

Raisin Squares

Serves 9-12

Filling Ingredients

- 2 1/4 cups sultana raisins
- 2 cups water
- 1/2 cup sugar
- 3 tbsp flour
- 1/2 tsp salt
- 1 tsp lemon juice



Pastry Ingredients

- 2 cups all purpose flour
- 1/2 tsp salt
- 1 cup shortening
- Few tbsp ice water

Method

1. Bring water and raisins to a boil. Simmer for 5 minutes.
2. Mix sugar, flour and salt together. Add to simmering raisin mixture, stirring constantly. Simmer 2 minutes. Add lemon juice, then cool.
3. Mix flour and salt for pastry together. Cut in shortening until only pea-sized pieces of shortening are showing in the flour.
4. Add just enough water for the pastry to come together. Do not overmix.
5. Spray an 8" square pan with non-stick spray.
6. Roll out pastry and line pan with pastry (all the way up the sides, as well as the bottom).
7. Pour filling into pastry. Top with a piece of pastry, same size as the pan. Seal edges with water. Brush top with water and sprinkle with sugar.
8. Bake at 375 degrees for approximately 45 minutes. Allow to cool before serving.

What's Cooking': Not me!

I have not cooked a single meal in eight days. I think I may have forgotten how. It has been lovely. Although I do love good food, I tire of making it every day too. I have just finished up my holidays and did not have to cook for the entire thing!

We went white water rafting north of Ottawa, where the food is included in the package - you just show up in the dining hall to eat! The food is simple, but it is real food (ok, except those cupcakes ... they were definitely edible oil product!)

Then off to Quebec City for a few days, then camping, but even while camping, our friends were gracious enough to prepare all the meals for us, since we were coming straight from Ottawa. I think I opened a bottle of wine and a box of cereal one morning. Nice!

It was great having someone else make the camping food for a change because they made a couple of things that I don't normally make. For breakfast one morning we had two slices of peameal bacon with cheese melted in between, then placed on a toasted, buttered English muffin, with sliced tomato. Delicious— I could've eaten three!

Lori Gysel & Gerry Kentner



That night at supper we had a fantastic side dish. Sliced russet potatoes, with sliced sweet peppers and sliced mushrooms, a dash of salad dressing and seasoning salt in a foil packet placed on the bbq for about 45 minutes, until it started to get caramelized. The steak was good, but the side was great!

Today's recipe is for raisin squares. This could possibly be my favorite dessert. I have never made it at home, because it is just something that my mom makes. I don't know why, but it's not the same if I make it. It has to be a combination of her pastry making skills, plus the pan that it gets made in.

Try them out and see what you think. If you don't love them, then either you are using the wrong size pan— make sure its 8 inches square— or you need Gerry and her pastry making skills!

Have fun and keep cooking!

Email questions and comments to Lori and Gerry at whatscooking@theifp.ca



Chefs in training

Jasmine Ashley, 8, and Jude Thibeault, 6, basted some chicken breasts with homemade teriyaki sauce they made at the Chefs in Training camp. The co-operative program, organized by the Town of Halton Hills Summer Camps and President's Choice Cooking School is held at the Real Canadian Superstore's upstairs community room.

Photo by Ted Brown

Metro Pace & Canadian Pacing Derby

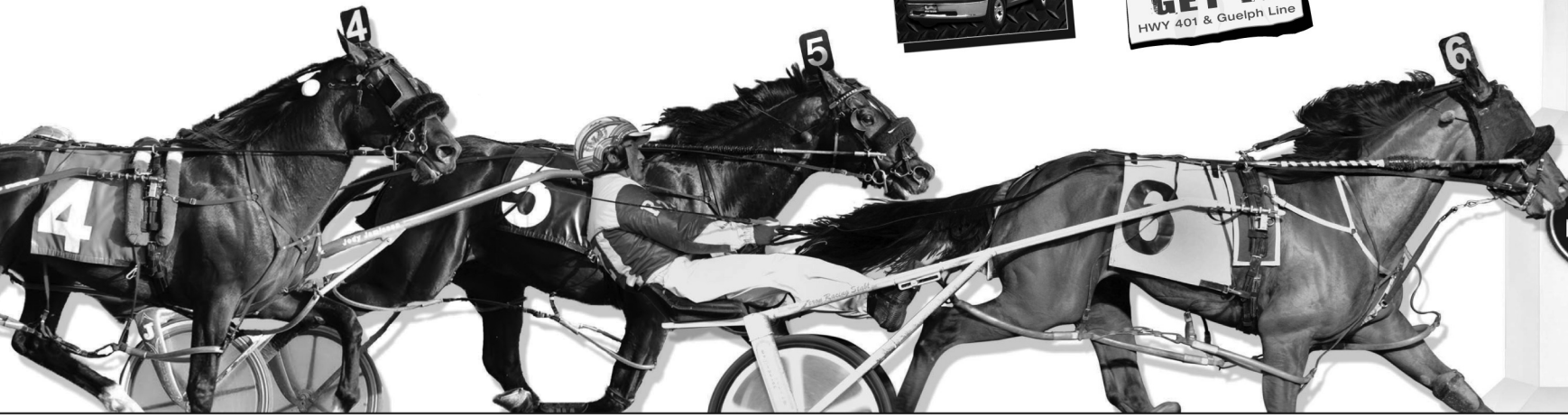
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