



Best of Bridge

Everyday Celebrations

125 Recipes for Friends & Family

Introduction

BREAKFAST
AND BRUNCH

- Potato Nugget Breakfast Casserole
- Eggs Benedict Strata with Hollandaise
- Sheet-Pan Mushroom and Ham Frittata
- Breakfast Burrito for Two
- Bran Scones
- Apple Cinnamon Muffin with Crumble
- Cinnamon Raisin Loaf
- Speedy Bagels
- Vegetable Herb Spread
- Raspberry Maple Butter
- Blueberry Brunch Sangria
- Frozen Peach Bellini Cocktails

APPETIZERS

- Dill Pickle Dip
- Loaded White Bean Hummus
- French Onion Dip
- Seven Layer Dip
- Cranberry Rosemary Nut Brie
- Raspberry Chipotle Topping
- Puff Pastry–Wrapped Brie with Maple Walnut Filling
- Thyme and Olive–Marinated Goat Cheese
- Antipasto Platter
- Parmesan Butter Popcorn
- Green Pea Pesto Crostini
- Easy Puff Pastry
- Herbed Cheese and Zucchini Tart
- Chickpea Fries with Dips
- Noorbanu’s Vegetable Pakoras

SOUPS AND
SANDWICHES

- Zucchini Soup
- Carrot Coconut Ginger Soup
- Spinach and Pea Soup

- Creamy Paprika Mushroom Soup
- Bacon Sweet Potato Soup
- Tofu Banh Mi
- Grilled Chicken Club Sandwich
- Butter Chicken French Bread Pizza
- Concetta’s Muffuletta Sandwich
- Focaccia Pizza Supreme with Hot Honey Drizzle

SALADS

- Garden Salad with Carrot Ginger Dressing
- Roasted Veggie Salad with Avocado Dressing
- Potato, Corn and Asparagus Salad
- Watermelon Cucumber Cherry Salad
- Kale and Falafel Salad with Tahini Dressing
- Poached Egg and Greens Winter Salad
- Lentil Citrus Salad
- Asian Coleslaw with Chicken
- Mexican Street Corn and Turkey Salad
- Avocado Shrimp Salad

BEEF AND VEAL

- Beef and Cabbage Skillet Noodles
- Jalapeño Cheese Burger
- Heart-Shape Mini Meatloaves
- One-Pot Beefy Tomato Macaroni Dinner
- Instant Pot Paprika Beef Stew
- Teriyaki Faux Ribs and Kimchi Rice
- Veal Tacos with Sun-Dried Tomato Tomatillo Sauce
- Hearty Ragu Pappardelle
- Grilled Party Steak with Tomatillo Avocado Salsa Verde
- Cranberry Thyme Brisket
- Beef Wellington Packages for Everyone
- Jillian’s Favorite Aussie Beef Meat Pies

CHICKEN AND TURKEY

- Thai Chicken Stir-Fry
- Mango Chipotle Chicken Skewers
- Boneless Chicken Cacciatore

- Crispy Korean-Inspired Fried Chicken Strips
- Hummus Souvlaki Burgers
- Curry Fried Chicken with Hot Honey
- Chicken Fried Steak (with Chicken) and Milk Gravy
- Chicken Parmigiana Wings
- Honey Mustard Spatchcocked Chicken
- Turkey Chili
- Turkey Sliders with Peaches and Brie
- Turkey Thigh Carnitas
- Make-Ahead Herb and Spice Turkey

PORK AND LAMB

- Lemongrass Pork Meatballs with Dipping Sauce
- Mustard Herb Grilled Pork Chops
- Quick-Brine Pork Chops
- Pork Tenderloin with Sage Pesto
- Grilled Sausage Pizza
- Baked *Bleeping* Ziti
- Lamb and Pistachio Meatballs with Yogurt Mint Sauce
- Instant Pot Herb Lamb Stew
- Serrano and Spinach–Stuffed Leg of Lamb

FISH AND SEAFOOD

- Harissa Sheet-Pan Salmon with Broccoli and Tomatoes
- Grilled Plank Salmon with Miso Butter
- Horseradish Salmon Burgers
- Grilled Jerk Fish Skewers
- Noodle Stir-Fry with Shrimp (Pancit)
- Baked Coconut Shrimp with Mango Slaw
- Grilled Shrimp Souvlaki
- Thai Coconut Curry Scallop Linguine
- Mussels and Baguette

