



Potluck

Mediterranean Chicken Pie

Two Bean and Corn Salad

Australian Apricot Slice

MEDITERRANEAN CHICKEN PIE

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| 1 cup (250 mL) chopped onion | 1 cup (250 mL) shredded dry pack feta cheese |
| 1 tbsp. (15 mL) olive oil | 1/4 cup (50 mL) chopped fresh parsley |
| 3/4 cup (175 mL) long grain rice | 2 tsp. (10 mL) oregano, crumbled |
| 1 1/2 cups (375 mL) chicken stock | 1 tsp. (5 mL) grated lemon peel |
| 1 tbsp. (15 mL) lemon juice | 3/4 cup (175 mL) mayonnaise |
| 1/2 tsp. (2 mL) salt | 1 can (10 oz./284 mL) cream of chicken soup |
| 1/4 tsp. (1 mL) freshly ground pepper | 6 sheets phyllo pastry, halved crosswise |
| 3 cups (750 mL) cubed cooked chicken | 1/2 cup (125 mL) butter, melted |
| 1 can (14 oz./398 mL) artichokes, drained and sliced | |

In a medium saucepan, sauté onion in oil until softened. Add next 5 ingredients (rice through pepper) and bring to a boil. Reduce heat, cover and simmer for 15 - 20 minutes or until liquid is absorbed and rice is cooked. Transfer mixture to a bowl and cool. Stir in next 8 ingredients (chicken through soup). Lightly brush a 9x13 inch (23x33 cm) baking dish with butter. Brush top of one halved sheet of phyllo with butter and place, buttered side up, in dish. Repeat with 5 more halved sheets of phyllo. Spread filling evenly over phyllo. Top with remaining 6 phyllo sheets, brushing each sheet with butter. Pie may be prepared to this point, covered and refrigerated for up to 24 hours. Bake, uncovered, at 375°F (190°C) for 45 - 50 minutes or until pastry is golden brown. Serves 8 - 10.

TWO BEAN AND CORN SALAD

A hearty and colourful salad with a bit of zip!

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| 2 tbsp (25 mL) balsamic vinegar | 1 can (19 oz/540 mL) white kidney beans,
rinsed and drained |
| 1 tbsp (15 mL) green pepper sauce | 2 cups (500 mL) frozen kernel corn, thawed |
| 1 tsp (5 mL) cumin | 1 1/2 cups (375 mL) sliced celery |
| 1/2 tsp (2 mL) salt | 1 cup (250 mL) diced red bell pepper |
| 1/3 cup (75 mL) oil | 1 cup (250 mL) chopped red onion |
| 1 can (19 oz/540 mL) black beans, rinsed
and drained | 1/3 cup (75 mL) chopped fresh cilantro |

To prepare dressing, whisk together vinegar, green pepper sauce, cumin and salt until combined. Gradually whisk in oil until blended. Combine black beans, kidney beans, corn, celery, red pepper, onion and cilantro in a bowl. Add dressing and toss to combine. Cover and refrigerate for at least 2 hours or up to 24 hours. Serves 8.

Call the ATCO Blue Flame Kitchen home economists, Monday to Friday, 10 a.m. to 4 p.m.

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AUSTRALIAN APRICOT SLICE

18 shortcake biscuits, broken	2 cups (500 mL) icing sugar
1/2 cup (125 mL) butter	2 tbsp (25 mL) butter, melted
1/4 cup (50 mL) whipping cream	1 tbsp (15 mL) hot water
6 squares white chocolate, chopped	2 tsp (10 mL) fresh lemon juice
1 1/2 cups (375 mL) chopped dried apricots	1/2 tsp (2 mL) grated lemon peel
1 cup (250 mL) sweetened medium coconut	1/2 tsp (2 mL) vanilla

Line a 9 inch (23 cm) square baking pan with nonstick foil, leaving a 2 inch (5 cm) overhang. Place biscuits in a food processor and process, using an on/off motion, until fine crumbs form. There should be about 2 cups (500 mL) biscuit crumbs; set aside. Combine butter and cream in a medium saucepan. Bring to a boil over medium heat. Reduce heat and simmer, stirring, until butter is melted. Remove from heat and immediately add white chocolate; stir until white chocolate is melted. Stir in biscuit crumbs, apricots and coconut until blended. Press mixture into prepared pan. Cover and refrigerate for 1 hour. Meanwhile, to prepare frosting, use medium speed of an electric mixer and beat together remaining ingredients (icing sugar through vanilla) until smooth and fluffy. Remove pan from refrigerator and spread frosting over apricot mixture. Cover and refrigerate until frosting is firm. Using foil as an aid, lift slice from pan and cut into small bars. Carefully remove bars from foil. Store in an airtight container in refrigerator for up to 1 week. Makes 32 bars.

Cook's Note: *The ATCO Blue Flame Kitchen used Peek Freans Shortcake Biscuits in this recipe.*