



Recipes

STRAWBERRY ANGEL FOOD BRUSCHETTA

3 cups (750 mL) whole strawberries, hulled
1 tbsp (15 mL) orange liqueur or juice
1 tbsp (15 mL) marmalade

1/4 tsp (1 mL) vanilla
Sugar to taste
1 prepared angel food cake

Coarsely chop strawberries in a food processor. Remove 1 cup (250 mL) chopped strawberries and set aside. Puree remaining chopped berries with liqueur, marmalade, vanilla and sugar. Cut angel food cake into 12 slices. Grill slices on a lightly oiled grid on natural gas barbecue until lightly browned on both sides. Spread chopped strawberries over one side of each slice. Drizzle with strawberry puree. Serve immediately. Serves 10 - 12.

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