



Baking on the Barbecue

Jalapeno Corn Muffins
Italian Biscuit Flatbread
Brownie Mint Pie
Rhubarb and Blueberry Crumble

JALAPENO CORN MUFFINS

1 cup (250 mL) cornmeal	1/4 cup (50 mL) oil
3/4 cup (175 mL) flour	1 egg
2 tbsp (25 mL) sugar	3/4 cup (175 mL) frozen kernel corn, thawed
1 tbsp (15 mL) baking powder	2 tbsp (25 mL) finely chopped red bell pepper
1/2 tsp (2 mL) salt	1 tbsp (15 mL) finely chopped jalapeno pepper
1 cup (250 mL) milk	

Combine cornmeal, flour, sugar, baking powder and salt in a bowl. Whisk together milk, oil and egg until well blended. Pour liquid ingredients into dry ingredients and stir just until combined. Gently fold in corn, red pepper and jalapeno pepper. Spoon mixture into paper-lined muffin cups. Set a brick directly on grid on natural gas barbecue. Place muffin pan on brick. Bake, with lid down, over medium heat for 20 - 25 minutes or until muffins test done. Turn pan occasionally to ensure even cooking. Muffins may also be baked in a 400°F (200°C) oven for 20 - 25 minutes or until muffins test done. Serve warm. Makes 12 muffins.

Hot Pepper Caution: *Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.*

ITALIAN BISCUIT FLATBREAD

2/3 cup (150 mL) grated Parmesan cheese	1/4 tsp (1 mL) basil, crumbled
1/2 cup (125 mL) mayonnaise	1/4 tsp (1 mL) oregano, crumbled
4 green onions, sliced	1 container (12 oz./340 g) refrigerated biscuit dough
1 clove garlic, crushed	

Combine first 6 ingredients. Separate dough into individual biscuits. Flatten each biscuit into a 5 inch (12.5 cm) round. Place biscuits on a lightly greased heavy pizza pan. Pinch biscuits together into an irregularly-shaped circle. Spread cheese mixture over top almost to the outer edge of dough. Set a brick directly on grid on natural gas barbecue. Place pizza pan on brick. Bake, with lid down, over medium heat for 15 minutes or until deep golden brown. Turn pan occasionally during baking. Pull apart to serve. Serves 6 - 8.

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BROWNIE MINT PIE

1 box brownie mix
1/2 cup (125 mL) mint chocolate chips
1 unbaked 9 inch (23 cm) frozen deep
dish pie shell

Vanilla ice cream
Chocolate sauce

Prepare brownie mix according to package directions. Stir in chocolate chips. Spoon batter into pie shell. Place a brick directly on grid on natural gas barbecue. Place pie pan on top of brick. Bake, with lid down, over medium heat for 50 - 55 minutes or until brownie tests done. Turn pie one quarter turn every 10 - 15 minutes to ensure even baking. If pastry begins to overbrown, wrap edges loosely with foil. Cool pie slightly. Serve warm with ice cream and chocolate sauce. Serves 6 - 8.

RHUBARB AND BLUEBERRY CRUMBLE

3 cups (750 mL) sliced rhubarb
2 cups (500 mL) blueberries
1/2 cup (125 mL) sugar
2 tbsp (25 mL) flour
1 tsp (5 mL) vanilla
1/2 tsp (2 mL) ginger
1/2 cup (125 mL) quick-cooking rolled oats

1/2 cup (125 mL) packed brown sugar
1/4 cup (50 mL) flour
1/4 tsp (1 mL) cinnamon
1/4 tsp (1 mL) nutmeg
1/4 cup (50 mL) butter
Vanilla ice cream

Combine first 6 ingredients (rhubarb through ginger). Spoon mixture into an 8 inch (20 cm) square glass baking dish. Combine next 5 ingredients (rolled oats through nutmeg) in a bowl. Using a pastry blender, cut in butter until coarse crumbs form. Sprinkle crumb mixture over fruit. Place a brick directly on grid on natural gas barbecue. Place baking dish on top of brick. Bake, with lid down, over medium heat for 30 - 35 minutes or until golden brown and juices are thick and bubbly. Turn baking dish a quarter turn every 10 - 15 minutes to ensure even cooking. Serve warm with ice cream. Serves 6 - 8.