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Delicious Appies for Your Next Summer Get-Together

The great thing about eating outside? It's OK to let things get a little bit messy! Whether it's a saucy dish, juicy fruit or a sticky dessert, it seems like at the very worst, all it takes to clean things up is a good spray with the garden hose. We've got some appetizer ideas that are just a little messier than most, making them the perfect snacks for your next backyard bash.

Depending on the size of your group, you might want to double-up on our Buttermilk-Marinated Wings with Lemon Rosemary Glaze! The chicken is first marinated in buttermilk, hot sauce and some herbs, ensuring the meat stays moist and the flavour is spicy. Next, the marinated wings are grilled on the barbecue before tossed in a sticky, flavourful lemon rosemary glaze.

For something a little lighter but just as unique, give our Mushroom Bruschetta a try. Grilled Portobello mushrooms are added to our classic bruschetta recipe, giving it rich, umami flavour and a meaty texture to really sink your teeth into. This bruschetta, with slices of toasted baguette or crackers, makes a great appetizer on its own, or serve it as an accompaniment on a cheese and charcuterie board.

BUTTERMILK-MARINATED WINGS WITH LEMON ROSEMARY GLAZE

Ingredients:

4 cups buttermilk
½ cup Louisiana-style hot sauce
4 sprigs fresh oregano or ½ tsp dried oregano, crumbled
4 sprigs fresh thyme or ½ tsp dried thyme, crumbled*
3 bay leaves*
2½ lb (1.25 kg) chicken wings
1 cup fresh lemon juice
¾ cup liquid honey
4 sprigs fresh rosemary or ½ tsp dried rosemary, crumbled
3 cloves garlic, finely chopped



Method:

1. To prepare marinade, combine buttermilk, hot sauce, oregano, thyme and bay leaves in a large heavy zip-lock plastic bag.
2. Add chicken and squeeze bag to coat chicken with marinade. Seal bag and place on a tray. Refrigerate, turning bag occasionally, for at least 8 hours or up to 24 hours.
3. To prepare glaze, combine lemon juice, honey, rosemary and garlic in a small non-reactive saucepan. Bring to a boil over medium heat, stirring occasionally.
4. Reduce heat and simmer, uncovered, stirring occasionally, until liquid is reduced by half, about 15 – 20 minutes. Remove from heat.
5. Reserve ¼ cup glaze to toss with chicken; set aside remaining glaze to baste chicken.
6. Remove chicken from marinade; discard marinade. Pat chicken dry with paper towels.
7. Grill chicken over medium-low heat on natural gas barbecue, turning occasionally, until chicken is cooked through, about 30 – 35 minutes. Baste occasionally with remaining glaze during last 15 – 20 minutes of cooking.
8. Combine reserved glaze and chicken in a heatproof bowl; toss to coat. *Makes about 30.*

MUSHROOM BRUSCHETTA

Ingredients:

- 4 portobello mushrooms
- Extra-virgin olive oil*
- 1 cup diced seeded Roma tomatoes
- 1/4 cup finely chopped red onion
- 2 tbsp extra-virgin olive oil
- 1 tbsp balsamic vinegar
- 1 tbsp chopped fresh basil
- 2 cloves garlic, finely chopped
- 1/2 tsp salt
- 1/2 tsp freshly ground pepper

Method:

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1. Remove stems from mushrooms; discard stems. Using a spoon, scoop gills out of mushrooms; discard gills. Rub mushrooms lightly with some oil.
2. Grill mushrooms over medium heat on natural gas barbecue until warmed and grill-marked, about 4 minutes per side. Remove from heat.
3. When cool enough to handle, cut mushrooms into 1/4 inch pieces.
4. Transfer mushrooms to a bowl. Add tomatoes, red onion, 2 tbsp oil, vinegar, basil, garlic, salt and pepper; stir to combine. Let stand for 10 minutes before serving.
5. Serve with toasted baguette slices or crackers. *Makes about 2 1/2 cups.*