



## December 28, 2016 New Year's Eve Appies

So long, 2016! Share these tasty appetizers with your friends and family as you ring in the New Year.

Use leftover holiday turkey and mashed potatoes to make our Turkey Samosas. The samosas are filled with flavourful goodies like raisins, peas, cashews, chilies and spices, giving new life to the traditional dishes. The samosas freeze well, so double and triple the recipe as needed.

Transport yourself to warmer climes with our tropical Coconut Shrimp. Prepare them the day of the party and pop them in the oven just as guests arrive for a quick, hot and crispy treat.

---

### **TURKEY SAMOSAS**

#### **Ingredients:**

2 cups all-purpose flour  
2/3 cup water  
1/4 cup canola oil  
1 tsp dried thyme  
1 tsp salt  
1 cup diced cooked turkey  
1 cup mashed potatoes  
1/4 cup frozen green peas, thawed  
1/4 cup raisins, chopped  
1/4 cup unsalted cashews, chopped  
2 Thai green chile peppers, halved, seeded and finely chopped  
1 tsp basil, crumbled  
1 tsp ground coriander  
1 tsp salt  
1/2 tsp cayenne pepper  
1/2 tsp finely chopped fresh ginger  
1/2 tsp garam masala



1 large egg  
1 tsp water  
Mango chutney

**Method:**

1. Combine flour, 2/3 cup water, oil, thyme and salt in a bowl.
2. Turn dough out onto a lightly floured surface. Knead dough until smooth, about 6 – 8 minutes. Shape dough into a ball. Wrap ball with plastic wrap and let stand for 15 minutes.
3. Preheat oven to 450°F.
4. Combine turkey, potatoes, peas, raisins, cashews, chile peppers, basil, coriander, salt, cayenne pepper, ginger and garam masala in a bowl; set aside.
5. Unwrap and transfer dough to a lightly floured surface. Divide dough into 24 pieces. Roll each piece into a ball.
6. On a lightly floured surface, roll out each ball into a circle about 4 inches in diameter.
7. Whisk together egg and 1 tsp water until blended.
8. Place about 1 1/2 tbsp of filling on centre of each circle. Brush border with egg mixture. Pull two thirds of circle edges together over filling. Pull up remaining third and pinch edges of circle together to seal while gently squeezing out air.
9. Repeat procedure with remaining dough, filling and egg mixture.
10. Samosas may be prepared to this point and cooked or frozen. If freezing, place samosas in a single layer on a tray; cover and freeze. Once frozen, transfer samosas to airtight containers and freeze for up to 2 months. Thaw before baking.
11. Place samosas in an ungreased large rimmed baking sheet. Brush samosas in pan with egg mixture.
12. Bake until golden brown and heated through, about 15 – 18 minutes.
13. Serve immediately with mango chutney. *Makes 24.*

**Cook's Note:** *As an alternative to thawing frozen samosas before baking, frozen samosas may be baked in an oven at 375°F until golden brown and heated through, about 25 minutes.*



## **COCONUT SHRIMP**

### **Ingredients:**

1 lb (500 g) frozen raw shrimp, thawed and rinsed  
1/4 cup (50 mL) flour  
2 tbsp (25 mL) packed golden brown sugar  
1/4 tsp (1 mL) salt  
1/8 tsp (0.5 mL) freshly ground pepper  
1 egg  
1 tbsp (15 mL) fresh lemon juice  
1 cup (250 mL) shredded coconut

### **Method:**

1. Line a rimmed baking sheet with nonstick foil. Peel and devein shrimp, leaving tails intact. Pat shrimp dry with paper towels; set aside.
2. Combine flour, brown sugar, salt and pepper in a pie plate. Beat together egg and lemon juice in a separate pie plate. Place coconut in a third pie plate.
3. Working with one shrimp at a time, coat shrimp with flour mixture and then dip into egg mixture, turning to coat both sides. Place shrimp in coconut, pressing lightly so that coconut adheres; turn to coat both sides.
4. Place shrimp in a single layer in prepared pan. Bake, uncovered, at 425°F (220°C) until shrimp are pink and opaque, about 8 - 10 minutes. Do not overcook. Serve warm. Cooked shrimp may be frozen for up to 1 month. *Serves 6 - 8 as an appetizer.*