VEGETARIAN

- Vegetable Potstickers
- Tofu Lettuce Wraps
- Penne alla Vodka

- Karen’s Tofu and Green Beans in Coconut Cream
- Mushroom and Brie Puffed Pancake
- Veggie Bean Burritos
- Grilled Paneer Kabobs
- Veggie Sausage Cassoulet
- Perogies
- Veggie and Cheese Lasagna

SIDES

- Cilantro Lime Rice
- Oven-Baked Fried Rice
- Harvest Risotto
- Steamed Mini Potatoes with Garlic Herb Butter
- Grilled Potatoes and Roast Garlic
- Amy’s Slow-Cooker Wild Rice and Bread Stuffing
- Sautéed Kale and Mushrooms
- Skillet Cabbage and Celery
- Zucchini Fritters

SWEETS

- Zucchini Oat Cookies
- Brownie Cookie
- Sour Cream Pie Pastry
- Salted Chocolate Pecan Tarts
- Apple Cranberry Sheet-Pan Pie
- Dairy-Free Chocolate Ginger Snack Cake
- Black Forest Flourless Mini Cakes
- Bumbleberry Crumb Cake
- Strawberry Shortcakes
- Strawberry Rhubarb Cobbler
- Easy Lemon Semifreddo with Blueberry Sauce
- Mango White Chocolate Cheesecake Cups
- Peach Melba Tiramisu
- Chocolate Peanut Butter Mousse Pie
- Sticky Toffee Pudding
- Celebration Cake



INTRODUCTION

Sharing food with family and friends is truly a celebration, and if the past couple of years have taught us anything, it is that those times when we can share a meal made with love together have a very special place in our hearts. Although distance can keep us apart, many try to stay in touch and celebrate by sharing recipes, and dropping off a meal or baked goods to tuck away in the freezer. These little celebrations of daily life and support can mean a lot. There will always be big celebrations — holidays, birthdays, anniversaries — and even greeting card holidays as some refer to them (Valentine's Day), but the small everyday accomplishments we get through are the ones we also want to enjoy with family and friends.

There are so many reasons to celebrate. Sometimes it's a birthday or a celebration of life for a person loved and often thought of, so you make their favorites or their signature dishes. Other times you are putting together a charcuterie antipasto board and just want to hang out with some friends. Or maybe you've made a seasonal dessert with fresh strawberries you just picked and spontaneously invite the neighbours over. It's a moment in time, a snapshot that can be enjoyed, savored and remembered with those you love around you. We may have photos to help us remember these times, but we also have recipes with familiar tastes and aromas that evoke shared memories, so everyone can recall the reason for that celebration gathering long after.

Cooking everyday can feel like a chore, but for many of us it provides a release of energy and a way to show our love for family and friends. What if we looked at each meal or recipe we prepared as a celebration in its own right? What if we thought about the small things, the little things that can occur every day, and made those a celebration? Let's think about going to the grocery store, gathering those ingredients, even following a new recipe, as a reason to celebrate.

Each day that passes, we may not get a chance to stop and think there's a reason to celebrate or prepare a special dinner, beverage or sweet treat. But what if we changed that and made more of the little things matter? We (Sylvia and Emily) both have reasons to celebrate each day! So do the Best of Bridge readers, and in this cookbook, you may read big and small stories of how we include food to celebrate.

Let's think back to a time when favorite recipes were shared and handed down by family members for the younger generations to recreate in their own kitchens for their own families. Sharing the love of food and families is something that Best of Bridge has done since its inception and continues to do today. We can't even tell you all our favorites in this book, as there are just too many that are reminders of wonderfully good times we have shared with loved ones. We hope that the recipes will become ways for you to celebrate each day as well!

Please share your everyday celebrations with us. We would love to see what you're cooking from Best of Bridge, so do post your photos of recipes you've shared with family and friends. And tag us on Instagram @BestofBridge and on Facebook so we can celebrate along with you!

