



February 3, 2016

Super Snacks for Super Bowl 50

Super Bowl Sunday is just a few sleeps away! Whether you're a true NFL fan or just watching the ads and the half-time show, snacks are a must at any Super Bowl party.

Compared to your typical sports pub poutine, our Poutine Potatoes with Stout Gravy is simply gourmet. The potatoes are tossed in a mixture of Dijon and Worcestershire, giving them a pop of flavour in the rich stout gravy.

Your guests won't be able to get enough of our flavourful Sun-Dried Tomato and Cheese Garlic Bread. Crusty French bread is smothered with a homemade garlic butter infused with basil and sambal oelek, before being topped with sweet sun-dried tomatoes, and melty, gooey provolone cheese.

Don't forget the beer and chips! Game on!

POUTINE POTATOES WITH STOUT GRAVY

Ingredients:

2 lb unpeeled yellow potatoes, cut into wedges
2 tbsp canola oil
1 tbsp Dijon mustard
1 tsp Worcestershire sauce
1 1/2 tsp salt
1 tbsp chopped fresh parsley
1 pkg (240 g) cheese curds
Stout Gravy (recipe follows)*



Method:

1. Preheat oven to 375°F.
2. Place potatoes in a single layer in a greased large rimmed baking sheet.
3. Bake until potatoes are tender, about 30 minutes. Remove pan from oven.
4. Increase oven temperature to 400°F.
5. Combine oil, mustard and Worcestershire sauce in a large heatproof bowl. Add potatoes and toss to coat.
6. Place potatoes in a single layer in same pan.
7. Bake until potatoes are golden brown, about 20 - 25 minutes.
8. Sprinkle potatoes with salt.
9. Transfer potatoes to a serving dish. Add parsley and toss gently to combine. Top potatoes with cheese curds and some hot Stout Gravy. *Serves 8.*

Cook's Note: ATCO Blue Flame Kitchen used Bothwell SqueaK's 100% Real Cheddar Cheese Curd Snack for the cheese curds. Look for it in the refrigerator case in the deli section of grocery stores.

STOUT GRAVY

Ingredients:

- 1/4 cup salted butter
- 1 1/4 cups chopped onions
- 3/4 cup chopped carrot
- 2/3 cup chopped celery
- 1/4 cup all-purpose flour
- 2 cups no-salt-added beef broth
- 3/4 cup stout or other strong dark beer
- 2 sprigs fresh thyme
- 1 sprig fresh rosemary
- 1 bay leaf
- 1 tbsp sherry vinegar
- Salt and freshly ground pepper*

ATCO Blue Flame Kitchen has provided Albertans with reliable answers to everyday household questions for more than 85 years. Visit us online for great recipes, how-to videos, kitchen safety tips and more at www.atcoblueflamekitchen.com or call 1.877.420.9090 toll-free.



Method:

1. Melt butter in a large non-reactive saucepan over medium heat. Add onions, carrot and celery; sauté until vegetables are softened, about 6 minutes.
2. Reduce heat to low. Add flour and cook, stirring, for 4 minutes.
3. Gradually add broth, 2/3 cup at a time, cooking and stirring constantly until smooth. Stir in stout, thyme, rosemary and bay leaf. Bring to a simmer and cook, uncovered, stirring occasionally, until thickened, about 20 - 25 minutes. Remove from heat.
4. Strain mixture through a sieve into a heatproof bowl; discard solids. Stir in vinegar. Season to taste with salt and pepper. Serve warm. May be refrigerated for up to 2 days or frozen for up to 1 month. Reheat over low heat. *Makes about 2 cups.*

Cook's Note: ATCO Blue Flame Kitchen used Guinness Draught for the stout.

SUN-DRIED TOMATO AND CHEESE GARLIC BREAD

Ingredients:

- 1/4 cup salted butter, softened
- 2 tbsp extra-virgin olive oil
- 2 cloves garlic
- 2 fresh basil leaves
- 1 1/2 tsp grated lemon peel
- 1/2 tsp sambal oelek (chili paste)
- 1 loaf French bread, halved lengthwise
- 1 cup shredded provolone cheese
- 1/2 cup thinly sliced drained oil-packed sun-dried tomatoes, patted dry
- 1/4 cup thinly sliced shallots
- 2 tbsp fresh lemon juice
- 2 tbsp thinly sliced fresh sage



Method:

1. Preheat oven to 425°F.
2. Place butter, oil, garlic, basil, lemon peel and sambal oelek in a mini food processor; process until smooth.
3. Spread butter mixture evenly over cut side of bread halves. Sprinkle with cheese. Top with sun-dried tomatoes and shallots.
4. Place bread halves, cut side up, in a rimmed baking sheet.
5. Bake for 8 minutes or until cheese is melted and bread is golden around edges.
6. Drizzle bread with lemon juice and sprinkle with sage. Slice and serve. *Serves 8.*