

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES<sup>®</sup>



## CELEBRATING A VERY SPECIAL SEASON

**SUPPORTING OLYMPIANS**  
Cultivating Canadian champions 20

**YEAR OF THE TIGER**  
Chinese New Year traditions in the  
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**GIFTS OF LUXURY**  
Giftables with the “wow” factor 52

**BUBBLES GALORE**  
Toast with the best 86

OVER 50 NEW RECIPES INSIDE

# WHETHER THE IN-LAWS ARE COMING OR GOING.

You always want to make sure you have something special to uncork when company's coming. We've created a variety of easy-to-enjoy wines including our sparkling wine, BUBBLES! So feel free to indulge your in-laws in [yellow tail] BUBBLES, perfect for any occasion.

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# TASTE

BC LIQUORSTORES®



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# WINERY OF THE YEAR

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2009 CANADIAN WINE AWARDS



Sandhill is proud to be the 2009 Wine Access Canadian Winery of the Year. Each of our single vineyard wines is made with grapes grown exclusively at one distinct vineyard. The complex, subtle, unique character of each vineyard reveals itself each time you raise a glass. Experience the commitment to purity of place that goes into every wine we create.



# TASTE

BC LIQUORSTORES

Visit [www.bcliquorstores.com](http://www.bcliquorstores.com) to locate any product sold at BC Liquor Stores and for current pricing information.

## OUR SYMBOLS

 Country of Origin Flag

 BC VQA Wines

 Sweetness Code

 Organic

 BC Craft Beer

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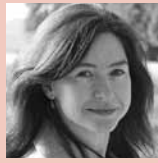
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TASTE magazine is printed on 30 percent recycled paper using 100 percent vegetable ink.

## OUR CONTRIBUTORS



### BARBARA PHILIP

Barbara Philip, Master of Wine, is the Portfolio Manager responsible for selecting European wines for BC Liquor Stores. Barbara has a long history working as a sommelier and wine educator and in 2007 became the first Western Canadian to achieve the Master of Wine designation. Barbara also works as a freelance lecturer, radio columnist and wine judge with her company Barbarian Wine Consulting.

### BRUCE STEPHEN

Bruce Stephen is a sommelier, journalist, consultant and wine judge. He has cultivated his knowledge and passion for food and wine over 25 years in senior management positions with hospitality leaders like The Four Seasons Hotels and Park Hyatt Hotels. Bruce has a regular column in the *North Shore Outlook* and also has contributed to *Indulge*, *Friday News Magazine*, *Wine Access* and *Western Living Magazine*.



### JAMES NEVISON

James Nevison is an award-winning wine writer and educator and the co-founder of HALFAGLASS, a boutique wine consultancy in Vancouver. Along with Kenji Hodgson, James has co-authored five best-selling wine books, the latest of which is *Had a Glass 2009: Top 100 Wines for 2009 under \$20* (Whitecap Books). His weekly wine column, "The Wine Guy," appears Thursdays in *The Province*.



### JAMES CLUER

James Cluer is a Master of Wine – one of only three in Canada. He runs Fine Vintage Ltd., a company that offers instruction in the prestigious WSET wine courses. He also publishes *James Cluer Selects*, a monthly ezine of wine recommendations. James is one of the world's leading wine consultants with clients including airlines, cruise lines and luxury hotel groups.



### MIREILLE SAUVÉ

After graduating in 1997 as Canada's youngest female sommelier, Mireille developed award-winning wine programs for restaurants across the country and is currently a freelance wine writer.

### JUDITH LANE

Judith Lane is a Vancouver-based wine, food and travel writer who contributes to the *Georgia Straight*, *City Food* and *BC Restaurant News*, among other publications. Judith will go almost anywhere for a good story and a glass of wine!



### CAROLYN EVANS-HAMMOND

Seasoned journalist and qualified sommelier Carolyn Evans-Hammond has written for *Decanter Magazine*, *The Times* and *Wine & Spirit International* in the U.K., as well as *Macleans*, *The Toronto Star* and *The Province* in Canada. Her book, *1000 Best Wine Secrets*, is distributed internationally and [www.wintribune.com](http://www.wintribune.com) is a catalogue of her musings and tasting notes.



### KASEY WILSON

Kasey Wilson is an award winning Vancouver-based food and travel writer and broadcaster. She is food editor of *Wine Access* magazine and editor of *Best Places Vancouver*. Her articles have appeared in *National Geographic Traveler*, *Bon Appétit* and *Gastronomica*. The author of eight non-fiction books, Kasey is a member of the Society of American Travel Writers and the Association of Food Journalists.



### JOANNE SASVARI

Joanne Sasvari is a Vancouver-based writer who covers fashion, travel, food and drink and lifestyle. She writes the weekly "In Good Spirits" column for *The Vancouver Sun*, is the BC Chair of the Travel Media Association and author of the book *Paprika: A Spicy Memoir from Hungary* (CanWest Books, 2006).

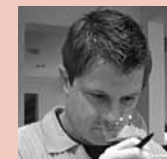
### DAENNA VAN MULLIGEN

Daenna Van Mulligen is a wine journalist, wine judge, sommelier and publisher of [winediva.ca](http://winediva.ca) and [winescores.ca](http://winescores.ca). She can be heard weekly across Canada on "The Tasting Room" radio show and contributes to several local and national publications.



### NATHAN FONG

Nathan Fong is currently celebrating his 19th year on Global BCTV News with the "Saturday Chefs" and "Fong on Food" segments and is a contributor to both CBC Radio One and *The Vancouver Sun*. In addition he has worked for *Enroute*, *Bon Appétit*, *Saveur*, *Cooking Light* and *NUVO*. He has also appeared on the Food Network in the USA and Canada.



### RHYS PENDER

Wine educator, freelance wine writer, wine judge and wine industry consultant, Rhys' 14-year career has included time in the vineyard, cellar, retail, education and hospitality areas. Currently working towards the prestigious Master of Wine qualification, he is a regular contributor to *Wine Access*, *Scout Magazine* and *CityFood*. In 2008, Rhys was named by *Western Living* magazine as one of the "Top 40 Foodies Under 40" in Western Canada.

# COOKING WITH SPIRIT

The short days of winter, with temperatures dipping below zero, are the perfect days to incorporate spirits into your cold weather dishes. Fear not, there is more to cooking with spirits than the dramatic performances of professionals who create tableside crêpes Suzettes, cherries jubilee and flaming *café diablo*. No need for you to be prepared for a whoosh of far-reaching flames when you spice up your menu with the flavour of liquor. Simply stir a distilled spirit into a dish either before or during the cooking process.

Alcohol plays an important role in cooking. Add gin, vermouth, vodka, tequila, cognac or brandy to your savoury dishes and taste the delicious difference. The addition of alcohol to a dish encourages the release of aromas into the air and the nose and adds another layer of flavour to soups and sauces. Alcohol works to tenderize meat and poultry, permeates marinades and adds a slightly acidic tang. Spirits also cause many foods to release flavours that cannot be experienced without the alcohol interaction.

However, don't believe the myth that alcohol burns off when you cook with spirits. While you won't get intoxicated from a sauce made with brandy, you will get some of the effects of alcohol. Cookbook author Mark Bittman says, "If you simmer for hours, most of the alcohol does go away. But if you simmer for 20 minutes, up to 50 percent of it can stick around." If you flambé, only a little bit of alcohol dissipates. According to Bittman, even less alcohol escapes during baking, because the alcohol has to work its way out of the batter. "Not always a bad thing, of course," he adds.

Cognac is a good choice to add when cooking. The sweetness blends particularly well with savoury dishes and because cognac and wine are both derived from grapes, a cognac-enhanced sauce using a moderately-priced brand will perform well with the wine you have chosen to serve with your dish.

Presented here is a selection of dishes that will give you and your guests a celebratory feeling.

## PAIRS WITH COCKTAIL SHRIMP WITH MARTINI MAYO



**TWO OCEANS SAUVIGNON BLANC BRUT**  
South Africa  
**\$12.99** 382614  
This is a brilliantly clear, fresh and clean sparkling wine. Snappy tropical fruits and luscious pineapple flavours pop with every bubble. Zesty and fun, it makes the most ordinary meal special.



**MARQUÉS DE CÁCERES RIOJA ROSADO**  
Spain **\$16.49** 361188  
This is a beautiful rosé at a beautiful price. It has luscious strawberry and raspberry flavours and a lively acidity that dances in your mouth. Fresh and snappy, it's a perfect companion to seafood, vegetables or grilled white meats.

## PAIRS WITH MORELS IN BRANDY CREAM ON TOAST



**JARGON PINOT NOIR**  
USA **\$16.99** 33472  
This fruit-driven wine is bright with cherry, cola and tobacco notes. Fresh strawberry arrives mid-palate with mild tannins leading to a silky, nicely textured finish. Harmonious and balanced, try it with the morel dish. Delicious!



**CLINE CELLARS VIOGNIER**  
USA **\$18.99** 638395  
This versatile, food-friendly wine is easy to serve. With stone fruit and orange aromas, a gentle honeysuckle sweetness on the palate and a mouth-coating, silky finish, this Viognier is irresistible.



COCKTAIL SHRIMP WITH MARTINI MAYO AND MORELS IN BRANDY CREAM ON TOAST

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Please enjoy our products responsibly.







COGNAC PEPPERCORN STEAK

PAIRS WITH COGNAC PEPPERCORN STEAK



**SABOR REAL TORO**

Spain **\$16.99** 144485

Wonderful, spicy fruit aromas mixed with earthy wood smoke encourages you to take the first sip. Blackberry, espresso and pepper join in to create a finish that is long, smooth and very concentrated. Steak is the only way to calm this beast! 90 points *Robert Parker*



**PASCUAL TOSO RESERVE**

Argentina **\$19.99** 238329

Chocolate, spice and everything nice along with a little vanilla is what you will find in this stylish red. Raspberry and boysenberry fruit flavours take their turn as well during the slightly sweet, lush finish.

*Share  
the Joy!*



*Gift List*

*For the Hostess*

*For the Boss*

*For the In-laws*

Enjoy  
Responsibly



RIBS WITH TEQUILA BARBECUE SAUCE



**THE LUCKY COUNTRY SHIRAZ**  
 Australia **\$19.99** 170555  
 Feeling lucky? Your dinner guests will if you put this Australian gem on the table tonight. Rich purple hues shimmer in the glass with jammy fruit, spice and pepper aromas reaching up to meet you. The sweet blackberry and boysenberry flavour with the rich, supple finish is a perfect ending. Bliss.



**7 DEADLY ZINS**  
 USA **\$25.90** 337402  
 Pepper, gentle spice and clove aromas stand out in the glass while the cherry, vanilla and cocoa flavours keep you coming back for more. Soft and smooth with a finish that is unyielding. Ribs anyone? 90 pts *Robert Parker*

PAIRS WITH RIBS WITH  
 TEQUILA BARBECUE SAUCE

## Peter Gago Chief Winemaker

Peter Gago is part of a short, but illustrious line of Penfolds chief winemakers. From Mary Penfold to Max Schubert and through to Peter Gago – an unbroken chain of over 160 years. Respectful of the Penfolds style, Peter believes it's his job to both maintain and contest, to continue to do what works and always has, but also to take risks and strive towards excellence in new and creative ways. It's good to be wrong, he says, because that means you're doing something you've never done before – and learning another lesson on the journey toward truly outstanding wine.



*Max Schubert*

To the visionaries.  
To those who do things for love not money.

165 years of winemaking.

*Penfolds*

# CONSULTANT'S CHOICE

OUR EXPERTS SHARE THEIR FAVOURITES



**Kevin Enns**

Product Consultant (WSET\* Advanced)

Columbia Place Signature Store, Kamloops

*I like those odd and interesting questions that customers can spring on you. Not only do you always learn something new, but it's really a delight to solve a tough one for a customer.*



**SAINT COSME  
CÔTES DU RHÔNE**

France **\$19.99** 241224

This rich red is ripe and concentrated without being heavy. On the nose and palate, it's got masses of black fruit and spice and layers of silky tannins. Dense, polished and complex, this wine definitely punches above its weight. Buy this one by the case!



**PETALES D'OSOYOOS**  
BC VQA **\$25.00** 343103

This wine has a deep garnet colour with a fragrant floral nose and chocolate cherry notes. Lovely berry flavours finish with soft tannins and a plush texture. Made in the Okanagan by Bordelais winemaker Pascal Madevon, this is one outstanding BC value.



**Brenda Sopow**

Product Consultant (WSET\* Advanced)

Fort Street Signature Store, Victoria

*The two things I love the most about my job as a Product Consultant are the customer service and the opportunity to learn. Exposure to great wines, spirits and people is an exciting aspect of my work.*



**CHÂTEAU LA GORCE**

France **\$24.99** 420232

Deep ruby in colour, this delicious Médoc offers ample ripe blackberry, cassis and redcurrant fruit along with flavours of dried herbs and mineral notes. It is medium-bodied and silky smooth in the mouth with soft, persistent tannins. Pair with roast beef or turkey with herbed dressing and cranberry sauce.



**DOMAINE DU CLOS DU BOURG  
TOURAINE SAUVIGNON**

France **\$15.99** 370205

With pronounced aromas of white grapefruit, lime and gooseberry carrying through to the palate, this white from the Loire is lively and fresh with hints of lemon grass and white peach. Pairs splendidly with cracked crab, goat's cheese or salads. Move over New Zealand!



**Mike Battistella**

Product Consultant (WSET\* Intermediate)

Westwood Signature Store, Port Coquitlam

*I love the community aspect of being a Product Consultant and sharing my passion for wine with my customers.*



**SEBASTIANI ZINFANDEL**

USA **\$20.98** 37275

An elegant Sonoma County wine with fruity aromas of ripe red raspberry and a modest vanilla and cedar oak complexity, this wine displays lightness unlike other California Zin. Pair it with sweet sauces like barbecue or Teriyaki.



**PETER LEHMANN  
BAROSSA SHIRAZ**

Australia **\$21.99** 572875

This wine is a perfect reflection of rich, ripe fruit from the Barossa Valley. It has aromas of chocolate, black pepper, plums and a touch of vanilla. The palate is elegant and full with dark fruits and berry. A solid wine for the dinner table. 91 pts *Wine Spectator*

\*WSET is the Wine and Spirit Education Trust, the organization that provides the intensive training program that qualifies Product Consultants at BC Liquor Stores. [www.wset.co.uk](http://www.wset.co.uk)

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WINES OF

# LANGUEDOC

FOR A BRITISH COLUMBIA WINTER



Carcassonne medieval city walls, Languedoc-Roussillon, France

Imagine, in the depths of winter, enjoying the warmth and spiciness of a wine grown in a Mediterranean climate and harvested in sunny September. Perhaps you are reminded of a vacation with friends. Maybe you are just warmed for a little while thinking about blue water and beaches. With their current marketing campaign, southern French producers hope to inspire you to seek out the Mediterranean experience in a glass. *Inter Sud de France* is taking the traditional French concept of terroir and expanding it to reach modern consumers.

Promoting terroir, or sense of place, is how famous French regions built their reputations. The French understand that drinking a glass of wine can be a powerful experience. Our sense of smell is directly linked to emotion and memory. A wine with complex aromas can evoke specific feelings of time and place. On the palate, warm alcohol, cleansing acidity and in reds, chewy tannins complete the package. Great wines are believed to be a reflection of their vineyards where the interplay of climate, soil and topography yields results that are not reproducible anywhere else. Burgundian vineyards are, perhaps, the most classic examples of terroir. In Burgundy's Côte d'Or, 11<sup>th</sup> century monks chronicled the output of individual land parcels to find out what made each wine unique. They

organized vineyards into a hierarchy with rankings of *premier cru* and *grand cru* for the very best.

In 2006, producers in southern France's Languedoc region united to launch the *Sud de France* umbrella brand. With it, they have geographically broadened the concept of terroir and made it more accessible for consumers. The campaign hopes to play on positive feelings about the Mediterranean lifestyle to attract people to the wines. Luckily for wine enthusiasts, the natural aspects of the Languedoc allow producers to make distinctive and high quality wines at affordable prices.

## HERE, RICH AND FLAVOURFUL WINES ARE A DIRECT REFLECTION OF THE REGION'S CLIMATE, SOILS AND PRODUCTION TECHNIQUES.

The Languedoc stretches along the Mediterranean from the Rhône Valley to the Spanish border. Here, the rich and flavourful wines are a direct reflection of the region's climate, soils and production techniques. For instance, the growing season is warm and dry, allowing grapes to accumulate ripe flavours and high sugar levels with little or no disease pressure. "Green" flavours are rare in the Languedoc. Instead, flavours are dominated by black fruits. Soil types include clay, pebbles, sandstone, limestone and *schist* (a group of mica-like rocks that split easily). Generally, hillside slopes with poor soils yield grapes with

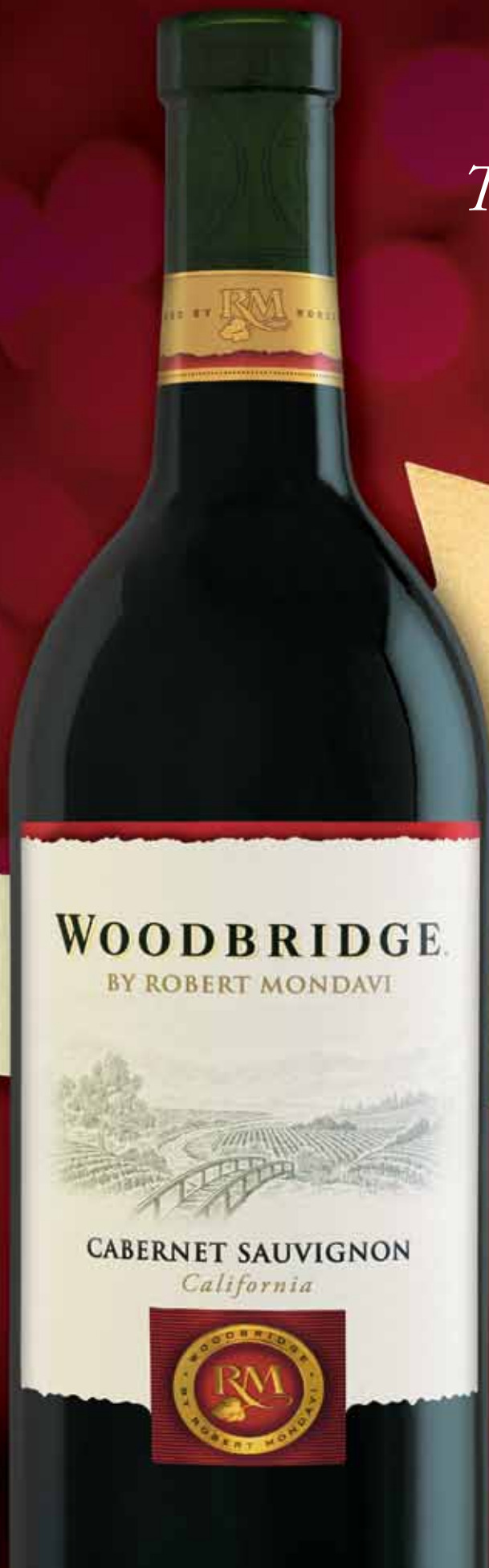
more concentrated colour and flavour. In the last few decades, producers have been exploring these hillside areas, realizing that their economic future lies in making the best quality wine they can. In the wineries, these same producers have been investing in modern equipment, temperature control and small oak barrels. Resulting wines are pure expressions of their southern provenance.

Production in the Languedoc is predominantly red and the wines are often blends. Traditional grape varieties are similar to those found in the Rhône Valley in famous appellations like

Châteauneuf-du-Pape. Syrah, Grenache, Carignan and Mourvèdre

are the featured components of most blends. For the most part, *Appellation* (AOC) wines follow the Rhône-style pattern. *Vin de Pays*, on the other hand, may include varieties such as Cabernet Sauvignon or Pinot Noir made famous in other regions. Languedoc whites can be very interesting too, but they are not the racy Sauvignon Blancs or Rieslings you find in more northerly climes. They are broadly textured and have different levels of aromatics depending on the predominant variety in the blend. Viognier will bring intense flowers and peaches while Roussanne and Marsanne have dried fruit aromas. Because they are

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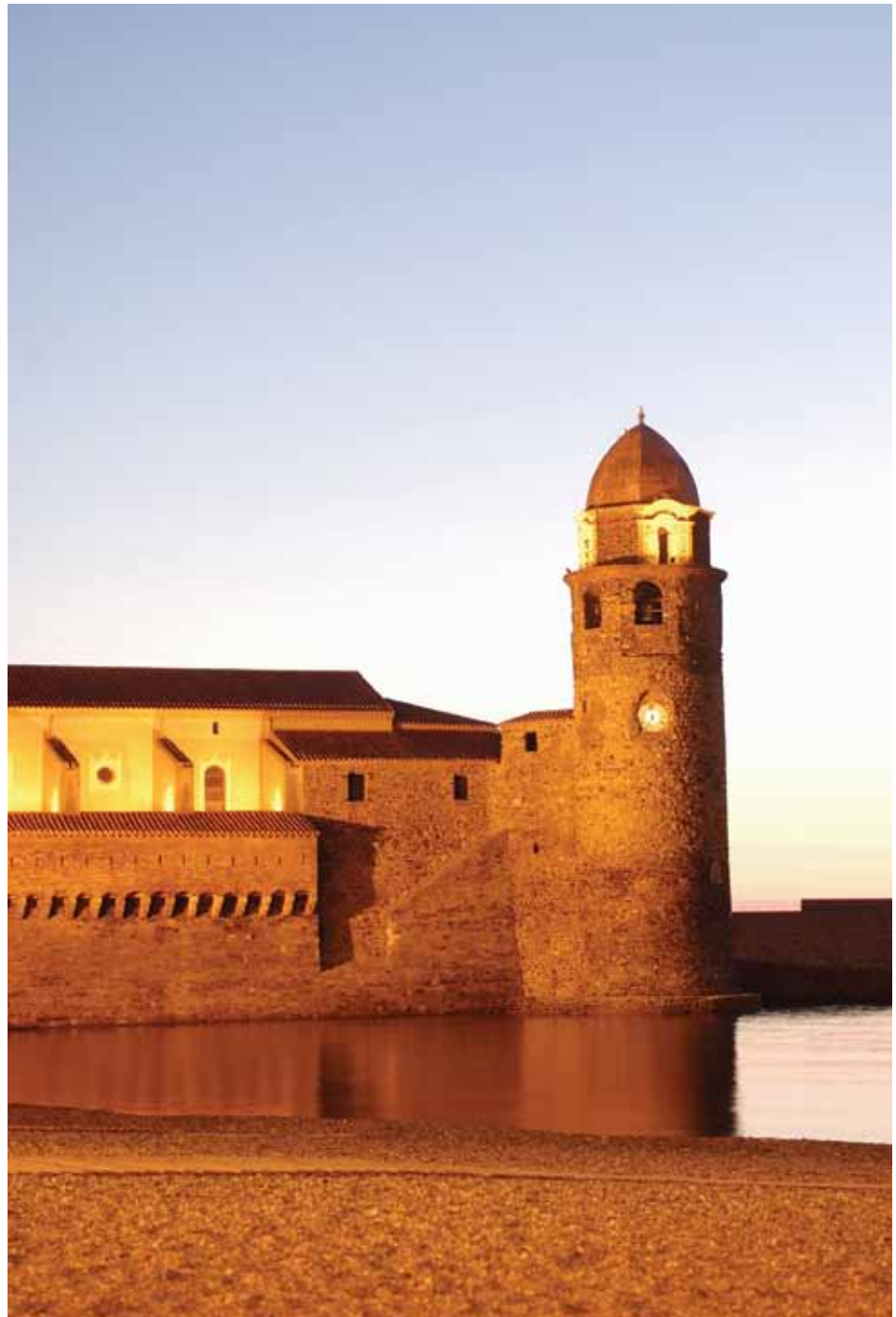


ALL IT TAKES TO BE TRANSPORTED TO THE WARM, DRY LANDS OF THE *SUD DE FRANCE* THIS WINTER IS A BOTTLE OF LANGUEDOC WINE.

full-bodied and rich, Languedoc whites can be a great alternative to Chardonnay.

We are starting to see some exciting Languedoc wines in BC Liquor Stores. The category is growing strongly, as wine enthusiasts look to the south of France for its high quality-to-price ratio. There is already a fun selection of branded *Vin de Pays* (think Arrogant Frog or Fat Bastard) made from both classic and non-traditional grape varieties. AOC wines bring something a little more serious to the table with dark fruit and wild herb aromas of the south. Look for this latter category to increase in the coming months as we find producers who make sense of place their top priority.

Faced with competition from New World producers who are making appealing wines at accessible prices, Languedoc *vignerons* are fighting back by re-working one of the most revered concepts in the French business. As with their wines, producers are blending the traditional and modern in order to bring you terroir at a reasonable price. Thanks to them, all it takes to be transported to the warm, dry lands of the *Sud de France* this winter is a bottle of Languedoc wine.



Collioure, Côte Vermeille, Pyrénées-Orientales, Languedoc-Roussillon, France

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1 oz. CRANBERRY JUICE

¾ oz. FRESH LIME JUICE

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# COZY UP TO THESE EXCELLENT LANGUEDOC WINES THIS WINTER



**SAINTE CROIX LA BERGERIE  
SYRAH-MERLOT**

France **\$13.99** 849612  
The non-traditional Merlot in this blend brings a dark plum character to the wine. The nose is lifted with floral, ripe fruit and vanilla. There is a pleasing rustic quality on the palate.



