



Strawberries

STRAWBERRY BRULEE

- 8 oz (250 g) cream cheese, softened
- 1 cup (250 mL) sour cream
- 2 tbsp (25 mL) packed brown sugar
- 4 cups (1 L) strawberries, halved
- 1/4 cup (50 mL) packed brown sugar

Beat cream cheese until fluffy. Add sour cream and 2 tbsp. (25 mL) brown sugar. Beat until smooth. Put strawberries in a heatproof shallow baking dish. Spoon cream cheese mixture over strawberries. Sieve 1/4 cup (50 mL) brown sugar over top. Broil for 1 - 2 minutes or until sugar melts. Serve immediately. Serves 8.

STRAWBERRY CRISP

- 1/4 cup (50 mL) old-fashioned or quick-cooking rolled oats
- 1/4 cup (50 mL) flour
- 1/4 cup (50 mL) packed golden brown sugar
- 1/4 tsp (1 mL) ginger
- 1/4 cup (50 mL) butter, melted
- 2 tbsp (25 mL) chopped toasted almonds, optional
- 4 cups (1 L) quartered strawberries
- 1 tbsp (15 mL) sugar
- Ice cream, optional

To prepare crumb topping, combine oats, flour, brown sugar and ginger in a bowl. Stir in melted butter until mixture is crumbly. Stir in almonds. Combine strawberries and sugar. Spoon into a greased shallow 2 quart (2 L) baking dish. Sprinkle with crumb topping. Bake at 350°F (180°C) for 25 minutes or until juices are thick and bubbly and topping is golden brown. Serve warm with ice cream. Serves 4.

STRAWBERRY ORANGE SALAD

- 8 cups (2 L) torn mixed greens
- 2 small navel oranges, peeled and sectioned
- 2 cups (500 mL) thinly sliced strawberries
- 1 green onion, sliced
- 1/4 cup (50 mL) oil
- 2 tbsp (25 mL) raspberry or red wine vinegar
- 1/2 tsp (2 mL) grated orange peel
- 1 1/2 tsp (7 mL) orange juice
- 1/2 tsp (2 mL) sugar
- 1/4 tsp (1 mL) poppy seed
- Salt and freshly ground pepper
- 1/3 cup (75 mL) sliced almonds, toasted

Combine greens, oranges, strawberries and onion in a bowl. To prepare dressing, whisk together next 6 ingredients (oil through poppy seed). Season to taste with salt and pepper. Pour dressing over salad and toss to coat. Sprinkle with almonds and serve immediately. Serves 6 - 8.

STRAWBERRY FRUIT SALAD

- 1/4 cup (50 mL) balsamic vinegar
- 1 tsp (5 mL) vanilla
- 1/4 tsp (1 mL) freshly ground pepper
- Salt
- 1 small honeydew melon, cubed
- 1 small cantaloupe, cubed
- 2 cups (500 mL) strawberries
- 2 cups (500 mL) green grapes or sliced oranges

To prepare dressing, whisk together vinegar, vanilla and pepper. Season to taste with salt. Combine fruit; toss fruit with dressing and serve immediately. Serves 8 - 10.

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SUBTLY-SPICED CHOCOLATE FONDUE

East meets West in this fusion fondue!

1 cup (250 mL) whipping cream	1 tsp (5 mL) Chinese five-spice powder
12 squares semi-sweet chocolate, chopped	1 tsp (5 mL) ground ancho chile pepper
1/4 cup (50 mL) coffee liqueur	Fresh strawberries
1 tsp (5 mL) cinnamon	

Bring cream to a boil in a heavy saucepan over medium heat. Remove from heat. Add chocolate and let stand until softened, about 3 minutes. Add liqueur, cinnamon, Chinese five-spice powder and ancho chile pepper; whisk until smooth. Transfer to a ceramic fondue pot or chafing dish. Keep warm over a tea light candle. Serve immediately with strawberries. Serves 8.

Cook' Note: *The ATCO Blue Flame Kitchen used McCormick Ancho Chile Pepper in this recipe. Do not substitute with regular chili powder as the flavour will be different.*

STRAWBERRY JAM

4 cups (1 L) quartered strawberries	3 tbsp (40 mL) lemon juice
4 cups (1 L) sugar	

Combine all ingredients in a Dutch oven. Place over medium heat and bring mixture to a boil, stirring frequently. Continue to cook, stirring frequently until thick, about 10 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes about 5 cups (1.25 L).