



# Holiday Collection 2008

*A sample of recipes from our holiday cookbook.*

## **DOUBLE MUSTARD DIP FOR PRETZELS**

- |   |                                    |
|---|------------------------------------|
| 1/4 cup (50 mL) mayonnaise              | 2 tsp (10 mL) prepared horseradish |
| 2 tbsp (25 mL) Dijon mustard            | 1/4 tsp (1 mL) onion powder        |
| 2 tbsp (25 mL) prepared mustard         | Pretzel twists                     |
| 1 tbsp (15 mL) ranch salad dressing mix |                                    |

Combine all ingredients except pretzels until blended. Transfer to a serving dish. Cover and refrigerate for at least 1 hour or up to 2 days. Serve with pretzels. Makes about 1/2 cup (125 mL).

**Cook's Note:** *The ATCO Blue Flame Kitchen used Uncle Dan's Classic Ranch Seasoning and Salad Dressing Mix in this recipe.*

## **LAYERED SHRIMP AND SALSA DIP**

- |                                     |  |
|-------------------------------------|--|
| 8 oz (250 g) cream cheese, softened | 2 tbsp (25 mL) chopped fresh cilantro              |
| 1/8 tsp (0.5 mL) garlic powder      | 1 1/2 cups (375 mL) coarsely chopped cooked shrimp |
| 1/8 tsp (0.5 mL) hot pepper sauce   | 2 tbsp (25 mL) thinly sliced green onion           |
| 1 cup (250 mL) medium salsa         |  |

Using medium speed of an electric mixer, beat together cream cheese, garlic powder and hot pepper sauce until blended. Spread cream cheese mixture over bottom of a shallow 6 inch (15 cm) serving dish. Combine salsa and cilantro. Spoon over cream cheese mixture. Sprinkle shrimp over salsa mixture. Top with green onion. Serve with crackers or tortilla chips. Serves 6 - 8.

## **RASPBERRY CHIPOTLE GLAZED WINGS**

- |                                      |  |
|--------------------------------------|--|
| 3 lb (1.5 kg) chicken wing drumettes | 1 bay leaf                               |
| 4 cups (1 L) water                   | 2 tsp (10 mL) sage, crumbled             |
| 1/2 cup (125 mL) sliced onion        | 2 tsp (10 mL) thyme, crumbled            |
| 1/2 cup (125 mL) sliced celery       | 1/2 tsp (2 mL) salt                      |
| 4 cloves garlic, sliced              | Raspberry Chipotle Sauce, recipe follows |

Line a rimmed baking sheet with nonstick foil. Combine all ingredients except Raspberry Chipotle Sauce in a Dutch oven. Bring to a boil, uncovered, over medium heat. Reduce heat; skim off any foam and simmer, partially covered, for 15 minutes. Do not boil. Remove from heat and let stand, uncovered, for 10 minutes. Using a slotted spoon, remove chicken from cooking liquid; transfer chicken to a bowl. Cooking liquid may be strained and reserved for another use. Pour Raspberry Chipotle Sauce over chicken and toss to coat. Place chicken in a single layer in prepared pan. Bake at 425°F (220°C) for 30 - 35 minutes, stirring occasionally, until wings are golden brown and richly glazed. May be frozen for up to 1 month. Makes about 40.

### **Raspberry Chipotle Sauce**

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 2 tbsp (25 mL) butter                | 2 tbsp (25 mL) balsamic vinegar     |
| 1/4 cup (50 mL) finely chopped onion | 2 tbsp (25 mL) soy sauce            |
| 2 cloves garlic, crushed             | 2 tsp (10 mL) chipotle pepper sauce |
| 2/3 cup (150 mL) raspberry jelly     | 1/2 tsp (2 mL) salt                 |

Melt butter in a saucepan over medium heat. Add onion and garlic; saute for 2 minutes. Stir in raspberry jelly, vinegar, soy sauce, chipotle pepper sauce and salt. Bring to a boil, stirring frequently. Reduce heat and simmer, uncovered, for 1 minute.

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## PEPPER JELLY GLAZED SAUSAGES

- 2 lb (1 kg) pork sausages  
1 cup (250 mL) red pepper jelly
- 1/8 tsp (0.5 mL) hot pepper sauce, optional

Cook sausages in a frypan over medium heat until sausages are browned on all sides and completely cooked. Transfer to a paper towel-lined plate. Drain off excess fat from frypan. Add red pepper jelly and hot pepper sauce to frypan. Cook, stirring, until red pepper jelly is melted. Return sausages to frypan. Cook, stirring, until sausages are glazed and red pepper jelly is slightly thickened, about 2 minutes. Serves 8 - 10.

