

Community dinners

• What better way to top off The Glen Canada Day celebrations on July 1 but with a **Chicken BBQ** and live entertainment and fireworks at St. Alban's Parish Hall, 537 Main St. Ticket orders up to and including June 23 \$15/adult; \$7.50/child 5-10. Ticket orders after June 23 increase to \$17.50/adult; \$10/child 5-10. To order call the office, 905-877-8323 or Fioretta. 905-873-6765

• **Strawberry Social** at Knox Presbyterian Church, 44 Main St. N, Acton, June 26. Salad buffet and strawberry dessert from 4:30-6:30 p.m. Adults \$12, children \$4. Take-outs available.

• **Strawberry Festival**, 5-7:30 p.m. at Ebenezer Church, 12274 Guelph Line. June 26. Includes roast pork and salad supper with strawberry dessert. Tickets at the door: adults \$15, students, \$10; child (5-12), \$5. Takeout available.

What's Cookin': Easy homemade summer dinner

It's summer time and time for some cool, quick and easy dinners! Who wants to spend an hour (or more) in the kitchen making dinner when you could be outside ___ (fill in activity of your choice— gardening, swimming, reading, washing the car, etc)?

Today, we've given you a recipe for Caesar salad dressing. If you like it and don't mind eating it a couple of times in a few days, then by all means, double up the batch and keep in the fridge.

If you are not keen on eating raw eggs in your dressing, then skip the eggs and the vegetable oil. Just put in 1 cup of mayonnaise with all the other ingredients and blend. This will keep even longer— so you could make a big batch and keep it in the fridge for weeks.

To keep with the making your life easier theme, fill the sink with cold water and wash a HUGE bunch of lettuce. Drain, spin or pat dry, then place it in a plastic bag— now you have enough

Lori Gysel & Gerry Kentner



lettuce for dinner tonight, but also for tomorrow and maybe even the next night.

If you want bacon and croutons in your salad, you can use the store bought kind instead of making your own. They even sell ready-to-eat bacon these days— just break it up and mix it in, no cooking or cleanup required!

To make it a complete dinner, you could thaw some shrimp and just place a handful of peeled shrimp right on top of the salad or if you want to get really wild, you could grill up a steak or a piece of chicken, slice and lay that on top.

Easy, easy, easy, homemade and delicious.

Have fun and keep cooking!

Caesar Salad Dressing Ingredients

- 2 egg yolks
- 1 cup vegetable oil
- 2 cloves garlic, finely chopped
- 2 large anchovy filets, crushed
- 2 tbsp freshly squeezed lemon juice
- 1 tsp Dijon mustard
- 4 drops Tabasco sauce (optional)
- 4 drops Worcestershire sauce (optional)
- salt and pepper to taste



Method

1. With an immersion blender, process egg yolks until pale and slightly foamy.

2. Add all other ingredients, except oil and process until

smooth.

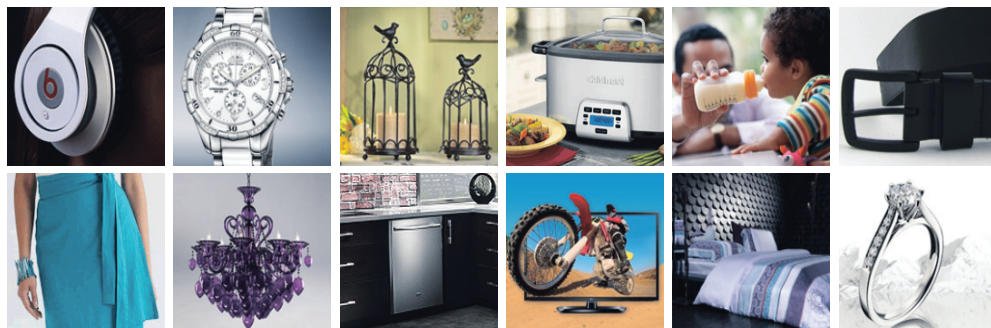
3. Very slowly, add the oil, in a thin stream, while blender is on, to ensure it combines with the dressing properly. Taste for salt and pepper.

4. Refrigerate until ready for use. Store in an airtight container, refrigerated for no more than five days.

WWW.SHOP.CA

SHOP HAPPY

SIGN-UP FOR FREE & GET
\$25 TO SPEND
ON YOUR FIRST \$100 PURCHASE



Shop Happy Canada!



Free Shipping on millions of products



Free Returns 365 days a year



No Duty or Tariffs

SHOP.CA

save.ca

GET CLEAN FOR LESS



Save \$1 on any Dove® Men+Care Body Wash



Save \$1 on any Dove® Body Wash

VALID ONLY AT SHOPPERS DRUG MART

Get your coupon at Save.ca (while supplies last)



facebook.com/savedotca

is a division of metrolandmedia