



Patio Pleasers

Mushroom and Onion Skewers
Chicken Burgers with Mango Mayonnaise
Coleslaw with Lime Cumin Dressing
Rhubarb Parfaits

MUSHROOM AND ONION SKEWERS

Small bamboo skewers	1 tbsp (15 mL) grated fresh ginger
1/3 cup (75 mL) soy sauce	1 1/2 tsp (7 mL) cornstarch
1/4 cup (50 mL) water	Dash salt
2 tbsp (25 mL) dry white wine	Dash hot pepper sauce
2 tbsp (25 mL) packed brown sugar	5 - 6 green onions
1 tbsp (15 mL) sesame oil	18 large fresh mushrooms

Soak bamboo skewers in hot water for 30 minutes. To prepare sauce, combine next 9 ingredients (soy sauce through hot pepper sauce) in a small saucepan. Bring to a boil over medium heat, stirring frequently. Boil, stirring constantly until thickened, about 1 minute. Remove from heat and set aside. Cut white portions of onions into 1 1/2 inch (3.75 cm) pieces; reserve green portions for another use. Thread an onion piece crosswise and a mushroom, stem end first, onto each soaked skewer. Brush vegetables with sauce. Grill vegetable skewers over medium heat on natural gas barbecue, basting frequently with sauce until golden brown, about 5 minutes. Serves 6 - 8.

CHICKEN BURGERS WITH MANGO MAYONNAISE

1 lb (0.5 kg) ground chicken	1/4 tsp (1 mL) salt
1 cup (250 mL) fresh bread crumbs	1/4 tsp (1 mL) freshly ground pepper
1/2 cup (125 mL) finely chopped onion	1 clove garlic, crushed
1/3 cup (75 mL) ketchup	4 hamburger buns
1/4 cup (50 mL) chopped raisins	4 lettuce leaves
1 tsp (5 mL) grated lemon peel	Mango slices
3/4 tsp (3 mL) cumin	Mango Mayonnaise, recipe follows
1/4 tsp (1 mL) cinnamon	

Combine first 11 ingredients (chicken through garlic). Shape mixture into 4 patties. Grill patties over medium heat on natural gas barbecue until completely cooked. Serve in buns with lettuce, mango and Mango Mayonnaise. Serves 4.

Mango Mayonnaise

1/2 cup (125 mL) finely chopped peeled mango	2 tsp (10 mL) fresh lime juice
1/3 cup (75 mL) mayonnaise	1/4 tsp (1 mL) grated lime peel

In a small bowl, combine all ingredients until blended. Cover and refrigerate until serving. Makes 2/3 cup (150 mL).

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COLESLAW WITH LIME CUMIN DRESSING

1/3 cup (75 mL) fresh lime juice
1/2 tsp (2 mL) cumin
1/2 tsp (2 mL) hot pepper sauce
1/2 tsp (2 mL) salt
1 clove garlic, finely chopped

1/2 cup (125 mL) oil
8 cups (2 L) coleslaw mix
3/4 cup (175 mL) thinly sliced red onion
1/4 cup (50 mL) chopped fresh cilantro
1 red bell pepper, julienned

To prepare dressing, whisk together lime juice, cumin, hot pepper sauce, salt and garlic. Gradually whisk in oil. Combine coleslaw mix, onion, cilantro and red pepper in a bowl. Add dressing and toss to coat. Refrigerate for up to 2 hours. Serves 8 - 10.

RHUBARB PARFAITS

4 cups (1 L) diced rhubarb
1 cup (250 mL) sugar
1/2 tsp (2 mL) grated lemon peel
1/2 tsp (2 mL) vanilla
2 cups (500 mL) whipping cream

1/2 cup (125 mL) icing sugar
2/3 cup (150 mL) sour cream
2 tbsp (25 mL) orange liqueur
2/3 cup (150 mL) gingersnap crumbs

Combine rhubarb, sugar and lemon peel in a nonreactive saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat and simmer, stirring occasionally, until rhubarb falls apart and mixture is thickened, about 15 - 20 minutes. Let cool for 15 minutes. Transfer mixture to a blender; puree until smooth. Transfer mixture to a bowl; stir in vanilla and cool completely. Using medium speed of an electric mixer, beat together whipping cream and icing sugar until soft peaks form. Add sour cream and liqueur; beat until stiff. Using half of each, layer rhubarb mixture, whipped cream mixture and gingersnap crumbs in 6 parfait glasses or wine goblets. Repeat layering procedure. Cover and refrigerate for at least 1 hour or up to 24 hours. Serves 6.

