



## A Menu for Elegant but Easy Entertaining

Roasted Red Pepper and Artichoke Tapenade

*Garlic Skewered Shrimp*

*Lemon Linguine*

Greens with Light Raspberry Dressing

*After Eight Mousse*

### ROASTED RED PEPPER AND ARTICHOKE TAPENADE

3	canned roasted red peppers, rinsed and drained	3
1	jar (6 oz./170 mL) marinated artichoke hearts, drained	1
1/2 cup	chopped fresh parsley	125 mL
1/2 cup	grated Parmesan cheese	125 mL
1/3 cup	olive oil	75 mL
1/4 cup	drained capers	50 mL
4	cloves garlic, crushed	4
1 tbsp.	lemon juice	15 mL
	Salt and freshly ground pepper	

Combine all ingredients except salt and pepper in a food processor. Process, using an on/off motion, just until coarsely chopped. Mixture should be chunky; do not puree. Transfer to a bowl. Season to taste with salt and pepper. Serve with crackers or pita bread. **Yield:** 1 3/4 cups (425 mL).

### GARLIC SKEWERED SHRIMP

4	bamboo skewers	4
1/4 cup	olive oil	50 mL
1/4 cup	fresh lemon juice	50 mL
2	cloves garlic, crushed	2
1 tsp.	salt	5 mL
1 tsp.	basil, crumbled	5 mL
1/4 tsp.	red pepper flakes	1 mL
32	raw shrimp, peeled and deveined	32

Soak bamboo skewers in hot water for 30 minutes. Combine next 6 ingredients (oil through pepper flakes). Place shrimp in a double plastic bag and pour marinade over; seal bag and refrigerate 1 – 2 hours. Thread shrimp onto soaked skewers. Broil for 5 – 7 minutes or until shrimp turn pink. Shrimp may also be grilled over medium heat on natural gas barbecue for about 3 minutes per side. Serves 4.

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### LEMON LINGUINE

8 oz.	linguine, cooked and drained	250 g
1 tbsp.	olive oil	15 mL
2 tbsp.	chopped fresh parsley	25 mL
1 tsp.	grated lemon peel	5 mL
1/2 tsp.	freshly ground pepper	2 mL
3/4 cup	chicken stock	175 mL
2 tbsp.	fresh lemon juice	25 mL
2 tsp.	cornstarch	10 mL
1/4 tsp.	salt	1 mL
Dash	nutmeg	Dash
2 tbsp.	grated Parmesan cheese	25 mL

Combine cooked linguine with oil, parsley, lemon peel and pepper. Meanwhile, combine next 5 ingredients (stock through nutmeg) in a saucepan. Bring to a boil, stirring constantly. Reduce heat; simmer until thickened, about 2 minutes. Toss linguine with sauce and Parmesan. Serve immediately. Serves 4 as a side dish.

**Preparation Tip:** To measure linguine, keep the following in mind: one 4 oz. (125 g) bundle of uncooked linguine has about the same diameter as a 25 cent coin.

### GREENS WITH LIGHT RASPBERRY DRESSING

1/4 cup	cranberry raspberry cocktail	50 mL
1/4 cup	sieved raspberry jam	50 mL
3 tbsp.	raspberry vinegar	40 mL
1/4 tsp.	salt	1 mL
1/4 tsp.	freshly ground pepper	1 mL
2 tbsp.	olive oil	25 mL
8 cups	torn mixed greens	2 L
1 1/2 cups	sliced fresh mushrooms	375 mL

Whisk together first 5 ingredients (cranberry raspberry cocktail through pepper). Gradually whisk in oil. Combine greens and mushrooms in a bowl. Toss with enough dressing to coat. Leftover dressing may be refrigerated for up to 4 days. Serves 8.

### AFTER EIGHT MOUSSE

*An easy dessert with a soft texture.*

1	box (8 oz./250 g) After Eight mints	1
3 tbsp.	brandy	40 mL
2 cups	whipping cream, whipped	500 mL
8	chocolate cups, optional	8

Reserve 8 mints. Combine remaining mints and brandy in a small heavy saucepan. Cook over low heat, stirring frequently, until smooth. Do not boil. Cool to lukewarm. Fold mint mixture into whipped cream just until blended. Spoon mixture into chocolate cups or small wine glasses. Cover and refrigerate for up to 24 hours. Cut reserved mints in half diagonally. Garnish each mousse with 2 mint halves. Serves 8.