Make every day a celebration!
All our love,
Sylvia and Emily





GUIDE TO RECIPE ICONS

-  **VEGAN:** Recipe ingredients are derived from plant-based ingredients. (Please read labels for ingredients when cooking at home to ensure no animal products have been used.)
-  **30 MINUTES OR LESS:** Recipes that can be prepared from start to finish in 30 minutes or less
-  **MAKE AHEAD:** Recipes that can be prepared in advance. (This includes recipes that can be made ahead in stages to cook later.)
-  **5 INGREDIENTS OR FEWER:** Recipes that use five main ingredients or fewer (not including water, oils, salt and black pepper)
-  **SHEET PAN:** Recipes that are cooked on a sheet pan and baked in the oven
-  **ONE SKILLET/POT MEAL:** Recipes that require only one pot or one skillet to cook
-  **GLUTEN FREE:** Recipe ingredients do not contain any gluten, which is protein found in wheat and other grains such as barley and rye. (Please read labels for ingredients when cooking at home to ensure no wheat products have been used.)



APPETIZERS



Dill Pickle Dip	38
Loaded White Bean Hummus	39
French Onion Dip	40
Seven Layer Dip	41
Cranberry Rosemary Nut Brie	42
Raspberry Chipotle Topping.	43
Puff Pastry–Wrapped Brie with Maple Walnut Filling	44
Thyme and Olive–Marinated Goat Cheese .46	
Antipasto Platter	47
Parmesan Butter Popcorn.	48
Green Pea Pesto Crostini	49
Easy Puff Pastry.	51
Herbed Cheese and Zucchini Tart.	52
Chickpea Fries with Dips	53
Noorbanu’s Vegetable Pakoras	54

CINNAMON RAISIN LOAF

MAKES 10 TO 12 SLICES ·



Get your day off to a tasty start. This tender quick bread has plenty of raisins in every bite, plus whole wheat flour adds a nutty flavor that pairs well with the spices. Any leftover slices are wonderful toasted the next day.

1¼ (300 mL) cup all-purpose flour

¾ cup (175 mL) whole wheat flour

1½ tsp (7 mL) ground cinnamon

1½ tsp (7 mL) baking powder

½ tsp (2 mL) baking soda

½ tsp (2 mL) salt

¼ tsp (1 mL) ground cloves

Pinch grated nutmeg

2 large eggs

1 cup (250 mL) granulated sugar

1 cup (250 mL) sour cream

½ cup (125 mL) canola oil

1¼ cup (300 mL) raisins

1 Preheat oven to 375°F (190°C). Line a 9- by 5-inch (23 by 12.5 cm) loaf pan with parchment paper and lightly spray with nonstick cooking spray. In a medium bowl, whisk together all-purpose flour, whole wheat flour, cinnamon, baking powder, baking soda, salt, cloves and nutmeg. In a large bowl, whisk together eggs, sugar, sour cream and oil. Add flour mixture and stir to moisten. Add raisins and stir until just combined. Scrape into prepared loaf pan.

2 Bake for 1 hour, until a tester inserted in the center comes out clean. Let cool in pan on a wire rack for 10 minutes, then transfer loaf to a wire rack to cool completely.

TIPS

If the raisins are very dry, give them a quick soak in hot water for 10 minutes; drain well before using.

Store in an airtight container for up to 3 days at room temperature. Bread freezes well for up to 2 months.

You can substitute full-fat plain yogurt for the sour cream.





HERBED CHEESE AND ZUCCHINI TART

SERVES 12 ·  ·  · 

We love an appetizer with a big flavor impact that uses just a few ingredients. This recipe makes two tarts, can be assembled ahead of time, stored in the refrigerator, then popped in the oven when you're ready to bake. Any leftovers are delicious served on the side with your favorite soup. Simply reheat in the oven on a rack to ensure the bottom crisps up.

1 recipe Easy Puff Pastry (see page 40), divided in 2 pieces

1 package (5 oz/150 g) Boursin Garlic and Fine Herbs cheese

1 medium zucchini (about 10 oz/300 g), thinly sliced into rounds

2 tsp (10 mL) extra virgin olive oil

Pinch each of salt and black pepper

1 large egg, lightly beaten

1 Preheat oven to 375°F (190°C). On a large piece of parchment paper, sprinkle a little flour. Using a lightly floured rolling pin, roll out one piece of the pastry to make a 10- by 8-inch (25 by 20 cm) rectangle; leaving on parchment, transfer to a baking sheet. Using the tip of a knife, score a 1/2-inch (1 cm) border around the edge. Brush edges with egg wash.

2 Spread half of the cheese evenly over the pastry, within the border. Lay half of the zucchini slices on top, so they are slightly overlapping each other. Brush zucchini with 1 tsp (5 mL) oil; sprinkle with a little salt and pepper. Repeat with remaining pastry and toppings.

