



A Turkey Dinner

- Roast Turkey*
- Blue Cheese and Apple Salad*
- Stuffing Loaves*
- Broiled Tomatoes with Olives and Feta*
- Rutabaga Bake* *White Bean and Potato Mash*
- Pumpkin Chiffon Pie*

BLUE CHEESE AND APPLE SALAD

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| 1/4 cup (50 mL) maple-flavoured pancake syrup | 2 tbsp (25 mL) oil |
| 2 tbsp (25 mL) fresh lemon juice | 8 cups (2 L) torn mixed greens |
| 1 tsp (5 mL) Dijon mustard | 2 red apples, thinly sliced |
| 1/4 tsp (1 mL) salt | 1/2 cup (125 mL) crumbled blue cheese |
| 1/4 tsp (1 mL) freshly ground pepper | 1/4 cup (50 mL) chopped toasted walnuts |

To prepare dressing, whisk together syrup, lemon juice, mustard, salt and pepper until combined. Gradually whisk in oil until blended. Combine greens, apples, cheese and walnuts in a bowl. Add dressing and toss to coat. Serve immediately. Serves 8.

STUFFING LOAVES

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| 1 lb (0.5 kg) pork sausages, casings removed | 1 tsp (5 mL) sage, crumbled |
| 2 cups (500 mL) chopped peeled apples | 1/2 tsp (2 mL) freshly ground pepper |
| 1 1/2 cups (375 mL) chopped onions | 1/4 tsp (1 mL) thyme, crumbled |
| 1 cup (250 mL) chopped celery | 8 cups (2 L) baguette cubes |
| 2 cups (500 mL) canned chicken broth | 1/4 cup (50 mL) chopped fresh parsley |
| 4 eggs, lightly beaten | |

Line two 9x5 inch (23x13 cm) loaf pans with nonstick foil. Cook sausages in a large nonstick frypan over medium heat, stirring until sausages are crumbled and lightly browned. Drain off excess fat. Add apples, onions and celery to frypan; saute until tender, about 5 minutes. Remove from heat and let cool for 10 minutes. Meanwhile, whisk together broth, eggs, sage, pepper and thyme in a large bowl until blended. Stir in sausage mixture, baguette cubes and parsley. Spoon stuffing mixture into prepared pans. Lightly press down on mixture. Bake at 325°F (160°C) for 1 hour or until lightly browned and a knife inserted in centre comes out clean. Cool stuffing loaves in pans for 5 minutes. Invert onto a cutting board and cut into slices. Serves 10 - 12.

Cook's Note: For best results, use a day-old baguette to make the baguette cubes.

BROILED TOMATOES WITH OLIVES AND FETA

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| 4 medium tomatoes, halved crosswise | 2 tbsp (25 mL) finely chopped fresh parsley |
| 1/2 cup (125 mL) shredded feta cheese | 1 tsp (5 mL) basil, crumbled |
| 1/4 cup (50 mL) chopped pitted kalamata olives | 1/4 tsp (1 mL) freshly ground pepper |

Scoop pulp out of halved tomatoes, leaving a 1/4 inch (6 mm) shell. Invert tomato shells onto several layers of paper towels. Let stand for 10 minutes. Meanwhile, remove and discard seeds from pulp; finely chop pulp. Combine chopped pulp with cheese, olives, parsley, basil and pepper. Spoon mixture into tomato shells. Place tomato shells on a broiler pan. Broil until tomatoes are heated through and cheese is light golden, about 4 - 5 minutes. Serves 6 - 8.