**DOMAINE DE SÉRAME  
RESERVE VIOGNIER**

France **\$13.99** 879148  
This exotic wine has a rich yellow-gold colour and aromas of stone fruit and citrus. The palate is mouth-coating with classic tinned peach flavours and a warm, white pepper finish.



**CHÂTEAU DE CABRIAC  
CORBIÈRES**

France **\$13.99** 315119  
This Corbières has deep notes of tar, black fruit and earth on the nose. The palate has chewy tannins, bitter herbs and a good finish.



**DOMAINE DE L'OLIVETTE  
VIN DE PAYS DES CÔTEAUX  
DE CABRERISSE**

France **\$14.99** 626242  
Earth, ripe fruit and mineral tones dominate the nose of this zonal *Vin de Pays*. The tannins are integrated on the palate giving it a soft texture.



**PAUL MAS ESTATE  
GRENACHE NOIR  
VIN DE PAYS D'OC**

France **\$11.99** 154757  
There are lovely crushed raspberry, licorice and earthy notes on the nose of this wine and the palate is broad, mouth-coating and spicy.



**CHÂTEAU DE MOUJAN  
CÔTEAUX DE LANGUEDOC  
LA CLAPE**

France **\$14.99** 291070  
Dark cherry, blackberry, floral and licorice tones dominate the nose of this wine. The palate is very balanced and shows great integration of tannins, acidity and fruit concentration.



# SUPPORTING OLYMPIANS

**V**incor Canada, the largest producer and marketer of wine and related products in Canada, is proud of its sponsorship as an “Official Supplier” to the Vancouver 2010 Olympic and Paralympic Winter Games in the wine product and service category.

Vincor Canada has a proven history of dedication to athletes. As a Canadian Olympic Team 2004 sponsor, Inniskillin Wines supported Canada’s quest for sporting excellence in two ways: firstly, by developing a Canadian Olympic Team Vine Planting Fundraiser (purchase of a Riesling vine for \$500) and also, a customized Canadian Olympic Label line of specialty wines (2003 Vidal Icewine, 2002 Pinot Noir and 2003 Chardonnay in six specially designed labels).

In BC, Sumac Ridge Estate Winery provided the first place of employment for 2010 hopeful Kristi Richards, 2008 National Champion in Moguls. Over the years as Kristi worked her way toward

her dream, the winery has supported her with special bottlings and fundraisers.

“The Olympic-related attention to Canada’s wine industry is near and dear to my heart in more ways than one!” says star skier Kristi Richards. “I am from one of Canada’s largest wine country regions, the Okanagan Valley,” she continues. “Athletic funding via partnerships such as this one between Vincor Canada and the Vancouver Organizing Committee for the 2010 Olympic and Paralympic Winter Games helps to provide athletes like me with the financial support and flexible work hours required so that I can train and compete to increase my chances of winning a medal.”

The sponsorship agreement with Vancouver Organizing Committee for the 2010 Olympic and Paralympic Winter Games (VANOC) will see Vincor Canada continue to support our athletes as they work for their dreams.

“It is a thrilling opportunity to be

part of helping our Canadian athletes succeed,” says Vincor Canada president Eric Morham. “We are truly proud to honour our Canadian athletes while, at the same time, affirming our role as Canada’s wine industry leader,” he continues. “In every regard, we are proud to be cultivating Canadian champions!”

In Vincor Canada’s continued efforts to elevate the profile of Canadian wines, they have come up with several ways to strengthen and commemorate the sponsorship with VANOC. Five of its Vintners’ Quality Assurance (VQA) brands – including Jackson-Triggs, Inniskillin, Sumac Ridge, Nk’Mip and See Ya Later Ranch – include the official VANOC-contained emblem on their back label and these brands will be showcased at the Games and at special events across the country leading up to and during the Games.

In addition to its established VQA brands, there are three dedicated Olympic wines – including Jackson-

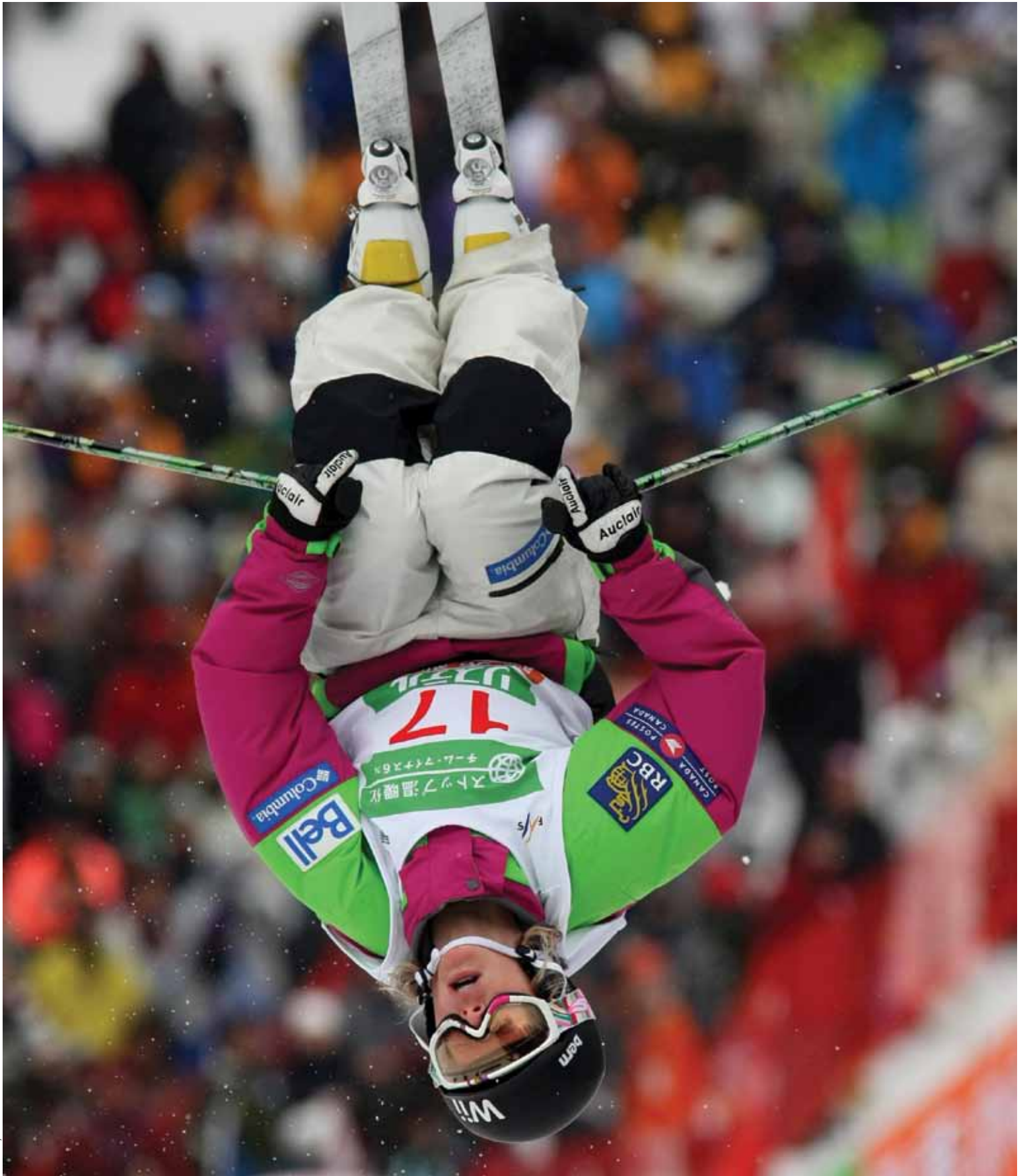


Photo by CFSA/Mike Ridewood

2010 hopeful Kristi Richards, 2008 National Champion in Moguls

Wines that start with robust awards and finish with subtle notes of I-can't-believe-the-price.



From \$8.99 to \$34.99, Jackson-Triggs offers wines to suit your lifestyle and every occasion. Voted Best Canadian Winery an unprecedented 20 times in global competitions, most recently by *Wine Access* and the International Wine and Spirits Competition, London, England, you can be confident you're serving wines of exceptional quality and value. Discover them at BC Liquor Stores and at our winery in the Okanagan Valley.

Bring on the night.

Please enjoy responsibly. [jacksontriggswinery.com](http://jacksontriggswinery.com)



L to R: World champion freestyle skiers Steve Omischl and Deidra Dionne, Canadian artist Gordon Halloran and Inniskillin Wines Marketing Director Scott Starra at the 39th and Cambie Signature BC Liquor Store during the Inniskillin Vidal Icewine Commemorative Edition launch event.

Triggs VQA Esprit, Inniskillin's Vidal Icewine Commemorative Edition and Sumac Ridge's Tribute Sparkling wine. A portion of the proceeds from every bottle of these dedicated Olympic wines sold will support our Canadian Olympic Team and the Games.

When VANOC requested a co-branded product as part of the sponsorship program, Vincor responded with the release of the Jackson-Triggs Esprit™ wines crafted by Jackson-Triggs Vintners and co-branded with the Vancouver 2010 emblem. The Esprit wines celebrate the spirit of possibility created by the 2010 Winter Games while reflecting the pioneering spirit of the Canadian wine industry. Named to capture both the French and English connotations of the word "spirit," these

wines also symbolize the dedication, passion and artistry evoked by the Games.

Importantly, Jackson-Triggs Esprit is about giving back. Every time someone buys a bottle of Jackson-Triggs Esprit, \$1.25 will proudly be donated to our Canadian Olympic Team and The Vancouver 2010 Winter Games. The Okanagan experienced an exceptional growing period in 2007 so as a result, all production of Jackson-Triggs Esprit after July 1, 2009 will be 100 percent VQA wine.

Vincor is also celebrating the spirit of the Olympics with dedicated VQA wines from Inniskillin and Sumac Ridge. Inniskillin's Vidal Icewine Commemorative Edition was launched in February 2009 and Sumac Ridge's Tribute Sparkling wine in the fall of

2009. Again, a portion of the proceeds from every bottle sold will support the Olympic Team and the Games.

David Bedford, Executive Director of Marketing and Communications for the Canadian Olympic Committee states, "Vincor has been a great supporter of the Canadian Olympic Team for many years, since before Vancouver was awarded these historic "Home Games" right through until the London 2012 Olympic Games. We look forward to continuing this wonderful partnership well into the future. It is relationships such as these that allow our high-performance athletes, both summer and winter, to reach their dreams and step onto the podium."

Go Canada!

# QUIRKY CULTIVARS

It's time to take a trip off the well-trodden grape path to explore the quirky cultivars that too often get missed in the wine aisle. Beyond the international mainstays like Chardonnay and Merlot, there's a grape sub-section stocked with indigenous cultivars, less fashionable vines and other grapes that may simply be in need of a better PR rep (or an article in a wine magazine!)

Hundreds of wine-worthy *vitis vinifera* proliferate across the grape growing regions of the world, yet most wine drinkers can probably count the number of wine grapes they're familiar with on the fingers of both hands. There is nothing inherently wrong with this of course, but tasting these offbeat grapes offers a great opportunity to expand the wine horizons and add to overall wine appreciation and enjoyment. Quirky cultivars bring great, unique flavours and tastes that just may prove the perfect match for that tough-to-pair dish. Seeking out wines made from indigenous grapes – wines often limited to a specific region in one country – makes for an unparalleled, potable trip around the world!

Every grape has a story. Here are a few lesser-known cultivars worth exploring and tasting.

## SOVEREIGN OPAL

This wine offers a truly unique Canadian experience. Sovereign Opal is an unusual cross of Marechal Foch and Golden Muscat that was developed by Agriculture Canada's Summerland research station. The grape – initially known (rather unromantically) as Summerland Selection-166 and first made commercially available in 1976 – was specifically bred to

be hardy enough to survive Okanagan Valley winters while still maintaining good aromatics and fruit. Today, Calona Vineyards produces the only readily available bottle of Sovereign Opal.

## VALPOLICELLA

The traditional Veronese grapes of Corvina, Rondinella, and Molinara keep things classic in Masi's "Bonacosta" Valpolicella Classico. These three cultivars are quintessential Valpolicella. They are the mainstay red grapes in this part of northeastern Italy but not found in any significance outside the country. The small-berried, rot-resistant Corvina grape plays the leading role in this *vinifera* triumvirate, though it is regulated by Italy's *Denominazione di Origine Controllata* (DOC) laws to contribute not more than 70 percent of the final blend in Valpolicella wines.

## DOURO

Another wine country highlighted by scores of interesting, indigenous grapes is Portugal, exemplified by Quinta do Crasto's Douro. Four varieties go into this hearty blend – Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional – all of which are typically also found in the fabled, fortified port wines of the same region. While Tinta Roriz is simply the Portuguese name for the Tempranillo grape, the other three are regional specialties. In fact, Tinta Franca is the Douro's most planted grape variety and thanks to its ability to produce inky, concentrated wines, Touriga Nacional is arguably the most highly regarded grape in the country.





BOGLE  
VINO  
Fidelis Sereph

VQA  
CALOMAV  
ARTIST  
SOVEREIGN OP

CRASTO  
DOU  
D.O.C.  
2007

MASI  
MONACOSTA  
2007

VQA  
197854  
CASA DOS VINHOS  
MADEIRA  
Vin de matèria  
Selected Rich



# Segura Viudas

**"AMONG THE WORLD'S GREAT WINE BARGAINS."**  
The Globe & Mail, December 3, 2008

**"TOP 100 BEST BUYS"**  
Wine Enthusiast, December 2009

**"BEST SPARKLING"**  
Vancouver Magazine Wine Awards 2009



THE OFFICIAL SPARKLING WINE OF GRAND CELEBRATIONS,  
ROMANTIC HOLIDAYS AND STAYING ON BUDGET

## PETITE SIRAH

Pity the Petite Sirah grape, which gets overshadowed by its distant vinous relative Syrah (Shiraz). It is actually very much its own grape, though Petite Sirah – a name bestowed upon the grape in California – has subsequently been confirmed as the same grape known elsewhere as Durif. The grape is truly a star in California, where more than 6,000 acres of vineyards are dedicated to the grape and wineries such as Bogle produce Petite Sirahs that enjoy a near cult-like following.



**CALONA ARTIST'S SERIES  
RESERVE SOVEREIGN OPAL**  
BC VQA **\$12.99** 364265

Deliciously aromatic with great floral notes and tropical fruit, this wine remains one of the Okanagan's classics, full of character value. File this bottle under quirky, food-friendly white.

## PETIT VERDOT

From one little-known grape to the next, Petit Verdot primarily pulls duty as a blending grape, traditionally in the red Bordeaux of France. Late ripening and thick-skinned, the grape has historically been prized for adding colour, tannin, concentrated flavours and longevity in the cellar. However, in New World wine – notably Australia – Petit Verdot has more recently been given a chance to shine on its own, as nicely shown by Piramimma.



**MASI VALPOLICELLA  
BONACOSTA**

Italy **\$15.99** 285585  
A versatile food wine where bright cherry melds with a whiff of earth and cedar bough is this light, easygoing red that is imminently sippable at a reasonable 12 percent level of alcohol.

## MADEIRA

Back in Portugal, the isolated island of Madeira has its own array of quirky grape varieties, with most used to produce the isle's eponymous stickies that are renowned around the world for their long-lived tastiness! The four noble cultivars in Madeira are Sercial, Verdehlo, Bual, and Malvasia (AKA Malmsey), which often get blended with the more common local variety Tinta Negra Mole. The grapes produce Madeira wines that range from near dry to unabashedly sweet, like the Casa Dos Vinhos Selected Rich Madeira.



**QUINTA DO CRASTO DOURO**  
Portugal **\$19.99** 499764

Lifted aromatics combine with deep, rich plum flavours in this bold, intense red. It engages the palate with a luxurious texture, supple tannins and ends with great balance.



**BOGLE PETITE SIRAH**  
USA **\$21.99** 431478

Rich and silky, chock full of black cherry, vanilla and plum, Bogle's Petite Sirah will prove a crowd pleaser and is ripe for swirling any night of the week.



**PIRAMIMMA PETIT VERDOT**  
Australia **\$29.99** 608216

A true winter warmer. Ripe cassis, blackberry and cocoa aromas greet the nose and are followed by a concentrated, lush texture and lengthy finish.



**CASA DOS VINHOS MADEIRA**  
Portugal **\$27.59** 101477

An intriguing mix of toffee, brown butter and mincemeat permeate this all-purpose Madeira. A classic to have in the cupboard, either for an end-of-evening dram or a quick splash in the saucepan!



## CELEBRATE THE YEAR OF THE

# TIGER

## 虎年行大運

FEBRUARY 14, THE DAY MOST AFFECTIONATELY KNOWN AS ST. VALENTINE'S DAY, WILL BE SHARED IN 2010 AS IT IS ALSO CHINESE NEW YEAR, THE FIRST DAY OF THE YEAR OF THE TIGER. FOR THE CHINESE, IT'S A TIME FOR NEW BEGINNINGS, WHEN FAMILIES SIT DOWN TO FEAST ON FOODS OF SYMBOLIC FORTUNE. IT IS A TIME TO CLEAR CLUTTER AT HOME, IN FINANCES AND IN MINDS FOR A SPECIAL TIME OF REFLECTION, RECOGNITION AND RENEWAL.



EIGHT PRECIOUS JEWELS WINTER MELON SOUP (DUONG QUA TONG)



STIR-FRIED GLUTINOUS RICE AND PRAWN, BARBECUE PORK AND VEGETABLE SPRING ROLLS

Unlike the Western New Year, the date of the Chinese New Year changes depending on the lunar calendar, marking a 15-day celebration beginning on the first new moon of the year and ending on the first full moon. This auspicious time is considered the most significant of holidays, as the New Year combines the themes of family, friends, home and food. It is also the time to follow through with resolutions and seek fortune, prosperity, longevity, happiness and most importantly, health.

Before the important day, past quarrels and old debts are resolved so as not to carry forth the burdens of the previous year. There's a measure of "spring cleaning" as floors are swept and windows are washed. A clean house represents a fresh start and symbolizes the clearing out of old misfortunes.

The colour red not only represents love and passion for St. Valentine's Day but is also the cardinal colour used throughout Chinese New Year. Red is seen almost everywhere from lanterns to stationery, on Chinese calendars, slippers, jackets and

the ever-popular money envelopes. Even foods such as roasted and barbecued meats showcase the popular scarlet shade. The colour represents good luck because of its symbolic association with fire, the sun, brightness and life energy.

Traditionally Chinese New Year was known as the Spring Festival and coincided with the seasonal farming calendar of the Chinese almanac. Because of this, homes are decorated with fresh flowers to honour the hope a new year and season will bring. Many flowers have symbolic meanings but seasonal in Vancouver at this time are kumquat plants and narcissus flowers, both signifying prosperity and good fortune and orchids, representing love and fertility. Red money envelopes are tied with red string to the branches of the orchid plants as offerings to secure a prosperous year ahead.

The birth of a New Year is celebrated with the purchase of a new outfit, often with a hint of red. Many families will have an altar honouring their ancestors in their home and at Chinese New Year the altars are laden with food, candles, incense and

# CHINA'S *Best*



#### YANJING BEER

256156 \$10.58/6 pk  
577551 \$2.10

China's top selling beer for the past ten years. Yanjing is a clean, smooth and refreshing wheat-free beer.  
[www.yanjingbeer.ca](http://www.yanjingbeer.ca)



#### GREAT WALL CABERNET SAUVIGNON

791491 \$14.00

The exclusive wine supplier for the 2008 Beijing Summer Olympic Games, Great Wall is a well balanced, elegant wine with a soft finish.



#### HUANG ZHONG HUANG CHINESE SAKE

100990 \$18.99

Aged for 8 years, this richly coloured, elegant Chinese sake is smooth and well-balanced.



#### CHU YEH CHING CHIEW CHINESE WHISKY

636811 \$19.02 (375 ml)

Perhaps the Best Rice Whisky in the world, this Chinese Whisky is made from over ten traditional Chinese herbs.

## CONUNDRUM



### Welcome to CONUNDRUM

What is that wonderfully robust, floral and bright tropical taste? Is it green apple, pineapple or pear? Could it possibly be apricot, melon or light vanilla?

That's the Conundrum. Our 2008 proprietary blend of California white grapes create a lush, creamy texture that leads to the mouth-watering question, "Mmmm, what's in there?"

Now with a refreshed label on the shelf you can be sure to find it. Discover for yourself and find clarity at [WhatsYourConundrum.com](http://WhatsYourConundrum.com)



POACHED CHICKEN WITH GINGER AND GREEN ONION SAUCE  
(CHUNG YAU GAI)

flowers. The food offering is an act of respect to honour and unite the family with those of the previous generations that have passed on. It's a way of giving thanks, as the Chinese believe the family's good fortune is directly related to the well-being of its forebearers.

Red money envelopes, also called "lucky money," are given to young children or unmarried adults by their elders. Except for the number four, it is considered lucky to receive money in even amounts. The number four sounds similar to the word death and

is considered very unlucky. Giving and receiving these symbolic red envelopes means good luck for all. Those who give will in turn receive and a Chinese family's luck is passed along and entrusted to the younger generations.

With the importance of food, it's not surprising that Chinese New Year is celebrated with many symbolic and special dishes to invite a prosperous new beginning. Signifying unity and harmony, the New Year's Eve dinner is considered the most important family ritual of the year.

Our Chinese New Year feast starts with one of the most greatly-prized Cantonese soups, winter melon soup. Winter melon is seen as nourishing and cleansing for the body. The large oval or round melon globes can be found in Chinatown markets and can be recognized by the waxy, frosted white coating found on the green exterior shell of the melon.

For formal banquets, a whole melon with its top cut off is steamed with the soup inside of it, with the melon shell acting as a soup tureen. Most cooks at home however, would not have a pot large enough to fit a whole melon, so a more practical way is to purchase smaller melon pieces.

The next course is golden brown spring rolls stuffed with aromatic prawns and barbecue pork, representing gold and wealth.

A New Year's eve main dish of poultry is traditionally served whole, complete with the feet and head attached when practical, because serving only certain pieces is considered "broken." Here, a gently ginger-poached whole chicken is served with a fragrant ginger and green onion sauce.

Another alternative would be a stunning crimson-hued crab, stir-fried with an aromatic garlic and black bean sauce, symbolizing the mythical, all-powerful dragon.

Another wonderful New Year's dish is glutinous sweet rice. It is important that the rice is steamed rather than boiled, as the grains will become too sticky otherwise. This dish is traditionally served in the cooler seasons, as it is considered a "warm" food for the body. Rice symbolizes abundance for the coming year.



STIR-FRIED DUNGENESS CRAB WITH BLACK BEAN AND GARLIC SAUCE





Year of the Tiger

FOR RECIPES, PLEASE SEE PAGE 139

# PERFECT PAIRINGS FOR OUR CHINESE NEW YEAR FEAST

## PAIRS WITH EIGHT PRECIOUS JEWELS WINTER MELON SOUP (DUONG QUUA TONG)



**RAVENSWOOD PETITE SIRAH**  
USA **\$19.99** 362939  
Here's a wonderfully versatile, value-priced wine from California with concentrated dark berry notes and juicy blackberry, strawberry and vanilla flavours. With a finish that is gentle and long, this is one food-friendly wine!



**ALLAN SCOTT SAUVIGNON BLANC**  
New Zealand **\$19.99** 922740  
The brilliant citrus, lime and mineral aromas and flavours in this New Zealand bottle are appealing. The wine is well-balanced with a subtle floral hint in the intense, long finish. Serve lightly chilled with soups, salads, seafood and citrus dishes.

## PAIRS WITH PRAWN, BARBECUE PORK AND VEGETABLE SPRING ROLLS



**PELLER FAMILY SERIES CABERNET FRANC**  
BC VQA **\$14.49** 582833  
BC has done it again! A medium-bodied, silky red with generous blackcurrant, blackberry and sweet tobacco flavours. The slightly dry, spicy finish is persistent. This is a fabulous match for duck or other roasted red meats this season.

## PAIRS WITH POACHED CHICKEN WITH GARLIC AND GREEN ONION SAUCE



**FREIXENET CORDON NEGRO BRUT**  
Spain **\$14.99** 88591  
Add a little bubble to your meal with this fun and lively cava from Spain. The slightly baked apple aroma and fresh citrus flavour is refreshing. At this price it's easy to have a few on hand over the winter season.



**VILLA MARIA RIESLING**  
New Zealand **\$16.99** 67736  
This wine is light and refreshing with crisp citrus and sweet apple notes. Hints of pineapple and passion fruit show themselves through the soft, mouth-coating finish. It's a perfect pairing for chicken, seafood and pasta dishes. 91 pts *Wine Spectator*

## PAIRS WITH STIR-FRIED DUNGENESS CRAB WITH BLACK BEAN AND GARLIC SAUCE



**FINCA FLICHTMAN MISTERIO MALBEC**  
Argentina **\$12.99** 757245  
The subtle violet aroma draws you in. This medium-bodied wine with black plum, vanilla and dusty cherry flavours and a plush, round finish will leave you contemplating the mystery.