3 Bake for 45 to 50 minutes, until pastry is golden brown. Let cool 5 minutes before cutting into pieces.

MAKE AHEAD

Can be prepared 2 hours ahead; brush with egg wash just before baking. Store in refrigerator until ready to bake.

TIP

No time to make pastry from scratch? You can also use a store-bought 1 lb (450 to 500 g) package of puff pastry.

KALE AND FALAFEL SALAD WITH TAHINI DRESSING

SERVES 4



A combination of falafel and kale come together with the creamy tahini dressing. This restaurant favorite is easy to make at home and can make any weeknight a fun night in.

TAHINI DRESSING

1/4 cup (60 mL) tahini
3 tbsp (45 mL) water
2 tbsp (30 mL) lemon juice
1 tbsp (15 mL) maple syrup
1 tbsp (15 mL) chopped fresh parsley
1 tsp (5 mL) sesame oil
1/4 tsp (1 mL) each salt and black pepper

KALE SALAD

12 falafels (store-bought or homemade)
6 cups (1.5 L) chopped kale
1 tbsp (15 mL) lemon juice
1/2 tsp (2 mL) salt
1 cup (250 mL) grape tomatoes, halved
1 cup (250 mL) thinly sliced cucumber
1/2 cup (125 mL) sliced almonds, toasted

- 1 TAHINI DRESSING:** In a small bowl, whisk together tahini, water, lemon juice, maple syrup, parsley, sesame oil, salt and pepper until smooth; set aside.
- 2** Preheat oven to 350°F (180°C).
- 3 KALE SALAD:** Place falafels on baking sheet and warm through for about 5 minutes.
- 4** Meanwhile, in a large bowl, rub kale with lemon juice and salt until slightly wilted. Toss with half of the Tahini Dressing. Add tomatoes, cucumbers and almonds.
- 5** Divide among plates and top with falafels. Drizzle salads with remaining Tahini Dressing to serve.

TIP

You can make falafels from a mix that comes in boxes or look for them premade in refrigerated and freezer sections of larger grocery stores.





FOCACCIA PIZZA SUPREME WITH HOT HONEY DRIZZLE

SERVES 10 TO 12 •



Pizza is a classic favorite to serve as a snack or a meal when the gang's over for movie night or to watch the sports finals. Using a purchased focaccia for the crust means no making or rolling of dough and you can feed a hungry crowd easily. This loaded pizza served with a drizzle of hot honey combines savory and sweet together – it's delicious!

- 1/4 cup (60 mL) honey
- 2 tsp (10 mL) hot sauce
- 1 loaf focaccia bread
(about 1.25 lb/600 g)
- 2 tbsp (30 mL) extra virgin
olive oil
- 1 cup (250 mL) marinara
sauce
- 1/4 cup (60 mL) prepared
basil pesto
- 3 cups (750 mL) shredded
fontina or mozzarella
cheese
- 8 oz (250 g) thin-sliced
pepperoni
- 1 1/2 cups (375 mL) cooked
and crumbled Italian
sausage
- 1 cup (250 mL) fresh
cocktail-size bocconcini,
halved
- 1/2 cup (125 mL) grated
Parmesan cheese

- 1 In a small bowl, combine honey and hot sauce; set aside.
- 2 Adjust oven rack to middle position; preheat oven to 425°F (220°C). Set aside a parchment paper or foil-lined baking sheet. Slice focaccia in half horizontally and brush cut sides of bread with olive oil; place cut side up on baking sheet and bake 4 minutes. Remove from oven and cool slightly.
- 3 Evenly spread each focaccia half with marinara sauce and pesto, then sprinkle with fontina cheese. Top with pepperoni, sausage, bocconcini and Parmesan cheese. Bake for 25 minutes. Turn oven to broil and broil pizza for 2 to 3 minutes, until cheese is golden brown.
- 4 Serve pizza drizzled with hot honey.

TIPS

A focaccia that is 10 by 8 inches (25 by 20 cm) works well in this recipe.

The honey is also delicious drizzled over biscuits, fried chicken or cheese. Store any leftover hot honey in a sealed container in the refrigerator for up to 1 month.

For added heat, serve with hot pepper flakes.

A French loaf or Calabrese loaf sliced in half lengthwise can substitute for the focaccia.

