



Come in Out of the Cold

Slow Cooker Apple-Cot Cocktail
Thyme Scented Cheese Dip
Cauliflower and Cheddar Cheese Soup
or
Leek and Potato Soup
Hawaiian Pita Pizzas
Old Fashion Blue Berry Crisp
or
Pineapple Foster

SLOW COOKER APPLE-COT COCKTAIL

4 cups (1 L) apple juice	1 cinnamon stick, broken
4 cups (1 L) apricot nectar	1 tsp (5 mL) whole allspice
1/3 cup (75 mL) fresh lemon juice	1 tsp (5 mL) whole cloves
2 tbsp (25 mL) honey	

Combine apple juice, apricot nectar, lemon juice and honey in a slow cooker. Place cinnamon stick, allspice and cloves in a large tea ball or cheesecloth bag; add to juice mixture. Cover and cook on high heat setting for 2 1/2 - 3 hours. Remove tea ball before serving. Serves 6 - 8.

THYME SCENTED CHEESE DIP

8 oz (250 g) cream cheese, softened	1/4 tsp (1 mL) salt
1/4 cup (50 mL) sour cream	1/4 tsp (1 mL) freshly ground pepper
1 tsp (5 mL) thyme, crumbled	1 clove garlic, crushed

Place all ingredients in a food processor; process until smooth. Transfer to a serving dish. Cover and refrigerate for at least 1 hour or up to 2 days. Serve with celery sticks. Makes 1 1/2 cups (325 mL).

CAULIFLOWER AND CHEDDAR CHEESE SOUP

2 tbsp (25 mL) butter	4 cups (1 L) small cauliflower florets
1 cup (250 mL) chopped onion	1 tsp (5 mL) Dijon mustard
1/4 cup (50 mL) flour	1/2 tsp (2 mL) salt
2 1/4 cups (550 mL) homo milk	1/8 tsp (0.5 mL) nutmeg
1 1/2 cups (375 mL) water	2 cups (500 mL) shredded cheddar cheese
1 can (10 oz/284 mL) chicken broth	

Melt butter in a large saucepan over medium heat. Add onion and saute until golden, about 10 minutes. Stir in flour and cook for 1 minute. Gradually stir in milk, water and broth. Bring to a boil, stirring constantly. Reduce heat and simmer, stirring frequently until slightly thickened, about 3 minutes. Stir in cauliflower, mustard, salt and nutmeg. Cover and simmer, stirring occasionally, until cauliflower is tender, about 10 minutes. Puree soup in small batches in a blender. Soup may be prepared to this point and refrigerated for up to 24 hours. Return soup to saucepan. Reheat over low heat to serving temperature. Gradually stir in cheese until melted. Serve immediately. Serves 4 - 6.

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LEEK AND POTATO SOUP

1/4 cup (50 mL) butter	1/2 tsp (2 mL) freshly ground pepper
4 cups (1 L) sliced leeks (white and tender light green portions only)	1/4 tsp (1 mL) salt
4 cups (1 L) cubed peeled russet potatoes	Dash nutmeg
4 cups (1 L) canned chicken broth	Dash hot pepper sauce
4 cups (1 L) water	1 cup (250 mL) whipping cream
	Thinly sliced green onion

Melt butter in a Dutch oven over medium heat. Add leeks and saute until tender, about 5 - 7 minutes. Add next 7 ingredients (potatoes through hot pepper sauce) and bring to a boil. Reduce heat; cover and simmer, stirring occasionally, until potatoes are tender, about 20 minutes. Puree mixture in small batches in a blender until smooth. May be prepared to this point and refrigerated for up to 24 hours. Reheat soup before proceeding. Stir in cream and cook until heated through. Do not boil. Ladle into bowls and garnish with onion. Serves 8 - 10 as an appetizer.

HAWAIIAN PITA PIZZAS

1/2 cup (125 mL) pizza sauce	1 cup (250 mL) diced ham
4 pita bread (6 inch/15 cm)	1/2 cup (125 mL) diced green or red bell pepper
2 cups (500 mL) shredded mozzarella cheese	1 can (8 oz/227 mL) pineapple tidbits, drained

Spread pizza sauce evenly over pita bread. Sprinkle with cheese. Sprinkle with ham, bell pepper and pineapple. Place on a jelly-roll pan. Bake at 425°F (220°C) for 10 minutes or until cheese is melted and pizzas are heated through. Serves 4.

OLD-FASHIONED BLUEBERRY CRISP

1 cup (250 mL) flour	1/2 cup (125 mL) butter, chilled and cubed
3/4 cup (175 mL) old-fashioned or quick-cooking rolled oats	6 cups (1.5 L) fresh or frozen blueberries
1/2 cup (125 mL) packed golden brown sugar	2 tbsp (25 mL) cornstarch
3/4 tsp (3 mL) cinnamon	1 tbsp (15 mL) fresh lemon juice
	Vanilla ice cream, optional

To prepare crumb mixture, combine flour, oats, brown sugar and cinnamon in a bowl. Using fingertips, rub in butter until mixture is crumbly. Combine blueberries, cornstarch and lemon juice. Spoon into a greased shallow 2 quart (2 L) baking dish. Sprinkle crumb mixture over top. Bake at 375°F (190°C) for 35 - 45 minutes or until golden brown and juices are thick and bubbly. Serve warm with ice cream. Serves 4 - 6.

PINEAPPLE FOSTER

1/4 cup (50 mL) butter	4 cups (1 L) fresh pineapple chunks
1/2 cup (125 mL) packed golden brown sugar	1/2 cup (125 mL) dark rum
1/4 tsp (1 mL) cinnamon	Vanilla ice cream

Melt butter in a large frypan over medium heat. Stir in brown sugar and cinnamon. Cook, stirring, for 1 minute. Add pineapple and cook until heated through, about 3 - 4 minutes. Add rum and cook for 3 minutes or until slightly thickened. Serve immediately over ice cream. Serves 8.