**MCWILLIAM'S HANWOOD PINOT GRIGIO**  
Australia **\$14.99** 139659  
Over six generations of family passion and winemaking go into every bottle and it shows in this vibrant, light-bodied Pinot Grigio. Pale straw in colour with subtle hints of citrus and ripe tropical fruit flavours lead to a delicate, spicy ending. It's a must for poultry and seafood.



**JACKSON-TRIGGS PROPRIETORS' RESERVE CHARDONNAY**  
BC VQA **\$11.99** 543819  
You can always count on BC wine to easily complement any international cuisine. This medium-bodied white with lovely apple and oak flavours and a light, silky finish is a great value.

# Share A BEAR

\$11

a pair  
tax included

For each bear sold, store staff will donate its twin to a shelter, hospital or other worthwhile charity to brighten the holiday season for a child.



**BC LIQUORSTORES**  
**CELEBRATE LIFE...ENJOY RESPONSIBLY**  
[www.bcliquorstores.com](http://www.bcliquorstores.com)

# HOT

## WHAT'S MOST WANTED FOR THE HOLIDAYS



### MOUNT GAY EXTRA OLD RUM

Barbados **\$43.95** 557975

Warm spice aromas entice you to take the first sip while the sweet vanilla and ripe banana flavours mingle with rich oak well into the smooth, lingering finish. Artfully crafted, it's a warm taste of paradise during a chilly winter.



### CHÂTEAUNEUF-DU-PAPE

France **\$34.99** 12286

How wonderful this unique bottle will look on your holiday table! It contains a skillfully blended, full-bodied red with magnificent aromas of wood, dried red fruit and warm, rich, gentle spice. Well-polished with a smooth mouth feel it's a perfect companion for roasted red meats or lamb.



### GRAND MARNIER CORDON ROUGE

France **\$41.99** 1784

Exceptionally blended cognac and orange essence combined with hints of marmalade and toffee are at the heart of this ever-popular liqueur. From hot beverages to favourite mixed cocktails it's the one everybody reaches for during the holidays.



# BRUNCH IN PARIS

The love of formal French cuisine as interpreted and demonstrated by chef *extraordinaire* Julia Child has been reawakened with the release of the film *Julie and Julia*. Julia Child's boundless enthusiasm for butter, bouillabaisse and more butter has inspired this set of three comforting recipes, any one of which will take you straight to France for the early afternoon. Whether for guests or just the two of you, these stand-out, show-off brunch dishes are sure to leave an impression. No toaster waffles this weekend...turn on some Edith Piaf, break out the *beurre* and as Julia would say, "*Bon appétit!*"



OEUF EN COCOTTE

BC LIQUORSTORES

TASTE 37



CHAMPAGNE  
Veuve Clicquot Ponsardin  
MAISON FONDÉE EN 1772  
*pour Clicquot* BRUT  
A REIMS - FRANCE

*fl.*



CROQUE MONSIEUR

PAIRS WITH OEUF EN COCOTTE



    
**DOMAINE LA LIEUE**  
**ORGANIC**  
**CHARDONNAY**  
 France **\$15.99** 410159  
 Wonderfully zesty citrus aromas abound in this organic Chardonnay. It's full of crisp apple and lemon flavours and has a slightly creamy finish. A delightful French wine with a surprisingly sweet price.



   
**VEUVE CLICQUOT ROSÉ**  
 France **\$81.00** 945261  
 "A rose by any other name..." is simply not as elegant and delightful as this sparkling beauty with generous red fruit aromas and delicate dried fruit, apricot and biscuity flavours. Perfectly indulgent with brunch!

PAIRS WITH CROQUE MONSIEUR



   
**JADOT**  
**BOURGOGNE**  
**PINOT NOIR**  
 France **\$26.99** 341875  
 This medium-bodied, well-balanced red has a fragrant bouquet of red fruit with gently rounded tannins that caress your tongue through to the lingering finish. 88 pts *Wine Spectator*



   
**GUIGAL CÔTES DU RHÔNE**  
 France **\$23.99** 259721  
 A wonderfully harmonized blend made in the true "Rhône" style, it's full of luscious red and black fruit aromas. The fruit makes an appearance again on the palate and the oak peeks out in the lengthy finish. A well-priced bottle that will not disappoint.

GANTON & LARSEN  
**PROSPECT WINERY**  
VQA OKANAGAN VALLEY VQA

# PROSPECT WINERY STRIKES GOLD

OVER 200 MEDALS WON!

**TROPHY & GOLD MEDAL  
BEST VALUE WHITE VARIETAL  
BIRCH CANOE PINOT BLANC**  
2008 DECANTER WINE AWARDS

**BEST RIESLING & CONCORDANCE GOLD  
LARCH TREE HILL RIESLING**  
2008 INDY INTERNATIONAL WINE COMPETITION

**BEST IN CLASS CHARDONNAY**  
2008 INTERNATIONAL WINE AND SPIRIT COMPETITION

**BEST IN CLASS**  
BIRCH CANOE PINOT BLANC  
2008 INTERNATIONAL WINE AND SPIRIT COMPETITION

**GOLD MEDAL  
LOST BARS VIDAL ICEWINE**  
2009 GRAND HARVEST AWARDS

**GOLD MEDAL  
MAJOR ALLEN MERLOT**  
2008 NORTHWEST SUMMIT

**VIDAL ICEWINE OF SHOW**  
2008 OKANAGAN WINE FESTIVAL

**GOLD MEDAL  
OGOPOGO'S LAIR PINOT GRIGIO**  
2008 OKANAGAN WINE FESTIVAL



[www.prospectwinery.com](http://www.prospectwinery.com)





COQUILLES ST. JACQUES

PAIRS WITH  
COQUILLES ST. JACQUES



CRÉMANT DE BOURGOGNE

France **\$24.99** 657742

This well-priced, golden bubbly is fantastic! Crisp and fruity with a silky, creamy mouth feel and an elegant mousse, it's perfect as an aperitif, served alongside brunch or with seafood.



LOUIS LATOUR DE L'ARDÈCHE CHARDONNAY

France **\$13.99** 132498

With an attractive yellow colour and a fragrant floral aroma beckoning you from the glass it's easy to understand why this wine is so popular. Clean, fresh and crisp, it's ideal with salads, eggs, light appetizers and seafood.



# Full House...African Style.

The creamy consistency of Amarula delights with lingering subtle flavours of vanilla, caramel and chocolate.

Affirming its unrivaled taste, Amarula Cream was recently voted "Best Liqueur in the World" at the International Wine and Spirit Competition.

## The Official Spirit of Championship Curling



Amarula is the official spirit of the Scotties Tournament of Hearts, Tim Hortons Brier and Ford World Women's Curling Championship.



Please visit [www.amarula.com](http://www.amarula.com) to learn more. *Amarula is a rare find. Appreciate it accordingly.*

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# TRY SOMETHING NEW THIS HOLIDAY SEASON



## MARTINI ROSÉ SPARKLING

Italy **\$12.49** 772673

Pretty in pink! Deliciously delicate and refreshingly light, it's bursting with gentle peach, elderflower and rose aromas. An elegant, medium-dry bubbly that's wonderful for all your special occasions.



## CARAMILK LIQUEUR

New Zealand **\$26.99** 109835

Smooth caramel and rich chocolate flavours combined with the finest vodka and brandy creates this simply decadent cream liqueur that will tempt you to sit back, sip and ponder the secret.



## RUSSIAN STANDARD VODKA

Russia **\$23.49** 111922

Crafted from the soft glacial waters and the hardy winter wheat of the Russian steppes, this clean, pure vodka truly has an "imperial" taste. Sip well-chilled solo or add it to your favourite beverage.

# TREASURE

## THE SWEET TASTE OF

# PORT

There's more to wine than red, white and bubble. Dessert wines are enjoyed by both connoisseur and novice wine aficionado alike and can make any occasion a little sweeter. With the holiday season and winter weather now upon us, be sure to include a sip or two of port at your dinner table.

The name "port" comes from the city of Oporto which is situated at the mouth of the Rio Douro (or River of Gold) in the northern part of Portugal. Port-style wines are made around the world but the use of the name "port" refers only to wines produced in Portugal.

Port wines are fortified, which is a process whereby the natural fermentation of wine is stopped by adding grape brandy.



THE BEST PORT IS STILL MADE IN THE TRADITIONAL WAY BY CRUSHING THE GRAPES UNDER FOOT AND MATURING THE RESULTING MASH IN LARGE BARRELS.



Vineyards in the Douro, the port wine growing region of Portugal.

Generally, this makes port higher in alcohol and sweeter than other table wines, however, port can be white and dry as well.

No one knows exactly when port was first made but there is a story from the 1600s of a wine merchant in Liverpool who sent his two sons to Portugal to find a wine source. While in the Douro Valley they observed an abbot adding brandy to wine during, rather than after, fermentation.

The best port is still made in the traditional way by crushing the grapes underfoot and maturing the resulting mash in large barrels. Once the wine reaches the right alcohol level the winemaker stops the fermentation. Each spring following the vintage the port is checked for quality to determine its future. The best will be bottled after two years to become vintage port. Vintage port is the

finest and most expensive of all port-style wines and is truly one of the world's best wines. It makes up only two percent of the total production. Vintage port comes from a single harvest of exceptional quality and is bottled after two to three years in casks. It then spends 10, 20 or even 50 years maturing in the bottle. Only vintage port is suitable for cellaring after purchase.

Port can be made using almost one hundred different grape varieties but only a few are considered to be of exceptional quality: Touriga Nacional, Touriga Francesca, Tinta Cao and Barroca. Here are a few of the more popular styles of port:

### RUBY

This is the basic red port which is a blend of several harvests. It is young, two to three years old, sweet and full-bodied.

### LATE BOTTLED VINTAGE

This is made from a single vintage and aged in wood for four to six years before bottling. LBV is ready to drink and does not need to be decanted.

### TAWNY

Tawny is ruby port blended with white port, which gives it a drier taste than full ruby ports.

### AGED TAWNY

Aged tawny is aged in wood for 10, 20 or 30 years and is a blend of young and old high quality wines.

### VINTAGE PORT

This is the finest and most expensive of all port wines. It makes up only two to three percent of the total production.

FOR EVERY KING, A BATTLE WOUND. FOR EVERY KING, A CROWN.



PLEASE ENJOY RESPONSIBLY

WHY NOT MAKE IT A CROWN AND COLA. *Crown Royal.*



## Treasure the Sweet Taste of Port

Vintage port comes from a single harvest of exceptional quality and is bottled after two to three years in casks and then spends 10, 20 or even 50 years maturing in the bottle.

Traditionally, port wine is served at the end of a meal with dessert. It pairs nicely with chocolate, dried fruits and nuts and strong flavoured cheeses like Stilton, which many consider to be the ultimate winter food and wine pairing. Others say port and chocolate were made for each other.

Let port stand undisturbed for 24 hours before serving. This allows the sediment in the bottle to settle on the bottom. Some port may need to be decanted into another container before serving to avoid drinking any of the sediment. Chill port wine for approximately 30 minutes before serving. It should be served at cool room temperature of approximately 18 to 20 degrees.

To decant port, gently remove the cork from the bottle to avoid disturbing the sediment on the bottom. Pour slowly in one motion, watching the neck of the bottle closely so that none of the sediment comes out.

Serve the wine right away. Proper port wine glasses will enhance the tasting experience.

Fill the glass of the person on your right if you are the host. Then serve yourself and pass the bottle to the person on your left. Each person at the table should serve himself and pass the bottle to the left. Happy holidays!



 10

### SANDEMAN RUBY PORTO

Portugal **\$19.99** 23366

Ruby red in colour with aromas of plums and strawberries, this ruby port is full, rich and round on the palate with bold flavours of fresh plums and red fruits. Food pairings include chocolate desserts and fruit pies. It can also be served slightly chilled as an aperitif.



 07

### NOVAL UNFILTERED LATE BOTTLED VINTAGE PORT

Portugal **\$33.99** 570374

This port is a deep, dark red, almost black in colour. It has wonderful spicy aromas with smoky plum and cherry fruit notes. The palate offers peppery plum, dark chocolate and licorice flavours. Enjoy with dark chocolate truffles or other chocolate holiday favourites.



 08

### GRAHAM'S LATE BOTTLED VINTAGE PORT

Portugal **\$25.99** 191239

Look for big, spicy, black cherry, plum and pepper with a hint of mint in the nose. The palate boasts rich, juicy flavours of black fruit, chocolate, pepper and licorice. This is a sweet-style port, best served with strongly-flavoured cheese such as aged cheddar.



 07

### SMITH WOODHOUSE LATE BOTTLED VINTAGE

Portugal **\$37.99** 304527

This port has a nose featuring big, ripe, red fruits, black cherry and chocolate with a hint of plum. The full-bodied palate is soft and delicious with good balance and finesse. It has a nice lengthy finish and is not overly sweet.



 09

### GRAHAM'S SIX GRAPES RESERVE PORT

Portugal **\$26.99** 208405

Graham's Six Grapes has enticing aromas of spicy plum and black cherry. The palate is fresh and easy-drinking with more dark plum, pepper and spice. Approachable in style, this port pairs very well with chocolate or fruit-based desserts.



 10

### FONSECA PORTO BIN 27 RESERVE

Portugal **\$21.49** 271585

Fonseca Porto was first created over a century ago for family consumption and only released commercially in 1972. Look for a rich, velvety, full-bodied port with luscious blackcurrant, cherry and spicy aromas and flavours. Enjoy the lingering finish with medium strength cheese or light pastries.

*Relax, there's plenty of me  
to go around this holiday.*



**IT TAKES CONFIDENCE TO GO UNOAKED.**

Naked Grape unoaked Pinot Grigio is available in a 3L cask, so you can enjoy the refreshing citrus and tropical fruit flavours of this wine at all of your holiday celebrations.





# Merry MOCKTAILS

HOLIDAY  
CHEER  
FOR THE  
DESIGNATED  
DRIVER



POMAPPLE  
TODDY



SHAMARETTO  
SHAKE



CAESAR'S  
STAND-IN

ESTABLISHED 1874



ADD A LITTLE  
**COMFORT**

*and*

**JOY**  
THIS SEASON.

FOR GREAT HOLIDAY  
RECIPES & MORE VISIT  
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*yours truly*  
- M.W. Stearns

OVERDO THE PRESENTS. NOT THE BEVERAGES.  
PLEASE DRINK RESPONSIBLY. [www.southerncomfort.com](http://www.southerncomfort.com)  
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Hosting an open house or dinner party this holiday season? There is so much to do to prepare... planning the guest list, the menu, who will sit next to whom and the wine that will set off your grandmother's stuffing recipe just so. Along with all the gritty details, don't forget that you are also in charge of ensuring that your guests drink responsibly and all have a safe ride home. Have plenty of water, coffee and tea on hand for the designated drivers, expectant moms and others who choose not to drink. Your local BC Liquor Store carries a selection of de-alcoholized wine and beer or, you can make it an extra-special evening by offering one or all of these delicious and festive mocktails. Have a safe and responsible holiday!



#### SHAMARETTO SHAKE

½ cup (125 ml) vanilla ice cream  
 ¼ cup (50 ml) chocolate syrup  
 ¾ cup (175 ml) milk  
 dash almond flavouring  
 shaved dark chocolate  
 whole almonds to garnish  
 whipping cream

Pour all ingredients into blender. Purée for several seconds or until smooth. Pour into glass, top with whipped cream and garnish. Serve immediately.



#### CAESAR'S STAND-IN

3 oz (90 ml) Clamato juice  
 1 dash lemon juice  
 ½ tsp (2 ml) Worcestershire sauce  
 3 drops Tabasco sauce  
 1 lime wedge  
 celery salt or Caesar rimming mix  
 pickled beans to garnish

Rim old-fashioned glass with celery salt or Caesar rimming mix. Shake all ingredients (except lime wedge) with ice and strain into glass over ice cubes. Add salt and pepper to taste. Add the wedge of lime, 2 pickled beans and serve.



#### POM-APPLE TODDY

1 cup (250 ml) pomegranate juice  
 2 cups (500 ml) fresh apple cider  
 2 star anise  
 3 cloves  
 3 allspice berries, cracked  
 whole cinnamon sticks to garnish

Place all ingredients in a saucepan. Heat to just under a boil for 20 minutes. Remove from heat and cover. Steep for two hours. Strain and serve hot with cinnamon sticks to garnish.

# GIFTS OF *Luxury*

For that extra-special person on your gift list, the one for whom nothing but the best will do, why not browse through this selection of completely luxurious wines, spirits and liqueurs? From true French champagne, complete with artisan-painted flutes, to a very local gin hand-made in small batches on Vancouver Island, there is nothing ordinary about these outstanding giftables.



1 **PERRIER JOUET GIFT PACK**  
France **\$215.99** 139824  
Delicate French champagne, stunning hand-painted glasses... this truly is one of the most luxurious gifts this season.

2 **CHÂTEAU PALMER**  
France **\$329.00** 652503  
Have them remembering you years down the road with this cellar-worthy Bordeaux.

3 **CHÂTEAU LASCOMBES**  
France **\$115.00** 858845, 268268, 101063  
Indulge the wine enthusiast in your house with this beautiful bottle of Bordeaux at a perfect holiday price.

4 **CHIVAS REGAL 18 YEAR OLD**  
UK **\$94.95** 582205  
For a friend who really knows scotch, this 18 year old Chivas is the perfect gift.

5 **VICTORIA GIN**  
Canada **\$49.99** 645085  
Made in small batches in a wood-fired still, this BC-born beauty is the most unique gin you can give this season.

6 **CHAMBORD**  
France **\$45.95** 70573  
Elegantly designed bottle, sweet liqueur...oh to be French!

7 **CHÂTEAU DOISY VEDRINES SAUTERNES**  
France **\$35.00** 561746  
This famous, rich dessert wine is the perfect gift for the sweet-toothed in your life.

8 **MARCEL TREPOUT ET FILS 1959 (50 YEAR OLD)**  
France **\$388.01** 349050  
Say happy holidays to all the 50 year olds in your life with this outstanding Armagnac.

9 **PENFOLDS GRANDFATHER TAWNY PORT**  
Australia **\$84.99** 440214  
Ideal when you want to bring a host or hostess gift that will make an impression long after the evening is over.

PLEASE NOTE: These rare and special gifts may be in limited supply. Go to [www.bcliquorstores.com](http://www.bcliquorstores.com) to check availability and remember that you can have any available product transferred to your nearest BC Liquor Store.



# INSTEAD OF **TURKEY**



RACK OF LAMB WITH HOISIN CRANBERRY-ORANGE GLAZE



BRAISED QUAIL IN RED WINE

THE HOLIDAYS ARE A TIME OF MERRIMENT AND GOOD CHEER – A TIME WHEN FAMILY AND FRIENDS TRADITIONALLY COME TOGETHER TO CELEBRATE, ESPECIALLY AROUND THE DINING TABLE. FOR MANY HOUSEHOLDS, TURKEY IS TYPICAL FOR CHRISTMAS DINNER BUT HERE ARE SOME OTHER DELICIOUS SEASONAL FOOD OPTIONS.

**A** frenched rack of lamb, with rib bones attached to moist, delicate tenderloins is always a special addition to any dinner. In this Asian-fusion recipe, a sweet and tart glaze of hoisin sauce infused with orange and cranberry, fragrant Chinese five-spice and a hint of chili, makes a wonderful main course with an Oriental flair.

Quail are a favourite game bird in European and Middle Eastern kitchens. They have a wonderful texture and their flavour is similar to guinea fowl or Cornish game hens. Although they can be simply roasted, quail lack enough fat to keep them moist, so braising them slowly in red wine, herbs and tomatoes will make a succulent dish for the holiday season.

An impressive standing prime rib of beef is often seen on a festive British table and in our recipe is wrapped in an aromatic garlic, herb and coloured peppercorn crust. When buying this roast, ask for a butcher's cut, with the bones removed and tied back on, which will provide ease of carving with no loss of flavour.

HOST A  
HOLIDAY PARTY

HIT THE  
HOLIDAY PARTIES

SOME PERFECTION IS DEBATABLE.



SOME IS NOT. Eliminate regifting. Give the world's finest ultra-premium tequila, made from hand-selected 100% Weber blue agave.

**SIMPLY PERFECT.**  
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Instead of Turkey



STANDING PRIME RIB ROAST WITH GARLIC-PEPPERCORN CRUST

*Have you dined with a Champion lately ?*

**Finca Los Primos  
Malbec '07  
CATEGORY CHAMPION  
2008 Wine Access  
Value Wine Awards**



SAN RAFAEL



**FINCA LOS PRIMOS**  
ARGENTINA



## Instead of Turkey



### BATASIOLO BAROLO

Italy **\$38.99** 178541

This red-hued wine is a powerhouse with lots of depth! Made from Nebbiolo grapes, its dried fruit aroma with hints of smoky wood is earthy and well-structured. The faintly tannic ending is rich and plush. Beautiful with the lamb!



### CHÂTEAUNEUF-DU-PAPE CHÂTEAU DE LA GARDINE

France **\$49.99** 22889

Art in a bottle! This wine is soft, deep and simply stunning with sweet cherry and blackberry blending seamlessly through hints of chocolate and coffee. It has dark fruit flavours that finish with a rich touch of heat. Decant before serving with only your best dishes. 88 pts *Robert Parker*



PAIRS WITH RACK OF LAMB  
WITH HOISIN CRANBERRY-  
ORANGE GLAZE

PAIRS WITH BRAISED QUAIL  
IN RED WINE



### TOMMASI LE ROSSE PINOT GRIGIO

Italy **\$19.99** 326488

An exceptional wine at a fantastic price! This medium-bodied white is clean and fresh with tropical fruit and subtle spice flavours. With a smooth and silky ending, it's great to sip on its own or paired with poultry, appetizers or cheeses.



### RODNEY STRONG SONOMA MERLOT

USA **\$20.99** 497933

A beautifully rich and supple wine with blueberry, plum and soft blackberry flavours. The hints of sweet spice mingled with subtle vanilla in the long, supple finish are delightful. A perfect partner to the quail or other roasted meats. Delicious!



### ORIN SWIFT THE PRISONER

USA **\$49.99** 457291

This creative, full-bodied blend takes no prisoners! It's daring and bold with spice, fresh tobacco and deep blackberry flavours. Hang on for the incredibly concentrated, rich finish that is almost endless. Prime rib is a must for this beast! 92 pts *Wine Spectator*



### E MINOR SHIRAZ

Australia **\$19.99** 834572

A deep-hued wine from down under that is full of cherry, plum and spicy pepper aromas and flavours. A hint of sweet oak makes a play in the lengthy finish. Roasted meats, spicy cuisine or rich pasta dishes only make it better.



PAIRS WITH STANDING  
PRIME RIB ROAST WITH  
GARLIC-PEPPERCORN CRUST



*Festive*  
OPEN HOUSE

GRILLED CARIBOU TENDERS WITH  
RED ONION MARMALADE AND  
HORSERADISH CREAM SERVED  
WITH SQUASH BROCHETTES

**P**reparing to host an open house in the height of the festive season can be a time full of anticipation. From deciding on the guest list, assessing decorating and dishware needs to assembling a beverage list – it's all great anticipatory fun. The daunting task is the menu. What do you serve to satisfy all palates?

We've put together a collection of great recipes offering something for everyone to enjoy. Hot, cold, carnivore or vegetarian; we've covered all the bases. As a bonus, much of it can be fully or partially made ahead so you're not fanning your face in the kitchen while the party happens elsewhere. Settle back and enjoy the event as much as your guests with these delicious, no-fuss hors d'oeuvres. Seasons Greetings!



PEPPERCORN COGNAC PÂTÉ

PAIRS WITH GRILLED CARIBOU TENDERS WITH RED ONION MARMALADE AND HORSERADISH CREAM

PAIRS WITH PEPPERCORN COGNAC PÂTÉ



 **00**  
**CHAKANA WIPHALA MALBEC SYRAH**  
 Argentina **\$14.99** 203786  
 Bring on the grilled meats for this dark and brooding blend. Lots of plum, blueberry, pepper and black cherry flavours with a well-balanced, dry finish. A wine of outstanding value.




 **00**  
**PABLO MEGUANTE CARINENA GARNACHA**  
 Spain **\$14.99** 660662  
 This is a deeply coloured, medium-bodied red with wonderful blueberry and blackberry aromas. Gentle hints of delicate floral show on the palate while the tight finish has a subtle vanilla surprise.



 **00**  
**SUMAC RIDGE PRIVATE RESERVE MERLOT**  
 BC VQA **\$15.99** 272781  
 Here's a medium-bodied red from Sumac Ridge with tempting ripe, red fruit aromas and lovely cherry flavours. Well-balanced with gentle tannins and a smooth finish, it's one of BC's best!



 **00**  
**SEBEKE CABERNET PINOTAGE**  
 South Africa **\$11.99** 793067  
 Take a walk on the wild side with this earthy red! The deep red colour with fragrant black fruit and wood aromas is enticing while the full-bodied finish is deep, long and spicy. Perfect with pâté.

Let the  
**Holidays**  
Begin





HOT SEARED SCALLOPS WITH PONZU SAUCE, ORANGE AND CHIVES

PAIRS WITH HOT SEARED SCALLOPS WITH PONZU SAUCE, ORANGE AND CHIVES

PAIRS WITH MINI TOURTIÈRE TARTS



**MIRASSOU PINOT GRIGIO**  
USA **\$14.99** 23986  
Enjoy a friendly, refreshing wine with brisk peach, pear and citrus aromas and flavours. Well-balanced acidity with an ending that is crisp and clean. Seafood, salads, Asian cuisine and grilled poultry make this wine glow.