BAKED *BLEEPING* ZITI

SERVES 8

Baked pasta is such a heartwarming dinner. Serve it fresh out of the oven with some crusty bread to sop up any sauce that might remain on your plate – classic Italian style, just like the Sopranos.

1 lb (500 g) boneless pork shoulder, cubed

$\frac{3}{4}$ tsp (3 mL) salt, divided

$\frac{1}{4}$ tsp (1 mL) black pepper

$\frac{1}{4}$ cup (60 mL) extra virgin olive oil (approx.), divided

1 lb (500 g) Italian sausages, cut into 1-inch (2.5 cm) chunks

$\frac{1}{2}$ cup (125 mL) dry white wine

4 garlic cloves, minced

2 cans (each 28 oz/796 mL) whole tomatoes, with juice

1 cup (250 mL) water

4 large fresh basil leaves

$\frac{1}{4}$ tsp (1 mL) hot pepper flakes

1 lb (500 g) dried ziti pasta

1 cup (250 mL) shredded mozzarella or provolone cheese, divided

$\frac{1}{2}$ cup (125 mL) grated Parmesan cheese, divided

1 cup (250 mL) ricotta cheese

1 Sprinkle pork with $\frac{1}{4}$ tsp (1 mL) salt and pepper. In a large saucepan, heat 2 tbsp (30 mL) oil over medium-high heat. In batches, add pork and sausages; cook, stirring, about 8 minutes until browned on all sides, adding oil as needed between batches. Using a slotted spoon, transfer meat to a plate. Add wine to the pan, scraping up any browned bits from the bottom. Reduce heat to medium, add garlic and cook, stirring, for 30 seconds. Add tomatoes and water, mashing tomatoes to a coarse texture with a potato masher.

2 Return meat and any accumulated juices to the pan, along with basil, the remaining salt and hot pepper flakes. Partially cover and simmer, stirring occasionally for about 2 hours or until pork is falling apart and very tender.

3 Preheat oven to 375°F (190°C). In a large pot of boiling salted water, cook ziti for about 8 minutes or until pasta still has a bite to it. Drain well.

4 Toss ziti with sauce and half each of the mozzarella and Parmesan. Spread half the ziti mixture in a 13- by 9-inch (33 by 23 cm) casserole dish and spoon ricotta over top. Top with remaining ziti mixture and sprinkle with the remaining mozzarella and Parmesan. Cover and bake for 30 minutes. Uncover and bake for 10 minutes or until cheese is melted and edges are bubbly.

SERRANO AND SPINACH-STUFFED LEG OF LAMB

SERVES 10

Change up your roast and enjoy some lamb inspired by the flavors of Spain. When you can't take your family to Spain to celebrate, bring a little bit to them and cook up this aromatic leg of lamb.

6 cups (1.5 L) baby spinach, rinsed

2 tbsp (30 mL) canola oil

1 onion, chopped

3 garlic cloves, minced

2 tsp (10 mL) chopped fresh thyme leaves

2 tsp (10 mL) chopped fresh mint

$\frac{1}{2}$ cup (125 mL) shredded Manchego cheese

$\frac{1}{3}$ cup (75 mL) seasoned bread crumbs

$\frac{1}{4}$ cup (60 mL) drained, chopped sun-dried tomatoes in oil

3 tbsp (45 mL) chopped fresh dill

$\frac{1}{4}$ tsp (1 mL) each salt and black pepper, divided

1 boneless butterflied leg of lamb (about 3 lb/1.5 kg)

4 slices Serrano ham or prosciutto

1 In a large nonstick skillet, cook spinach over medium-high heat for about 3 minutes or until wilted. Drain well and squeeze out liquid. Chop coarsely and place in a bowl; set aside.

2 Return skillet to medium heat. Add oil, onion, garlic and thyme. Cook, stirring for about 4 minutes or until softened. Stir into spinach mixture and let cool slightly. Stir in cheese, bread crumbs, sun-dried tomatoes, dill and half each of the salt and pepper; set aside.

3 Place lamb leg fat side down on surface and lay Serrano ham over top. Spread with spinach mixture, leaving a 1-inch (2.5 cm) border all around. Starting at narrow end, roll up jelly roll style.

4 Tie roast with kitchen string at 1-inch (2.5 cm) intervals. Sprinkle with remaining salt and pepper. Prepare a gas grill for indirect heat: Turn all burners to medium-high heat and close lid. When temperature reaches 325°F to 350°F (160°C to 180°C), turn off one of the burners, creating an indirect heat area, and adjust burners to maintain temperature.

