



Something Special

- Hummus with Dill*
- Chicken in Dried Tomato Cream*
- Herbed Rice Timbales*
- Green Beans with Hazelnut Butter*
- Easy Focaccia*
- Frozen Brandy Mousse*

HUMMUS WITH DILL

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|---|--------------------------|
| 1 1/2 cups (375 mL) canned chickpeas,
rinsed and drained | 2 cloves garlic, crushed |
| 1/4 cup (50 mL) tahini (sesame seed paste) | 3/4 tsp (3 mL) dill weed |
| 3 tbsp (40 mL) fresh lemon juice | 1/4 tsp (1 mL) salt |
| 1 tbsp (15 mL) olive oil | Dash hot pepper sauce |

Combine all ingredients in a food processor. Process until smooth. Transfer hummus to a bowl. Cover and refrigerate for up to 2 days. Do not freeze. Serve with pita wedges. **Yield:** 1 2/3 cups (400 mL).

Preparation Tip: A 14 oz (398 mL) can of chickpeas contains 1 1/2 cups (375 mL).

CHICKEN IN DRIED TOMATO CREAM

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| 2 tbsp (25 mL) flour | 1/2 cup (125 mL) dry white wine |
| 1/4 tsp (1 mL) salt | 2/3 cup (150 mL) whipping cream |
| 1/4 tsp (1 mL) freshly ground pepper | 1/3 cup (75 mL) chopped drained oil-packed
dried tomatoes |
| 1/8 tsp (0.5 mL) paprika | 1 tsp (5 mL) basil, crumbled |
| 4 boneless skinless chicken breasts,
cut into chunks | 2 tbsp (25 mL) chopped fresh parsley |
| 2 tbsp (25 mL) butter | 1/4 tsp (1 mL) salt |
| 1 tbsp (15 mL) olive oil | Freshly ground pepper |
| 2 green onions, thinly sliced | |

Combine flour, salt, pepper and paprika in a plastic bag. Pat chicken dry. Add chicken to flour mixture and toss to coat. Melt butter with oil in a heavy frypan. Add chicken; sauté until golden brown and completely cooked. Remove from pan and keep warm. Add onions to pan and sauté 1 minute. Add wine and bring to a boil; boil 2 minutes. Stir in cream, tomatoes, basil, parsley and salt. Bring to a boil and simmer until slightly thickened. Season to taste with pepper. Return chicken to pan and cook 2 minutes or until heated through. Serve immediately. Recipe may be doubled. Serves 4.

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HERBED RICE TIMBALES

3 cups (750 mL) water	1/4 tsp (1 mL) each rosemary, thyme and
1 1/2 cups (375 mL) long grain rice	savory, crumbled
3 tbsp (40 mL) butter	1 tsp (5 mL) fresh lemon juice
1 tsp (15 mL) chicken bouillon mix	

Combine all ingredients except lemon juice in a medium saucepan. Bring to a boil; reduce heat, cover and simmer for 20 minutes or until liquid is absorbed. Stir in lemon juice. Grease 8 custard cups or ramekins. Divide rice mixture among custard cups, packing gently. Rice may be prepared to this point up to 1 hour in advance. Cover loosely with plastic wrap. To reheat, microwave, loosely covered, on low for 2 - 3 minutes. Unmold rice timbales onto serving plates. Serves 8.

GREEN BEANS WITH HAZELNUT BUTTER

6 cups (1.5 L) sliced green beans	1/4 tsp (1 mL) salt
1/4 cup (50 mL) butter, softened	1/4 tsp (1 mL) freshly ground pepper
1/4 cup (50 mL) finely chopped toasted hazelnuts	

Cook beans in boiling water until tender, about 5 minutes; drain. Meanwhile, combine butter, hazelnuts, salt and pepper. Add butter mixture to beans and toss until butter is melted. Serve immediately. Serves 8.

EASY FOCACCIA

1 Italian bread shell (Boboli)	1/2 tsp (2 mL) basil, crumbled
1 tbsp (15 mL) olive oil	1/2 tsp (2 mL) oregano, crumbled
2 cloves garlic, finely chopped	1/3 cup (75 mL) freshly grated Parmesan cheese

Place bread shell on an ungreased cookie sheet or pizza pan. Brush bread shell with oil. Sprinkle with garlic, basil and oregano. Top with cheese. Bake at 400°F (200°C) for 12 - 15 minutes. Cut into wedges. Serve immediately.

FROZEN BRANDY MOUSSE

6 egg yolks	2 tsp (10 mL) vanilla
1 cup (250 mL) sugar	1/4 tsp (1 mL) freshly ground nutmeg
1/4 cup (50 mL) water	2 cups (500 mL) whipping cream, whipped
3 tbsp (40 mL) brandy	Warm Chocolate Sauce, recipe follows

Whisk together egg yolks, sugar and water in a large metal bowl until thick and cream coloured. Set bowl over a saucepan of simmering water. Do not allow water to touch bowl. Whisking constantly, cook until mixture registers 170°F (75°C) on a candy thermometer. Remove bowl from saucepan. Using low speed of an electric mixer, beat mixture until thickened and cool, about 5 - 7 minutes. Using low speed, beat in brandy, vanilla and nutmeg. Fold in whipped cream. Cover mousse and freeze for at least 24 hours or up to 2 weeks. Spoon into serving dishes and drizzle with warm sauce. Serve immediately. Serves 8 - 10.

Warm Chocolate Sauce: Bring 3/4 cup (175 mL) whipping cream to a boil. Remove from heat and stir in 8 squares chopped semi-sweet chocolate. Stir until smooth. Cover and refrigerate for up to 24 hours. Reheat gently over low heat.