**SUMAC RIDGE PRIVATE RESERVE SAUVIGNON BLANC**  
BC VQA **\$13.99** 593087  
What's not to love about BC wine? This light-bodied white is dry and refreshing with crisp lemon and gooseberry flavours. With just a hint of herb in the brisk finish it's a perfect cohort to seafood and salads.



**WINGNUT ZINFANDEL**  
USA **\$17.99** 412163  
It's okay to be a little bit of a wingnut over the holidays...as long as the playful banter includes serving this outstanding dark, rich Zinfandel. Soft fruit flavours blend into a harmonious acidity and tannin making this wine shine.



**SANTA RITA RESERVA MERLOT**  
Chile **\$14.99** 375790  
With lots of spicy herb notes and ripe, red fruit flavours this well-priced wine is definitely a must for your table. Well-balanced with just the right amount of tannins in the smooth, silky finish, it's perfect with the tourtière.

SOUR MASH  
**WHISKEY**

DISTILLED AND BOTTLED BY  
**JACK DANIEL DISTILLERY**  
LEM MOTLOW, PROPRIETOR  
**LYNCHBURG (POP. 361), TENN. U.S.A.**

It's been home to Jack Daniel Distillery since 1866. And not much has changed in all these years. Lynchburg's still the town of white houses surrounded by rolling hills and farmer's fields. But more importantly, it's where you'll find the cave spring, source of the cool, clean, ironfree waters from which every drop of our whiskey is born.

**WHAT THE LABEL DOESN'T TELL YOU, A SIP WILL.**



ENJOY OUR WHISKEY WITH THE SAME CARE WE PUT INTO MAKING IT. [www.jackdaniels.com](http://www.jackdaniels.com)  
JACK DANIEL'S and OLD NO. 7 are registered trademarks. (c) 2009 Jack Daniel's. Tennessee Whiskey Alcohol  
40% by Volume (80 proof). Distilled and Bottled by JACK DANIEL DISTILLERY, Lynchburg (POP. 361), Tennessee.





L to R: GOAT'S CHEESE ON WALNUT FRUIT BREAD WITH PANCETTA; MINI TOURTIÈRE TARTS; EGG AND CAPER SALAD ON CRISPS

PAIRS WITH GOAT'S CHEESE ON WALNUT FRUIT BREAD WITH PANCETTA

PAIRS WITH EGG AND CAPER SALAD ON CRISPS



 **00**  
**ROBERT MONDAVI PRIVATE SELECTION SAUVIGNON BLANC**  
 USA **\$17.99** 405753  
 From the cool central coast of California, this light yellow-hued wine is packed with citrus, pear and melon flavours. Spicy peach hints appear in the long, mineral finish. Pairs perfectly with goat's cheese.



 **00**  
**MELINI CHIANTI**  
 Italy **\$12.49** 182030  
 From Italy arrives this lip smacking red full of cherry, strawberry, almond and light wood flavours. Food-friendly, wallet friendly... keep a few on hand to impress those unexpected guests.



 **00**  
**WITS END FREE SETTLER AND THE CONVICT CHARDONNAY VIOGNIER**  
 Australia **\$13.00** 847830  
 The buttery and tropical fruit flavours of Chardonnay are front and centre while the soft texture of Viognier shines through to the crisp finish. A very food-friendly wine.



 **01**  
**VALDIZZE PERGOLO PROSECCO**  
 Italy **\$14.99** 591933  
 Add a little bubble to the meal with this slightly off-dry sparkling from Italy. Fresh, crisp golden apple and pear flavours with a well-balanced, lively finish. It's a wonderful treat with light pastas, soups or salads.



ON DISCERNING TASTE

## LATE NIGHT DINING

THERE'S SOMETHING WONDERFUL about a late night dinner, when no reservations are needed. The intimacy. The company of insiders. The spontaneous swapping of stories and seats at the table. The impromptu pleasure of lingering over a meal long after the day players have gone to bed.

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**GREY GOOSE**  
World's Best Tasting Vodka

# FLAVOURS OF WINTER



**GLENMORANGIE 10 YEAR OLD THE ORIGINAL**  
UK **\$69.95** 94052

Aged in oak casks from America's Ozark Mountains, this single malt's aromatic perfume is delicately floral with subtle essences of nutmeg and ginger. Mandarin orange and vanilla hints blended with almond and sweet coconut flavours delight you through to the finish.



**ABSOLUT MANDRIN**  
Sweden **\$25.95** 550749  
Silky smooth with a refreshingly bold citrus taste, here is the vodka that will make you step back and imagine the endless new cocktail possibilities to serve this season.



**EVAN WILLIAMS EGGNOG**  
USA **\$23.95** 47787

Authentic southern-style eggnog all ready to pour! Extra-aged Kentucky straight bourbon, rum and brandy blended with creamy eggnog create a holiday delight that will make entertaining a breeze.

# CELEBRITY CHEF JOHN BISHOP

“IT’S A TOUCH OF RISK-TAKING TEMPERED BY POETIC LICENSE AND AN UNWAVERING BELIEF THAT IT’S THE SIMPLE THINGS THAT DELIVER THE MOST MEMORABLE MOMENTS IN LIFE”



John Bishop as a boy in Wales.

In 1985 John Bishop opened Bishop’s Restaurant with a commitment to organic, local ingredients and was a pioneer on 4th Avenue long before it became the west wide of Vancouver’s hippest food corridor. He is the host of “Deconstructing Supper,” a documentary about where our food comes from and the author of four books: *Bishop’s: The Cookbook*, *Cooking At My House*, *Simply Bishop’s* and *Fresh*. There is a kind of lyrical sensibility in John’s approach to both life and his influence in the culinary arts. It’s an unspoken eloquence, a touch of risk-taking tempered by poetic license and an unwavering belief that it’s the simple things that deliver the most memorable moments in life – whether it’s on the palate or during a person’s passage through time which includes those high, and sometimes low, notes hit on the holidays. Dylan Thomas could have borrowed a tale or two for *A Child’s Christmas In Wales* from this transplanted Welshman who helped Vancouverites re-invent West Coast cuisine. Here’s John’s lowdown on Christmas.

## Most memorable Christmas?

In 1953 when I was nine, my mother, brother, sister and I moved to Wales from the west midlands of England after the break-up of my parents’ marriage. We waited for my grandfather to arrive for Christmas. He arrived with a small suitcase, which he carefully placed on the dining room table. We couldn’t wait for him to open it to see what presents he had brought us. He opened it up and inside was a duck, two detachable collars and shaving cream. My grandfather, a decorator, had apparently traded a painting for our Christmas duck dinner.

## Has anyone cooked Christmas dinner for you?

One year we went to Saskatoon for the holidays and my wife Theresa’s sister prepared Christmas dinner. She was intimidated to have a visiting chef so she cooked the turkey two weeks before Christmas and froze it.

## What advice do you have for the home cooking enthusiast at Christmas?

Don’t muck with tradition. It’s great to go all out, especially when entertaining a large group of family and friends. That’s when we cook the whole bird; but for the times when there’s just the four of us, David and Gemma and my wife Theresa, we often buy a smaller cut such as a boneless free-range breast of turkey. This will make a dinner for up to five people with lots of lean white meat for everybody and there is no big bird to cook and carve. Instead of gravy, I’ll serve a rich and spicy make-ahead cranberry compote with non-vintage port alongside a large bowl of creamy mashed potatoes and butternut squash.

## Any tips when there’s a vegetarian at the Christmas dinner table?

My sister who lives in the UK is totally committed to a meat-and fish-free diet. She’s happy with all the vegetable trimmings at Christmas and if you add a nut roast made with almonds, hazelnuts, walnuts, cashews or a combination of those and a mushroom gravy with vegetable stock, she’s thrilled.

## Do you have any family Christmas traditions?

Every Boxing Day, we get together with friends who have

children the same age as David and Gemma. We take turns staying overnight at each others houses – our friends have a beautiful Victorian house in New Westminster. And we always watch the British sitcom: “The Vicar of Dibley: The Christmas Lunch Incident” from 1996. It’s a British thing.

### **Any must-have tools to make life easier over the holidays?**

An instant-read meat thermometer so you don’t have to cut off the drumstick to see if the turkey is cooked. I love the Wusthof Culinar peeler knife I brought back from Sweden for paring vegetables and peeling peaches. An immersion blender is perfect for gravies. Kitchen twine to tie up the bird – don’t use dental floss, it tears the skin. And parchment paper – they call me the “parchment priest.” It’s a great way to cut down on clean-up by lining baking sheets or covering dishes.

### **Any wine suggestions for the turkey dinner?**

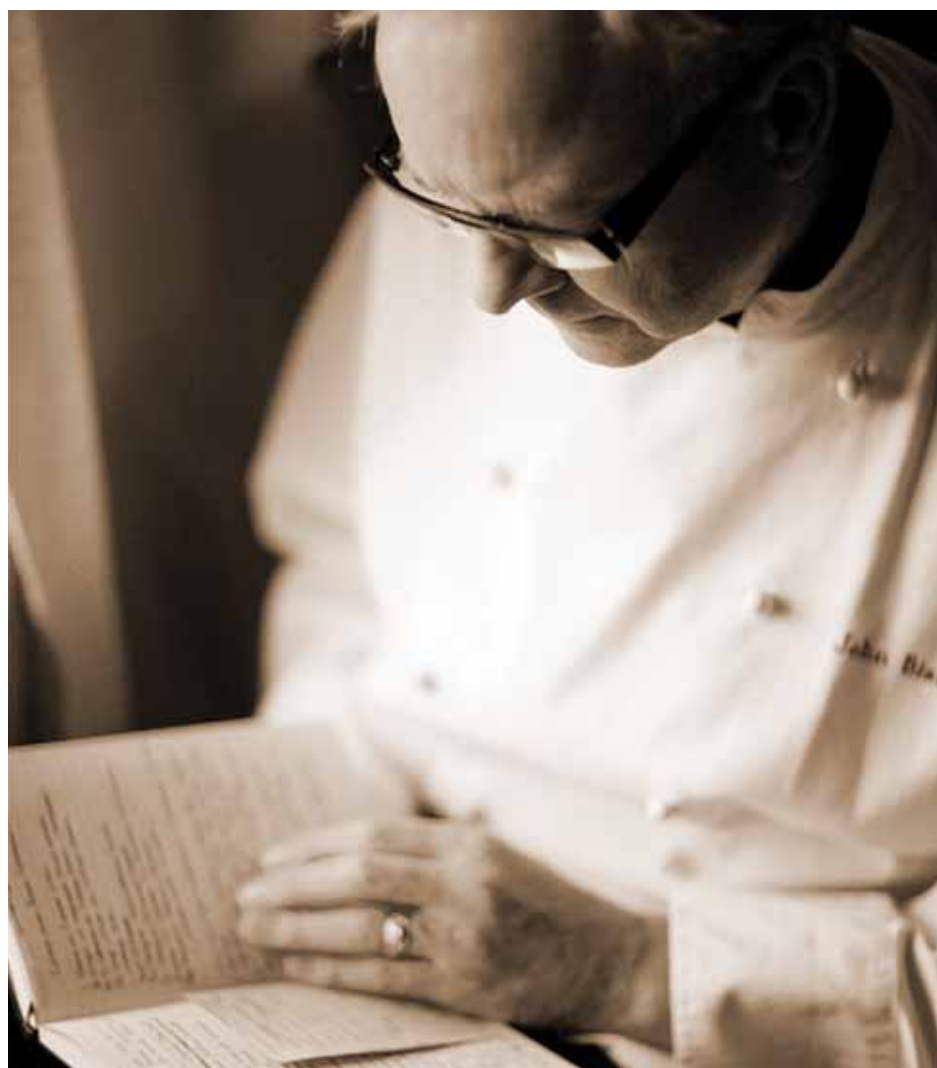
Typically, I love turkey with white wines. The Okanagan Valley’s Gewürtztraminer and Rieslings are popular with a bird – See Ya Later Ranch makes a great choice. If you’re looking for a red, choose a Pinot Noir or an Italian red.

### **Any ideas for leftovers?**

A curry works well with leftover turkey – it’s creative and non-traditional and works well with the same Gewürtztraminer or Riesling you might have served at the holiday dinner. Or grind up the leftover turkey meat and make a shepherd’s pie.

### **What about holiday desserts?**

Sherry trifle. It’s a wonderful example of what happens when you combine humble ingredients – sponge cake, raspberry jam



and custard. In Wales, the cut-glass bowl of trifle is a feature of every Christmas dinner. For a kids-only trifle, you can substitute orange juice for the sherry.

### **Any food as gift strategies?**

A small fruitcake is my favourite gift. I call up Ginny Love, author of *Simple Love: A Family Cookbook* and order a batch of them to give to friends and colleagues.

### **What’s the best gift you’ve received under the tree?**

The first handmade suit my wife made me. A tailor by trade, she’s in the fashion arts program at Kwantlan college where she teaches pattern drafting. Suffice to say the suit fit like a glove and I wore it until it was threadbare.

### **What’s the ultimate culinary Christmas gift?**

A Pacojet used to make ultrasmooth sorbets and ice creams. Most professional kitchens don’t have one, but it’s a toy a chef would covet. For the home enthusiast, a gas range if you want to cook like a chef.

### **Have you ever re-gifted anything?**

Well, I don’t want to make any enemies, but some hand-painted wineglasses come to mind. Can’t remember who we gave them to but I figured either they’d enjoy them or just re-gift them again.



HOW  
**SWEET**  
IT IS!

# FLAVOURED SUGARS

If you're looking to perk up a cup of tea or coffee or even a cookie, then here's a culinary trick worth giving a try. Flavoured sugar is so easy to make and with its pretty sparkle makes for great gift-giving too. Consider a citrus-flavoured sugar or a lavender-flavoured sugar – either is delicious in a Christmas shortbread. Or try mint-flavoured sugar, excellent in a hot cup of tea or sprinkled on a dark chocolate truffle. It's one great idea with a myriad of variations. And if it's more than just flavour you're looking to enhance, a few drops of food colouring will turn those white crystals into the most amazing rainbow of colours.



## VANILLA SUGAR

2 cups (500 ml) sugar  
1 whole vanilla bean

Place two cups of sugar and whole vanilla bean in a sealable bag. Press out as much air as possible and tightly seal. Set aside for about a week, shaking bag every other day. Transfer to an airtight container and use in your favourite beverage or baking recipes.



## CITRUS SUGAR

2 cups (500 ml) sugar  
2 drops yellow food colouring  
1 drop red food colouring  
zest of 2 oranges  
zest of ½ lemon

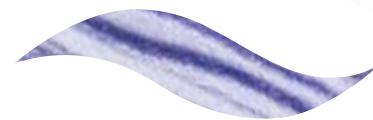
Combine sugar with food colourings in a sealable bag. Seal tightly and shake the bag for several minutes to fully incorporate colours. Then add the zests. Press out as much air from the bag as possible and tightly seal. Set aside for one week to infuse flavours, shaking bag every other day. Transfer to an airtight container and use in your favourite baking recipes.



## MINT SUGAR

2 cups (500 ml) sugar  
2 drops green food colouring  
2 drops peppermint extract

Combine sugar with food colourings in a sealable bag. Seal tightly and shake the bag for several minutes to fully incorporate colour. Then add the extract. Press out as much air from the bag as possible and tightly seal. Set aside for one week to infuse flavour, shaking bag every other day. Transfer to an airtight container and use in cookies, brownies or tea.



## LAVENDER SUGAR

2 cups (500 ml) sugar  
1 drop red food colouring  
1 drop blue food colouring  
2 tsp (5 ml) edible dried lavender flowers

Combine sugar with food colourings in a sealable bag. Seal tightly and shake the bag for several minutes to fully incorporate colour. Stir in lavender. Press out as much air from the bag as possible and tightly seal. Set aside for one week to infuse flavour, shaking bag every other day. Transfer to an airtight container and use in cakes or tea.



## STRAWBERRY SUGAR

2 cups (500 ml) sugar  
2 drops red food colouring  
2 drops strawberry flavouring

Combine sugar with food colouring in a sealable bag. Seal tightly and shake the bag for several minutes to fully incorporate colour. Stir in strawberry flavouring. Press out as much air from the bag as possible and tightly seal. Set aside for one week to infuse flavour, shaking bag every other day. Transfer to an airtight container and sprinkle on fruit salad or cereal.



# HOW DO YOU KNOW SO MUCH ABOUT WINE?

## PRODUCT CONSULTANTS AND THE WINE AND SPIRIT EDUCATION TRUST

**W**ouldn't it be nice to have a personal shopper for all your wine and spirits needs?

Mine would lead me through the store pointing out all the hidden gems. He or she would direct me towards the amazing deals, tell me fascinating stories about the wineries and make recommendations on what wine to pair with specific dishes. In short, make the whole experience a total pleasure.

Well, the dream is now reality. Welcome to BC Liquor Stores where over 300 people have been professionally trained and certified in wine and spirits. All you have to do is ask to speak to a WSET-trained Product Consultant and you've just hired a personal shopper free-of-charge.

So what is WSET? Some years ago BC Liquor Stores started offering professional training courses in product knowledge to all store staff. The courses are from the internationally recognized Wine and Spirit Education Trust, considered to be the gold standard

in wine education. Based in London and operating in 44 countries, the WSET runs a series of courses with examinations that lead to prestigious certification.

I'm both proud and privileged to be responsible for running these courses. As a Master of Wine, I'm able to share everything I've learned about wine with hundreds of store staff. It's on that basis that I'm confident you'll receive good advice from a WSET-trained Product Consultant at a BC Liquor Store.

In the WSET Intermediate Wine course students learn how to taste and describe wines. They delve into the art of food and wine pairing and are given a broad overview of all the major producing countries. They also learn about the importance of understanding a customer's personal taste, so don't be surprised if you're asked a few questions so your Product Consultant can get a feel for what you like.

The next course is the Intermediate in Spirits. This course focuses on the

fascinating methods of distillation and the intricacies of rum, tequila, cognac, whisky, gin and vodka as well as more obscure spirits such as aquavit and absinthe. There are exams at the end of each course and BC Liquor Stores has one of the highest pass rates of any WSET provider in the world.

After passing both Intermediate courses, the best of the best move on to the WSET Advanced course. This is a very challenging level, requiring well over 300 hours of study just to stand a chance of success. The final exam involves a blind tasting, which is enough to send shivers down any student's spine. WSET Advanced hopefuls need to have very well-developed, well-studied palates (and noses) to accurately identify wines by look, taste and smell alone. If you want to know the soil type in a dozen wine regions around the world and how that can impact the taste of certain wines, then ask a WSET trained staff member. Just be sure to have a few minutes to spare as they impart a wealth





WSET ADVANCED  
HOPEFULS NEED TO HAVE  
VERY WELL-DEVELOPED,  
WELL-STUDIED PALATES (AND  
NOSES) TO ACCURATELY  
IDENTIFY WINES BY LOOK,  
TASTE AND SMELL ALONE.

of knowledge. Students do not get to the Advanced level without an aptitude and enthusiasm for this field of study.

And if you're looking for someone with a remarkable depth of knowledge then search out one of the WSET Diploma graduates. After three years of intensive study these experts know more about wines and spirits than you can imagine. After all, the WSET Diploma is equivalent to an undergraduate degree in wine.

There are over 50 Product Consultants at BC Liquor Stores. They're all passionate about wine and spend a considerable amount of time tasting the products they list in their stores. Take a moment to track them down and develop a relationship.

It's no secret that buying wine can be intimidating and overwhelming. There's such a huge choice. So why not ask for some expert assistance? BC Liquor Stores have hundreds of professionally trained staff who would enjoy the opportunity to share their in-depth knowledge with you.

NOW BRING US SOME  
**STICKY**  
**PUDDINGS**

LEMON GINGER STEAMED PUDDING  
WITH WARM STICKY GINGER SAUCE



All one needs in the dark days of winter is a spoonful of sugar and a good measure of some old-fashioned sticky pudding to soothe the sighs. Our collection of three delicious steamed and baked desserts are so good it may be a challenge to share them but our Lemon Ginger Steamed Pudding with Warm Sticky Ginger Sauce is so beautiful that you'll want to show it off to your guests.

Imported from down under, Sticky Date Pudding with Caramel Sauce baked in a large pan or individual ramekins has recently become a local favourite. Aussies eat this one for any occasion and order it in coffee shops to accompany steaming lattes.

Then there's our Apple Bread Pudding hot out of the oven, full of big chunks of glazed apples in amongst toasty raisin bread with plenty of sweetened cream bubbling around the edges. A little drizzle of *crème anglaise* finishes this comforting treat.

So fire up the oven and stir up a quick batch of sticky pudding. The recipes are as easy as one, two, three.

ALL ONE NEEDS IN THE DARK DAYS OF WINTER IS A SPOONFUL OF SUGAR AND A GOOD MEASURE OF SOME OLD-FASHIONED STICKY PUDDING TO SOOTHE THE SIGHS.



STICKY DATE PUDDING WITH CARAMEL SAUCE

# MUST BE A COPPER MOON

Something extraordinary happens when you share a bottle of Copper Moon. Made with grapes harvested under a night sky for deliciously balanced fruit flavours and a crisp finish, it captures the mystery of the night itself. See the night in a whole new light.

Taste the magic of a Copper Moon.



**NEW**

Shiraz and Cabernet  
Sauvignon now  
available in 1.5L bottles.



# LESS WRAPPING IS MORE.

Share Fetzer's the giving spirit this season, and give back to the earth. Our new lightweight bottles have 17% less glass and cut carbon emissions by 14%.

The Earth Friendly Wine  
Pioneers in environmental responsibility.

**FETZER**  
VINEYARDS

We Make Our Wine Responsibly. Please Enjoy It Responsibly.  
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Sticky Puddings

FOR RECIPES, PLEASE SEE PAGE 150



PAIRS WITH LEMON GINGER STEAMED PUDDING WITH WARM STICKY GINGER SAUCE



**ST. URBANS HOF RIESLING QBA**  
Germany **\$19.99** 597997  
Sweet apple and snappy citrus combine in this flavourful wine from Germany. A smooth, mouth-coating texture with a rich, mineral finish make this an especially versatile wine for an array of cuisine.



**LUXARDO LIMONCELLO**  
Italy **\$26.99** 591644  
Beat the cold with sunshine in a bottle. The crisp, lemony flavour is surprisingly sweet not sour. Refreshing and clean, serve this Italian beauty ice cold solo, with tonic or champagne, over ice-cream...the possibilities are endless!



STICKY APPLE BREAD PUDDING WITH CRÈME ANGLAISE

PAIRS WITH STICKY DATE PUDDING WITH CARAMEL SAUCE



**CAPTAIN MORGAN PRIVATE STOCK**  
USA **\$35.99** 217414



This rum is dark and smooth with just a hint of sweetness and candied flavour blended with the secret island spices. It's easy to see why this is the captain's own treasure.



**DOW'S 10 YEAR OLD TAWNY PORT**  
Portugal **\$38.99** 989319  
It's the season for port! Dried fruit and raisin flavour with vibrant toffee and nut hints gently guide you to the creamy, lingering finish. A perfect way to indulge with those special sweet desserts.



**BOLLA SOAVE CLASSICO**  
Italy **\$14.99** 17640  
Here's a lively wine from Italy with fresh floral notes and a dash of lemon and almond flavours in the full finish. This well-priced wine is perfect to serve your guests with zesty treats, salads and appetizers.



**BAILEYS Caramel IRISH CREAM**  
Ireland **\$27.99** 146621  
Let the luck of the Irish be yours this season but make it with caramel please! The traditionally smooth taste of Baileys blended with the addition of silky, sweet caramel is a must added to your coffee with this dessert.



# CIBO TRATTORIA

## TEACHING VANCOUVER HOW TO SAY “FOOD” IN ITALIAN

**Y**ou might be surprised to hear that the only freezer at the Moda Hotel's Cibo Trattoria is completely full of ice cream. It's not that they serve so much ice cream, it's that chef Neil Taylor is so committed to using only the best, fresh, local ingredients, that ice cream is the only frozen thing in his kitchen. Chef Taylor, who knew at a very early age that cooking was his calling, left the Michelin-starred, River Café in London in 2008 to become Executive Chef at Cibo. The River Café is renowned for its rustic Italian cuisine and Neil Taylor learned there to love and develop the simple, clean and uncomplicated tastes now featured at Cibo Trattoria.

The menu at Cibo changes daily as dishes heavily depend on what's available from the local organic suppliers Chef Taylor has cultivated since his arrival in Canada. These organic ingredients are the stars of Taylor's plates, each of which highlight only two or three main flavours and have nothing included that doesn't belong.

Cibo's sleek 52-seat dining room was created by



Cibo Trattoria's Executive Chef, Neil Taylor

SmartDesign group who have successfully fused the modern marble fireplace and floor-to-ceiling wine display with the historic hotel's 100-year old terazzo floors, wood beams and exposed brick. The sophisticated atmosphere is made complete with chairs accented in Paul Smith fabric and Vancouver artist Bruce Pashak's prodigious mixed-media images on canvas.