5 Brown lamb on lit side of grill on all sides, then place lamb on unlit side of grill for about 45 minutes. Turn lamb leg once halfway through, and remove from heat once meat thermometer registers 140°F (60°C) for rare. Transfer to cutting board and let rest for about 10 minutes before slicing.

OVEN ROASTING VARIATION

Roast lamb leg in 350°F (180°C) oven for about $1\frac{1}{2}$ hours.



HONEY MUSTARD SPATCHCOCKED CHICKEN

SERVES 5 •



This humble roast chicken is so juicy and flavorful, you're going to want to make two so you have plenty to enjoy the next day. As the chicken is spatchcocked, a fancy term for "split open," it cooks a little faster than a whole bird. The sauce is brushed on the chicken in layers to create a flavorful caramelized glaze.

1/4 cup (60 mL) liquid honey

3 garlic cloves, minced

2 tbsp (30 mL) grainy mustard

1 tbsp (15 mL) Dijon mustard

1 tbsp (15 mL) canola oil

1 1/2 (7 mL) tsp salt

1 tsp (5 mL) paprika

1 whole chicken (3 1/2 to 4 lb/1.75 to 2 kg)

- 1 Preheat oven to 425°F (220°C). Set aside a foil-lined rimmed baking sheet. In a small bowl, combine honey, garlic, mustards, oil, salt and paprika; set aside.
- 2 Pat the chicken dry with paper towel. Using a sharp pair of kitchen scissors or a knife, cut along each side of the backbone and remove it. Open the chicken up and turn it over so it is breast side up. Firmly press down on the breastbone until you feel it pop: the chicken should now lie flat. Remove any excess giblets and use in making stock.
- 3 Place chicken on the prepared baking sheet and brush both sides of the chicken with about 2 tbsp (30 mL) of sauce. Roast chicken for 20 minutes, then brush with 2 tbsp (30 mL) sauce. Roast another 20 minutes, then brush remaining sauce on top. If the skin starts to brown too quickly, loosely tent it with foil. Roast an additional 5 minutes or until the chicken is done. Insert a meat thermometer in the thickest part of the chicken thigh; it should register 165°F (74°C). Remove the chicken from the oven, loosely tent it with foil (if you haven't already) and let rest for 10 minutes before carving.
- 4 Serve the chicken with the pan juices.

TIP

Any leftover chicken is delicious in a sandwich, casserole, topped on pizza, added to soup or salad.

MUSSELS AND BAGUETTE

SERVES 4 ·



A trip to the East Coast is not complete without fresh seafood, and locally harvested mussels are on that list! Whether you use a local wine or a beer in your mussels, having a baguette handy to sop up all the juices and broth is essential. Just in case, buy two — trust us!

2 tbsp (30 mL) extra-virgin olive oil

1 onion, finely chopped

3 garlic cloves, minced

1/4 cup (60 mL) chopped fresh Italian parsley

1/4 tsp (1 mL) hot pepper flakes

4 lb (2 kg) mussels, rinsed

1 cup (250 mL) dry white wine or beer

1/2 cup (125 mL) ready-to-use chicken or fish broth

2 tbsp (30 mL) butter, softened

2 tbsp (30 mL) all-purpose flour

1 baguette

1 In a Dutch oven or large soup pot, heat oil over medium heat. Add onion, garlic, parsley and hot pepper flakes; cook for about 5 minutes or until softened. Add wine and broth; bring to a simmer. Add mussels, cover and simmer for about 10 minutes or until mussels open.

2 Meanwhile, in a small bowl, mix together butter and flour until smooth.

3 Divide mussels among large, deep bowls. Whisk butter mixture into mussel liquid in saucepan and bring to boil. Ladle over top of mussels to serve. Break up baguette and serve with mussels to sop up all the broth.





GRILLED PANEER KABOBS

SERVES 4 (8 SKEWERS)

If you haven't cooked paneer on the grill, this is a great way to try it. Each skewer is filled with veggies and color. A light grilling warms up everything and offers a smoky flavor that brings a nice twist with the lemon curry sauce.

