



Summer Time Barbecue

Fire-Roasted Pepper Bruschetta
Sesame Coleslaw with Spinach
Smoky Maple Glazed Pork Tenderloin
Honeyed Onions
Bacon and Cheese Potato Packets
Raspberry Chocolate Burritos

FIRE-ROASTED PEPPER BRUSCHETTA

2 red bell peppers	1/4 tsp (1 mL) freshly ground pepper
2 yellow bell peppers	3 cloves garlic, finely chopped
1 green bell pepper	1 loaf Calabrese or French bread, sliced
1 tbsp (15 mL) balsamic vinegar	1/2 inch (1.25 cm) thick
1 tbsp (15 mL) olive oil	Fresh Parmesan cheese
1/4 tsp (1 mL) salt	

Place whole bell peppers directly on grid on natural gas barbecue. Grill peppers over medium heat, turning occasionally until blackened on all sides, about 15 - 20 minutes. Place hot peppers in a bowl; cover with plastic wrap. Allow peppers to steam for 5 - 10 minutes. Peel peppers under cold running water. Remove stems and cut peppers in half. Remove seeds and ribs. Coarsely chop peppers and combine with vinegar, oil, salt, pepper and garlic. Toast bread over medium heat on natural gas barbecue until golden brown on both sides. Spread pepper mixture evenly over toasted bread. Using a vegetable peeler, shave several thin slices of Parmesan cheese onto each bruschetta. Serves 6 - 8.

SESAME COLESLAW WITH SPINACH

1/3 cup (75 mL) rice vinegar	1/4 cup (50 mL) oil
1/4 cup (50 mL) sugar	6 cups (1.5 L) thinly sliced green cabbage
2 tbsp (25 mL) soy sauce	2 cups (500 mL) thinly sliced red cabbage
2 tsp (10 mL) sesame oil	2 cups (500 mL) thinly sliced spinach
1/2 tsp (2 mL) ginger	3 Roma tomatoes, cut into wedges
1/4 tsp (1 mL) salt	

To prepare dressing, whisk together first 6 ingredients (vinegar through salt) until sugar is dissolved. Gradually whisk in oil until blended. Combine green cabbage, red cabbage, spinach and tomatoes in a bowl. Add dressing and toss to coat. Refrigerate for up to 2 hours. Serves 8 - 10.

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SMOKY MAPLE GLAZED PORK TENDERLOIN

2/3 cup (150 mL) maple-flavoured pancake syrup	1 tbsp (15 mL) chopped canned chipotle peppers in adobo sauce
2 tsp (10 mL) Dijon mustard	1/4 tsp (1 mL) salt
	2 pork tenderloins (3/4 lb/375 g each)

To prepare sauce, combine all ingredients except pork in a blender; puree until smooth. Reserve half of sauce to serve with pork; use remainder to baste pork. Grill pork over low heat on natural gas barbecue for about 30 minutes or until a meat thermometer registers 160°F (71°C). Baste with sauce during last 10 - 15 minutes of cooking. Let stand for 5 minutes before slicing. Serve with reserved sauce. Serves 4 - 6.

Cook's Note: *Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.*

HONEYED ONIONS

2 tbsp (25 mL) honey	1/2 tsp (2 mL) salt
1/2 tsp (2 mL) paprika	1/2 tsp (2 mL) freshly ground pepper
1/2 tsp (2 mL) dry mustard	4 cups (1 L) sliced sweet onions

Combine all ingredients except onions in a large bowl. Add onions and toss until onions are coated with honey mixture. Place onion mixture in centre of a large piece of heavy duty foil. Bring edges of foil together to form a packet; close all edges with tight double folds. Cook over medium heat on natural gas barbecue, turning packet over occasionally, for 35 - 40 minutes or until onions are tender. Serves 6 - 8.

BACON AND CHEESE POTATO PACKETS

8 cups (2 L) sliced peeled potatoes, 1/4 inch (6 mm) thick	1/3 cup (75 mL) freshly grated Parmesan cheese
1 cup (250 mL) thinly sliced green onions	1/4 cup (50 mL) butter, melted
1 cup (250 mL) shredded cheddar cheese	1/2 lb (250 g) bacon, cooked and crumbled
1 cup (250 mL) shredded mozzarella cheese	1 1/2 tsp (7 mL) seasoned salt
	1/2 tsp (2 mL) freshly ground pepper

Combine all ingredients in a large bowl. Dividing equally, place potato mixture in centres of 2 large pieces of nonstick foil. For each piece, bring edges of foil together to form a packet; close all edges with tight double folds. Cook over medium heat on natural gas barbecue, turning packets over frequently, for 45 - 50 minutes or until potatoes are tender. Serves 8.

RASPBERRY CHOCOLATE BURRITOS

2 tbsp (25 mL) butter, melted	6 flour tortillas (8 inch/20 cm)
1 tbsp (15 mL) packed golden brown sugar	1 cup (250 mL) raspberries
1/2 tsp (2 mL) cinnamon	1 cup (250 mL) chocolate chips
1/4 tsp (1 mL) vanilla	Ice cream

In a small bowl, combine melted butter, brown sugar, cinnamon and vanilla. Brush one side of each tortilla with melted butter mixture. Gently combine raspberries and chocolate chips. Spoon raspberry mixture evenly onto centres of buttered side of tortillas. Fold bottom and top edges of each tortilla 1 inch (2.5 cm) over raspberry mixture. Fold sides of tortillas to centres, overlapping edges. Grill burritos, seam side down, over medium heat on natural gas barbecue until undersides of burritos are lightly browned, about 2 minutes. Turn and grill until tops are lightly browned. Serve immediately with ice cream. Serves 6.