



FRANKO'S FAVORITES

Dear Readers,

This week I'm sharing two more of the recipes from "Our Favourite Recipes", a cookbook put together as a fundraiser for the Cancer Clinic at Joseph Brant. There are only 13 cookbooks still available and if you'd like one, call the Cancer Clinic at 905-336-4103. They're just \$10 and worth every penny. Both Marion Greb and Phyllis Brandon who have provided the recipes below have been volunteers at the hospital for 20 years. What would we do without people like them!

Carol

CRANBERRY FETA PINWHEELS (Phyllis Brandon)

Combine 6 oz. dried cranberries, 9 oz. tub spreadable cream cheese, 1 cup crumbled feta cheese and ¼ cup chopped green onions and mix well. Divide and spread mix evenly among 4 large spinach, whole wheat or plain tortillas. Roll up tightly and wrap in Saran Wrap. Refrigerate at least 1 hour. To serve, cut into 12 slices each. Makes 48 appetizers.

SPICY BLACK OLIVE AND FETA SPREAD (Marion Greb)

Combine ¼ cup pitted and finely chopped marinated black olives, ½ tsp. grated lemon rind, 1 Tbsp. freshly squeezed lemon juice, 1 clove minced garlic, ½ tsp. dried oregano, ¼ tsp. hot pepper flakes and ¼ tsp. dried mint (optional). Cover and refrigerate for up to 2 days to infuse flavours. Up to 3 days before

serving, mash 4 oz. crumbled feta cheese (rinse under cold running water if too salty) and 2 oz. cream cheese, at room temperature, until smooth. Blend in olive mixture. Cover and refrigerate. Bring cheese to room temperature before serving. Place in serving bowl with spreader and surround with sliced walnut or seeded bread. Garnish with mint leaves.