

Recipe Guide

Roll it, pat it, and mark it with a 'C' for Christmas. These tempting recipes, submitted by Canadian Champion Staff, are perfect for Holiday Entertaining.

Aunt Wanda's Confetti Squares

(Lea Ann Page)

- 1/2 cup butter
- 2 pkgs. butterscotch chips
- 1 cup peanut butter
- 1 cup coconut
- 3 cups coloured mini marshmallows

Melt butter, butterscotch chips and peanut butter together in a double boiler and add coconut and mini marshmallows. Pour into a greased pan and let cool. Cut into squares or bars.

Low Fat Quick Dip

(Wendy McNab)

- 1 container fat free or low fat (1%) sour cream
- 1 small pkg. Knorr Peek soup mix
- 2 tbsp. ketchup (for colour)
- dash of cayenne pepper (optional)

Add soup mix, ketchup and cayenne pepper in bowl, (be sure there is no soup mix powder left un-mixed), transfer mixture to serving bowl and use as dip for raw vegetables, chips or crackers.

Homemade Sushi

(Colleen Gorman)

- Seaweed sheets
- Sticky rice
- English cucumber
- Red pepper
- Advocado
- Carrots
- Wasabi/soya sauce/orange juice for dipping

Boil rice - cool, cut cucumber, red pepper, avocado, and carrots to matchstick size. Place veggies on seaweed sheet, spread out rice, and roll and cut. Serve with Soya sauce, orange juice and a drop of wasabi.

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Raspberry Coconut Tarts

(Elizabeth Williams)

- Pastry
- 1/4 cup raspberry jam
- 1 egg
- 1 cup brown sugar - packed
- 1/8 tsp salt
- 1 tsp vanilla
- 1/2 cup shredded coconut
- 1/4 cup glazed cherries chopped
- 1/4 cup butter melted

Line twelve 3" tart pan with pastry. Spoon a heaping tsp of jam into each tart. Beat egg. Add remaining ingredients and blend. Spoon filling into tarts. Bake at 425°F for 10 minutes, then 350°F until filling is set - 15-20 min. Cool, wrap and freeze. Makes 12.

Sugar Plums

(Joice Schofield)

- 1 lb figs
- 1 lb dates
- 1 lb raisins
- 1 lb apricots
- 1 lb prunes
- 1/2 lb slivered almonds
- 1/4 lb unsalted blanched peanuts
- 1/4 lb walnut pieces
- 1/4 lb walnut pieces
- 1/4 lb crystallized ginger
- 2 oranges
- 3 Tbsp lemon juice

Mix all ingredients to a stiff dough. Take spoon sized portions and roll in palm of hand to create 1 inch diameter balls. Roll individual sugar plums in confectioners' sugar and leave to stand for a couple of days.

Grandpa Wolsenholme's

Scottish Shortbread Recipe

(Diane Wolsenholme)

- 3/4 cup (less than 3/4 c) superfine sugar (fruit sugar)
- 1 lb regular butter - cut into chunks & leave on counter
- 3 1/2c all purpose flour
- 1/2 c rice flour

Mix butter & sugar until well blended, add flours & stir with spoon until combined. Knead well (10 min.) until soft & holds together. Put into cookie sheet, prick with fork, let sit for 1/2 hour in fridge, Bake until edges are slightly brown on sides & top. While still hot, cut and sprinkle with regular sugar.

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