Located in the heart of Vancouver's entertainment district, Cibo offers a *prix-fixe*, pre-theatre menu available between 5:00 and 6:30 pm as well as a four-course experience, including antipasti (appetizer), primi (pasta), secondi (main) and dolce (dessert) courses.

The wine list, an expertly chosen selection of food-friendly wines from all over but particularly focused on Italian and Canadian choices, was created by Sebastien Le Goff of both Cin Cin and Lumière fame and one of Vancouver's top sommeliers.

As for the name, "Cibo" is an Italian word that simply means "food."



ROAST VENISON, RED WINE LENTILS,  
PANCETTA, ROASTING JUICES AND QUINCE

# MAYBE THE BEST WINE TO BRING ISN'T WINE AT ALL.

You could go for the usual, or you could mix it up. Next time you get together with friends, why not try new Smirnoff One Pour Cocktails? Just chill, pour and serve – for a different kind of night.



PLEASE ENJOY RESPONSIBLY



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BUFFALO MOZZARELLA WITH BRUSCHETTA OF WILD MUSHROOMS, AGED BALSAMIC AND PECORINO NERO

THE MENU AT CIBO CHANGES DAILY AS DISHES HEAVILY DEPEND ON WHAT'S AVAILABLE FROM THE LOCAL ORGANIC SUPPLIERS CHEF TAYLOR HAS CULTIVATED SINCE HIS ARRIVAL IN CANADA. THESE ORGANIC INGREDIENTS ARE THE STARS OF TAYLOR'S PLATES, EACH OF WHICH HIGHLIGHT ONLY TWO OR THREE MAIN FLAVOURS AND HAVE NOTHING INCLUDED THAT DOESN'T BELONG.



LEMON TART



**OYSTER BAY PINOT NOIR**  
New Zealand **\$22.99** 111302  
Pure elegance in a bottle! This dark Pinot is ripe with cherry, pepper and chocolate notes. The slightly acidic finish with some bright cherry highlights makes it a perfect companion for this dish.



**TENUTA DE ANGELIS ROSSO PICENO**  
Italy **\$15.00** 632141  
This delicious medium-bodied blend from Italy is sweet with red fruits, spices and leathery notes and a finish that is crisp and clean. Salads, tomato dishes and light appetizers are ideal fare.

**PAIRS WITH BUFFALO MOZZARELLA WITH BRUSCHETTA OF WILD MUSHROOMS, AGED BALSAMIC AND PECORINO NERO**

**PAIRS WITH ROAST VENISON, RED WINE LENTILS, PANCETTA, ROASTING JUICES AND QUINCE**



**MONTEBUENA RIOJA**  
Spain **\$15.99** 507517  
This dashing Rioja is full of warm spice, earth and deep red fruit notes. Smoky cherry flavours guide you to the round, full finish. Simply stunning, it will not disappoint your guests at the dinner table.



**THE WOLFTRAP SYRAH MOURVÈDRE VIOGNIER**  
South Africa **\$14.99** 138479  
Don't be trapped by your usual wines with dinner. This gorgeous blend has a wonderful perfume of floral notes with abundant berry and spice flavours and a touch of earthy leather in the balanced finish. Extreme value in this bottle and it's just right with venison.



**MUMM CORDON ROUGE BRUT**  
France **\$58.99** 308056  
Add a little sparkle to the end of the meal with this bubbling French beauty. The toasted vanilla and nut aromas with creamy hazelnut and citrus flavours are rich and smooth. Treat yourself and your friends this season with this fine champagne. 88 pts *Wine Spectator*



**PRIMO AMORE PINOT GRIGIO**  
Italy **\$12.99** 409797  
That's amore! With its gentle citrus, almond and pear flavours this is one dry white that doesn't disappoint. The soft finish with hints of zesty lemon pairs nicely with dessert.

**PAIRS WITH LEMON TART**

PERONI



PERONI  
ITALY

Peroni is proud to be the Official Beer Sponsor of

 **LG FASHIONWEEK™**  
BEAUTY by L'ORÉAL  
PARIS

[peroniitaly.com](http://peroniitaly.com)

With a little preparation and planning these casual crisps and dips can go a long way to satisfy a spontaneous crowd. Served at room temperature with an assortment of crostini, crackers and vegetables, our dips are the ideal hors d'oeuvres. Packed in pretty jars, these savoury spreads also make great last-minute giftables.



# CROSTINI TOPPERS

# BUBBLES GALORE

A WORLD OF WONDERFUL SPARKLING WINE

**H**awaiian singer Don Ho had a tasty thought when he sang, “Tiny bubbles in the wine...make me feel happy, make me feel fine.” In his hit song, “Tiny Bubbles,” Ho was referring to sparkling wine and how much the world enjoys a good glass of bubbly as a celebratory drink. From everyday get-togethers to commemorative occasions, a glass of fizz puts us all in the mood to rejoice.

The term “sparkling wine” was once thought to be synonymous with “Champagne,” something that producers and promoters of authentic Champagne have worked very hard to correct. Like many of the great wine regions in the world, the region of Champagne, France names its wine after the region in which the grapes have been grown and the wine itself has been produced. The main reason for this is that of *terroir*, that is to say that the piece of land upon which a vineyard is planted imparts unique characteristics to the resulting wine made from the grapes grown there. The grapes used to make Champagne are also traditional, regulating the use of Pinot Noir, Pinot Meunier and Chardonnay in most cases. For these reasons, a wine grown anywhere outside the region of Champagne, France can not be called “Champagne” but can be called many other mouth-watering names...

Cava, for example, is Spain’s version of Champagne. These wines are thriving in popularity – in fact, one of the best-selling sparkling wines in the world, Freixenet, is in fact a Cava. Cava is generally made in the Penedès region from a variety of wine grapes that are native to the area and the production method mirrors that of their renowned neighbour, Champagne. This is called the “traditional” or “classic” method and it is a lengthy and painstaking winemaking and bottling process that

encourages carbon dioxide, a natural product of winemaking, to integrate with the wine in its bottle, thereby making it bubbly.

Germany’s answer to the demand for bubble is *Sekt*, a sparkling wine that is sometimes made in the traditional method described above, or sometimes made using the transfer method (a less artisanal approach to sparkling wine production, also called *charmat* or *tank*). The wines range tremendously in style, sometimes using single-varietal wines and sometimes using a vast mix of grape types to comprise a blend. In Germany, the following words will appear on sparkling wine labels to indicate the level of sweetness in the wine. Listed in order from driest to sweetest, they are: *Extra Brut*, *Brut*, *Extra Trocken*, *Troken* and *Halb-troken*.

Italy’s sparkling wines have become very popular over the years too, the most well-known of which bears the name *Prosecco* and offers exceptional value for the price. *Prosecco* is a grape variety grown mainly in the Veneto region. This is a wine made using the transfer method which helps to keep the costs low, predominantly due to less labour required in the winemaking process. The wines typically feature lively bubbles and light citrus, melon, honey and almond flavours, making it an ideal aperitif wine at parties or before dinner.

Back in France, Champenois aren’t the only ones with bubbles in their wines – the regions of Alsace, Burgundy and the Languedoc are also renowned for their sparkling wines. Called *crémant* in these areas, these wines are exceptional values as they represent the traditional qualities of wines crafted in Champagne but demand only a fraction of the price due to their less-established reputations.

It’s not just the Old World making sparkling wines.



# TWO NEW REASONS to *Sparkle*

Unveiling MARTINI® Rosé,  
a deliciously delicate new  
offering from the world's  
most celebrated name in wines.  
Crafted using a premier selection  
of Italian grapes, new MARTINI  
Rosé features enticing aromas of  
citrus, elderflower and soft peach  
blended with notes of wild rose.

It joins MARTINI Asti, in an  
elegant new package, to create  
a tastefully sparkling duo.

**Serve chilled in flute  
glasses to bring delightful  
sparkle to any occasion.**



MARTINI & ROSSI®

PLEASE DRINK RESPONSIBLY.

[www.martini.com](http://www.martini.com)

MARTINI AND MARTINI BALL & BAR LOGO ARE REGISTERED TRADEMARKS.

ASTI SPARKLING WINE – 7% ALC. BY VOL. ROSÉ SPARKLING WINE – 9.5% ALC. BY VOL.



Australia, New Zealand and South Africa all got in to the bubbly biz as it became popular over the years. Look to these lands for such specialties as sparkling Shiraz from Australia, sparkling Sauvignon Blanc from New Zealand and award-winning South African brut.

Finally, there is nothing like looking into our own backyard to see an abundance of sparkling wine being made, ranging in style from simple to seductive with everything in between.

Our American neighbours make a wide array of bubble from vineyards planted all down the coast, from Washington State to California. While these wines vary in quality and price, there are definitely some good finds in this category. Wineries like Château Ste. Michelle, Domaine Chandon, Gloria Ferrer and Mumm all make great champagne-style wines that are wonderful value for the price.

Lastly and certainly dearest to our hearts is the Canadian wine industry and its extensive contribution to the wonderful selection of sparkling wine available in our liquor stores. Predominantly dry in style, BC tends to use the traditional method in its quality sparkling wine production, employing Champagne's traditional blend of grapes on many occasions but also incorporating the use of some local signature varieties such as Pinot Gris.

Sparkling wine is possibly the most versatile of all wines as it can be used to celebrate the simplest of occasions ("Happy Wednesday!") to the most extravagant events ("A toast to the bride!"). Whatever your occasion, raise a glass of bubble from almost anywhere on earth and enjoy!

## YOUR EFFERVESCENT SHOPPING LIST



VEUVE CLICQUOT  
PONSARDIN BRUT  
France **\$69.00** 563338  
A classic Champagne for toasting, Veuve is "the real thing." Fresh and yeasty with citrus notes, this bubble is a wonderful accompaniment to smoked salmon, caviar and New Year's Eve. 91 pts *Wine Spectator*



CODORNIU CLASSICO BRUT  
Spain **\$13.24** 503490  
Dry, crisp and light in body, this Spanish sparkler is an ideal base for many sparkling wine cocktails. Add a splash of blackcurrant, peach or raspberry liqueur for a delightful festive fizz.



DOMAINE CHANDON  
BRUT CUVÉE  
USA **\$23.99** 94946  
Crafted in California, this crisp, dry bubbly showcases elegant flavours of Granny Smith apple, lemon and brioche. A great value, this is a prime wine to serve at an evening reception.



BAREFOOT BUBBLY  
PINOT GRIGIO  
USA **\$12.99** 924449  
California's popular Barefoot Winery produces this charming, entry-level bubble, made from Pinot Grigio grapes using the Transfer Method. Very tasty alongside tropical fruit salads or strawberries and ice cream.



BOTTEGA PETALO IL VINO  
DELL'AMORE MOSCATO  
Italy **\$17.99** 580993  
From the Veneto region of Italy, this is a sweet sparkling wine featuring flavours of ripe apricots and peaches. Enjoy with fruit tarts or custard for dessert or afternoon tea.



ANTECH CRÉMANT DE LIMOUX  
France **\$24.99** 487462  
Dry, complex and sophisticated, this wine hails from Southern France's Languedoc region. Yeasty notes of citrus and apple make this a versatile reception wine, delicious with a variety of canapés.

# WELCOME TO OUR PLACE.



This unassuming sign can be found in the heart of Australia's famous Barossa Valley. Yes it's true, there is a real creek in South Australia called Jacob's Creek. Coincidentally, there are also vineyards bearing the same name.

It all started back in 1847 when the first vines were planted by the banks of Jacob's Creek. The creek has seen a few changes since then, and we now source our grapes from many of the finest regions within Australia. What hasn't changed is the pride we take in the wines we make.

Red, white or sparkling. Just pour yourself a glass, sit back and imagine you're at our place. You're always welcome.

OFFICIAL WINE OF JUST FOR LAUGHS



[WWW.JACOBSREEK.COM](http://WWW.JACOBSREEK.COM)

Please enjoy our products responsibly.

# CHAMPAGNE

## COCKTAILS

We asked local bar star Shaun Layton of George Ultra Lounge to create three original champagne cocktails. These impressive offerings show why Shaun is one of the most awarded bartenders in the region. Celebrate and create a new holiday tradition with any one of these delightful drinks.

MIND THE GAP

VENDANGE

SHIBUYA CRUSTA





# RODNEY STRONG *Vineyards*

50 Years & Stronger Than Ever



Sonoma County  
Chardonnay  
2006

WINE ACCESS 2009  
INTERNATIONAL  
VALUE WINE AWARDS

Judges Choice  
Best Chardonnay Oaked



Sonoma County  
Cabernet Sauvignon  
2005

WINE ACCESS 2009  
INTERNATIONAL  
VALUE WINE AWARDS

Category Champion  
Best Cab Sauv

**90**  
POINTS

Knotty Vines  
Zinfandel  
2007

WINE & SPIRITS  
MAGAZINE

90 Points

*Cheers to life*



Canada's #1 Sparkling Wine



### SHIBUYA CRUSTA

- 1½ oz (45 ml) Hennessy VSOP cognac
- ½ oz (15 ml) maraschino cherry liquid
- ½ oz (10 ml) Giffard orgeat\* syrup
- juice of 1 lemon
- 7 dashes Angostura bitters
- top with Champagne

Sugar the outside rim of a champagne flute. In a chilled mixing glass add all ingredients except Champagne. Fill with ice and shake vigorously. Finely strain the drink from the mixing glass into the flute. Top with champagne. Squeeze a long piece of orange peel (pith removed) over the drink, releasing the oils then use peel as garnish.

\* orgeat is a sweet syrup flavoured with almond and rose water, available at gourmet food shops.



### MIND THE GAP

- 1 oz (30 ml) gin
- ½ oz (15 ml) fresh-squeezed lemon juice
- ½ oz (10 ml) crème de cacao
- ½ oz (10 ml) winter syrup (recipe follows)
- ½ oz (10 ml) Taboo absinthe
- 2 dashes Fee Brother's Aztec Chocolate bitters\*\*
- top with Champagne

Add all ingredients except absinthe and Champagne to a chilled mixing glass. Fill with ice and shake vigorously. Add ½ oz (10 ml) of absinthe to a champagne flute and roll around the glass, rinsing the inside. Remove the remaining absinthe. Strain cocktail into the champagne flute. Top with Champagne. Garnish with a twist of lemon.



### VENDANGE

- 2 green grapes
- ½ oz (15 ml) vodka
- 1½ oz (45 ml) armagnac
- ½ oz (15 ml) Lillet blanc aperitif wine
- ½ oz (10 ml) Champagne syrup (recipe follows)

In a chilled mixing glass, muddle grapes then add all ingredients and stir for at least 25 seconds. Fine strain into a chilled cocktail glass. Garnish with 2 white grapes.

### WINTER SYRUP

Put 6 cups (1.5 L) sugar and 6 cups (1.5 L) water into a saucepan. Heat and stir until the sugar dissolves. Add 2 cloves, 2 whole cinnamon sticks, 2 oz (60 ml) finely chopped ginger, 3 vanilla pods (split down the middle and opened up) and 1 whole nutmeg. Simmer at a low heat for at least 45 minutes (the longer the better). Let cool and strain into an airtight container. Store in refrigerator.

### CHAMPAGNE SYRUP

Pour one 26 oz (750 ml) bottle of Champagne into a saucepan. Stir until there is no carbonation left, then let sit for 2 hours. Add 2 cups (500 ml) sugar and place on very low heat, stirring until sugar dissolves. Let cool, then strain into an airtight container and refrigerate.

TIP: add an ounce of vodka to your syrups to make them last longer. Vodka will not alter the flavour of the syrup.

# SHAUN LAYTON

HEAD BARTENDER,  
GEORGE ULTRA LOUNGE



ISLAY DRAM

HAVANA

JERRY'S PUNCH

When Shaun Layton, Giffard's 2008 Iron Mixologist, isn't busy wowing patrons at George Ultra Lounge, he's busy winning awards. The list is long and varied and includes winning Western Canada's first-ever beer cocktail competition with an eleven ingredient wonder called the "Après Fizz."

Shaun first stepped up to the bar at The Keg Steakhouse in his native North Vancouver before graduating to assisting with the opening of West Vancouver's Ocean Club. He managed the bar there for four years and earned the Ocean Club early recognition for its innovative cocktail menu. After a stint at Whistler's Mountain Club, Shaun brought his style and his signature crystal mixing glass to Yaletown becoming Head Bartender at George Ultra Lounge.

Shaun is big on basics when creating some of the most delicious drinks in Vancouver – understanding spirits and flavour profiles and achieving balance between food and drink is what he does best.

The London Vine, the cocktail that won Shaun the Bombay Sapphire's "Cocktails by Design" mixology challenge in 2008, exemplifies his style – muddled black plum and lemon shaken with Bombay Sapphire gin, Okanagan Pinot Noir, Campari and vanilla syrup – fresh and original ingredients that are more than the sum of their parts. You can find Shaun at the George Ultra Lounge, 1137 Hamilton Street, Vancouver.

#### ISLAY DRAM

2 leaves	fresh sage
1	brown sugar cube
4 dashes	Peychauds bitters*
1½ oz (45 ml)	scotch
½ oz (10 ml)	Drambuie
½ oz (10 ml)	Noilly Prat
½ oz (10 ml)	Giffard Ginger of the Indies liqueur

Put sugar cube and bitters into a chilled mixing glass. Muddle well, crushing the sugar cube. Add sage, muddle again gently. Add all other ingredients, fill glass with ice and stir. Stir for about 45 seconds or until sugar is dissolved. Strain into a chilled rocks glass filled with fresh ice. Garnish with 1 leaf of fresh sage.

#### HAVANA

¼ cup (60 ml)	cigar-infused Maker's Mark bourbon (recipe follows)
	whisky-washed ice
4 tsp (20 ml)	Carlo Pellegrino marsala
3 dashes	Angostura bitters

In a chilled mixing glass, fill with ice and pour half an ounce of whisky and stir, soaking all the ice. Strain out whisky, add all other ingredients, fill glass with ice and stir for at least 30 seconds. Strain into a chilled cocktail glass. Garnish with a brandied cherry.

#### JERRY'S PUNCH

1½ oz (45 ml)	Sailor Jerry's Spiced Rum
½ oz (15 ml)	Malbec syrup (recipe follows)
½ oz (15 ml)	Tio Pepe fino sherry
½ oz (15 ml)	Cinzano Rosso
4 dashes	Angostura bitters

Put all ingredients into a chilled mixing glass, fill glass with ice and stir for at least 30 seconds. Strain into a goblet or snifter-style glass filled with fresh ice. Garnish with a lemon twist.

\* Available at gourmet food shops

#### MALBEC SYRUP

In a small saucepan, combine two parts Malbec wine with one part sugar and simmer over low heat, stirring until the sugar has dissolved. Remove from the heat and let cool. Store in refrigerator in an airtight bottle.

#### CIGAR-INFUSED BOURBON

Empty a bottle of Maker's Mark bourbon into a glass jar. Cut one unused cigar (such as a Monte Cristo) in half and unpeel it. Place the leaves into the bourbon and let sit for 4 – 8 hours. Cover and store in a cool spot, checking on it every two hours until the strength of the cigar infusion matches your taste. Fine-strain the bourbon back into the bottle through clean cheesecloth. Store in the refrigerator in an airtight bottle.

# HOLIDAY COOKIE CRAVINGS





YOU DON'T NEED THE SELECTION OF YOUR LOCAL BAKERY TO IMPRESS GUESTS AND GIFTEES. ALL YOU REALLY NEED ARE TWO OR THREE TOTALLY DIFFERENT COOKIES FOR A COLOURFUL PRESENTATION AND YOU'LL HAVE YOUR FRIENDS PULLING OUT THEIR NOTEBOOKS TO WRITE DOWN THE RECIPES.

**B**aking cookies can be both a pleasure and a chore. At the start are the imagined results plus the anticipation of the scented sweetness wafting through the house as they bake. But after several hours of mixing, slicing, rolling and shuffling cookie pans in and out of the oven, the cookie dream can crumble.

We've got a solution. You don't need the selection of your local bakery to impress guests and giftees. All you really need are two or three totally different cookies for a colourful presentation and you'll have your friends pulling out their notebooks to write down the recipes.

We've developed a spectacular, yet simple collection of festive cookies to choose from. Each cookie is quite different so plating two or three together will create a lovely presentation of assorted flavours, shapes and textures.

The Lemony Spritz Cookies are melt-in-your-mouth delicious. All you need is one bowl, a mixer and a piping bag. Mexican tea cakes are another traditional favourite. We've made a few Canada-inspired adaptations to the original and along with a little dusting of icing sugar, they become Mexican Snowballs.

There is also a colourful biscotti chock-a-block full of dried cranberries, almonds and nuts. We've shortened the baking time so the results aren't as jaw-breaking as the commercial varieties.

You might want to try Chocolate Mocha Meringue Crackles. While originally the recipe would be considered a French classic, ours varies slightly. As a bonus for those with sensitivities, these light and lovely bites are wheat-free.

Another familiar and popular cookie is the Jewish *Rugelach*. Most people buy them from a bakery, thinking they're too much work to prepare but you'll be surprised how elementary this recipe is. We gave our *Rugelach* a BC twist with crab apple jelly and toasted hazelnuts.

To date, both Austrians and Italians wrestle with who was the originator of the Florentine. Maybe because they share a common border and the line in the flour is very light. In our version, we made them in single bite portions with just the right amount of dark chocolate.

So keep your cookie dreams alive – fire up the oven, choose any two or three cookie recipes to bake in the morning and take the afternoon off.

# AÑO NUEVO ELEGANTE

AN ELEGANT  
NEW YEAR'S EVE

Put a fresh spin on the annual New Year's Eve celebration. The twist? Celebrate *Año Nuevo*, New Year, Mexican-style with rare, elegant and refined tequilas.

Most Mexicans welcome the New Year with a late night dinner with friends and family. We're stepping things up by sharing exquisite, premium tequilas and delectable Mexican cuisine.

Tequila, the star of our stylish south-of-the-border fiesta, continues to soar in popularity due in part to the increase in availability of ultra-premium styles of the spirit. Jalisco (hah-LEESE-koh), allegedly the "most Mexican" of the country's 31 states, is the epicentre of tequila production. In addition to tequila, which is made from blue agave plants called *agave azul*, Jalisco is renowned for beaches, mariachi music and amazing food.

## PARTY PREP

Get your invitations out early and begin planning the party décor. In keeping with our sophisticated premium tequilas, elegance is the name of the game. A splendid mariachi-style sombrero or two would add a luxe note. For impact, nurture

your native-to-Mexico *noche buena* (poinsettia) plants through the holidays and arrange them together with cactus and other succulents. Use Mexican pottery for serving dishes and bright primary-coloured linen or cotton tablecloths and napkins.

Think brilliant blues, sunny yellows, zingy pinks and the intense hues – reds, ochres and saffrons – of chilies and spices.

## DRINKS

Treat your guests to an education in fine, premium tequilas – a

*blanco* (white) or *plata* (silver), a *reposado* (rested) and an *añejo* (aged). *Blanco* or *plata* is unaged white or silver tequila; *reposado* is aged in oak barrels for a minimum of two months and *añejo* spends at least one year in small oak barrels. While many *blancos* and *platas* are best suited to mixing in slushy margaritas and fruity cocktails, there are rewarding and silky smooth exceptions like lively Aha Toro, double-distilled Herradura Hacienda Del Cristero Blanco Tequila and ultra-premium, organic, triple-distilled Casa Noble Crystal. These are ideal chilled and sipped neat or in a top-shelf margarita. (See recipe in sidebar on the following page.)

Like *blancos* and *platas*, *reposados* warrant sipping and





Bacardi  
mojito.  
The  
Original.



## MEXICAN

### ...COCKTAILS

#### TOP SHELF MARGARITA

1½ oz (45 ml) blanco or plata tequila  
1¼ oz (38 ml) Cointreau  
¾ oz (23 ml) fresh lime juice

Shake all ingredients with ice, strain and serve in a champagne or cocktail glass.

#### SANGRITA

1 part tomato juice  
1 part orange juice  
¼ part fresh lime juice  
few dashes grenadine  
few dashes Tabasco sauce  
salt and pepper

Combine all ingredients and serve in cocktail glass to accompany tequila served straight up.

### ...COOKBOOKS

#### THE ESSENTIAL CUISINES OF MEXICO

by Diana Kennedy

Excellent recipes from Jalisco from long-time Mexican resident Diana Kennedy with inspiring photos of food, décor and the country.

#### MÉXICO THE BEAUTIFUL

by Susana Palazuelos

Exquisite recipes from chef Susana Palazuelos, with beautiful photos and insider knowledge of the food and culture.

### ...CULTURE

#### AÑO NUEVO TRADITIONS

While embraces and shouts of *Feliz Año Nuevo!* (Happy New Year!) mark the New Year, many Mexicans observe these New Year's Eve customs:

- Eat twelve grapes at midnight and make a wish with each grape you eat.
- Wear red underwear if you want to be lucky in love in the upcoming year. For good luck with money, wear yellow.
- If travel is among your wishes, walk your suitcase around the block.

GREAT TEQUILAS ARE REMARKABLY FOOD-FRIENDLY. THEIR FLAVOURS AND AROMAS CAN ENHANCE THE TASTE OF MANY DISHES...

savouring. They're at their finest straight up or chilled. *Añejos* – the pinnacle of tequila – inspire reverence in aficionados and offer the ultimate tequila experience. Many are on par with the finest cognacs and are often served in snifters. Pour the lightest to weightiest – blanco or plato tequila first, then *reposado* and finally the *añejo*.

