



Brunch for Eight

Saint Nicholas Sparkler

Melon in Spiced Syrup

Mushroom Strata

Chicken Sausage Patties with Apricot Sauce

Cranberry Apple Muffins

Candy Crunch Coffee Cake

Coffee Tea

SAINT NICHOLAS SPARKLER

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|---|----------------------------------|
| 1 bottle (1.89 L) cranberry cocktail, chilled | 5 cups 1.25 L club soda, chilled |
| 1 bottle (1.89 L) pink grapefruit cocktail, chilled | 2 limes, thinly sliced |

Combine cranberry cocktail, pink grapefruit cocktail and club soda in a punch bowl. Add lime slices. Serve immediately. **Yield:** About 20 cups (5 L).

MELON IN SPICED SYRUP

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| 2 cups (500 mL) water | 3 whole cloves |
| 1 cup (250 mL) sugar | 1 cinnamon stick |
| 1 piece (1 inch/2.5 cm) fresh ginger, peeled and thinly sliced | 1 tbsp (15 mL) rum |
| 1 tsp (5 mL) black peppercorns | 4 cups (1 L) cantaloupe balls or cubes |
| | 4 cups (1 L) honeydew melon balls or cubes |

To prepare syrup, combine first 6 ingredients (water through cinnamon stick) in a medium saucepan. Bring to a boil; reduce heat and simmer until mixture is reduced to 1 cup (250 mL), about 20 - 25 minutes. Cool; strain mixture into a small bowl. Discard solids. Stir rum into syrup. Cover and refrigerate for at least 2 hours or up to 24 hours. Combine cantaloupe, honeydew and syrup in a serving bowl. Serves 8 - 10.

MUSHROOM STRATA

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| 6 cups (1.5 L) sliced fresh mushrooms | 8 cups (2 L) white bread cubes |
| 1/4 cup (50 mL) butter | 1 1/2 cups (375 mL) homo milk |
| 1 cup (250 mL) chopped onion | 2 eggs |
| 1/2 cup (125 mL) chopped green bell pepper | 1/2 tsp (2 mL) salt |
| 1/2 cup (125 mL) thinly sliced celery | 1 can (10 oz/284 mL) cream of mushroom soup |
| 1/2 cup (125 mL) mayonnaise | 1 cup (250 mL) freshly grated Parmesan cheese |
| 1/2 tsp (2 mL) oregano, crumbled | Paprika |
| 1/2 tsp (2 mL) freshly ground pepper | |

In a large frypan, sauté mushrooms in butter until mushrooms are light golden and liquid is evaporated. Add onion, green pepper and celery. Cook, stirring frequently until tender, about 3 minutes. Remove from heat and stir in mayonnaise, oregano and pepper; cool completely. Place half of bread cubes in a greased shallow 3 quart (3 L)

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baking dish. Spoon mushroom mixture evenly over bread. Top with remaining bread cubes. Whisk together milk, eggs and salt. Pour mixture evenly over bread. Spread soup over top. Sprinkle with Parmesan cheese and paprika. Cover and refrigerate overnight. Bake, uncovered, at 350°F (180°C) for 50 - 55 minutes or until a knife inserted in center comes out clean. Let stand 5 minutes before serving. Serves 8.

CHICKEN SAUSAGE PATTIES WITH APRICOT SAUCE

2 lb (1 kg) ground chicken	1 1/2 tsp (7 mL) salt
1 1/2 cups (375 mL) grated peeled Golden Delicious apple	1/2 tsp (2 mL) freshly ground pepper
1/2 cup (125 mL) fresh bread crumbs	1/2 tsp (2 mL) allspice
1 1/2 tsp (7 mL) sage, crumbled	2 eggs, lightly beaten
	Apricot Sauce, recipe follows

Combine all ingredients except Apricot Sauce until well blended. Shape mixture into 2 inch (5 cm) round patties. Cook patties, in batches, on a lightly greased griddle or in a frypan until browned on both sides and cooked through. Keep warm in a shallow baking dish. Pour hot Apricot Sauce over patties. Patties in sauce may be refrigerated for up to 24 hours. Reheat, without stirring, at 350°F (180°C) for 30 - 35 minutes or until heated through. **Yield:** 40 patties.

Apricot Sauce

Combine 1 cup (250 mL) sieved apricot jam, 1/2 cup (125 mL) honey mustard sauce, 1 tsp (5 mL) rosemary, crumbled and 1/2 tsp (2 mL) each salt and freshly ground pepper in a saucepan. Bring to a boil, stirring frequently. Serve with poultry. **Yield:** 1 1/2 cups (375 mL).

Preparation Tip: The ATCO Blue Flame Kitchen used Olde Style Honey Mustard Sauce in this recipe. Do not substitute with regular honey mustard.

CRANBERRY APPLE MUFFINS

1 1/2 cups (375 mL) flour	1/3 cup (75 mL) milk
1/2 cup (125 mL) sugar	1/3 cup (75 mL) oil
1 tsp (5 mL) cinnamon	1 tsp (5 mL) vanilla
1/2 tsp (2 mL) baking soda	1 cup (250 mL) shredded peeled apple
1/4 tsp (1 mL) baking powder	1/2 tsp (2 mL) grated lemon peel
1/4 tsp (1 mL) salt	1/2 cup (125 mL) whole berry cranberry sauce
1 egg, lightly beaten	

Combine flour, sugar, cinnamon, soda, baking powder and salt. Whisk together egg, milk, oil and vanilla. Add to flour mixture, stirring just until blended. Fold in apple and lemon peel. Spoon batter into paper-lined muffin cups. Using back of a spoon, make a small indentation in center of batter in each muffin cup. Spoon about 2 tsp (10 mL) cranberry sauce into each indentation. Bake at 375°F (190°C) for 20 - 25 minutes. Cool muffins in pan 5 minutes. Remove from pan and cool on a rack. Muffins may be frozen. **Yield:** 12 muffins.

CANDY CRUNCH COFFEE CAKE

2 cups (500 mL) flour	2 Skor bars (39 g each), crushed
1 cup (250 mL) packed golden brown sugar	1 cup (250 mL) chopped pecans
1/2 cup (125 mL) sugar	1 tsp (5 mL) baking soda
1/2 tsp (2 mL) salt	1 cup (250 mL) buttermilk
1/2 cup (125 mL) butter, softened	1 egg
	1 1/2 tsp (7 mL) vanilla

Combine flour, brown sugar, sugar and salt in a bowl. Cut in butter with a pastry blender until coarse crumbs form. Transfer 1/2 cup (125 mL) crumb mixture to a bowl. Stir in crushed Skor bars and pecans; set aside for topping. Stir

soda into remaining crumb mixture. Whisk together buttermilk, egg and vanilla. Stir into crumb mixture just until combined. Spoon batter into a greased 9x13 inch (23x33 cm) baking pan, spreading evenly. Sprinkle topping over batter. Bake at 350°F (180°C) for 35 - 40 minutes or until golden brown and cake tests done. Serve warm or at room temperature. Serves 12 - 14.

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