



## *Summer Pleasure*

*Caramelized Onion Bruschetta*

*Salmon with Tomato and Olive Salsa*

*Salad in a Bread Basket*

*Minted Strawberry Shortcakes*

*Iced Ginger Tea*

### **CARAMELIZED ONION BRUSCHETTA**

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|--|--|
| 3 cups (750 mL) chopped onions                 | 1 cup (250 mL) shredded mozzarella cheese      |
| 3 tbsp (40 mL) butter                          |  |
| 1 1/2 tsp (7 mL) sugar                         | 1/3 cup (75 mL) freshly grated Parmesan cheese |
| 1 tbsp (15 mL) balsamic vinegar                | 1/2 tsp (2 mL) freshly ground pepper           |
| 28 - 30 baguette slices, 1/4 inch (6 mm) thick |  |

In a heavy frypan, sauté onions in butter over low heat until softened, about 5 - 7 minutes. Stir in sugar and continue to cook over low heat, stirring occasionally until onions are glazed and golden brown, about 10 - 12 minutes. Add balsamic vinegar and cook, stirring constantly, until vinegar is evaporated; cool. Spread onion mixture evenly over one side of each baguette slice. Combine mozzarella and Parmesan cheese with pepper; sprinkle over tops. Place baguette slices, cheese side up, on a grill topper. Grill, with lid down, over low heat on natural gas barbecue for 3 - 5 minutes or until bread is toasted and cheese is melted. **Yield:** 28 - 30 slices.

### **SALMON WITH TOMATO AND OLIVE SALSA**

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|---------------------------|--|
| 2 lb (1 kg) salmon fillet | 1/4 tsp (1 mL) freshly ground pepper   |
| 2 tbsp (25 mL) olive oil  | Tomato and Olive Salsa, recipe follows |
| 1/4 tsp (1 mL) salt       |  |

Place salmon, skin side down, on a piece of foil. Trim foil so it is slightly larger than fillet. Rub salmon with oil and sprinkle with salt and pepper. With lid down, cook salmon over medium heat on natural gas barbecue for 10 - 12 minutes per inch (2.5 cm) of thickness or until fish flakes easily with a fork. Serve with Tomato and Olive Salsa. Serves 6.

#### **Tomato and Olive Salsa**

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|--|--------------------------------------|
| 1 1/2 cups (375 mL) diced seeded Roma tomatoes | 2 tbsp (25 mL) drained capers        |
| 1/3 cup (75 mL) chopped pitted kalamata olives | 2 tbsp (25 mL) chopped green onion   |
| 1/4 cup (50 mL) slivered fresh basil           | 2 cloves garlic, finely chopped      |
| 1/4 cup (50 mL) olive oil                      | 1/4 tsp (1 mL) freshly ground pepper |

Combine all ingredients in a bowl. Refrigerate for up to 4 hours. **Yield:** About 2 cups (500 mL).

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### SALAD IN A BREAD BASKET

1 tbsp (15 mL) balsamic vinegar	8 cups (2 L) torn mixed greens
1 tbsp (15 mL) orange marmalade	1/2 cup (125 mL) thinly sliced red onion
1 clove garlic, finely chopped	1 can (10 oz/284 mL) mandarin oranges, drained
1/2 tsp (2 mL) curry powder	1 avocado, peeled and diced
1/4 tsp (1 mL) salt	Bread Baskets, recipe follows
1/4 tsp (1 mL) freshly ground pepper	
1/4 cup (50 mL) olive oil	

To prepare dressing, combine first 6 ingredients (vinegar through pepper). Gradually whisk in oil. In a bowl, combine greens, onion, oranges and avocado. Add dressing and toss to coat. Spoon salad evenly into Bread Baskets. Serves 8.

**Bread Baskets:** Cut 1 inch (2.5 cm) off the top of 2 loaves French bread. Hollow out bread, leaving a 1/2 inch (1.25 cm) shell. Reserve bread pieces for another use. Whisk together 1/4 cup (50 mL) olive oil and 2 tbsp (25 mL) balsamic vinegar; brush over inside of each bread shell. Bake at 375°F (190°C) for 8 - 10 minutes or until golden brown. Cool completely.

### MINTED STRAWBERRY SHORTCAKES

1 3/4 cups (425 mL) flour	2 tbsp (25 mL) milk
1/3 cup (75 mL) sugar	3 cups (750 mL) sliced strawberries
1 tbsp (15 mL) baking powder	1/4 cup (50 mL) sugar
1/2 tsp (2 mL) salt	2 tbsp (25 mL) slivered fresh mint
1/4 cup (50 mL) butter, chilled and cubed	2 tbsp (25 mL) icing sugar
2 cups (500 mL) whipping cream, divided	1 tsp (5 mL) vanilla
1/2 tsp (2 mL) grated lemon peel	

To prepare shortcakes, combine flour, 1/3 cup (75 mL) sugar, baking powder and salt in a food processor. Add butter and process, using an on/off motion, just until mixture resembles a coarse meal. Add 1 cup (250 mL) whipping cream and lemon peel. Process just until mixture starts to come together. Gather dough into a ball. Knead dough gently 5 times on a lightly floured surface. Dough will be soft. Roll out dough 3/4 inch (2 cm) thick. Using a floured 3 inch (7.5 cm) cookie cutter, cut dough into 6 rounds. Place rounds on an ungreased cookie sheet. Brush tops with milk. Bake at 375°F (190°C) for 20 - 25 minutes or until golden brown. Cool on a rack. Combine strawberries, 1/4 cup (50 mL) sugar and mint; let stand 20 minutes. Using medium speed of an electric mixer, whip remaining 1 cup (250 mL) whipping cream with icing sugar and vanilla until stiff. Slice shortcakes in half. Place bottoms of shortcakes on individual serving plates. Top each with strawberry mixture, whipped cream and shortcake tops. Serves 6.

### ICED GINGER TEA

12 cups (3 L) water	12 green tea bags
1/2 cup (125 mL) thinly sliced fresh ginger	6 cups (1.5 L) ice cubes
1/4 cup (50 mL) sugar	

Combine water, ginger and sugar in a Dutch oven. Bring to a boil; reduce heat, cover and simmer for 5 minutes. Remove from heat. Add tea bags, cover and let stand for 3 minutes. Remove tea bags and ginger. Cool tea mixture to room temperature. Divide tea mixture between 2 large pitchers. Cover and refrigerate until serving. To serve, stir half of ice cubes into each pitcher. Serves 10 - 12.