



November 25, 2015

Easy Grey Cup Party Recipes (So You Can Focus on the Game)

It's Grey Cup weekend! Whether you're a real football fan or just here for the food, you will appreciate these quick and easy recipes that let you spend more time at the party.

Stuff yourself with pork while watching the pigskin with our Bacon-Wrapped Pork Tenderloin with Chorizo. Yes, you read that right – that's three kinds of pig wrapped into one bite!

While your pork is cooking in the oven, make our Herb Focaccia Bread on the grill. Frozen bread dough makes this recipe a cinch. Customize with your favourite herbs, and serve with good quality olive oil and balsamic for dipping.

BACON-WRAPPED PORK TENDERLOIN WITH CHORIZO

Ingredients:

12 slices bacon (about 1 package)
1 cup chorizo or hot Italian sausage meat (about 2 large sausages, casings removed)
1 pork tenderloin (1 lb/0.5 kg)
Freshly ground pepper, optional

Method:

1. Lightly wet your countertop with water and make a 27x17 inch rectangle of plastic wrap on top. Depending on the size of your roll of plastic wrap, you may need to overlap two pieces to achieve this rectangle.
2. The slightly wet counter will help keep the plastic wrap in place. Place bacon strips vertically on plastic wrap, slightly overlapping them so there are no gaps. Take a knife or the back of a spoon and spread sausage meat in a rectangle about the size of the tenderloin directly over layered bacon. The



sausage meat should be spread just slightly wider than the width of your tenderloin. Make sure to leave the bacon edge closest to you uncovered by about 1 inch.

3. Place the tenderloin on top of the sausage meat. Tuck the tail of the tenderloin underneath. Using the edge of plastic wrap closest to you as an aid, roll the bacon over and around the tenderloin and sausage meat. Press and pull the roll back towards you to tighten the roll every so often while rolling the meat forward. Also, make sure to pull the plastic wrap up and out of the way as you go. Roll the plastic wrap tightly around the bacon-wrapped tenderloin and tie off each end.

4. Refrigerate your meat masterpiece for a minimum of 2 hours or up to a maximum of 8 hours before you bake it. Crank your oven to 375°F.

5. Remove the plastic wrap from the bacon-wrapped tenderloin and throw the plastic wrap away. Line a rimmed baking sheet with some non-stick foil and place your bacon-wrapped tenderloin down with the bacon seam on the bottom. If the seam isn't tucked underneath, the bacon will curl up. If you want, sprinkle with pepper. If you have an oven-safe thermometer, insert it into the tenderloin and bake until an internal temperature of 160°F is reached, about 55 – 65 minutes.

6. To get the bacon real crispy, drain any excess fat from the baking sheet and then, broil the tenderloin for about 3 – 8 minutes, but make sure to watch it the whole time so that it doesn't burn.

7. Most importantly let your meat rest once it's out of the oven! Wait a solid 10 minutes before you even think about approaching your tenderloin with a knife. *Serves 4 – 6.*

HERB FOCACCIA BREAD

Ingredients:

- 1 loaf frozen bread dough
- 2 tbsp (25 mL) olive oil
- 1/8 tsp (0.5 mL) salt, optional
- 1/2 tsp (2 mL) freshly ground pepper
- 1/2 tsp (2 mL) oregano
- 1/2 tsp (2 mL) basil
- 1/4 tsp (1 mL) thyme

Method:

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1. Place frozen bread dough and oil in a heavy plastic bag. Squeeze bag to coat dough with oil. Seal and place in refrigerator to thaw overnight.
2. Combine remaining ingredients using a mortar and pestle until crushed and blended. Place thawed bread dough and oil on a large sheet of foil.
3. Flatten dough and sprinkle with herb mixture. Place another sheet of foil on top. Roll out dough into an oblong about 1/2 inch (1.25 cm) thick.
4. Remove top sheet of foil. Flip dough directly onto barbecue grid, foil side up. Remove foil. Cook bread over medium heat on natural gas barbecue for 3 - 5 minutes per side. Serve warm. Serves 6.