



## May 18, 2016

### Gourmet Camping

Going camping doesn't have to mean cooking weenies over the fire, or eating beans from a can (though we must admit it does bring back a little bit of nostalgia!) Give your next camping trip some foodie flare with these delicious recipes.

Our Citrus Cajun-Rubbed Chicken Breasts, from our new From the Grill cookbook, are just as tasty in the great outdoors as they are in your backyard. Make our unique Citrus Cajun Rub ahead of time and pack it with your gear for an easy gourmet meal.

Our Bacon-Wrapped Sausage Dogs take a traditional campfire classic to the next level. Instead of hot dogs, Italian sausages are wrapped with bacon and served in a baguette topped with Swiss cheese, sauerkraut, barbecue sauce and mustard. Impress your family and friends by making your own Yellow Mustard – it's so easy you'll wonder why you ever bought mustard in the first place!

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#### CITRUS CAJUN-RUBBED CHICKEN BREASTS

##### Ingredients:

2 tbsp Citrus Cajun Rub (recipe below)  
4 boneless skinless chicken breasts, fillets removed

##### Method:

1. Spread rub evenly over each breast, dividing equally.
2. Sear chicken on all sides over medium-high heat on natural gas barbecue for 5 minutes per side.
3. Transfer chicken to warming rack. With lid down, cook chicken until a meat thermometer registers 165°F, about 10 minutes. *Serves 4.*

## Citrus Cajun Rub

### Ingredients:

- 1 tbsp grated grapefruit peel
- 1 tbsp grated lemon peel
- 1 tbsp grated lime peel
- 1 tbsp grated orange peel
- 3 tbsp Cajun seasoning
- 2 tsp salt
- 1 tsp black peppercorns
- 1 tsp smoked paprika
- ½ tsp cayenne pepper

### Method:

1. Combine grapefruit peel, lemon peel, lime peel and orange peel in a bowl.
2. Spread mixture out in a parchment paper-lined rimmed baking sheet.
3. Place mixture in an oven with oven light on until mixture is dry, about 8 – 12 hours.
4. Transfer mixture to a coffee grinder or mini food processor. Add Cajun seasoning, salt, peppercorns, paprika and cayenne pepper; grind until blended.
5. Store in an airtight container in a cool dry place. *Makes about ⅓ cup.*

***Cook's Note:** As an alternative to drying citrus peel in an oven, it may be dried in a food dehydrator according to the manufacturer's instructions.*

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## BACON-WRAPPED SAUSAGE DOGS

### Ingredients:

- 1 baguette



Canola oil  
8 slices bacon  
4 mild Italian sausages (about 100 g each)  
Deli Swiss cheese slices  
Drained sauerkraut  
Barbecue sauce  
Yellow Mustard (recipe below)

### **Method:**

1. Cut ends off of baguette and reserve for another use. Cut baguette crosswise into four pieces. Without cutting all the way through, cut each baguette piece in half lengthwise. Lightly brush oil over baguette pieces, including cut sides.
2. Open baguette pieces and grill over medium heat on natural gas barbecue, turning once, until lightly toasted. Remove from heat and set aside.
3. Beginning with 1 slice, wrap each sausage, spiral fashion, with 2 slices of bacon.
4. Grill bacon-wrapped sausages over medium heat, turning occasionally, until bacon is crisp and sausages are completely cooked, about 25 - 30 minutes.
5. Serve in baguette pieces with cheese, sauerkraut, barbecue sauce and Yellow Mustard. *Makes 4.*

### **Yellow Mustard**

#### **Ingredients:**

1/3 cup mustard seed  
1/3 cup apple cider vinegar  
1/3 cup apple juice  
1 tsp turmeric  
1/2 tsp salt  
1/8 tsp cayenne pepper  
3 tbsp warm water

#### **Method:**

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1. To prepare, combine all Yellow Mustard ingredients except water in a glass or stainless steel bowl. Cover and refrigerate, stirring twice, for 2 days.
2. Transfer mixture to a blender. Add water and purée until smooth. *Makes about 1 cup.*