

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.

Quick Turkey Appetizers

- 6 10-inch flour tortillas
- 4 t. olive oil
- 1 c. salsa
- 1 lb. smoked turkey, sliced and cut into 1/4-inch strips
- 1 tomato, chopped
- 2 T. cilantro, chopped
- 1-1/2 T. black olives, chopped
- 1/2 t. red pepper flakes, crushed
- 1 c. Monterey Jack cheese, grated

Preheat oven to 400 degrees. Brush both sides of tortillas with oil and place on two 12x14-inch baking sheets. Bake for 3 minutes. Spread some salsa in center of each tortilla. Sprinkle turkey, tomato, cilantro, black olives, red pepper and cheese on top of salsa. Return tortillas to oven and bake until cheese melts, about 10 to 12 minutes. Slice tortillas in eighths and serve.

Spinach Gnocchi with Tomato & Basil Sauce

- 1 lb of potatoes
- 1 cup of spinach
- 2oz butter
- 1 egg
- 1 cup of flour

Cook potatoes without their skins for 20 minutes in salt water.

Cook fresh spinach in boiling water until wilted drain then chop fine. Combine with potatoes.

Add unsalted butter, egg, flour to potato dough.

Gradually kneading in all purpose flour over a counter rolling into several thin long ropes and cut into 3/4 or 1 inch pieces. These pieces are now called potato dumplings. With the tip of your finger curl each dumpling over into a gnocchi.

Place gnocchi onto a floured tray, cover with clear wrap and set aside to chill in refrigerator for 30 minutes.

Bring a pan of salted water to a boil and cook the gnocchi for 2-3 minutes (no more at this point the gnocchi will over cook. Cook until they rise to the top of the pan.

Drain well and transfer to an oval serving platter. Spoon tomato sauce over gnocchi, garnish with Basil leaf and top gnocchi with parmesan cheese then serve with fresh oven baked bread.

From Marco Marsili

Pink Angel Delight

- 1 c. warm water (110 degrees Fahrenheit)
- 2 envelopes unflavored gelatin
- 1/2 c. sugar
- 1 6-oz. can frozen pink lemonade concentrate, thawed
- 1 c. evaporated milk
- 1 9-inch angel food cake, torn into small pieces

Pour warm water in a small saucepan and sprinkle gelatin on surface. Let stand 3 to 4 minutes. Stir in sugar and heat on low, stirring often to dissolve sugar. Remove from heat and add lemonade concentrate. Chill in refrigerator until partially set, about 10 to 20 minutes.

Transfer mixture to a large mixing bowl and add evaporated milk. Beat until light and fluffy, about 2 minutes. Fold angel food cake into mixture, spoon into a 9x5-inch loaf pan and freeze for 1 hour. Slice and serve.

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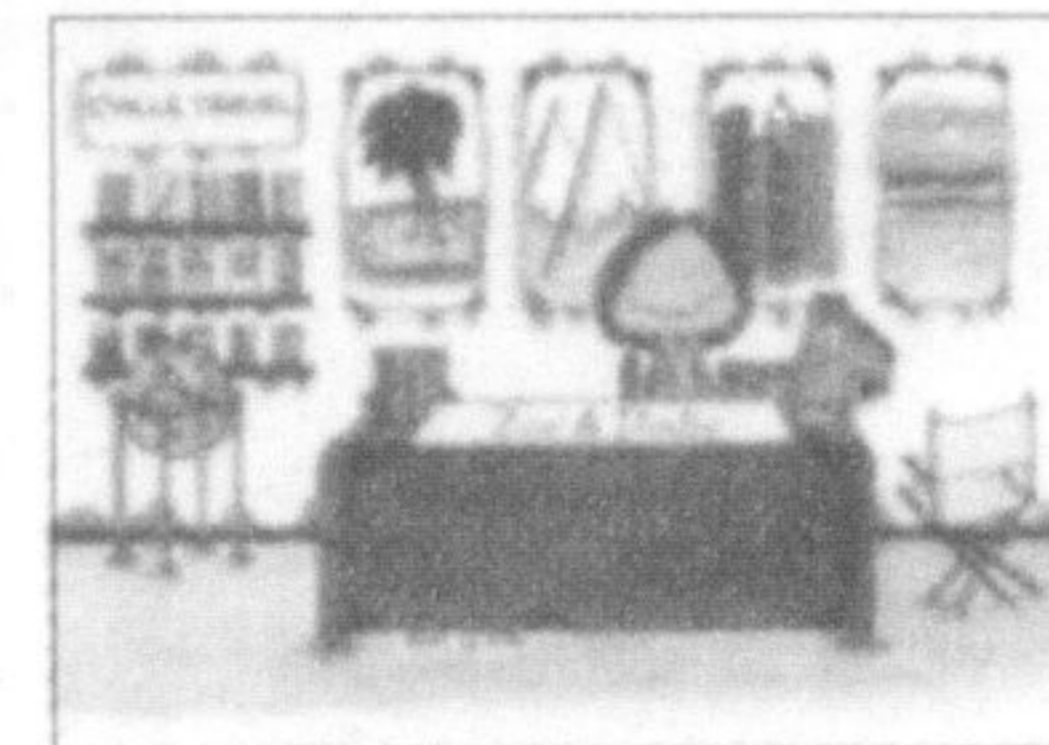
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Seven-Layer Salad

- Head of lettuce, torn into pieces
- 1 10-oz. pkg. frozen green peas, thawed
- 1/2 c. green pepper, chopped
- 12 slices bacon, cooked and crumbled
- 1-1/2 c. cauliflower florets
- 1/2 c. celery, chopped
- 2 c. mayonnaise
- 3 T. sugar
- 4 oz. Cheddar cheese, shredded

In a 9x13-inch pan, layer lettuce followed by peas, green pepper, bacon, cauliflower and celery.

