



A Barbecued Breakfast

Sausages and Eggs

Bacon and Cheese Potato Packets

Grilled Tomatoes with Rosemary

Nectarine Crostata

BACON AND CHEESE POTATO PACKETS

8 cups (2 L) sliced peeled potatoes, 1/4 inch (6 mm) thick	1/3 cup (75 mL) freshly grated Parmesan cheese
1 cup (250 mL) thinly sliced green onions	1/4 cup (50 mL) butter, melted
1 cup (250 mL) shredded cheddar cheese	1/2 lb (250 g) bacon, cooked and crumbled
1 cup (250 mL) shredded mozzarella cheese	1 1/2 tsp (7 mL) seasoned salt
	1/2 tsp (2 mL) freshly ground pepper

Combine all ingredients in a large bowl. Dividing equally, place potato mixture in centres of 2 large pieces of nonstick foil. For each piece, bring edges of foil together to form a packet; close all edges with tight double folds. Cook over medium heat on natural gas barbecue, turning packets over frequently, for 45 - 50 minutes or until potatoes are tender. Serves 8.

GRILLED TOMATOES WITH ROSEMARY

1 tbsp (15 mL) olive oil	1/2 tsp (2 mL) freshly ground pepper
1 tbsp (15 mL) finely chopped green onion	1/4 tsp (1 mL) salt
1 1/2 tsp (7 mL) finely chopped fresh rosemary	8 Roma tomatoes, halved lengthwise
3/4 tsp (3 mL) grated lemon peel	

Combine all ingredients except tomatoes in a heavy plastic bag. Add tomatoes and squeeze bag gently to coat tomatoes with seasoning mixture. Remove tomatoes from bag. Grill tomatoes on a grill topper or directly on grid over medium heat on natural gas barbecue just until tomatoes are heated through, about 8 - 10 minutes. Serves 8.

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NECTARINE CROSTATA

This rustic open-topped pie is a simple and elegant dessert to end a summer barbecue.

Food Processor Butter Pastry, recipe follows	1/2 tsp (2 mL) ginger
4 cups (1 L) sliced nectarines	2 tbsp (25 mL) butter, melted
1/3 cup (75 mL) sugar	Sugar
1 tbsp (15 mL) flour	1/4 cup (50 mL) apricot jam, melted and sieved
1/2 tsp (2 mL) cinnamon	

Prepare Food Processor Butter Pastry; refrigerate. To prepare filling, combine nectarines, 1/3 cup (75 mL) sugar, flour, cinnamon and ginger. Roll out pastry on a lightly floured surface into a 12 inch (30 cm) round; transfer to a jelly-roll pan. Mound filling in centre of pastry, leaving a 2 inch (5 cm) border of pastry uncovered. Fold pastry border up around filling, pinching pastry folds gently, leaving filling exposed in centre. Drizzle melted butter over filling. Lightly sprinkle pastry with additional sugar. Bake at 400°F (200°C) for 45 - 50 minutes or until nectarines are tender and pastry is golden. Brush nectarines with melted apricot jam. Serve warm or at room temperature. Serves 6 - 8.

Food Processor Butter Pastry

1 1/4 cups (300 mL) flour	1/2 cup (125 mL) butter, chilled and cubed
2 tbsp (25 mL) sugar	3 tbsp (40 mL) ice water

In a food processor, process flour and sugar until combined. Add butter; process, using an on/off motion, until mixture resembles coarse crumbs. Add water and process just until dough starts to come together. Do not overprocess. Gather dough into a ball and flatten into a disk. Wrap and refrigerate for at least 1 hour before using.