Offer small glasses of sangrita, a traditional accompaniment to tequila that dates back to the 1920s. Used as a chaser and refresher, it enhances the agave spirit's crisp acidity. (See recipe in sidebar.)

#### GLASSWARE

Traditionally the *caballito*, a tall shot glass, has been the preferred blanco glass, while rocks glasses are preferable for *reposados* and snifters for *añejos*. In 2001, premium glassware company Riedel developed the Overture tequila glass. It's slender, long-stemmed and intended to "lift" fine tequila to the level it deserves and "accord it the appreciation and respect of which it is worthy." Available in fine gift and china stores, the Overture glass is ideal for all tequila tastings.

#### FOOD

Great tequilas are remarkably food-friendly. Their flavours and aromas can enhance the taste of many dishes especially those of Jalisco whose cuisine is remarkably varied. The region extends from the coast where shellfish and dozens of finned fish species like tuna and red snapper abound. Inland to the centre of the country you'll find ancient indigenous foods such as corn, beans, squash, chocolate, chilies and wheat plus rice and meats introduced by Spanish conquistadors. Famous for its bold spices and intense flavours, Mexican food is sophisticated, complex and layered.

Have plenty of *antojitos* (appetizers) on hand like bite-size enchiladas and tortas, tequila shrimp and chile-spiced peanuts. For entrées, tamales stuffed with crab or lobster wouldn't be amiss. Take them up a level by using the best ingredients available and ace the presentation. Desserts are special too – fresh fruit, flan-like *jericcalla* and *arroz con leche* (rice pudding) all add to the festivities and a reason to toast – *Feliz Año Nuevo!*

**BRITISH COLUMBIA'S**

**BASE**

**CAMP**

**FOR**

**BEER**

**FANATICS**

**DESCHUTES**  
ESTD 1988  
**BREWERY**

**BRAVELY DONE**



Una Año Nuevo Elegante

## SILVER/ BLANCO



### HERRADURA HACIENDA DEL CRISTERO BLANCO

Mexico **\$70.00** 119271

This double-distilled, sophisticated *blanco* is named for the *Cristeros*, a rebel band who protected the right to worship freely when it was threatened in Mexico in 1926. Smooth, creamy, medium-bodied and peppery with notes of pears and agave fruit, it's ideal neat or in a margarita.



### CASA NOBLE CRYSTAL

Mexico **\$119.99** 462572

Certified organic and triple distilled, this silver tequila is from a 233-year old family-owned tequila house. With harmonious aromas of earthy agave and herbs, it's silky smooth and sweet with lingering pepper, citrus and musky agave flavours. Sip this one straight up.



### OLMECA TÉZON REPOSADO

Mexico **\$104.99** 696302

Allegedly made from a 500-year-old recipe in a traditional *tezontle* (volcanic rock) wheel press, this supple *reposado* owes its light amber colour to eight months in oak. Citrus, sea salt, a little pepper, caramel and spice deliver an eminently sippable tequila.



### CORRALEJO REPOSADO

Mexico **\$82.16** 95406

This award-winning pale amber *reposado* spends four months in three types of oak (French, American and white oak) delivering vanilla and spice aromas and a buttery texture. Generous citrus, ginger, warm agave and sweetness combine for a stylish, mellow tequila.



## REPOSADO

## AÑEJO



### CORZO AÑEJO

Mexico **\$109.99** 772723

This rewarding, full-bodied sipping *añejo* is rounded by a year in white oak. Lively caramel, floral and fruit aromas lead into flavours of agave, earth, spice and vanilla. Complex and balanced, it finishes with hints of anise and cola.



### DON JULIO REAL

Mexico **\$385.99** 330720

This ultra-premium *añejo* tequila, one of Mexico's most renowned, is made from estate-grown agave and aged for five years in white oak. Complex, perfectly balanced, smooth and oaky, it exudes sweet intense citrus, cooked agave and hints of smoke. Sip, savour and enjoy.



by Daenna Van Mulligen

# A White CHRISTMAS





WHITE WINES CAN GO TOE-TO-TOE WITH SPICE, MAKE MUSIC WITH GREENS OR CLAIM VICTORY OVER VINAIGRETTES; THREE FLAVOUR ELEMENTS WHICH CAN RENDER A RED WINE LIFELESS.

**W**hen it comes to the holiday season are you one of those people who think the “white” should stay on the ground outside and the “red” in your glass inside?

Common sense dictates that as the weather gets cooler our wines should warm up and as dishes grow more substantial and the available produce earthier, our wines should follow suit. We know the protein in red meat tames tannins in big red wines, smoothing them into submission, but what about holiday turkey, goose or ham, rich soups and root vegetables?

The pairing ability of white wines is quite phenomenal and not just for appetizers. Partnering white wines with your holiday dinners is simpler than you think. Just remember that balance is the key. One of white wine’s most obvious attributes is its vibrant acidity. Crisp and bright, it has the ability to cleanse your palate of the richness and fat that comes from cream, cheese or oil in foods. An off-dry white wine also balances the natural sweetness found in foods such as sweet potatoes, pumpkin or squash. White wines can go toe-to-toe with spice, make music with greens or claim victory over vinaigrettes; three flavour elements which can render a red wine lifeless.

Sparkling wines from around the world are wonderful with oysters and fresh fish but they are also fantastic with roasted root vegetables, coleslaw and ham. A bubbly with a bit of sweetness pairs beautifully with spicy dishes that have an Asian twist. The combination of bubbles and acidity in many sparklers refreshes your palate while cleansing it after bites of soft cheeses or cream sauces. Pairing a sparkling wine with simple oily and salty snack foods like potato chips or popcorn tossed with truffle oil and sea salt elevates them to gourmet.

Rieslings are the source of many inspirational pairings. Roast duck with cranberry chutney, caramelized beets, onions, parsnips, carrots or brussels sprouts will all pair well with an

off-dry Riesling. Equally well-matched: honey ham, stuffed turkey and your mom’s creamy mashed potatoes with bacon. But that’s not all Riesling will tango with. A sweeter Riesling pairs perfectly with smoked sausage, smoked pork, smoked salmon or roast goose. If you are serving vegetarian guests who like sweet and spicy stir-fry or smoked tofu with hoisin and peanut sauce, a Riesling is the answer for them as well.

Buttery Chardonnay is delicious with a winter salad of grilled pear and walnuts but it also elevates creamy corn chowder, apple sauce and smoked cheeses like cheddar, Gruyère or smoked mozzarella. Cream of mushroom soup is also a partner for Chardonnay, as long as the wine doesn’t have an abundance of caramel or oak. If you like to maintain tradition, roasted or fried chicken is a classic pairing with Chardonnay.

Spanish Albariños, Portuguese *vinho verde*, Italian Verdicchio or Pinot Grigios are wines with a crisp, light style that is very fish-friendly. Don’t hesitate to pair these wines with grilled fennel or sautéed greens, bean soup, cabbage salad or a cheese and olive platter.

Spicy, aromatic wines such as Viognier or Gewürztraminer provide balance to spicy dishes as well. One caveat is the wine’s alcohol level. Wines with high alcohol levels will add to the spiciness of a dish, which may or may not be desirable. A personal favourite is Viognier with mashed sweet potatoes or yam fries, especially when sprinkled with cinnamon and a pinch of chili pepper! Both Viognier and Gewürztraminer are a good choice when serving turkey, smoked pork or glazed ham as well as the caramelized, roasted root vegetable dishes that are so common in our winter diet. Don’t forget the sweet yet savoury foods like squash-stuffed ravioli, pumpkin and sage gnocchi or creamy butternut squash risotto. These hardy starches create a divine union when enhanced by spicy, aromatic wines.

Pinot Gris works magic with an impressive number

# Celebrate the Holidays



*B*  
BERINGER.  
SINCE 1876

Great Value  
**\$13.99\***  
\* subject to change.  
Chardonnay #606806  
Cabernet #606798  
Merlot #606814

Enjoy Responsibly

## A White Christmas

of foods but it has an affinity for earthy flavours. A rich Pinot Gris with mushroom risotto, sautéed wild mushrooms, mushroom soup or creamy split pea soup is a match made in culinary heaven. Vegetarian mushroom gravy, smoked eggplant, smoked cheeses, smoked fish and turkey stuffing are also commendable options with Pinot Gris.

Of course no holiday meal is complete without dessert. Canadian late harvest wines and icewine are a splendid accompaniment to crème brûlée, angel food cake, apricot flan or apple pie. If pumpkin pie and gingerbread are your holiday weaknesses, look to Portugal for a fortified madeira. Sweet Hungarian Tokaji (sometimes called “tokay”) couples well with bread pudding and the combination of hazelnut shortbread or butter tarts with botrytis-affected wines is amazing. Noble rot is a fungus that grows on otherwise healthy grapes, drying and shriveling them (making them very unattractive) but also creating a sweet, complex nectar. Sauternes, from the Bordeaux region in France, is the most famous botrytized wine but there are also very tasty examples coming out of Australia.

As you can see, the pairings for white wines are endless and can be quite creative so try a few out this holiday season.



### SUMAC RIDGE TRIBUTE SPARKLING

BC VQA **\$30.00** 289215

This bubbly is made from 100 percent Chardonnay. You can expect aromas of apple and melon, a whiff of spring blossoms, loads of fresh citrus and toasty undertones. The palate is creamy and very fresh with plenty of green apple and citrus flavours. Pair with snacks like potato chips and buttered popcorn!



### SMOKING LOON VIOGNIER

USA **\$16.99** 128801

This is a highly aromatic wine with aromas of sweet mango, stone fruit, honeysuckle and loads of spice and caramel. It's quite decadent with sun-ripened tropical fruit and spiced honey flavours that cling to the palate. Pair this wine with butternut squash gnocchi, sweet potato mash spiked with chilies or smoked pork.



### SEE YA LATER RANCH GEWÜRZTRAMINER

BC VQA **\$16.99** 868067

This aromatic wine features aromas of vibrant pink grapefruit, orange blossoms, lychee, rose oil and star anise. The flavours echo the aromas with a delightfully spicy, fruity palate. Pair this wine with spicy fruit salsas, turkey with apple and chorizo stuffing or glazed ham.



### FAZI BATTAGLIA VERDICCHIO

Italy **\$13.99** 24422

This classic amphora bottle holds a fresh wine with stony mineral, apple and citrus aromas and almond oil notes. It is light-bodied with a slightly oily texture and crisp, zesty flavours, bright acidity and a tart food-friendly finish. Pair with pastas in light cream sauces, cannellini bean soup or antipasti platters.



### RODNEY STRONG SONOMA CHARDONNAY

USA **\$19.99** 226936

Expect a very balanced Chardonnay with aromas of spiced pear compote and toasted brioche. The texture is creamy and it has buttery flavours with crisp white fruit, vanilla and spice with lovely, vibrant citrus on the finish. Pair this wine with grilled winter pear and walnut salad, creamy corn chowder or roast chicken.



### GEHRINGER MINUS 9° EHRENFELSER ICEWINE

BC VQA **\$49.99** 551739

This wonderfully fragrant icewine has generous aromas of apricot jam, honey, chamomile tea and vibrant citrus notes. The palate is unctuous, serving up luscious stone fruit and gingery flavours. A decadent dessert wine with bright acidity that will pair well with crème caramel, apple pie or crème brûlée.

# COGNAC, ARMAGNAC AND OTHER BRANDY

**B**randy has an interesting history and perhaps, in the face of a changing market, an even more fascinating future. Made in virtually all countries that produce wine, brandy has long been a staple to end a busy work day or help with the digestion of a particularly good meal. While the name brandy itself does not conjure up any great grandeur, its two most famous versions cognac and Armagnac certainly do. And it is one of these products, cognac, that is enjoying a boom on the back of an unlikely source.

Once the tittle of upper-class, middle-aged white males, brandy and particularly its most famous incarnation cognac, has found itself a new market – the young and trendy hip-hop set. Once marketed to a more restrained audience, cognac producers have accepted and embraced their unexpected new customers and are making the most of it. While the focus on luxury remains the same, advertising from the major companies and the events they sponsor has gradually aligned itself with its new market. Estimates are that 60 to 80 percent of all cognac, or “yak” as it’s known, sold in the world’s biggest market of the USA is to African Americans. When the Asian economy crashed at the end of the 1990s, so did cognac’s biggest market. Hip-hop may well have saved cognac’s bootie.

There are many variations in style and quality of brandy. By definition, brandy is distilled wine. The product differs largely from region to region due to where the grapes are grown, how the wine is distilled and the type of wood used and length of maturation. The first recorded brandy production came from the Gascony region in 1411 although it had likely been produced since 900 AD, probably in southern Spain. That first recorded brandy was Armagnac, sought after by the Dutch not for its great flavour, but because the alcohol in it helped make the water on long shipping voyages safe to drink. Alas,

the city of Armagnac was too far inland for easy access to the ports and so the market for its product stagnated, to be replaced by the far more accessible Cognac region in 1638. Thus, the world’s most famous brandy was born.

Both Cognac and Armagnac are delimited regions north (Cognac) and south (Armagnac) of the massive wine region of Bordeaux. Whereas most brandy is consumed in the market where it is produced, cognac and Armagnac are international in their appeal. Production techniques and the region where the grapes are grown are closely controlled. Cognac production is centred around the town of the same name with grapes grown in the chalky soils producing a light, delicate, high acid and low alcohol wine – the perfect base wine to distill into cognac. By law the wine must be distilled twice in copper pot stills.

The pot still is a much slower and more labour intensive process than the more industrial continuous or column still used to make many of the worlds spirits. The first distillation produces what is called the *brouillis*, a liquid of around 26-29% alcohol. This is re-distilled to produce the final spirit which then goes into oak casks for maturation for a minimum of two years. The cask maturation gives the spirit flavour and colour and the slow oxidation through the pores in the wood softens the spirit making it smoother to taste. It takes about nine litres of wine to make one litre of cognac. Not surprisingly, the longer the spirit is matured in the oak, the smoother it is. It is also likely to be much more expensive due to the amount of spirit that evaporates during aging, imaginatively called the “angels’ share.”

A similar process produces Armagnac. Being a slightly warmer area than Cognac, Armagnac produces grapes with a little riper character and more alcohol. This shows through in the final spirit, typically tasting more of prunes and dried fruits and a little rougher around the edges than the fresher,



*Relax,*  
WE'VE GOT YOU COVERED



No wonder it's B.C.'s favourite wine

Enjoy responsibly

## Brandy, Cognac Armagnac

lighter, more delicate flavours of cognac. Armagnac also has a very unique still, the alembic *armagnaçais*, which is a small column still producing a very strong distillate in terms of both alcohol and flavour. Armagnac is often aged in unique, local Monlezun oak contributing another layer of richness and colour.

One way cognac and Armagnac differ from brandy is the labelling of age. You will typically see the terms VS, VSOP or XO on the label. These terms indicate gradually increasing periods of maturation with minimums set in law for each category. It is important to understand that these terms only have legal meaning on cognac or Armagnac. On other brandies they are just marketing talk and no guarantee of any superiority.

The rest of the world's brandy varies considerably in quality and style. One of the largest producers is Spain, with production centred around the famous sherry-producing town of Jerez. This may well have been home to the world's first brandies (around 900 AD), although until recently they had only been used to fortify the local sherry. The warmer Spanish climate results in a richer, softer-tasting spirit and often a trace of residual sweetness remains. Brandies are also produced in large quantities in South Africa, Italy, Germany, the rest of France, the US, Greece and Australia. Most of these are distilled in a continuous still, have minimal aging and are targeted more at the value-priced categories.

Compared to other spirit categories, overall brandy production is fairly small, but the high profile and price of cognac and Armagnac make it an important product in the spirits world. Now again with a healthy following, the future of these spirits looks bright.



### MARTELL VSOP COGNAC

France **\$85.01** 65623

This cognac is medium amber in colour, with aromas of nuts, wood, caramel, orange zest and spice. The palate is rich and intense with crisp acidity and flavours of spice, caramel, vanilla and roasted chestnut. The finish is long and complex.



### SAINT VIVANT VSOP ARMAGNAC

France **\$69.99** 73080

The Saint Vivant is a deep amber colour with rich aromas of oak, prune, stone fruit and spice. Full-bodied on the palate with intense flavours of wood, spice, dried fruit, Christmas cake and the bold rusticity Armagnac is known for.



### RÉMY MARTIN VS COGNAC

France **\$55.98** 20412

This cognac is medium amber in colour with elegant aromas of lemon, oak, floral, peach and spice. The palate is smooth, elegant and fresh with baking spice, nut, citrus and caramel that linger on a long finish. Serve in a heated snifter.



### MARCEL TRÉPOUT 1970 ARMAGNAC

France **\$137.51** 522375

This Armagnac has a deep amber colour and intense aromas that are complex and rich with oak, candied fruits, cinnamon, clove, brioche and almond. The palate is rich and silky with age, yet fiery and intense with oak, dried fruit, nut, chocolate and earth. A top quality spirit with great length packed with complex flavours.



### TORRES 5 IMPERIAL BRANDY

Spain **\$26.99** 268805

This brandy is medium brown in colour with rich intense aromas of Christmas cake, dried fruit, caramel, oak and savoury baking spices. The palate is very rich with flavours of coffee, caramel, orange clove and dried fruit. The complex flavours linger on a long finish. Excellent value.



### MARQUIS DE VILLARD BRANDY

France **\$23.00** 14944

Marquis de Villard is a medium amber coloured brandy with medium intensity and fresh orange citrus notes, as well as oak and spice. The palate is dry and medium-bodied with a zesty freshness and spice, wood and orange flavours and a medium length finish.

# TABLE FOR 4

From huge family gatherings to mid-sized weekend get-togethers or intimate dinners with a few close friends, it's the time of year for entertaining. If you've set the table for four, here are a few menus to make it an event to remember.

*Porc en Croûte* is a masterful, pastry-wrapped main course that can be made ahead and popped into the oven an hour before serving. Led by a simple potato and leek soup and served with fresh vegetables, it's an amazing presentation.

Nothing says "posh" like whole lobster. Our version is served with three savoury and colourful dips. Add crisp greens, crusty bread and truffle mashed potatoes on the side to make the meal complete.

The meatball's humble beginnings are raised to new heights when made with flavourful Kobe-style beef. This recipe with herbed paparadelle noodles is featured in many new Italian restaurants and brings a whole new meaning to "spaghetti and meatballs."

Not your everyday recipes, the three main courses here are designed to make close friends feel pampered and truly appreciated.



PORC EN CROÛTE



FOR RECIPES, PLEASE SEE PAGE 157



FRESH ATLANTIC LOBSTER  
WITH A TRIO OF DIPS

NOT YOUR EVERYDAY RECIPES, THE THREE MAIN COURSES HERE ARE DESIGNED TO MAKE CLOSE FRIENDS FEEL PAMPERED AND TRULY APPRECIATED.



KOBE-STYLE BEEF MEATBALLS WITH HERBED PAPPARDELLE NOODLES

Table for 4



**NO. 8 WIRE  
SAUVIGNON BLANC**

New Zealand **\$15.99** 768002  
Snappy citrus flavour with sharp, grassy notes and hints of lime and passion fruit dominate this wine. The well-balanced acidity in this wine is lively and refreshing creating a perfect match for the lobster.



**MUMM NAPA BRUT PRESTIGE  
USA \$22.99** 265678

Mumm Napa Brut has a light golden hue with a delicate, enticing stream of bubbles. Baked apple, hints of citrus and golden pear flavours tempt you to take another slow sip. Lobster and champagne...at this price? Yes you can!

**PAIRS WITH FRESH ATLANTIC  
LOBSTER WITH A TRIO OF DIPS**

**PAIRS WITH KOBE-STYLE BEEF  
MEATBALLS WITH HERBED  
PAPARADELLE NOODLES**



**DOMAINE JEAN  
BOUSQUET MALBEC**

Argentina **\$15.99** 807263  
This smooth, dark Malbec from Argentina is simply fantastic. It's also organic! The spicy, ripe black fruit with mocha notes is well-balanced with gentle tannins leading to a silky finish that just won't quit.



**CALONA ARTIST SERIES  
CABERNET MERLOT**

BC VQA **\$14.99** 104851  
Another beautiful blend from BC! Ripe, red fruity taste of Merlot mingled with the distinctive black fruit and wood flavours of Cabernet. The result is a medium-bodied wine with a smooth, soft finish that lingers. Perfection in a bottle.



**MCLARENS ON THE LAKE  
CABERNET SAUVIGNON**

Australia **\$13.00** 363754  
When you need a great wine at a great price for entertaining, look no further. The aromatic cherry, cedar and redcurrant aromas with deep blackberry flavours and a subtle oak finish will complement most of the meat dishes you put on the table.



**JAFFELIN BOURGOGNE  
ALIGOTÉ**

France **\$17.99** 53868  
Elegance and class are what you will find in this white wine brimming with apple, nut and stone fruit aromas. The silky texture is rich with an everlasting ending. Serve alongside the *Porc en Croûte* for a classically French combination.

**PAIRS WITH PORC EN CROÛTE**



# Pairing Great Canadian Performers



Please enjoy responsibly. See Ye Later Ranch, Sumac Ridge, Jackson-Triggs and Iniskillin are wines of Vincoor Canada, Official Wine Supplier of the 2010 Winter Games. [greatestatesokanagan.com](http://greatestatesokanagan.com)



# Showcasing Canada's Best



Please enjoy responsibly. Iniskille, Jackson-Triggs, See Ya Later Ranch and Sumac Ridge are wines of Vinco Canada, Official Wine Supplier of the 2010 Winter Games. [greatestatesokanagan.com](http://greatestatesokanagan.com)



James Cluer, Master of Wine, is ready and able to answer your wine queries of all sorts – from the basic to the impossible.

Send your questions for James to:

**[taste.magazine@bliquorstores.com](mailto:taste.magazine@bliquorstores.com)**

and include “Ask An Expert” in the subject line.

Look for your answer in the next issue of *TASTE*.

# ASK AN EXPERT

JAMES CLUER, MW

THANKS TO OUR  
KNOWLEDGEABLE  
READERS FOR THIS ISSUE'S  
INTERESTING QUESTIONS.  
KEEP THEM COMING!

**Q** If I'm having a dinner party with red, white, sweet and sparkling wines, what order should I serve them in?

**A** It's best to kick off with sparkling wines, which can be sipped by themselves or paired with light appetizers such as smoked salmon.

Following that, you can move into white wines. I recommend starting with drier styles of aromatic wines like Sauvignon Blanc and then move into heavier, richer and potentially oaked varieties such as Chardonnay. White wines don't usually taste as appealing if you serve them after reds because the tannin in reds can make white wines taste sharp.

When you start on the red wines, make sure you pour the more delicate ones first, such as Pinot Noir or Gamay. Follow the lighter reds with heavier wines that have richer and more concentrated flavours, such as an Australian Shiraz or California Zinfandel. These big reds can overpower the lighter ones and so it's best to work upwards in terms of body.

The jury is still out on the serving order of young before

## IT'S BEST TO KICK OFF WITH SPARKLING WINES, WHICH CAN BE SIPPED BY THEMSELVES OR PAIRED WITH LIGHT APPETIZERS SUCH AS SMOKED SALMON.

older wines. Personally, I recommend serving older wines first because they may have more delicate and complex flavours, which are harder to appreciate after a young, tannic red.

Sweet wines should be next on the agenda. There are some delicious sweet wines from Sauternes, Tokaji, the Loire, Germany and Canada. The golden rule is: the wine served with dessert should be sweeter than the dessert, otherwise the wine will taste tart and sour.

Wrap up the evening with fortified wines such as a port or madeira. After the stronger alcoholic content of these wines it's hard to appreciate the subtleties of the other types and styles of wine.

### **Q** How can I improve my ability to taste and describe all the aromas and flavours in wine?

**A** It can be tricky to pinpoint the exact flavours in some wines and even amongst the experts there can be some disagreement because of the subjective nature of taste.

In fact, we all experience taste slightly differently. Some people have very low sensitivities to bitterness, others have a sweeter tooth and different nationalities can have their own taste preferences. It's for this reason that some wine producers make the same wine in different styles to suit particular export markets.

My recommendation would be to play blind tasting games with different fruits, spices and other common aromas found in wine. Blindfold your partner and then ask them to smell different fruits and guess what they are. Then move into the spices. You'd be amazed at how often we get them wrong. Sometimes I look at my dog in envy of his sense of smell.

There are also aromas kits that you can buy from companies like *Le Nez du Vin*, but these can be very expensive and are not for everyone. Another option is to take a wine course where you are professionally trained to taste and describe wines.

The good news is that practice makes perfect. There are certainly some tasters that have an ability to write beautiful

tasting notes and identify a wide range of flavours in wine. Keep in mind, this is a profession for such people and the skills didn't develop overnight.

### **Q** How important is the vintage of a wine?

**A** The importance of vintage depends on the region of production and the quality of the wine.

In some regions there is very little vintage variation because the weather is quite consistent from year to year. In hot parts of Australia and California the vintage date is not as critical as the maturity of the wine. Inexpensive wines are usually best drunk young while they are fresh and fruity, while top quality red wines often benefit from some age.