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RUTABAGA BAKE

6 cups (1.5 L) cubed peeled rutabaga	1/2 tsp (2 mL) freshly ground pepper
3 tbsp (40 mL) butter, divided	1/8 tsp (0.5 mL) nutmeg
1/2 cup (125 mL) finely chopped onion	1/2 cup (125 mL) shredded cheddar cheese
1 cup (250 mL) shredded cheddar cheese	1/2 cup (125 mL) soft fresh bread crumbs
1/2 tsp (2 mL) salt	1 tbsp (15 mL) butter, melted

Cook rutabaga in boiling salted water until tender; drain. Add 2 tbsp (25 mL) butter and mash with a potato masher until smooth. Melt remaining 1 tbsp (15 mL) butter in a small frypan over medium heat. Add onion and saute until softened, about 5 minutes. Add onion, 1 cup (250 mL) cheese, salt, pepper and nutmeg to mashed rutabaga; stir to combine. Spoon mixture into a greased shallow 2 quart (2 L) baking dish. Sprinkle with 1/2 cup (125 mL) cheese. Combine bread crumbs and melted butter; sprinkle over cheese. May be prepared to this point and refrigerated for up to 24 hours. Remove from refrigerator and let stand for 20 - 30 minutes. Bake, uncovered, at 350°F (180°C) for 45 minutes or until lightly browned and heated through. Serves 8.

WHITE BEAN AND POTATO MASH

6 cups (1.5 L) cubed peeled russet potatoes	1/4 cup (50 mL) butter
1 can (19 oz/540 mL) white kidney beans, rinsed and drained	1/4 tsp (1 mL) salt
1 head roasted garlic	1/4 tsp (1 mL) freshly ground pepper
2/3 cup (150 mL) hot milk	1/8 tsp (0.5 mL) nutmeg

Cook potatoes in boiling salted water until tender. Add kidney beans and cook for 2 minutes; drain. Squeeze roasted garlic out of skins and mash with a fork. Add mashed garlic pulp, hot milk, butter, salt, pepper and nutmeg to potato mixture. Mash with a potato masher until fluffy. Some pieces of beans will remain intact. Serves 8.

Cook's Note: *To prepare roasted garlic, cut the top 1/4 inch (6 mm) off each garlic head. Place each garlic head on a piece of foil. Drizzle each head with a little olive oil and sprinkle with thyme. Twist foil around each head to enclose completely. Bake at 350°F (180°C) until soft, about 30 - 45 minutes. Squeeze softened garlic pulp out of skins and mash with a fork. Roasted garlic pulp may be frozen for up to 1 month.*

PUMPKIN CHIFFON PIE

1 1/4 cups (300 mL) gingersnap crumbs	1/4 tsp (1 mL) nutmeg
1/3 cup (75 mL) butter, melted	1/4 tsp (1 mL) salt
1 tbsp (15 mL) sugar	1 envelope unflavoured gelatin
3/4 cup (175 mL) whipping cream	3 egg yolks
1/2 cup (125 mL) sugar	1 can (14 oz/398 mL) pure pumpkin
1 tsp (5 mL) cinnamon	1 1/2 tsp (7 mL) vanilla
1/2 tsp (2 mL) ground ginger	1 cup (250 mL) whipping cream, whipped
1/4 tsp (1 mL) ground allspice	Sweetened whipped cream

To prepare crust, combine crumbs, melted butter and 1 tbsp (15 mL) sugar in a bowl until blended. Press mixture onto bottom and up sides of a 9 inch (23 cm) pie plate. Bake at 350°F (180°C) for 8 minutes. Cool crust completely in pan on a rack. Meanwhile, to prepare filling, combine 3/4 cup (175 mL) cream, 1/2 cup (125 mL) sugar, cinnamon, ginger, allspice, nutmeg and salt in a medium saucepan. Sprinkle gelatin over cream mixture. Let stand for 5 minutes or until gelatin is softened. Bring to a boil over medium heat, stirring constantly. Remove from heat. Whisk egg yolks until thick and creamy. Gradually whisk half of hot cream mixture into beaten egg yolks. Gradually whisk egg yolk mixture back into remaining hot cream mixture in saucepan. Cook over low heat, stirring constantly, until mixture is thickened and coats a spoon, about 5 - 7 minutes. Do not boil. Remove from heat; stir in pumpkin and vanilla. Transfer to a bowl and cool to room temperature, stirring occasionally. Fold in whipped cream until blended. Spoon filling into crust. Cover and refrigerate for at least 4 hours or up to 24 hours. Garnish with sweetened whipped cream. Serves 8.