



The Weekday Cook

Smoked Turkey and Cranberry Salad
or

Brown Rice Turkey Bake

Mustard Broiled Tomatoes

Herb and Cheese Bread

Easy Pumpkin Spice Cake

Chai Tea

SMOKED TURKEY AND CRANBERRY SALAD

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| 1/2 cup (125 mL) whole berry cranberry sauce | 1/4 tsp (1 mL) thyme, crumbled |
| 1/4 cup (50 mL) orange juice | 8 cups (2 L) torn mixed greens |
| 1/4 cup (50 mL) oil | 1 1/2 cups (375 mL) julienned smoked turkey |
| 1 tbsp (15 mL) balsamic vinegar | 1 can (10 oz/284 mL) mandarin oranges, drained |
| 1/2 tsp (2 mL) salt | 1/3 cup (75 mL) sliced green onion |
| 1/2 tsp (2 mL) freshly ground pepper | |

To prepare dressing, combine first 7 ingredients (cranberry sauce through thyme) in a blender and process until smooth. Combine greens, turkey, oranges and onion in a bowl. Toss with dressing to coat. Serve immediately. Recipe may be doubled. Serves 4.

BROWN RICE TURKEY BAKE

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| 3 cups (750 mL) cooked long grain brown rice | 2 tbsp (25 mL) soy sauce |
| 2 cups (500 mL) diced cooked turkey | 1/4 tsp (1 mL) tarragon, crumbled |
| 2 cups (500 mL) frozen peas, thawed | 1/4 tsp (1 mL) ginger |
| 1/2 cup (125 mL) sliced almonds, toasted | 1/4 tsp (1 mL) garlic powder |
| 1 cup (250 mL) mayonnaise | 1/4 tsp (1 mL) freshly ground pepper |

Combine all ingredients in a large bowl. Spoon mixture into a greased shallow 3 quart (3 L) baking dish. Cover and bake at 350°F (180°C) for 30 minutes or until heated through. Serves 6.

MUSTARD BROILED TOMATOES

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| 6 Roma tomatoes, halved lengthwise | 1/2 tsp (2 mL) salt |
| 2 tbsp (25 mL) Dijon mustard | 1/4 tsp (1 mL) basil, crumbled |
| 1/2 cup (125 mL) fine dry bread crumbs | 1/4 tsp (1 mL) oregano, crumbled |
| 1/2 cup (125 mL) grated Parmesan cheese | 1/4 tsp (1 mL) freshly ground pepper |
| 1/4 cup (50 mL) butter, melted | 1/8 tsp (0.5 mL) cayenne pepper |

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Place tomatoes, cut side down, on paper toweling to drain for 10 minutes. Spread about 1/2 tsp (2 mL) mustard over cut side of each tomato half. Combine remaining ingredients (crumbs through cayenne pepper). Spoon crumb mixture evenly over tomato halves, pressing lightly into mustard. Place tomatoes in a shallow baking dish. Bake at 350°F (180°C) for 10 minutes. Broil tomatoes 1 minute or until lightly browned. Serves 10 - 12.

HERB AND CHEESE BREAD

1 cup (250 mL) grated Parmesan cheese	1/2 tsp (2 mL) oregano, crumbled
1/2 cup (125 mL) mayonnaise	1/2 tsp (2 mL) freshly ground pepper
1 tsp (5 mL) basil, crumbled	1 loaf French bread, sliced lengthwise

Combine all ingredients except bread. Wrap French bread halves individually in foil, leaving cut side open. Spread cheese mixture over cut side of bread halves. Bake at 400°F (200°C) for 10 - 12 minutes or until bread is heated through and lightly browned around edges. Cut into slices. Serves 8 - 10.

EASY PUMPKIN SPICE CAKE

1 pkg (2 layer) yellow cake mix	1/2 cup (125 mL) water
2 tsp (10 mL) cinnamon	1/3 cup (75 mL) oil
2 tsp (10 mL) ginger	3 eggs
1/4 tsp (1 mL) nutmeg	1 tsp (5 mL) vanilla
1/8 tsp (0.5 mL) cloves	Honey Cream Cheese Frosting, recipe follows
1 cup (250 mL) canned pumpkin	

Using low speed of an electric mixer, beat together all ingredients except frosting until blended. Using medium speed, beat for 2 minutes. Pour batter into a greased 9x13 inch (23x33 cm) baking pan. Bake at 325°F (160°C) for 35 - 40 minutes or until cake tests done. Cool in pan on a rack. Spread with Honey Cream Cheese Frosting. Cover; refrigerate for up to 3 days. May be frozen.

Honey Cream Cheese Frosting : Using medium speed of an electric mixer, beat together 8 oz (250 g) softened cream cheese and 1/4 cup (50 mL) softened butter until fluffy. Beat in 1/2 cup (125 mL) icing sugar. Add 1/3 cup (75 mL) honey, 1 tsp (5 mL) grated orange peel and 1 tsp (5 mL) vanilla; beat until blended.

Yield: Enough frosting for a 9x13 inch (23x33 cm) cake.

Preparation Tip: *This delicious soft frosting is best used on single layer cakes.*

CHAI TEA

2 cups (500 mL) water	1/2 tsp (2 mL) ginger
4 English breakfast tea bags	1/2 tsp (2 mL) cinnamon
2 cups (500 mL) milk	1/4 tsp (1 mL) nutmeg
2 tbsps (25 mL) honey	

Bring water to a boil; add tea bags. Reduce heat and simmer 2 minutes. Remove tea bags. Stir in remaining ingredients (milk through nutmeg). Heat just to boiling. Transfer mixture to a blender. Blend on high speed until frothy. Pour tea into cups, spooning foam onto each serving. It may be necessary to blend a portion of the tea a second time to develop enough foam to top each serving. Serves 4 - 6.