On the other hand, the vintage date can be of critical importance in cooler, more marginal climates. If it was a good year then the wines can be dramatically better in quality compared to a year when the heavens opened at harvest time and the crop suffered from dilution and rot. Bordeaux, Burgundy, the Rhône, parts of Germany and the classic northern Italian regions are more susceptible to vintage variation. Prices can fluctuate according to the quality of the vintage, so it is important to ask a Product Consultant or check on the internet for the reviews.

A few wines show no vintage dates. Non-vintage champagne is a classic example as are ruby ports and sherries. This is because several vintages are blended together so the producer can achieve a degree of consistency in the house style.

Yes, it is difficult to keep up on the merits of vintages in dozens of wine regions around the world and few people have the time or inclination to stay up-to-date. But if you are buying more expensive wine from classic areas it's worth a little research as it can mean the difference between a great bottle and an average bottle, along with a significant variation in price.

# HOLIDAY DESSERTS

## MODERNIZED CLASSICS

MANGO TRIFLE  
WITH LIME SYRUP





The holiday season is upon us and it's time for indulging! Festive classics of roast turkey, prime rib of beef and other favourites always end with a show-stopping dessert. From traditional steamed plum pudding to cream- and custard-filled trifle and rich pumpkin pies, these desserts have always played a special end to the holiday meal.

For a change of traditional festive fare, here are three desserts that will spruce up any occasion, including two old-time favourites that have been modernized and updated.

The English trifle has always been a popular holiday dessert with liqueur-infused cubes of sponge cake enrobed with fruit preserves, mousse or pastry cream and slathered with mounds of

whipped cream. In this updated recipe, bring a bit of sunshine and tropics to the holiday season by introducing a macadamia nut cake soaked with a rum-kissed lime syrup and layered with fresh aromatic mangos and a light yogurt and whipped cream mousse.

Something chocolate should always be on the holiday dessert list and these warm chocolate almond cakes stuffed with a hint of tart cranberry are perfect, especially when they are accompanied with the warm coffee-liqueur infused mocha sauce.

For an irresistible finish for your holiday table, try this brilliant cranberry tart with a buttery almond frangipane filling topped with cinnamon streusel. Happy Holidays!



CHOCOLATE CRANBERRY  
ALMOND CAKES WITH  
MOCHA SAUCE



**Corona**  
**Extra**

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## Holiday Desserts

### MANGO TRIFLE WITH LIME SYRUP



#### MALIBU MANGO

Canada **\$23.99** I21384

Sweet, juicy mango blended with the traditional taste of Malibu rum comes alive! Try blending it with winter drinks to bring a little tropical warmth to your day.



#### AMARULA

South Africa **\$23.95** 342246

Made from the marula fruit of the African elephant tree (a member of the mango family), this creamy liqueur is aged in oak for three years. Slightly sweet with a hint of nuts it's easy to serve with desserts or try slipping some into your favourite hot coffee.



#### CHALMERS CHOCOLATE PORT

Australia **\$21.99** 31369

Warm up this season with a soothing port. Decadently smooth chocolate and raisin flavours combined with the luxury of port. Sit back with this dessert, relax and indulge!



#### COPA DE ORO

Mexico **\$17.95** 529032

Made from Mexican arabica beans this is a coffee lover's dream! Sweet vanilla and roasted coffee flavours combine to create a silky liqueur that's perfect for hot or cold drinks.

### CHOCOLATE CRANBERRY ALMOND CAKE WITH MOCHA SAUCE

### CRANBERRY FRANGIPANE STREUSEL TART



#### DISARONNO AMARETTO

Italy **\$23.49** 2253

Blended with 17 different herbs, spices and fruits this decadently, smooth liqueur from Italy simply can't be missed. With the delicate apricot and almond flavours gliding over your tongue it's a luxury you're not soon to forget.



#### GEHRINGER LATE HARVEST CABERNET FRANC

BC VQA **\$16.99** 733766 375ml

Look no further than our own BC backyard for this value-priced sweet treat! Succulent cherry and black fruit flavour with a delicate sweetness that lasts in the mouth. Excellent with the tart.

## HOW TO SNAG A GREAT BOTTLE OF MERLOT

Imagine swirling a perfectly ripe cherry around in a pot of melting chocolate and popping it in your mouth. That's what fine Merlot tastes like. It's the most lush and supple of all reds and it has been described as "Cabernet without the pain." Not surprising then it's been the darling of the masses for decades. In fact, one of the world's most sought-after wines is pure Merlot – Château Petrus from Bordeaux, which fetches serious coin: about \$4,000 per bottle in good years.

Though Petrus is out of reach for most of us, you can get huge pleasure from a glass of Merlot for a fraction of the price because to some degree Merlot is Merlot – much like vanilla ice cream is vanilla ice cream. Obviously, the two-dollar supermarket brick variety isn't a scoop from Berthillon, the top luxury glacier in Paris, but if you buy a solid brand like Häagen-Dazs, you're in good shape. It's kind of like that with Merlot; reliable makers don't disappoint. But how do you know which makers are winners?

### LOOK TO MERLOT HOT SPOTS

The first place to look is the regions best-suited to the variety. Of course Bordeaux

is the grape's heartland where the boys in berets have been tending this vine for a few hundred years. And the Right Bank appellations of Pomerol and St-Emilion within Bordeaux have the best soil, aspect, weather patterns and climate in the world for this variety so these regions spin out Châteaux Petrus and its Merlot-rich and famous peers.

But Bordeaux red is designed to improve with age, which raises all sorts of questions about how to cellar it properly and when to uncork it to catch it in its prime. That can be a lot of work when you just want a glass of great wine. Sure there's a pay-off; these wines gain riveting complexity and become bottles certainly worthy of special occasions. But unless you have a suitable spot to cellar them for several years and the patience to wait, you might be disappointed with what you get for that \$400 to \$4,000.

Happily, Bordeaux is not the only place to source fine Merlot. To up the ante, other regions are making some incredible stuff that's not only more affordable but ready to drink upon bottling. What's not to love?

Among the current hot spots

for Merlot is our own backyard – British Columbia. Other locations include Chile, Washington State and California. These places have the right microclimates to grow top-tier Merlot grapes and in the right hands, that fruit can make magic.

### BUY FROM A TRUSTED PRODUCER

Within the best regions, a clutch of producers stand out. They use the right clones, the right vineyard practices and the right winemaking techniques to create succulent vinous compositions that could demand high prices. But instead, they sell them for less than their market worth to secure shelf space and earn good reputations. These are the wineries you can trust because they simply don't risk their names on lackluster wines. Mission Hill Winery of British Columbia, Concha y Toro of Chile, Beringer Vineyards of California and Chateau Ste. Michelle of Washington State are among the names to know. There may be a place for authentic Bordeaux but it's sure not everyday drinking; for that, rising New World stars are where to turn.



IMAGINE SWIRLING A PERFECTLY RIPE CHERRY AROUND IN A POT OF MELTING CHOCOLATE AND POPPING IT IN YOUR MOUTH. THAT'S WHAT FINE MERLOT TASTES LIKE.

#### **DON'T SHY AWAY FROM BIG BRANDS**

It may surprise you that many of the best bottles beyond Bordeaux are actually popular big brands. Sure, wine critics and connoisseurs sometimes frown on mass-produced wines by large producers, pegging them as too commercial, too generic and too industrial – as if quantity has an inverse relationship with quality, which of course it doesn't. Single-note wines are made by big and small producers. But the truth is, large quality-minded makers use economies of scale to create big brand wines that over-perform at each price point. Then, they fan awareness with honest marketing. Doing so makes good business sense. And that translates to great value for wine drinkers.

In short, the trick to finding great Merlot and arguably any great varietal wine, is to identify the hot spots and get to know the best wineries in each region. This means the best bang for your buck. But there is one caveat that applies specifically to Merlot: trade up!

VALUE  
BRAND  
of the YEAR  
2009 Wine & Spirits  
MAGAZINE



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— SINCE 1749 —  
**JAMAICA RUM**

*The Holiday Spirit*



ENJOY WITH CARE.



## Merlot

### WITH MERLOT, TRADE UP

A seldom spoken secret is that inexpensive Merlot is often thin, flat and heart-sinkingly dire. There are exceptions of course but you really have to tread carefully. On the other hand, when you trade up to \$25 or more and buy from a leading maker you'll find the wine tends to over-deliver. You get concentration, complexity, crushed velvet texture, and length that make the price of Petrus almost understandable.

## LEADING MERLOT MAKERS

### TODAY'S HOT SPOTS

#### BRITISH COLUMBIA

- Mission Hill Winery
- Sumac Ridge Estate Winery
- Jackson-Triggs Vintners
- Okanagan Estates
- Nk'Mip Cellars

#### WASHINGTON STATE

- Chateau Ste. Michelle
- L'École N° 41

#### CALIFORNIA

- Beringer Vineyards
- J. Lohr Vineyards and Wines
- Rodney Strong Vineyards
- Duckhorn Vineyards

#### CHILE

- Concha y Toro
- Cono Sur Vineyards and Winery
- Errazuriz



#### COLUMBIA CREST GRAND ESTATES MERLOT

USA **\$19.99** 263418

Warm chocolate cake and blackberry aromas lead to an opulent palate of dried plum, black and red berries with a chocolate mousse mouth feel. This is an incredibly tightly-knit wine with an artisanal air about it. It's a full-bodied, serious wine at an unbelievably fair price.



#### ERRAZURIZ MERLOT

Chile **\$13.99** 297887

This wine starts with jammy fruits and spice on the nose before expanding on the palate with bright cherry, stewed black plum, black pepper, clove and a warm toasty undertow. This is a lush and beautifully balanced wine.



#### J. LOHR ESTATES LOS OSOS MERLOT

USA **\$22.99** 566901

Precise aromas of raspberry jam, cherry and crushed blueberry lead to a captivatingly complex palate of raspberry jam layered with blackberry, prune, turned earth, damp stones, cedar, tobacco leaf, tar and sweet spice. Plush texture pervades this lustrous, full-bodied wine. Pair with roast beef or lamb with a berry-based reduction sauce.



#### CONCHA Y TORO CASILLERO DEL DIABLO MERLOT

Chile **\$13.25** 427088

Pronounced aromas of black cherries and coal lead to an incredibly sumptuous and utterly seamless palate. Smooth, rich, mouth-coating flavours of black plum, cedar and black cherry, as well as a plunging mineral depth that gives the wine quite a grown-up feel. Outstanding value!



#### ROSEMOUNT MERLOT

Australia **\$16.99** 542431

With freshness, sweetness and charm, rich aromas of bramble berries and stewed plum lead to a massive hit of velvety ripe fruit and sweet oak flavours. Such succulence in this full-bodied Merlot!



#### BERINGER STONE CELLARS MERLOT

USA **\$14.00** 606814

This medium- to full-bodied Merlot starts with aromas of grilled meat and black licorice, then slides across the palate with an opulent purity of fruit reminiscent of black cherry purée and closing with a bitter chocolate espresso finish. Interesting, with nice firm structure.

# WINTER SALADS



MUSHROOMS À LA GRÈCQUE

Don't forget the veggies! They're even more important this time of year when we rarely see the sun. We've got three salad options for you that move outside of the "leafy green" box most summer salads occupy. Root vegetables are packed with nutrition, especially when eaten raw as in our Zesty Celery Root Salad *Rémoulade*. The Maple and Bacon Escarole Salad with Apples is so hearty you might try it as a main course and the Mushrooms *à la Grècque* is a lemon- and parsley-spiked salad disguised as an appetizer!



ZESTY CELERY ROOT SALAD RÉMOULADE

PAIRS WITH MUSHROOMS À LA GRÈCQUE

PAIRS WITH ZESTY CELERY ROOT RÉMOULADE



**BABICH PINOT NOIR**  
New Zealand **\$17.99** 790675  
New Zealand's warmth shines right through this bottle. Earthy plum and cherry flavours mingle with sweet vanilla, spice and cedar. The soft, creamy textured finish makes this wine an extremely flexible food wine.



**SANDHILL GAMAY NOIR**  
BC VQA **\$19.99** 627687  
Soft, silky and rich! A must-have wine for the dinner table, this Gamay has a soft nose of ripe cherries, dusty earth and black fruit. Perfect with the mushroom salad or your best seasonal appetizers.



**GANTON & LARSON PROSPECT RIESLING**  
BC VQA **\$12.99** 35550  
Soft, delicate mineral notes with just the right amount of zesty citrus and tree fruit flavours abound in this well-priced BC white. The finish is refreshing with a just a touch of tingle at the end. Make sure to have a few on hand for easy entertaining.



# Celebrate

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MAPLE AND BACON ESCAROLE SALAD WITH APPLES

PAIRS WITH ZESTY CELERY  
ROOT SALAD RÉMOULADE

PAIRS WITH MAPLE AND BACON ESCAROLE SALAD WITH APPLES



**MISSION HILL FIVE VINEYARDS  
SAUVIGNON BLANC**  
BC VQA **\$13.99** 118893  
Another BC wine that shines!  
The crisp, refreshing lime and  
citrus nuances with a bright,  
well-balanced, brisk acidity keeps  
your mouth happy throughout the  
meal. Ideal with salads, seafood or  
zesty appetizers.



**WYNDHAM ESTATE BIN 515  
SHIRAZ VIOGNIER**  
Australia **\$17.49** 139881  
Smooth and seductive are the  
only ways to describe this full-  
bodied blend. Lovely spice and  
floral aromas with subtle apricot  
and plum notes weave their way  
through the glass. With just a  
hint of pepper on the finish, it's  
a wonderful companion to the  
maple and bacon salad.



**ROBERT MONDAVI PRIVATE  
SELECTION MERLOT**  
USA **\$19.99** 524769  
Beautiful ripe black cherry, plum  
and delicate spice notes fill your  
senses. Soft spice greets you once  
again on the palate and the finish  
is well-rounded, balanced and  
brimming with endless flavour.  
This bottle is dressed to impress!



# CHRISTOPHER STEWART WINE & SPIRITS

PROUDLY PRESENTS

## Q.P.R. SUPERSTARS™

Winter is here and we have never been more excited with the line-up of Christopher Stewart Selections on offer. When I think of winter I think of quality time with friends & family, warm and cozy fireplaces, slow and savoury dinners with great sparkling and still wines to match. And of course, deliciously hot mulled wine to heat up with on an especially cold day!

For this winter edition we are pleased to introduce three new Q.P.R. SUPERSTAR™ wines, four special price offers until January 2, 2010, bubbly for this seasons every occasion, and a superb Austrian wine made from the Grüner Veltliner grape varietal. Never heard of Grüner Veltliner? It is a stunningly delicious white grape that pairs amazingly well with a wide assortment of meals and is currently THE darling of Sommeliers around the globe. If that isn't enough to make you interested it

hails from the world's oldest winery Stift Göttweig established in 1183! Try it - you'll love it!

Make your winter holiday season one to remember with Christopher Stewart Q.P.R. SUPERSTAR™ wines. When it comes to picking out that perfect bottle of wine to gift a gracious host, any one of the wines listed here will guarantee a return invite!

From the entire team at Christopher Stewart, we wish you the best winter holiday season yet!

Sincerely,

Christopher Stewart



**A Sparkler Like No Other**

**J. G. CARRION  
OPERA PRIMA BRUT**

**Very classy...**

An absolutely delicious bubbly at an incredible price, the Opera Prima is comparable to brut champagnes and even some vintage champagnes available today.

SKU 862144

*La Mancha, Spain \$11.99*



**Available Jan. 2010**

**NEW**

**J. G. CARRION  
ANTAÑO CRIANZA 2007**

**Show stopper!**

Aged 18 months in French and American oak, the Antaño is a brilliant blend of Tempranillo, Garnacha, Mazuelo & Graciano. \$12.99? - stunning!

SKU 72223

*Rioja, Spain \$12.99*



**Biodynamically Farmed Grapes**

**BODEGAS PABLO  
MENGUANTE 2007**

**RATED 91 WD POINTS**

From 80 year old biodynamically farmed Garnacha, a floral bouquet is followed by raspberry, licorice and chocolate notes. Full on the palate with a smooth finish.

SKU 660662

*Cariñena, Spain \$14.99*



**A Taste of Rioja**

**BODEGAS MONTEBUENA  
MONTEBEUNA 2007**

**Crowd pleaser!**

100% Tempranillo, this pure reflection of Rioja displays aromas of black cherries and minerality - age will only make this even better!

SKU 507517

*Rioja, Spain \$15.99*



**From Vines Up To 130+ Years Old**

**BODEGAS OLIVARES  
ALTOS DE LA HOYA 2007**

**RATED 91 IWC POINTS**

Seductive aromas of dark berries and spices. Vivacious blackberry and cherry flavours lead to an impressive finish - a sheer berry delight. Another marvelous value.

SKU 396804

*Jumilla, Spain \$16.99*



**Special Price Until Jan. 2010**

**\$16.99**

**MAS QUE VINOS  
ERCAVIO ROBLE 2007**

**RATED 90+ WA POINTS**

Lovely straight-forward appeal; tons of flavourful dark berries. Very savoury with great structure and length. This definitely over-delivers for the price.

SKU 433748

*La Mancha, Spain \$17.99*

**WA** - Wine Advocate

**WS** - Wine Spectator

**WD** - Wine Diva

**IWC** - International Wine Cellars



**A Superb Cava!**

MARQUES DE GELIDA  
BRUT EXCLUSIVE 2005

**A great value under \$25**

Light in color, with tiny fine bubbles that tickle your palate. Impressively complex aromas of pear, white peach, and mango.

SKU 100420

*Penedes, Spain \$23.99*



**Stylish and Remarkable**

BASTIANICH  
SAUVIGNON "B" 2008

RATED **90 WD** POINTS

Unique aromas of tropical fruits, with refreshing acidity and a long, vibrant finish – a very stylish and remarkable Sauvignon Blanc. New Zealand, watch out!

SKU 736272

*Friuli, Italy \$19.99*



**It Doesn't Get Any Better!**

BASTIANICH  
FLOR PROSECCO

**The perfect beginning to any event!**

Wonderful aromas of ripe pear, melon, a hint of lilies and almonds. Flavours of golden delicious apples and peaches glide across the palate.

SKU 560250

*Valdobbiadene, Italy \$19.99*



**A Must-Try!**

LA MOZZA  
I PERAZZI 2006

RATED **90 WA** POINTS

An especially sexy, juicy Morellino loaded with fruit, underbrush, smoke and licorice nuances that emerge from its generous, plump frame.

SKU 155549

*Tuscany, Italy \$24.99*



**Baby Chateaufeuf-du-Pape (CDP)**

ROGER SABON  
CHAPELLE DE MAILLAC 2007

**One of the great estates of Lirac**

A seductive blend of Grenache, Syrah, Mourvèdre and Cinsault - a reference estate of CDP for decades, this domaine has been on fire qualitatively.

SKU 163758

*Lirac, France \$27.99*



**Austria's Finest**

**NEW**

STIFT GÖTTWEIG MESSWEIN  
GRÜNER VELTINER 2008

**From the World's Oldest Winery**

Aromatic, crisp and full flavoured, with complex tropical fruit characteristics and a nice peppery finish. A darling of Sommeliers everywhere!

SKU 442939

*Kremstal, Austria \$21.99*



**Beware the Big Rooster... NEW**

ROSEDALE WINERY  
CHOOK SHED SHIRAZ 2008

**...for he is the keeper of the vines**

A rich Shiraz that struts upon your taste buds and provides a banquet of flavours. Ripe fruit, excellent balance, and structure that will evolve over the next several years.

SKU 11114

*Barossa Valley, Australia \$14.99*



**Special Price Until Jan. 2010 \$17.99**

WATERWHEEL  
MEMSIE 2007

RATED **89 WA** POINTS

Aromas of smoky herbal black currant fruit with bits of raspberry dominate, while rich licorice and savoury dark flavours linger on the palate.

SKU 482505

*Bendigo, Australia \$18.99*



**The Cat is Back...**

CAT AMONGST THE PIGEONS  
NINES LIVES 2007

RATED **91 WA** POINTS

Enticing perfume of spice box, blue fruits, and smoked meat. This leads to a savory, ripe, full-flavored wine with layered fruit, excellent balance, and a lengthy close.

SKU 58073

*Barossa Valley, Australia \$19.99*



**Special Price Until Jan. 2010 \$17.99**

GEMTREE  
BLOODSTONE 2007

RATED **91 IWC** POINTS

Juicy and alluring, with a deep ruby-red hue. Distinctly aromatic and full of rich red berry flavours, cracked pepper, notes of licorice and violet pastille.

SKU 775015

*McLaren Vale, Australia \$18.99*



**Special Price Until Jan. 2010 \$17.99**

HENRY'S DRIVE VIGNERONS  
PILLAR BOX RED 2007

RATED **90 WA** POINTS

Fresh flavours of blackcurrant & blueberry fruit combined with dark chocolate and spicy smoky oak characters - a lingering harmonious finish at a humble price.

SKU 510248

*Padthaway, Australia \$18.99*



**Not Your Typical Aussie Shiraz**

HENRY'S DRIVE VIGNERONS  
PILLAR BOX RESERVE 2007

RATED **91 WA** POINTS

Aged 8 months in French and American oak, makes this enticing Shiraz round and velvety on the palate. With excellent length, it can be enjoyed now and over the next 6 years.

SKU 485623

*Padthaway, Australia \$24.99*

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### COCKTAIL SHRIMP WITH MARTINI MAYO

Makes 30 pieces

½ cup (125 ml)	white vermouth
¼ cup (50 ml)	gin
2 tsp (10 ml)	juniper berries, crushed
pinch	salt
pinch	freshly ground pepper
1 ½ lbs (750g)	large raw peeled shrimp (20 per lb/500g)
Garnishes:	pepper strips, flat leaf parsley leaves, fresh chives and lemon wedges, optional

In a large pot with a tight-fitting lid, combine vermouth, gin, juniper berries, salt, pepper and bring to a quick boil. Stir in shrimp, cover and steam for 1 minute. Remove lid and stir shrimp. Replace lid and cook until shrimp are a little more than three-quarters cooked, about ½ to 1 minute longer. Remove from heat and let shrimp cool in the cooking mixture, stirring occasionally to finish cooking. Cool shrimp in the liquid in the refrigerator until well chilled.

#### Martini Mayo

1 ½ cups (750 ml)	mayonnaise
1 tbsp (15 ml)	lemon juice, freshly squeezed
1 tbsp (15 ml)	garlic, minced
2 tsp (10 ml)	lemon zest, minced
1 tsp (5 ml)	juniper berries, crushed, finely chopped
½ tsp (2 ml)	salt
1 tsp (5 ml)	Dijon mustard
pinch	cayenne pepper
1 tbsp (15 ml)	gin
½ cup (75 ml)	pimento-stuffed green olives, drained, minced
½ cup (75 ml)	cocktail onions, drained, minced
1 tbsp (15 ml)	fresh flat-leaf parsley, finely chopped

Combine all ingredients in a bowl. Stir to blend. If not using immediately, cover and refrigerate.

To serve, place a dollop of martini mayo in the centre of each glass. Then hang a few drained shrimp off the rim. Or, place a drained shrimp in a shot glass and dollop with martini mayo. Alternately, arrange shrimp on a platter with the martini mayo in a small bowl in the center. Top with desired garnishes.

#### PAIRS WITH

##### TWO OCEANS SAUVIGNON BLANC BRUT

South Africa \$12.99 382614

##### MARQUÉS DE CÁCERES RIOJA ROSADO

Spain \$16.49 361188

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Inspired by the Gnarly,  
Old Zinfandel Vine.



also available in  
**CABERNET SAUVIGNON**  
2006 vintage

**GNARLYHEAD.COM**

Lodi, California

Cooking with Spirit from page 6 continued



### MORELS IN BRANDY CREAM ON TOAST

#### Serves 4

5 tbsp (75 ml)	unsalted butter
½ lb (250 g)	small fresh morels, brushed clean, tough parts removed
1 ½ tbsp (21 ml)	shallots, minced
5 tbsp (75 ml)	brandy
1 cup (250 ml)	whipping cream
	salt, to taste
8	toast points
¼ tsp (0.5 ml)	cayenne pepper
2 tsp (10 ml)	parsley, minced

Melt butter in a medium-sized heavy frying pan over medium heat. Add morels and sauté, stirring until they begin to soften, about 7 minutes. Stir in shallots and heat through. Add brandy and cook until reduced to a syrup over the morels. Add cream and simmer until liquid has reduced and sauce is a thickened cream. Season with salt. Arrange 2 toast points, slightly overlapping, on each serving plate. Spoon the morels and sauce over the toast. Sprinkle with cayenne and parsley.

#### Toast Points

Trim crusts from thickly sliced, firm-textured non-sourdough white bread such as French sandwich or farm style white. Cut into 3-inch (7 cm) triangles. Place on a baking sheet. Bake in a 300 F (150 C) degree oven turning occasionally until crisp and lightly browned, about 15 to 20 minutes.

