



# A March Meuu

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*Honey and Lime Glazed Chicken*  
*Asparagus with Gremolata Butter*  
*Orzo and Rice Pilaf or Roasted Potatoes*  
*Lime Ginger Squares*

## **HONEY AND LIME GLAZED CHICKEN**

1/3 cup (75 mL) fresh lime juice	1/2 tsp (2 mL) freshly ground pepper
1/4 cup (50 mL) honey	2 cloves garlic, crushed
2 tsp (10 mL) grated lime peel	12 skinless chicken thighs
1 tsp (5 mL) coriander	Chopped fresh parsley or cilantro
1 tsp (5 mL) salt	

Whisk together first 7 ingredients (lime juice through garlic) in a bowl. Arrange chicken in a single layer in a greased 9x13 inch (23x33 cm) baking dish. Do not overcrowd pan. Pour lime juice mixture over chicken. Bake at 375°F (190°C) for 1 - 1 1/4 hours, basting occasionally. Sprinkle with parsley. Serves 6.

## **ASPARAGUS WITH GREMOLATA BUTTER**

2 lb (1 kg) asparagus, trimmed	2 tsp (10 mL) grated lemon peel
2 tbsp (25 mL) butter	1 clove garlic, finely chopped
2 tbsp (25 mL) chopped fresh parsley	2 tbsp (25 mL) fresh lemon juice

Steam asparagus just until tender crisp, about 4 minutes; drain. Cool immediately in ice water; drain. Asparagus may be prepared to this point, wrapped in paper towelling and refrigerated for up to 24 hours. Melt butter in a large frypan over medium heat. Stir in parsley, lemon peel and garlic; saute for 1 minute. Add asparagus and saute until heated through, about 3 minutes. Stir in lemon juice to coat. Serve immediately. Serves 8.

## **ORZO AND RICE PILAF**

1 box (180 g) long and wild rice blend	1 tsp (5 mL) sage, crumbled
2/3 cup (150 mL) orzo	1 tsp (5 mL) thyme, crumbled
2 tbsp (25 mL) olive oil	1 tsp (5 mL) salt
3 1/2 cups (875 mL) chicken stock	1/4 tsp (1 mL) freshly ground pepper
1/2 cup (125 mL) water	1 bay leaf

Reserve seasoning packet from rice blend for another use. In a saucepan, saute rice blend and orzo in oil for 4 minutes, stirring frequently. Add remaining ingredients. Bring to a boil, reduce heat, cover and simmer over low heat for 40 minutes or until liquid is absorbed. Remove bay leaf. Fluff with a fork. Serves 8.

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## **LIME GINGER SQUARES**

1 cup (250 mL) flour	1/2 tsp (2 mL) baking powder
1/4 cup (50 mL) packed golden brown sugar	Dash salt
1/4 tsp (1 mL) salt	3 tbsp (40 mL) fresh lime juice
1/3 cup (75 mL) butter, chilled and cubed	1 tbsp (15 mL) grated lime peel
1/2 cup (125 mL) chopped pecans	1/2 tsp (2 mL) vanilla
2 eggs	3 tbsp (40 mL) finely chopped crystallized ginger
3/4 cup (175 mL) sugar	Icing sugar
2 tbsp (25 mL) flour	

Line an 8 inch (20 cm) square baking pan with foil, leaving a 2 inch (5 cm) overhang; grease foil thoroughly. To prepare crust, process 1 cup (250 mL) flour, brown sugar and 1/4 tsp (1 mL) salt in a food processor just until combined. Add butter and pecans. Process, using an on/off motion, until a coarse meal forms. Press mixture into prepared pan. Bake at 350°F (180°C) for 25 minutes or until golden brown. Meanwhile, whisk together next 8 ingredients (eggs through vanilla). Remove pan from oven and immediately pour egg mixture over hot crust. Sprinkle with ginger. Bake at 350°F (180°C) for 25 minutes or until set. Cool in pan on a rack. Using foil as an aid, lift square from pan. Gently peel off foil. Dust with icing sugar; cut into squares. Refrigerate for up to 4 days. May be frozen.