Lobster Salad

Serves 2-4

Ingredients

- 1 can frozen lobster meat, thawed, drained and chopped
- 1 tbsp fresh squeezed lemon juice
- zest of half a lemon
- 1/2 cup thinly sliced celery
- 1/2 cup finely diced cucumber
- 1/3 cup mayonnaise
- 1/4 tsp salt
- dash freshly ground black pepper

Method

1. Sprinkle lobster with lemon juice.

Add zest, celery, cucumber,

salt and pepper.

3.Gently stir in mayonnaise.

4. Chill thoroughly.

Cook's Note: you can also use this mixture to fill toasted slice of crustless toast, then sprintop and grill for a few minutes until cheese is melted and bubbly.

What's Cookin': Memories of a wedding menu

Twenty years ago, yesterday, my hubby and I were married. It was the best wedding ever- not that I'm biased or anything! We were married in St. John's United Church and then had our reception in my parents' (Dave and Gerry) backyard. If any of you remember the summer of 1992, there were only two weekends in the entire summer that it did not rain- and our wedding date was one of them- very nice when you're having a reception in a tent!

Food tastes change as the years go on and I thought it would be interesting to look at the menu that we had and see if that would be what we would choose if we were doing it again today.

We started with served and stationary hors d'oeuvre. LOTS of fresh fruit, veggies, olives, dips and breads laid out in a bountiful display- woven with fresh greenery, flowers and a working fountain as the base. It was beautiful! The staff passed around trays of smoked salmonone of my hubby's favorite treats.

Dinner was plated. We started with a cold seafood gazpacho. The main course was beef tenderloin, puree of root vegetables, some kind of potato that I have forgotten and a medley of fresh vegetables.

Next came a simple green salad with buns for a delicious sandwich or a homemade Dijon vinaigrette. Then the you can spread generously on a cheese course-a platter of wonderful cheeses on each table- of course, with fresh bakle some grated Gruyere cheese on | guettes to accompany. Then coffee and tea.

We didn't serve dessert until later in the evening, when we presented a lavish spread





of all homemade- (nothing out of a box!) desserts, including the piece de la resistance - the croquembouche (a giant towering arrangement of cream puffs, stuck together, then garnished with spun sugar- it stood about 4 feet high). The croquembouche also served as our wedding cake.

Since we were in the business of catering weddings at the time, we catered it ourselves, with my mom working alongside our wonderful staff, right up until the big day. Then, the staff took over and did a magnificent job at the event. It couldn't have gone better.

So, has the menu stood the test of time? I would say ves. I would serve that entire menu again today, with only two exceptions- the medley of veg that we served at the time was great, but would be too dated for today. We'd have to change it up for something more modern. And, since I can't remember the potato, we'd have to do something a bit more impressive than that!

Wonderful memories, every time I look out in my parents' yard I can still see it. Priceless. Happy anniversary Olivier and thanks mom and dad!

Have fun and keep cooking!

Lori and Gerry can be reached at whatscooking@theifp.ca



Chefs-in-Training

Chefs-in-Training Ashley Jawdek, 7 (left) and Daniel Ho, 8, learned how to bread chicken and sprinkle mozzarella cheese on it before putting it in the oven at the Town of Halton Hills Chefs-in-Training Summer Camp. The week-long camp was operated in partnership with the PC Cooking School, at the Real Canadian Superstore.

Photo by Ted Brown



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