted
3/4 cup (175 mL) soft fresh bread crumbs	1/3 cup (75 mL) sieved blackberry jam
1/4 cup (50 mL) chopped fresh parsley	1/4 cup (50 mL) Dijon mustard
1/4 tsp (1 mL) freshly ground pepper	3 racks of lamb (8 ribs each)

Combine pecans, bread crumbs, parsley, pepper and melted butter. Whisk together blackberry jam and mustard until blended. Spread blackberry jam mixture evenly over meaty portion of each rack of lamb. Pat pecan mixture onto blackberry jam mixture. Place lamb, bone side down, in a large shallow roasting pan. Roast at 425°F (220°C) for 40 minutes or until a meat thermometer registers 140 - 150°F (60 - 65°C). Let stand for 5 minutes before carving. Serves 8.

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GREENS WITH KIWI VINAIGRETTE

3/4 cup (175 mL) diced peeled kiwi fruit	1/3 cup (75 mL) oil
2 tbsp (25 mL) white wine vinegar	8 cups (2 L) mixed baby greens
1 tbsp (15 mL) honey	2 kiwi fruit, peeled and thinly sliced
1/4 tsp (1 mL) dry mustard	1 cup (250 mL) halved cherry tomatoes
1/4 tsp (1 mL) salt	1 cup (250 mL) shredded carrot
1/4 tsp (1 mL) freshly ground pepper	

To prepare dressing, combine diced kiwi fruit, vinegar, honey, dry mustard, salt and pepper in a blender; puree until smooth. With machine running, gradually add oil through opening in lid; blend until combined. Combine greens, sliced kiwi fruit, tomatoes and carrot in a bowl. Add dressing and toss to coat. Serve immediately. Serves 8.

QUICK GLAZED CARROTS

4 cups (1 L) baby carrots	1/8 tsp (0.5 mL) salt
1 tbsp (15 mL) packed brown sugar	1/4 cup (50 mL) orange juice
1 tsp (5 mL) cornstarch	2 tbsp (25 mL) butter
1/4 tsp (1 mL) ground ginger	

Cook carrots in boiling salted water until tender, about 7 - 10 minutes. Meanwhile, combine brown sugar, cornstarch, ginger and salt in a small saucepan. Gradually stir in orange juice until blended. Bring to a boil over medium heat. Cook, stirring, for 2 minutes or until thickened. Remove from heat and stir in butter until melted. Drain carrots; add orange juice mixture to carrots and toss to coat. Serves 4 - 6.

DILLY MASHED POTATOES

8 cups (2 L) cubed peeled russet potatoes	3/4 tsp (3 mL) salt
1/4 cup (50 mL) hot milk	1/2 tsp (2 mL) dill weed
1/4 cup (50 mL) yogurt	1/4 tsp (1 mL) freshly ground pepper
2 tbsp (25 mL) butter	

Cook potatoes in boiling salted water until tender; drain. Add hot milk, yogurt, butter, salt, dill weed and pepper. Mash with a potato masher until smooth. Serves 8.

FROZEN GRASSHOPPER PIE

1 1/2 cups (375 mL) chocolate wafer crumbs	4 drops green food colouring
1/3 cup (75 mL) butter, melted	1 jar (198 g) marshmallow creme
1/4 cup (50 mL) sugar	1 cup (250 mL) whipping cream, whipped
8 oz (250 g) cream cheese, softened	Sweetened whipped cream
1/4 cup (50 mL) green creme de menthe	Chocolate shavings
2 tbsp (25 mL) white creme de cacao	

To prepare crust, combine crumbs, melted butter and 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 10 minutes. Cool crust completely in pan on a rack. To prepare filling, use medium speed of an electric mixer and beat together cream cheese, creme de menthe, creme de cacao and food colouring until blended. Add marshmallow creme and beat just until combined. Fold in whipped cream until blended. Spoon filling into crust. Cover and freeze for at least 8 hours or up to 2 weeks. Let stand at room temperature for 5 - 10 minutes before slicing. Garnish with sweetened whipped cream and chocolate shavings. Serves 8.