PANEER KABOBS

- 1 lb (500 g) mini baby potatoes (about 20)
- 1/4 cup (60 mL) canola oil
- 3 tbsp (45 mL) lemon juice
- 1 tbsp (15 mL) chopped chives or green onions
- 1 tsp (5 mL) chopped fresh tarragon or 1/2 tsp (2 mL) dried
- 1/4 tsp (1 mL) each salt and black pepper
- 1 package (350 g) paneer
- 1 large green bell pepper, cubed
- 1 cup (250 mL) grape tomatoes

LEMON CURRY SAUCE

- 2 tbsp (30 mL) butter
- 2 tbsp (30 mL) all-purpose flour
- 1 cup (250 mL) milk
- 2 tsp (10 mL) curry paste or powder
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) grated lemon zest
- 2 tbsp (30 mL) lemon juice

- 1 PANEER KABOBS:** In a small pot, boil potatoes for 10 minutes. Drain and let cool.
- 2** In a large bowl, whisk together oil, lemon juice, chives, tarragon, salt and pepper. Stir in paneer, potatoes, green pepper and tomatoes to coat. Cover and refrigerate for 15 minutes.
- 3 LEMON CURRY SAUCE:** Meanwhile, in a saucepan, melt butter over medium heat. Whisk in flour and cook for 1 minute. Gradually whisk in milk until smooth. Cook, stirring frequently for about 4 minutes or until bubbly and thickened. Remove from heat and whisk in curry paste, salt, lemon zest and juice. Keep warm.
- 4** Preheat grill to medium-high heat. Place potatoes, paneer and vegetables onto skewers, alternating pieces. Grill skewers about 6 minutes, turning occasionally or until cheese is grill-marked.
- 5** Remove from skewers and spoon Lemon Curry Sauce over top to enjoy.

TIPS

If using wooden or bamboo skewers, be sure to soak them for at least 30 minutes before skewering.

Don't want to skewer? No problem. Sauté all the veggies and paneer in a large skillet until golden brown and then add the sauce to coat. If you are going to use the sauce this way, you may want to double the recipe to ensure everything is well coated.

ZUCCHINI FRITTERS

MAKES ABOUT 16 FRITTERS ·



Emily's friend Kate's daughter Julia exclaimed that this recipe had turned the inferior zucchini into a tasty vegetable — a perfect compliment from a vegetarian who knows her veggies! Enjoy these on their own or with this pesto mayo to dip into. A little drizzle of balsamic vinegar is also a favorite for serving with these savory fritters.

ZUCCHINI FRITTERS

1 cup (250 mL) all-purpose flour

1/4 cup (60 mL) grated Parmesan cheese

3 tbsp (45 mL) chopped fresh herbs (such as parsley, mint and basil)

2 tsp (10 mL) baking powder

3/4 tsp (3 mL) salt

1 cup (250 mL) sparkling water or light beer

3/4 cup (175 mL) canola oil (approximately)

1 cup (250 mL) grated zucchini, squeezed, or 12 fresh zucchini flowers, chopped

PESTO MAYO

1/4 cup (60 mL) light mayonnaise

4 tsp (20 mL) basil pesto

- 1 ZUCCHINI FRITTERS:** In a bowl, whisk together flour, cheese, herbs, baking powder and salt. Pour in water, whisking until consistency of thick pancake batter.
- 2** Pour enough canola oil to fill bottom of large nonstick skillet. Heat over medium-high heat.
- 3** Gently stir zucchini into batter to coat well. Using a spoonful of batter at a time, place into skillet. (Do not crowd the pan.) Let cook for about 3 minutes, until the batter starts to set and almost bubble around the edges. Carefully turn over and cook until light golden brown. Remove to paper towel-lined plate and repeat with remaining batter.
- 4 PESTO MAYO:** In a small bowl, whisk together mayonnaise and pesto. Serve with fritters.

TIPS

If you want to make fritters ahead, let them drain well on paper towel and refrigerate when they are cool. Place them on a baking sheet in a 350°F (180°C) oven and reheat until they are crisp.

You will need about 1 medium zucchini to get the 1 cup (250 mL) grated.

ZUCCHINI FLOWER VARIATION

Omit zucchini and, instead of stirring in zucchini flowers, you can dip each flower into batter and fry as in recipe. Be sure to remove stamen from flowers before using.





CHOCOLATE PEANUT BUTTER MOUSSE PIE

SERVES 8 TO 10 · 

Our good friend and fellow cookbook author Jennifer MacKenzie put this classic combination of chocolate and peanut butter together for a decadently light pie you cannot resist!

