



# The Weekday Cook

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Santa Fe Sandwich Loaf  
or  
Ham and Swiss Stuffed Potatoes

Fruit and Greens with Cajun Dressing  
or  
Sweet and Piquant Coleslaw

Spicy Raisin Squares

## SANTA FE SANDWICH LOAF

1/2 cup (125 mL) mayonnaise	12 slices ham
1 1/2 tsp (7 mL) finely chopped canned chipotle peppers in adobo sauce	1/2 cup (125 mL) thinly sliced red onion
1 loaf French bread, split lengthwise	8 oz (250 g) sliced mozzarella cheese

Combine mayonnaise and chipotle peppers; spread over cut sides of bread. Arrange ham, onion and cheese over bottom of loaf. Replace top of loaf. Wrap loaf in foil. Bake at 350°F (180°C) for 20 minutes or until heated through. Slice into 2 inch (5 cm) pieces. Serves 6 - 8.

**Hot Pepper Caution:** Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.

## HAM AND SWISS STUFFED POTATOES

4 large baking potatoes	Dash hot pepper sauce
1/2 cup (125 mL) light sour cream	1 cup (250 mL) chopped ham
1 tbs (15 mL) chopped fresh parsley	1 cup (250 mL) shredded Swiss cheese, divided
1/4 tsp (1 mL) dry mustard	Paprika
1/4 tsp (1 mL) freshly ground pepper	

Scrub potatoes and pat dry; prick with a fork. Place potatoes in a baking dish. Bake at 425°F (220°C) for 45 - 60 minutes or until tender. Cut potatoes in half lengthwise. Using a spoon, scoop potato pulp out of each half, leaving a 1/8 inch (3 mm) shell. Add sour cream, parsley, dry mustard, pepper and hot pepper sauce to potato pulp. Using medium speed of an electric mixer, beat mixture for 1 minute or until smooth. Do not overbeat. Stir in ham and 1/2 cup (125 mL) Swiss cheese. Spoon mixture evenly into potato shells. Place in a baking dish and top with remaining 1/2 cup (125 mL) cheese. Sprinkle with paprika. Potatoes may be prepared to this point and refrigerated for up to 24 hours. Bake at 425°F (220°C) for 20 - 25 minutes or until heated through and lightly browned. Serves 4 - 6.

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## FRUIT AND GREENS WITH CAJUN DRESSING

1/4 cup (50 mL) mayonnaise	1 grapefruit, peeled and sectioned
1/4 cup (50 mL) yogurt	1 red apple, cored and cubed
2 tbsp (25 mL) orange juice	1 pear, peeled, cored and cubed
2 tsp (10 mL) grated orange peel	1 cup (250 mL) red seedless grapes, halved
1 tsp (5 mL) Cajun seasoning	1/4 cup (50 mL) slivered almonds, toasted
8 cups (2 L) torn mixed greens	

To prepare dressing, whisk together mayonnaise, yogurt, orange juice, peel and Cajun seasoning. Combine remaining ingredients (greens through almonds) in a bowl. Pour dressing over salad; toss to coat. Serve immediately. Serves 8.

## SWEET AND PIQUANT COLESLAW

*The word coleslaw comes from the Dutch word “koolsla” meaning “cool cabbage”.  
There are as many variations of coleslaw as there are cooks.*

8 cups (2 L) shredded cabbage	1/4 cup (50 mL) fresh lemon juice
2 medium carrots, shredded	1/4 cup (50 mL) honey
2 cups (500 mL) snow peas, trimmed and halved diagonally	1 clove garlic, crushed
1/2 cup (125 mL) chopped red onion	1/4 tsp (1 mL) ginger
1/3 cup (75 mL) Dijon mustard	1/4 cup (50 mL) oil
	3 tbsp (40 mL) chopped pecans

Combine cabbage, carrots, snow peas and onion. To prepare dressing, whisk together next 5 ingredients (mustard through ginger). Whisk in oil until blended. Toss dressing with cabbage mixture. Cover and refrigerate at least 2 hours or for up to 8 hours. Sprinkle with pecans and serve. Serves 8.

**Preparation Tip:** *One package (1 lb/454 g) of prepared coleslaw mix may be substituted for shredded cabbage.*

## SPICY RAISIN SQUARES

4 cups (1 L) raisins	2 tsp (10 mL) baking powder
2 1/2 cups (625 mL) water	1 tsp (5 mL) salt
2 cups (500 mL) packed brown sugar	4 tsp (20 mL) cinnamon
2/3 cup (150 mL) butter	1 tsp (5 mL) cloves
2 tsp (10 mL) vanilla	1 tsp (5 mL) nutmeg
4 cups (1 L) flour	Icing sugar
2 tsp (10 mL) baking soda	

Combine raisins, water, sugar and butter in a large saucepan. Bring to a boil. Remove from heat and cool completely. Stir in vanilla. Stir together remaining ingredients except icing sugar. Add to raisin mixture and stir just until combined. Divide batter between two greased 9x13 inch (23x33 cm) pans and spread evenly. Bake at 350°F (180°C) for 35 - 40 minutes or until squares test done. Cool pans on racks. Dust with icing sugar before cutting.

**Preparation Tip:** *This recipe makes a large quantity. If desired, recipe may be halved.*