



# Mother's Day Brunch

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*Cheese and Onion Swirls*  
*Spinach Salad with Strawberries and Poppy Seed Dressing*  
*Melon Salad with Lime and Mint*  
*Smoked Salmon Brunch Casserole*  
*Lemon Scented Orzo*  
*Marvellous Baked Mangoes*

## **CHEESE AND ONION SWIRLS**

2 tbsp (25 mL) freshly grated Parmesan cheese	1 tbsp (15 mL) balsamic vinaigrette salad dressing
2 tbsp (25 mL) finely chopped green onion	
1/2 tsp (2 mL) garlic powder	1 tbsp (15 mL) sesame seed or poppy seed
1 container (235 g) refrigerated crescent roll dough	

Combine cheese, onion and garlic powder. Unroll crescent roll dough; press perforations together to seal. Sprinkle cheese mixture over dough, leaving a 1/2 inch (1.25 cm) border of dough uncovered. Gently roll up dough, jelly-roll fashion, starting with long side. Pinch seam to seal. Cut roll crosswise into 1 inch (2.5 cm) thick slices. Place slices, cut side down, on an ungreased cookie sheet. Brush slices with salad dressing. Sprinkle with sesame seed. Bake at 375°F (190°C) for 12 - 15 minutes or until golden brown.

Makes 10 - 12 rolls.

**Cook's Note:** *These rolls are best when served within 4 hours of baking.*

## **SPINACH SALAD WITH STRAWBERRIES AND POPPY SEED DRESSING**

1/3 cup (75 mL) mayonnaise	1/8 tsp (0.5 mL) salt
2 tbsp (25 mL) milk	8 cups (2 L) baby spinach or torn romaine lettuce
2 tbsp (25 mL) sugar	2 cups (500 mL) sliced strawberries
1 tbsp (15 mL) white wine vinegar	1/4 cup (50 mL) slivered almonds, toasted
1 tbsp (15 mL) poppy seed	

To prepare dressing, whisk together first 6 ingredients (mayonnaise through salt) until blended. Combine spinach, strawberries and almonds in a bowl. Toss with dressing to coat. Serve immediately. Serves 8.

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### MELON SALAD WITH LIME AND MINT

- |                                             |                                      |
|---------------------------------------------|--------------------------------------|
| 1/4 cup (50 mL) fresh lime juice            | 1/4 tsp (1 mL) salt                  |
| 2 tbsp (25 mL) chopped fresh mint <b>or</b> | 2 cups (500 mL) honeydew melon cubes |
| 1 tbsp (15 mL) dried mint, crumbled         | (1 inch/2.5 cm)                      |
| 1 tsp (5 mL) grated lime peel               | 2 cups (500 mL) cantaloupe cubes     |
| 1 tsp (5 mL) honey                          | (1 inch/2.5 cm)                      |

To prepare dressing, whisk together lime juice, mint, lime peel, honey and salt until blended. Combine honeydew and cantaloupe in a bowl. Add dressing and toss to combine. Cover and refrigerate for at least 2 hours or up to 4 hours. Serves 6 - 8.

### SMOKED SALMON BRUNCH CASSEROLE

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|--------------------------------------------------------|--------------------------------------|
| 2 cups (500 mL) small broccoli florets                 | 8 eggs                               |
| 1/3 cup (75 mL) sliced green onions                    | 2 cups (500 mL) homo milk            |
| 3 pkgs (85 g each) smoked salmon, cut into thin strips | 1 cup (250 mL) biscuit baking mix    |
| 2 cups (500 mL) shredded Monterey Jack or Swiss cheese | 1/2 tsp (2 mL) dill weed             |
| 8 oz (250 g) cream cheese, cubed                       | 1/4 tsp (1 mL) hot pepper sauce      |
|                                                        | 1/4 tsp (1 mL) salt                  |
|                                                        | 1/4 tsp (1 mL) freshly ground pepper |

Cook broccoli in boiling salted water for 2 minutes; drain. Cool immediately in ice water; drain. Pat broccoli dry with paper towels. Sprinkle broccoli and onions over bottom of a greased 9x13 inch (23x33 cm) baking dish. Top with salmon, Monterey Jack cheese and cream cheese. May be prepared to this point and refrigerated for up to 24 hours. Remove from refrigerator and let stand for 20 - 30 minutes. Place remaining ingredients (eggs through pepper) in a blender; blend until smooth. Pour over salmon mixture. Bake, uncovered, at 350°F (180°C) for 45 - 50 minutes or until a knife inserted in centre comes out clean. Let stand for 5 minutes before serving. Serves 8 - 10.

### LEMON SCENTED ORZO

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|---------------------------------|----------------------------------------------|
| 2 tbsp (25 mL) olive oil        | 1/4 tsp (1 mL) freshly ground pepper         |
| 2 cloves garlic, finely chopped | 1/2 cup (125 mL) chopped fresh parsley       |
| 1 tsp (5 mL) grated lemon peel  | 2 tbsp (25 mL) fresh lemon juice             |
| 1/4 tsp (1 mL) salt             | 1 1/3 cups (325 mL) orzo, cooked and drained |

Heat oil in a small frypan over medium heat. Stir in garlic, lemon peel, salt and pepper. Cook, stirring, for 1 minute. Add garlic mixture, parsley and lemon juice to hot cooked orzo; toss to combine. Serve immediately. Serves 4 - 6.

### MARVELLOUS BAKED MANGOES

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|----------------------------------------------------|--------------------------------------------|
| 4 mangoes, peeled and sliced 1/4 inch (6 mm) thick | 2 tbsp (25 mL) butter, melted              |
| 1/4 cup (50 mL) packed golden brown sugar          | 1 tbsp (15 mL) chopped crystallized ginger |
| 1/4 cup (50 mL) sweetened flaked coconut           | 4 tsp (20 mL) grated orange peel           |

Place mangoes in a greased shallow 8 inch (20 cm) square baking dish. Combine brown sugar, coconut, melted butter, ginger and orange peel in a bowl. Sprinkle over mangoes. Bake at 425°F (220°C) for 20 minutes. Serve warm or at room temperature. Serves 4 - 6.