CRUST

1½ cups (375 mL)
chocolate wafer crumbs
¼ cup (60 mL) butter,
melted

GANACHE

4 oz (125 g) 70%
bittersweet chocolate,
chopped
½ cup (125 mL) heavy or
whipping (35%) cream

PEANUT BUTTER MOUSSE

¾ cup (175 mL) smooth
peanut butter
1½ cups (375 mL) heavy
or whipping (35%) cream
2 tbsp (30 mL) granulated
sugar
½ tsp (2 mL) vanilla

1 Preheat oven to 350°F (180°C).

2 **CRUST:** In a bowl, stir together crumbs and butter until well moistened. Press into bottom and sides of a 9-inch (23 cm) pie plate. Bake for about 8 minutes, or until firm. Let cool.

3 **GANACHE:** Place chocolate in a bowl. In a small saucepan, bring cream just to boil over medium heat. Or heat in microwave in 30-second intervals until steaming. Pour over chocolate, stirring until melted. Pour half into bottom prepared crust and carefully spread evenly.

4 **PEANUT BUTTER MOUSSE:** In a bowl over saucepan of hot (not boiling) water, melt peanut butter; let cool slightly. Meanwhile, in another bowl, whip cream, sugar and vanilla to stiff peaks. Fold one quarter into peanut butter until blended. Gently fold in remaining whipped cream until well combined.

5 Spoon mousse into crust and smooth the top. Drizzle or dollop with remaining ganache and swirl with a skewer, if desired. Refrigerate for at least 4 hours or, alternatively, place in freezer for at least 4 hours or until firm. Let thaw slightly if frozen before serving.

TIP

Cover in plastic wrap and foil to leave in freezer for up to 2 weeks before thawing to serve.

THE BESTSELLING BEST OF BRIDGE SERIES HAS ALL THE FLAVORS YOU KNOW AND LOVE NOW WITH A BRAND-NEW LOOK AND STYLE

As we come through a pandemic that has separated family and friends and inspired home cooks to carefully balance the weekly grocery bill, Best of Bridge is back with a bold new look and style to inspire each of us to find joy and togetherness by bringing delicious food to everyday celebrations.

In *Best of Bridge: Everyday Celebrations* you'll find 125 brand-new recipes designed in the Bridge style you've come to know and trust, now in a beautifully updated hardcover format. We've also included more photographs than ever, with more than 80 vibrant full-colour photos that bring the recipes to life. If you're reuniting with loved ones for a long overdue holiday get-together, try Make-Ahead Herb and Spice Turkey. Lamb and Pistachio Meatballs with Yogurt Mint Sauce are perfect for an overdue work potluck. If you're having a cozy party just for one or two, the Herbed Cheese and Zucchini Tart partnered with Blueberry Brunch Sangria will have you toasting to your own success. *Best of Bridge: Everyday Celebrations* brings all the recipes, all the ease, and all the fun.

Best of Bridge is a beloved recipe treasure trove as familiar as apple pie or, more fittingly for its Canadian authors, Nanaimo bars! With over 4 million books sold, Best of Bridge has become a household tradition spanning generations. Best of Bridge recipes are made for everyone. Ingredients are easy to find, directions are easy to follow, and the results are always guaranteed to be delicious.

AUTHOR BIOS

Emily Richards is a cookbook author, recipe developer, chef and home economist. She lives in Guelph, Ontario.

Sylvia Kong is a food stylist, home economist and consultant at Savory Palate Consulting. She lives in Calgary, Alberta.

This is their fifth Best of Bridge book.

TITLE:
BEST OF BRIDGE:
EVERYDAY
CELEBRATIONS

SUBTITLE:
125 Recipes for Friends
& Family

AUTHOR:
Sylvia Kong;
Emily Richards

PUBLICATION DATE:
Oct 2022 (Shipping
Sept 2022)

ISBNs:
978-0-7788-0708-7 /
0778807088

LIST PRICE:
\$29.95 US / \$34.95 CAN

FORMAT & TRIM:
HC / 7.75" x 10.5"

PAGE COUNT:
256

ILLUSTRATIONS:
Full color book including
80+ color photographs
and index

SUBJECT/ CATEGORY:
CKB029000 COOKING /
Entertaining; CKB127000
COOKING / Comfort
Food

RIGHTS:
World