In a small bowl, combine mayonnaise and sugar. Spread mixture over salad. Sprinkle cheese on top. Cover and chill for 8 to 12 hours before serving.

Winter Fruits in Red Wine

- 3 cups slices Pears
- 3 cups sliced Green apples
- 1/2 cup dried Apricots
- 3/8 cup dried Pineapple
- 1-1/2 tsp Vanilla extract
- 2 - 1/4 cups Dry Red Wine (Merlot, Bourgeron Rouge)
- 1/2 tsp ground ginger
- 1/2 tsp cinnamon
- 3/4 tsp nutmeg
- 3 tbsp orange juice
- 1-1/2 nonfat plain yogurt

In a large saucepan over medium heat, combine all the ingredients except yogurt. Cook stirring frequently until most of wine has been absorbed and the fruit is very soft (about 30 minutes). Serve warm or chilled, topped with nonfat yogurt.

Eggnog Pie

- 1 9-inch unbaked pie crust
- 1 envelope unflavored gelatin
- 1-1/2 c. eggnog
- 1 c. powdered sugar
- 1/4 c. margarine or butter, softened
- 2 8-oz. pkg. cream cheese, softened
- 1/4 t. ground nutmeg
- 1/4 t. rum extract

Preheat oven to 450 degrees. Bake crust for 9 to 11 minutes until light brown. Let cool completely.

In a small saucepan, sprinkle gelatin over 1/2 c. of the eggnog; let stand 1 minute to soften gelatin. Cook over medium heat, stirring constantly until gelatin is dissolved. Remove from heat and set aside.

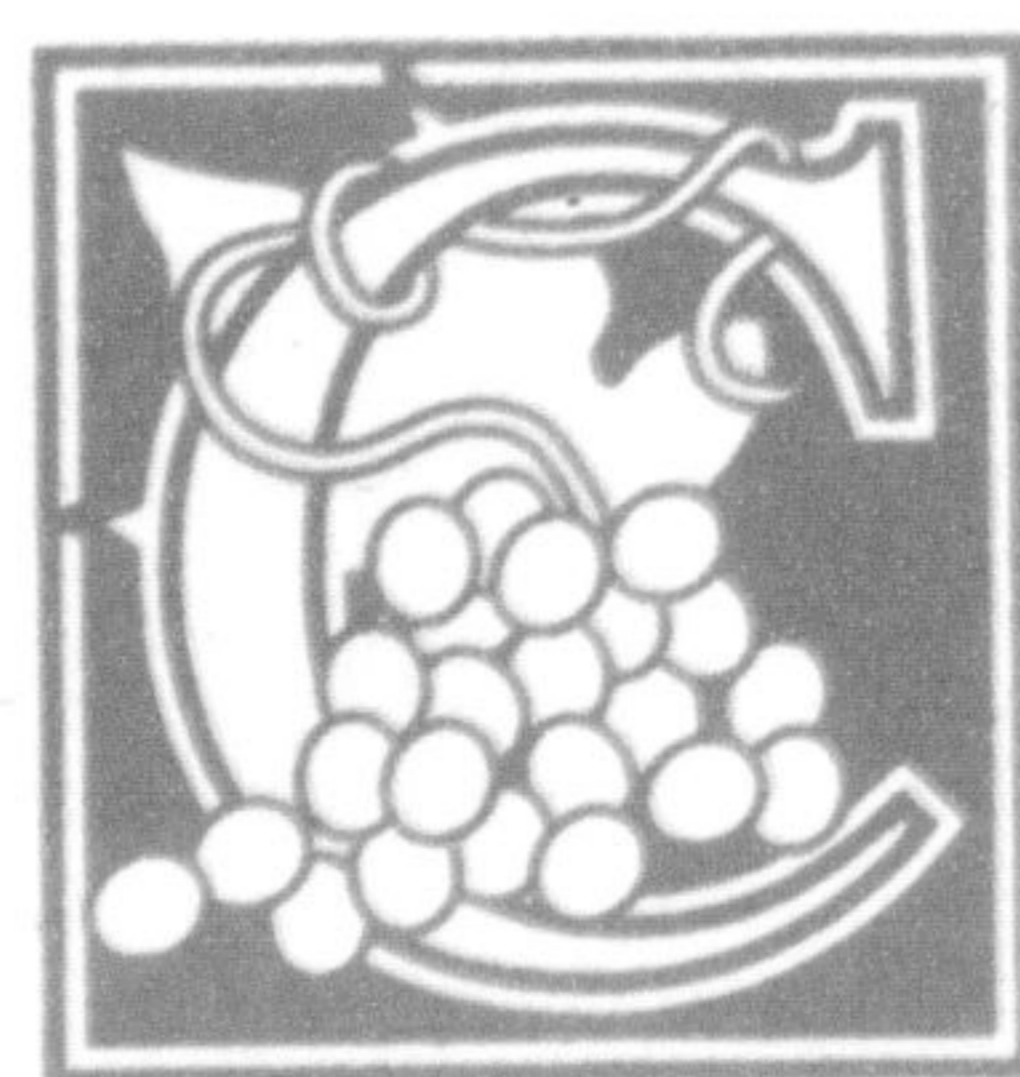
In a large mixing bowl, combine powdered sugar, margarine or butter, and cream cheese. Beat at low speed until light and fluffy. Gradually add nutmeg, rum extract, gelatin mixture and remaining eggnog. Beat on high until smooth. Refrigerate until mixture mounds when stirred, about 15 minutes. Pour into cooled crust. Refrigerate until firm, about 4 hours. Sprinkle with nutmeg.

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