## SLOW COOKER LEMON GLAZED HAM

*Free up your oven by cooking a ham in the slow cooker.*

- 5 lb (2.5 kg) ready-to-serve (fully cooked)  
boneless ham  
Whole cloves  
1/2 cup (125 mL) lemon spread
- 2 tbsp (25 mL) fancy molasses  
1/2 tsp (2 mL) ground ginger  
1/2 tsp (2 mL) dry mustard  
1/2 cup (125 mL) ginger ale

Score ham in a criss-cross fashion to make diamonds. Using a thin metal skewer, poke a small hole in centre of each diamond. Insert a clove into each hole. To prepare glaze, combine lemon spread, molasses, ginger and dry mustard until blended. Brush half of glaze over top and sides of ham. Pour ginger ale into a 4 1/2 - 5 quart (4.5 - 5 L) slow cooker. Place ham in slow cooker. Cover and cook on high heat setting, basting twice with remaining glaze, for 4 hours or until a meat thermometer registers 140°F (60°C). Let stand for 15 minutes before carving. Remove and discard cloves before serving. Serves 10 - 12.

**Cook's Note:** *The ATCO Blue Flame Kitchen used E.D. Smith Lemon Lovers Lemon Spread in this recipe.*

## CHILES RELLENOS QUICHE

*Savour the flavours of the popular Mexican dish, chiles rellenos, in this quiche. Chiles rellenos, literally translated as "stuffed peppers", are chiles that have been stuffed with cheese, then dipped in an egg batter and fried.*

- 1 container (235 g) refrigerated crescent roll dough  
2 tbsp (25 mL) cornmeal  
2 1/2 cups (625 mL) Tex-Mex shredded cheese  
1 can (114 mL) diced green chilies, drained  
1/3 cup (75 mL) thinly sliced green onions
- 3 eggs  
3/4 cup (175 mL) light sour cream  
1/4 tsp (1 mL) green pepper sauce  
2 tbsp (25 mL) freshly grated Parmesan cheese  
Toppings: Sour cream, salsa and cubed avocado

Separate crescent roll dough into triangles. Press triangles over bottom and up sides of a 9 inch (23 cm) deep-dish pie plate to form a crust. Sprinkle cornmeal over crust. Combine Tex-Mex cheese and green chilies. Sprinkle over cornmeal. Top with green onions. Whisk together eggs, sour cream and green pepper sauce until blended. Pour over top. Sprinkle with Parmesan cheese. Bake at 350°F (180°C) for 40 - 45 minutes or until a knife inserted in centre comes out clean. Let stand for 5 minutes before serving. Serve with toppings. Serves 6.

**Cook's Note:** *The ATCO Blue Flame Kitchen used Kraft Tex Mex Shredded Cheese in this recipe. This is a blend of mozzarella cheese, cheddar cheese and Monterey Jack cheese with jalapeno peppers.*

## BUTTER PECAN MOUSSE

- 4 tsp (20 mL) butter  
1 cup (250 mL) pecan halves  
16 oz (500 g) cream cheese, softened  
1/4 cup (50 mL) sugar
- 1/4 cup (50 mL) packed golden brown sugar  
2 tbsp (25 mL) rye whisky or brandy  
1/2 tsp (2 mL) vanilla  
1 cup (250 mL) whipping cream, whipped

Melt butter in a small frypan over medium heat. Add pecans. Cook, stirring frequently, until pecans are lightly toasted; cool. Reserve 1/4 cup (50 mL) pecans for garnish. Finely chop remaining pecans; set aside. Using medium speed of an electric mixer, beat cream cheese until smooth. Add sugar and brown sugar; beat until sugar and brown sugar are dissolved and mixture is fluffy. Beat in whisky and vanilla. Stir in chopped pecans. Fold in whipped cream. Spoon mousse into serving dishes. Garnish with reserved pecans. Cover and refrigerate for up to 24 hours or freeze for up to 1 week. Thaw in refrigerator. Serves 6 - 8.

**Cook's Note:** *The ATCO Blue Flame Kitchen used Jack Daniel's Tennessee Sour Mash Whiskey in this recipe.*