



EASTER DINNER

Golden Ambrosia Punch
Pear Salad with Honey Vinaigrette
Horseradish and Marmalade Glazed Ham
or
Spiced Leg of Lamb with Port Gravy
Corn Amandine
Nutmeg Mashed Potatoes
Lemon Snowball Torte

GOLDENAMBROSIA PUNCH

7 cups (1.75 L) orange juice, chilled	1 can (425 g) cream of coconut
1 can (1.36 L) pineapple juice, chilled	4 cups (1 L) ginger ale, chilled
2 cups (500 mL) cold water	

Combine orange juice, pineapple juice, cold water and cream of coconut in a punch bowl until well blended. Stir in ginger ale. Serve immediately. Makes about 20 cups (5 L).

PEAR SALAD WITH HONEY VINAIGRETTE

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.

HORSERADISH AND MARMALADE GLAZED HAM

7 1/2 lb (3.5 kg) bone-in ham or smoked pork picnic shoulder	1/2 cup (125 mL) orange marmalade
24 whole cloves	2 tbsp (25 mL) cream-style horseradish
2 cups (500 mL) water	2 tbsp (25 mL) packed golden brown sugar
	1/8 tsp (0.5 mL) dry mustard

Leaving a thin layer of fat, trim rind and excess fat from ham. Score fat in a criss-cross fashion to make diamonds. Press one clove into centre of each diamond. Place ham on a rack in a roasting pan. Pour water into roasting pan. Bake at 325°F (160°C) for 1 1/2 hours. Meanwhile, combine marmalade, horseradish, brown sugar and dry mustard. Remove pan from oven. Increase temperature to 350°F (180°C). Brush marmalade mixture over ham. Continue baking for 30 minutes. Let stand for 15 minutes before carving. Serves 8 - 10.

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SPICED LEG OF LAMB WITH PORT GRAVY

1 tbsp (15 mL) mustard seed	1 1/2 tsp (7 mL) salt
1 tbsp (15 mL) coriander seed	5 lb (2.3 kg) leg of lamb
1 tbsp (15 mL) black peppercorns	1 can (10 oz/284 mL) chicken broth
1/2 tsp (2 mL) thyme	3 tbsp (40 mL) port
1/4 cup (50 mL) olive oil	1 tbsp (15 mL) flour
1/4 cup (50 mL) chopped fresh parsley	Salt and freshly ground pepper
4 cloves garlic, peeled	

Combine mustard seed, coriander seed, peppercorns and thyme in a blender. Process until seeds are coarsely ground. Add oil, parsley, garlic and salt. Puree to a paste. Spread paste over all sides of lamb. Place on a platter, cover with plastic wrap and refrigerate for 8 hours or overnight. Place lamb in a roasting pan. Roast at 425°F (220°C) for 15 minutes. Reduce temperature to 350°F (180°C) and continue roasting for 1 1/4 - 1 1/2 hours or until a meat thermometer registers 140°F (60°C). Transfer lamb to a cutting board. Cover loosely with foil and let stand 15 - 20 minutes before carving. Drain fat from roasting pan and discard. To prepare gravy, add broth to pan and bring to a boil, scraping to loosen browned bits. Pour into a small saucepan. Stir together port and flour until smooth. Whisk into broth. Bring to a boil over medium heat; reduce heat and simmer, whisking constantly until thickened. Season to taste with salt and pepper. Carve lamb and serve with gravy. Serves 8.

CORNAMANDINE

1/4 cup (50 mL) butter	1 tsp (5 mL) chicken bouillon mix
1/2 cup (125 mL) sliced almonds	1/4 tsp (1 mL) garlic powder
8 cups (2 L) frozen kernel corn	1/4 tsp (1 mL) freshly ground pepper
1/4 cup (50 mL) water	1 tbsp (15 mL) chopped fresh parsley

Melt butter in a frypan over medium heat. Add almonds and saute until lightly browned, about 3 minutes. Stir in corn, water, bouillon mix, garlic powder and pepper. Bring to a boil; reduce heat, cover and simmer until corn is tender and most of liquid is absorbed, about 5 - 7 minutes. Sprinkle with parsley. Serves 10 - 12.

NUTMEG MASHED POTATOES

6 cups (1.5 L) cubed peeled russet potatoes	1/2 tsp (2 mL) freshly ground nutmeg
1 cup (250 mL) hot milk	1/2 tsp (2 mL) salt
1/4 cup (50 mL) butter	1/4 tsp (1 mL) freshly ground pepper

Cook potatoes in boiling salted water until tender; drain. Add milk, butter, nutmeg, salt and pepper. Using low speed of an electric mixer, beat mixture for 1 minute or just until smooth. Do not overbeat. Serves 6 - 8.

LEMON SNOWBALL TORTE

*Here is a sneak preview from **Romancing the Flame**, our upcoming barbecue cookbook.*

1 can (300 mL) sweetened condensed milk	2 cups (500 mL) whipping cream, whipped
1/3 cup (75 mL) fresh lemon juice	1 prepared angel food cake (8 inch/20 cm)
1 1/2 tsp (7 mL) grated lemon peel	1 cup (250 mL) sweetened flaked coconut

In a bowl, whisk together sweetened condensed milk, lemon juice and lemon peel until smooth and thickened. Fold in whipped cream until blended. Cut cake horizontally into 3 equal layers. Place bottom cake layer on a serving plate. Spread with 3/4 cup (175 mL) whipped cream mixture. Place second cake layer on top. Spread with 3/4 cup (175 mL) whipped cream mixture. Top with third cake layer. Spread remaining whipped cream mixture over top and sides of cake. Gently pat coconut onto top and sides of cake. Cover and refrigerate for at least 4 hours or up to 12 hours. Serves 8 - 10.

Cook's Note: It is important to use the exact amount of lemon juice called for in this recipe, as the lemon juice is critical to the thickening of the sweetened condensed milk.