License to Grill

Michelada
Bacon Cheddar Crostini
Alberta Turf and Surf or Almost Cajun Chicken
Greens with Light Creamy Caesar Dressing
Dilled Vegetables in a Packet
Patio Pretzel Lime Dessert

MICHELADA
Michelada is a spicy beer cocktail that is popular in Mexico.

1 tbsp (15 mL) fresh lime juice
1/8 tsp (0.5 mL) soy sauce
2 dashes Worcestershire sauce
2 dashes hot pepper sauce
3-4 ice cubes
1 can (355 mL) beer, chilled

Combine lime juice, soy sauce, Worcestershire sauce and hot pepper sauce in a tall salt-rimmed glass. Add ice cubes. Gradually pour beer down side of glass; mixture will foam. Serve immediately. Serves 1.

BACON CHEDDAR CROSTINI

3/4 cup (175 mL) mayonnaise
1 tbsp (15 mL) Dijon mustard
1/8 tsp (0.5 mL) cayenne pepper
2 cups (500 mL) shredded cheddar cheese
1/3 cup (75 mL) crumbled cooked bacon
30 baguette slices, 3/8 inch (1 cm) thick

Combine mayonnaise, mustard and cayenne pepper until blended. Stir in cheese and bacon. Spread cheese mixture evenly over one side of each baguette slice. Place slices, cheese mixture side up, on a grill topper. With lid down, grill slices over low heat on natural gas barbecue for 3-5 minutes or until bread is toasted and cheese mixture is melted. Makes 30.

ALBERTA TURF AND SURF

3/4 cup (175 mL) butter, softened
1/4 cup (50 mL) olive oil
2 green onions, sliced
4 cloves garlic, peeled
2 tbsp (25 mL) chopped fresh parsley
3/4 tsp (3 mL) salt

Puree first 8 ingredients (butter through cayenne pepper) in a food processor until smooth. Reserve 1/2 cup (125 mL) butter mixture for serving; set aside in a small saucepan. Use remaining butter mixture to spread over both sides of steaks and cut sides of lobster. Use separate utensils to spread butter mixture over steaks and lobster. Grill steaks over medium heat on natural gas barbecue to desired doneness. Grill lobster, shell side down, for 5 minutes. Turn lobster and cook just until meat is opaque in center, about 2-3 minutes. Meanwhile, melt reserved butter mixture over low heat; do not boil. Serve steaks and lobster with warm butter mixture. Serves 6.

Cook’s Note: To prevent lobster tails from curling during cooking, insert a metal skewer lengthwise through each lobster tail.

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ALMOST CAJUN CHICKEN

2 tsp (10 mL) paprika
1 1/2 tsp (7 mL) lemon pepper
1/2 tsp (2 mL) thyme, crumbled
1/4 tsp (1 mL) garlic powder
1/4 tsp (1 mL) onion powder
1/4 tsp (1 mL) cayenne pepper
1 tbsp (15 mL) oil
4 boneless skinless chicken breasts

Combine all ingredients except chicken in a heavy zip-lock plastic bag. Add chicken and squeeze bag to coat chicken with seasoning mixture. Let stand 20 - 30 minutes. Remove chicken from bag. Grill chicken over medium heat on natural gas barbecue for 12 - 15 minutes or until chicken is cooked through. Serves 4.

GREENS WITH LIGHT CREAMY CAESAR DRESSING

1 cup (250 mL) light mayonnaise
1/4 cup (50 mL) grated Parmesan cheese
3 tbsp (40 mL) milk
1 tbsp (15 mL) lemon juice
1/2 - 1 tsp (2 - 5 mL) anchovy paste
1 clove garlic, crushed
1/4 tsp (1 mL) pepper
Romaine lettuce
Croutons
Grated Parmesan cheese

Combine first 7 ingredients (mayonnaise through pepper) in a blender or food processor. Serve with crisp, torn romaine lettuce, croutons and additional Parmesan cheese. Dressing may be refrigerated for up to 48 hours. Makes 1 1/4 cups (300 mL).

DILLED VEGETABLES IN A PACKET

2 cups (500 mL) sliced mushrooms
2 cups (500 mL) sliced zucchini
2 cups (500 mL) broccoli florets
1/2 cup (125 mL) diced red bell pepper
2 tbsp (25 mL) butter, melted
1 tsp (5 mL) dill weed
1/8 tsp (0.5 mL) garlic powder
1/8 tsp (0.5 mL) salt
1/8 tsp (0.5 mL) freshly ground pepper

Combine all ingredients in a bowl. Place vegetable mixture in centre of a large piece of heavy-duty foil. Bring edges of foil together to form a packet; close all edges with tight double folds. Cook over medium heat on natural gas barbecue, turning packet over frequently, for 20 - 25 minutes or until vegetables are tender. Serves 6 - 8.

PATIO PRETZEL LIME DESSERT

4 cups (1 L) pretzel sticks
1/2 cup (125 mL) packed golden brown sugar
1/2 cup (125 mL) butter, melted
8 oz (250 g) cream cheese, softened
1 cup (125 mL) fresh lime juice
1 tsp (15 mL) rum or tequila
1/2 tsp (2 mL) grated lime peel
1/2 cup (125 mL) sweetened condensed milk
1 can (300 mL) sweetened flaked coconut, toasted

Place pretzels in a food processor and process, using an on/off motion, until fine crumbs form. There should be about 1 1/4 cups (300 mL) pretzel crumbs. To prepare crust, combine pretzel crumbs, brown sugar and melted butter until blended. Press mixture into an 8 inch (20 cm) square glass baking dish. Refrigerate for 20 minutes. Meanwhile, to prepare filling, use medium speed of an electric mixer and beat cream cheese until fluffy. Beat in sweetened condensed milk until smooth. Stir in lime juice, rum and lime peel until blended. Remove baking dish from refrigerator. Pour filling into crust. Top with coconut. Cover and refrigerate for at least 8 hours or up to 24 hours. Serves 8.