#### PAIRS WITH

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### COGNAC PEPPERCORN STEAK

**Serves 6**

6 – 6oz (180 g) beef filet steaks, cut 1 ½-in (3.5 cm) thick  
 salt and freshly ground pepper  
 1 tbsp (15 ml) olive oil  
 1 tbsp (15 ml) butter

#### Green Peppercorn Sauce

½ cup (75 ml) shallots, chopped  
 2 tbsp (30 ml) green peppercorns, rinsed, drained, chopped  
 ½ cup (125 ml) cognac  
 ¾ cup (175 ml) whipping cream  
 1 tbsp (15 ml) fresh tarragon  
 1 tsp (5 ml) Dijon mustard

Bring beef to room temperature and season with salt and pepper. In a heavy grilling pan heat oil and butter over medium-high heat. When hot, add steaks a few at a time. Sauté 2 to 3 minutes per side for rare. Transfer to a heated platter and keep warm. Add shallots to the skillet and cook for 2 to 3 minutes, until soft. Add peppercorns, cognac, whipping cream, tarragon and Dijon mustard. Boil on high heat for 2 to 3 minutes until shiny bubbles form. Drain any juice that may have collected on the plate into the sauce. Pour sauce over filets and serve.

#### PAIRS WITH

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### RIBS WITH TEQUILA BARBECUE SAUCE

**Serves 4**

4 lbs (2 kg) pork spareribs  
 salt and freshly ground pepper

#### Tequila Barbecue Sauce

½ cup (125 ml) ketchup  
 2 tsp (10 ml) chili garlic sauce  
 2 tbsp (30 ml) soy sauce  
 ¼ cup (50 ml) orange juice, freshly squeezed  
 zest of two limes, finely grated  
 freshly squeezed juice of two limes  
 ¾ cup (175 ml) tequila  
 4 cloves garlic, minced  
 1 cup (250 ml) brown sugar

Preheat oven to 375 F (190 C). Rinse ribs and pat dry. Cut into portions of 4 ribs each and season with salt and pepper. Arrange in a single layer in shallow roasting pan. Cover with foil and bake for 1 ½ hours. Meanwhile combine all sauce ingredients and stir well. When ribs have baked for 1 ½ hours, remove roasting pan from oven. Using tongs, dip ribs into barbecue sauce to evenly coat and return to roasting pan. Bake uncovered, basting with sauce for 30 minutes or until ribs are tender. Serve immediately.

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### EIGHT PRECIOUS JEWELS WINTER MELON SOUP (DUONG QUA TONG)

**Serves 6**

6 dried Chinese mushrooms  
 2 lbs (1 kg) winter melon  
 10 cups (2.5 L) chicken broth  
 1 tsp (5 ml) ginger, minced  
 ½ cup (125 ml) smoked ham, diced  
 ½ lb (175 g) cooked hand-peeled shrimp  
 ¼ lb Chinese barbecued pork, cut into ¼-in (0.5 cm) dice  
 1 small carrot, peeled, finely diced  
 ⅓ cup (75 ml) bamboo shoots, rinsed, cut into ¼-in (0.5 cm) dice  
 ¼ lb (125 g) Dungeness crabmeat  
 1 egg white, slightly beaten  
 ¼ tsp (1 ml) white pepper  
 1 tsp (5 ml) sesame oil  
 1 tbsp (15 ml) light soy sauce  
 cilantro or green onions for garnish (optional)

Soak the mushrooms in hot water until softened. Drain. Discard the woody stems and cut into ¼-in (0.5 cm) dice. Remove melon rind and discard. Remove any seeds and stringy fibers and cut melon into 1-in (2.5 cm) cubes.

In a large soup pot, bring the broth and ginger to a boil. Add the mushrooms, winter melon, ham, shrimp, pork, carrots and bamboo shoots. Cover and cook until vegetables are tender, about 10 minutes. Reduce heat and simmer for 5 minutes. Stir in crabmeat, egg white, white pepper, sesame oil and soy sauce just before serving. Garnish with chopped cilantro or green onion if desired.

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**ALLAN SCOTT SAUVIGNON BLANC**

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Year of the Tiger from page 28 continued



### PRAWN, BARBECUE PORK & VEGETABLE SPRING ROLLS

Makes 16 spring rolls

½ tsp	(2 ml)	salt
½ tsp	(2 ml)	soy sauce
½ tsp	(2 ml)	sugar
¾ lb	(397 g)	raw shrimp, shelled, deveined and julienned
½ tsp	(2 ml)	salt
½ tsp	(2 ml)	soy sauce
4 oz	(125 g)	Chinese barbecued pork, julienned
2 tbsp	(30 ml)	canola oil
6		green onions, trimmed and cut into 1-in (2.5 cm) segments
6		dried Chinese mushrooms, rehydrated, stems removed and finely julienned
½ cup	(125 ml)	canned bamboo shoots, drained, julienned
1		medium carrot, peeled, julienned

1 lb	(500 g)	bean sprouts, ends removed
12 to 16		springroll wrappers
1		large egg, beaten

In a bowl, mix the first three ingredients together and add the shrimp. Allow to marinate for at least 30 minutes. In another bowl, do the same with the next two ingredients and the pork. Allow to marinate for at least 30 minutes.

Heat a wok over high heat until hot. Add canola oil and spread to coat the wok. Add pork and marinade and stir-fry for 20 seconds. Add the shrimp and its marinade and stir-fry for 10 seconds. Add the green onions, mushrooms, bamboo shoots and carrots and cook for 30 seconds. Add the bean sprouts and cook for 1 minute until the sprouts wilt. Turn off the heat, transfer mixture to a strainer and drain well.

To make spring rolls, work with one wrapper at a time, keeping the others covered with plastic wrap. Place a wrapper on a clean flat surface with a corner facing you. Place 2 tbsp (30 ml) of filling in a line across one end of the wrapper. Dip your fingers in the beaten egg and wet the edge of the wrapper. Fold over the tip and continue to roll, folding in the sides as you do. Roll until the edges are completely sealed. Repeat with the rest of the rolls.

Place 4 cups (1 L) of canola oil in a wok or deep saucepan and heat to 325 F (170 C). Place 4 spring rolls at a time into the hot oil and fry, turning until they are golden brown, about 4 minutes. Remove, drain on paper towels and keep warm. Serve immediately.

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### STIR FRIED GLUTINOUS RICE

**Serves 4**

2 cups (500 ml)	glutinous rice
2 cups	water
½ cup (125 ml)	Chinese (thick cut bacon, cut in ¼-in (0.5 cm) dice
½ cup (125 ml)	Chinese sausage, cut in ¼-in (0.5 cm) dice
½ cup (125 ml)	Chinese barbecued pork, in ¼-in (0.5 cm) dice
2 tbsp (30 ml)	dried shrimp, soaked in warm water for 20 minutes, cut into ½-in (1 cm) dice
4 to 5	dried Chinese mushrooms, rehydrated in warm water, stems removed, cut into ¼-in (0.5 cm) dice
¾ tsp (3 ml)	salt
2 tbsp (30 ml)	soy sauce
1 tbsp (15 ml)	dark soy sauce
2½ tbsp (36 ml)	oyster sauce
4	green onions, trimmed, finely sliced
1 tbsp (15 ml)	sesame oil

Place the rice in a large bowl, cover with cold water and wash 5 times or until the water becomes clear. Place the water and the 2 cups rice in a cake pan into a steamer. Cover and steam for 35 minutes. Turn off heat, remove the pan and set aside.

Heat a dry wok over high heat. Add the bacon and stir-fry for 30 seconds. Push to one side and add the sausage. Stir-fry for 1 minute then combine with the bacon. Add the barbecue pork, shrimp and mushrooms and stir-fry for 20 seconds. Add the salt and stir-fry for 15 seconds. Add the reserved rice, reduce heat to medium and constantly stir-fry until well-mixed. Add the soy sauce and oyster sauce and stir-fry until the sauces have mixed into the rice. Add the green onions and sesame oil. Turn off heat and mix well.

To serve, pack the rice into small rice bowls and then turn over onto plate to create smooth rounds.



### POACHED CHICKEN WITH GINGER AND GREEN ONION SAUCE (CHUNG YAU GAI)

**Serves 6**

1	4 lb (2 kg)
	chicken, washed, fat and membranes removed
¼ cup (50 ml)	salt
8 cups (2 L)	cold water
1	2-in x 1-in (5 cm x 2.5 cm) thick chunk ginger, cut into ¼-in (.5 cm) thick long slices
6	green onions, cut into thirds
½ cup (125 ml)	fresh cilantro, stalks cut in half
¼ cup (50 ml)	Chinese white rice wine or gin
1 tbsp (15 ml)	salt
3 tbsp (45 ml)	sugar

Rub chicken with ¼ cup (50 ml) salt and rinse under cold water. Drain well. In a large stockpot or Dutch oven, place the water and add all the ingredients except the chicken and bring to a boil over high heat for 5 minutes. Lower the heat, place the chicken in the liquid breast side up and return to a boil. Reduce the heat and simmer, covered for 15 minutes. Turn chicken over and simmer for another 15 minutes. Turn off heat and allow the chicken to rest in the pot for 10 minutes. Remove from liquid and place on dish. Allow to come to room temperature. Cut into bite-sized pieces and arrange on serving dish. Remove as much grease from the chicken stock as possible and strain.

Reserve 1 cup (250 ml) for the sauce. The rest can be discarded or stored for a future use.

#### The Sauce

1 tbsp (15 ml)	canola oil
1	2-in x 1-in (5 cm x 2.5 cm) thick chunk ginger, julienned
1 cup (250 ml)	chicken stock
½ tsp (2 ml)	salt
1 tsp (5 ml)	light soy sauce
½ tsp (2 ml)	sugar
1 tsp (5 ml)	cornstarch mixed with 2 tbsp (30 ml) cold water
6	green onions, thinly julienned
6 to 8	sprigs cilantro

Heat a wok over high heat. Add the oil and ginger and stir-fry for 10 seconds or until softened and fragrant. Add the chicken broth, salt, soy sauce and sugar. Bring to a boil. Stir in the cornstarch mixture. When thickened, add the green onion and stir-fry for 5 seconds. Pour sauce over chicken. Garnish with cilantro.

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### STIR-FRIED DUNGENESS CRAB WITH BLACK BEAN AND GARLIC SAUCE

1	1 ½ lb to 2 lb (750 g to 1 kg) fresh Dungeness Crab, prepped, cut into segments
3 tbsp (45 ml)	cornstarch
5	garlic cloves, peeled
2 tbsp (30 ml)	fermented black beans, rinsed, drained
1½ tbsp (21 ml)	oyster sauce
2 tsp (10 ml)	light soy sauce
2 tsp (10 ml)	sugar
½ tsp (2 ml)	sesame oil
2 tsp (10 ml)	Chinese white rice wine or gin
1 tbsp (15 ml)	cornstarch
½ cup (125 ml)	chicken stock
2 cups (500 ml)	canola oil
4	¼-in (0.5 cm) ginger slices
2	fresh jalapeno chilies, minced
1	small red bell pepper, cut into ¼-in (0.5 cm) julienne
6	green onions, cut into 2-in (5 cm) lengths
4 tbsp (60 ml)	chicken stock

Coat the crab with the cornstarch and set aside. Mash the garlic and fermented black bean into a paste, in a mortar and pestle or with the handle of a cleaver and set aside. In a bowl mix together the oyster sauce, soy sauce, sugar, sesame oil, rice wine, cornstarch and chicken stock and set aside.

Heat the oil in a large wok to 350 F (180 C). Add the crab and ginger slices and toss around to cook for about two minutes. Remove with strainer, drain and set aside; empty the oil into a bowl reserving for another use.

Clean wok with paper towel and return 1½ tbsp (21 ml) of the oil to the wok. Heat over high heat adding the garlic-black bean paste and stirring to loosen. When hot and fragrant, add the chilies, red pepper and green onions and stir-fry. Add the crab and stir-fry for 30 seconds. Add the 4 tbsp (60 ml) of stock and stir-fry for 2 minutes. Stir in the sauce mixture and cook for 2 minutes, tossing sauce to coat crab well. Transfer to warm serving dish.

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**EGGS EN COCOTTE**

**Serves 4**

- 1 tbsp (15 ml) unsalted butter
- 2 tbsp (30 ml) green onions or leeks, finely minced
- 1 tbsp (15 ml) carrot, finely minced
- 1 tbsp (15 ml) celery, finely minced
- 2 oz (60 g) cold smoked salmon, thinly sliced
- 1 cup (250 ml) baby spinach leaves, loosely packed
- 4 large eggs
- ¼ cup (50 ml) crème fraîche
- 4 tsp (20 ml) unsalted butter
- salt and freshly ground black pepper

Preheat oven to 375 F (190 C). Place four ½-cup (125 ml) ramekins in a baking dish and lightly grease the inside of each. Melt 1 tbsp (15 ml) butter in a small sauté pan. Add green onions, carrot and celery and sauté for a couple of minutes to soften. Divide mixture among ramekins. Top with smoked salmon and spinach. Crack an egg on top of each. Place 1 tbsp (15 ml) of crème fraîche on each. Dot each with 1 tsp (5 ml) of butter and sprinkle with a little salt and pepper. Pour hot water into the baking dish until it is halfway up the sides of the ramekins. Place the baking dish in the preheated oven and bake for 10 to 12 minutes or until eggs are slightly soft and set. Serve immediately.

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**CROQUE MONSIEUR  
IN A CRISPY CRUST**

**Serves 2**

- 4 thick slices sourdough bread
- ½ tsp (2 ml) Dijon mustard
- 4 thin slices rosemary or honey flavoured ham
- 4 slices Gruyère, Swiss or Emmental cheese
- 2 large eggs
- ¼ cup (50 ml) whole milk
- 3 tbsp (45 ml) unsalted butter, melted
- 2 tsp (10 ml) Italian parsley, minced
- salt and freshly ground black pepper
- ½ cup (125 ml) panko bread crumbs
- 1/3 cup (75 ml) Reggiano Parmesan, grated

Place 2 bread slices on work surface. Spread each with a little Dijon mustard and top with two slices ham and two slices cheese. Top with remaining bread. Combine eggs in a wide, shallow bowl and whisk to blend. Whisk in milk, 1 tbsp (15 ml) of the melted butter, parsley and seasonings. In a separate shallow bowl combine bread crumbs and grated cheese. Toss together with a fork to blend. Preheat oven to 375 F (190 C). Heat remaining 2 tbsp (30 ml) butter in a large, oven-safe frying pan and swirl to coat. Dip ham and cheese sandwiches into egg to coat both sides and then dip in bread crumbs to coat. Repeat to acquire a thick coating of breading. Place in hot pan and cook until golden brown on both sides, about 2 minutes. Slide pan into oven and bake for about 5 minutes or until cheese is fully melted and bubbly. Serve immediately.

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**COQUILLES ST. JACQUES**

**Serves 2**

- 4 tbsp (50 ml) unsalted butter
- 2 cups (500 ml) packed Swiss chard, shredded
- salt and freshly ground black pepper
- nutmeg, freshly grated
- 6 large scallops, heel removed
- 120 g (4 oz) can snow crabmeat, drained
- 2 tbsp (30 ml) all-purpose flour
- ¼ cup (50 ml) white wine
- 1 cup (250 ml) half and half cream
- ½ tsp (2 ml) salt
- ½ tsp (2 ml) fresh chives, minced

**Topping**

- ¼ cup (50 ml) toasted bread crumbs or Panko crumbs
- ¼ cup (50 ml) Parmesan, grated
- 2 tbsp (30 ml) Gruyère, grated

Preheat oven to 375 F (190 C). Lightly grease two-2 cup (500 ml) oven safe baking dishes and set aside. Melt 1 tbsp (15 ml) butter in a sauté pan and cook chard until wilted, about five minutes. Press out as much liquid from chard as possible and divide between greased baking dishes. Season with salt, pepper and fresh nutmeg. Add 1 tbsp (15 ml) butter to pan and sear scallops just until very lightly golden on both sides. Arrange over chard in dishes. Scatter snow crab around scallops. Add 2 tbsp (30 ml) butter to pan to melt. Whisk in flour until crumbly. Gradually whisk in wine until bubbly. Whisk in cream, salt and chives. Cook over medium heat until slightly thickened. Spoon sauce over scallops in dishes. Combine topping ingredients and sprinkle over top. Bake in the centre of the preheated oven for 15 minutes until topping begins to turn golden. Serve immediately.

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Instead of Turkey from page 54



### RACK OF LAMB WITH HOISIN CRANBERRY-ORANGE GLAZE

#### Serves 8

4		1 ½ lb (750 g) racks of lamb, trimmed and Frenched*
4		medium red onions, skinned, root ends intact and cut into 1-in (2.5 cm) wedges
8		medium whole shallots, peeled
¾ cup	(175 ml)	hoisin sauce
½ cup	(125 ml)	pure cranberry juice (not cocktail)
¼ cup	(50 ml)	frozen orange juice concentrate
3 tbsp	(45 ml)	fresh ginger, peeled and minced
2		garlic cloves, minced
2 tbsp	(30 ml)	chili garlic sauce
1 tsp	(5 ml)	Chinese five-spice powder

Preheat oven to 450 F (230 C). Brush a large baking sheet with olive oil and place lamb racks in the centre. Toss onion wedges and shallots with a small amount of olive oil and arrange wedges around the lamb. If too crowded use two baking sheets. In a mixing bowl whisk together remaining ingredients and brush generously over the lamb racks and onion wedges. Place into oven and roast about 25 minutes for medium-rare 125 F (52 C) internal temperature. Remove racks onto a warm serving plate, tent with foil and allow to rest for 5 minutes. Continue roasting onion wedges until tender, about 5 minutes more. Place onion wedges and shallots onto serving plates, cut lamb racks into chops and place on top of onions and shallots. Serve immediately.

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\* If the meat at the tips is cut away to expose the bones, it's called a French rack or Frenched rack.





### BRAISED QUAIL IN RED WINE

**Serves 4**

8	quail
	sea salt
3 tbsp (45 ml)	extra virgin olive oil
2 to 3	strips thick cut lean bacon, cut into ½-in (1 cm) pieces
8	large shallots, peeled, halved
8 to 10	garlic cloves
1 tbsp (15 ml)	ginger, peeled, julienned
2	rosemary sprigs
4 to 6	fresh thyme sprigs
2	dried red chilies, seeded, crushed
2	carrots, cut into ½-in (1 cm) rounds
1 cup (250 ml)	dry red wine
14 oz (398 ml)	can whole tomatoes, coarsely chopped with juice
¾ cup (175 ml)	chicken stock
	freshly ground pepper

Preheat oven to 325 F (170 C). Season quail with sea salt. Heat oil in a large heavy ovenproof pan. Add quail to pan 2 at a time and brown well on all sides. Remove from pan and set aside. Add bacon to pan and sauté until crisp. Add shallots, garlic, ginger, rosemary, thyme, chilies, carrots and sauté for 2 minutes or until they start to soften. Add wine and simmer until reduced by half. Add tomatoes with juice and chicken stock. Bring to a simmer and return quail to pan breast side down. Season to taste and bring to a boil. Cover with a tight fitting lid and bake in oven for 40 minutes. Gently turn quail over and roast uncovered for a further 10 minutes or until well-browned. Remove from oven. The quail should be almost falling apart. Place two quail for each serving on warm serving dishes and spoon sauce over.

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### STANDING PRIME RIB ROAST WITH GARLIC-PEPPERCORN CRUST

**Serves 8**

5 to 6	large garlic cloves
1 ½ tbsp (21 ml)	coarse sea salt
1 tbsp (15 ml)	mixed peppercorns, medium-coarse ground
½ tsp (2 ml)	coarse black pepper, freshly ground
1 tbsp (15 ml)	fresh thyme leaves, minced
2 tsp (10 ml)	paprika
3 tsp (15 ml)	olive oil
1	10 lb (6 kg) standing rib roast (6 ribs removed and retied)
1 cup (250 ml)	dry red wine
½ cup (125 ml)	port (optional)
1 cup (250 ml)	beef or veal stock

Using a mortar and pestle or a mini food processor, mix together garlic and sea salt. Add the peppercorns, pepper, thyme, paprika and olive oil to form a paste. Rub the paste all over back of roast to coat well. Place roast bone side down in a large roasting pan, cover loosely with foil and let stand at room temperature for 30 minutes.

Preheat oven to 450 F (230 C). Remove foil from roast and place in oven for 30 minutes. Reduce temperature to 350 F (180 C) and continue to roast for another 60 minutes for rare, 120 F (49 C) internal temperature or for about 75 minutes for medium-rare 125 F (52 C) internal temperature.

Remove from oven and transfer roast to a cutting board, tent loosely with foil and allow to rest for 20 to 30 minutes before carving.

Remove as much fat from the drippings (use for Yorkshire Pudding!) in the roasting pan as possible and heat drippings over medium-high heat. Add red wine, port (if using) and beef stock and bring to a boil, scraping caramelized bits off the pan bottom. Cook and reduce liquid until thickened to half, about 8 minutes. Strain through a fine mesh sieve into a saucepan and keep warm until ready to serve.

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### GRILLED CARIBOU TENDERS WITH RED ONION MARMALADE AND HORSERADISH CREAM

**Makes 24**

**Red Onion Marmalade**

2 lbs (1 kg)	red onions, halved and thinly sliced
4	garlic cloves, thinly sliced
¼ cup (50 ml)	unsalted butter
¼ cup (50 ml)	olive oil
1/3 cup (75 ml)	golden brown sugar
1 tbsp (15 ml)	fresh thyme, minced
pinch	crushed, dried chili flakes
½ cup (125 ml)	red wine
¼ cup (50 ml)	sherry vinegar
2 tbsp (30 ml)	port
	salt and freshly ground pepper

Heat butter and oil in a large heavy saucepan over high heat. Add onions and garlic and stir to coat. Sprinkle with sugar, thyme, chili flakes, salt and pepper. Stir to dissolve sugar. Bring to a boil and then reduce heat to medium. Cook uncovered for 45 minutes, stirring occasionally. Onions are ready when the juices have evaporated and they've begun to caramelize. Stir in wine, vinegar and port. Continue to cook uncovered over medium heat for 25 minutes or until liquid has reduced by ¾ and onions are a deep mahogany colour. Remove and cool. Cover and refrigerate until ready to serve.

**Horseradish Cream**

½ cup (75 ml)	Devon cream or crème fraîche
3 tbsp (45 ml)	horseradish
½ tsp (2 ml)	Dijon mustard
	freshly ground black pepper

Combine Horseradish Cream ingredients and stir to blend. Cover and refrigerate until ready to serve.

**Grilled Tenders**

1 lb (500 g)	caribou tenderloin
	salt and freshly ground pepper
1 tbsp (15 ml)	grape seed oil
24	crostinis

Bring meat to room temperature. Sprinkle generously with salt and pepper. You may need to cut loin in half depending on the thickness to allow for even cooking. Heat oil in a large skillet. Sear meat on all sides until browned, 2 to 4 minutes per side. Remove and rest before thinly slicing and serving. Caribou tenderloin is best served rare. Longer cooking changes the flavour and texture. To serve, top a crostini with shaved tenderloin. Add a spoonful of Red Onion Marmalade and a dollop of Horseradish Cream Sauce.

Festive Open House from page 60 continued

**PAIRS WITH**

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Argentina **\$14.99** 203786

**PABLO MEGUNANTE CARINENA**

**GARNACHA**

Spain **\$14.99** 660662

**SQUASH BROCHETTES**

**Makes 16**

1 medium butternut squash  
 ¾ cup (175 ml) apricot jam  
 salt and freshly ground black pepper

Preheat oven to 350 F (180 C). Peel squash and cut in half. Scrape out seeds. Cut squash into ¾-in (2 cm) cubes. Heat jam in a small saucepan or in a microwave. Skewer cubes of squash onto bamboo picks and brush with melted jam. Place in a single layer on a parchment lined baking sheet. Bake in preheated oven for 10 minutes or until squash is tender but still firm. Remove from oven and allow to cool. Sprinkle with salt and pepper and serve slightly warm.



**PEPPERCORN COGNAC PÂTÉ**

**Makes 2½ cups (675 ml)**

1 cup (250 ml) unsalted butter  
 1 cup (250 ml) onion, finely chopped  
 1 large garlic clove, minced  
 1 tsp (5 ml) each of fresh thyme, sage and rosemary\*\*, minced  
 ¾ tsp (3 ml) salt  
 ¼ tsp (1 ml) freshly ground pepper  
 1/8 tsp (.5 ml) ground allspice  
 1 lb (500 g) chicken liver, trimmed  
 2 tbsp (30 ml) cognac, brandy or bourbon  
 2 tsp (10 ml) green peppercorns in brine, rinsed and drained  
 fresh sage leaves

Melt ½ cup (125 ml) butter in a large heavy skillet over medium-low heat. Add onion and garlic and cook until soft. Do not brown. Add herbs, seasonings and chicken liver. Increase heat to medium-high. Cook just until liver is cooked on the outside but still pink on the inside when cut open, about 8 minutes. Stir in cognac and remove from the heat. Transfer mixture to a food processor fitted with a metal blade. Pulse until smooth. Sprinkle with green peppercorns and pulse just to mix them in. Transfer pâté to a 2½ cup (625 ml) terrine or several small ramekins and smooth the top(s) allowing a lip for melted butter. Heat remaining ½ cup (125 ml) butter in a small saucepan just until melted. Remove from heat and let stand for a couple of minutes for milk solids to settle. Place sage leaf garnishes on the surface of the pâté. Spoon clarified butter over pâté to cover the surface leaving milk solids behind in the pan. Refrigerate uncovered until butter surface has firmed. Cover with plastic wrap and chill at least 2 hours or overnight. Pâté will keep refrigerated for two to three days.

**PAIRS WITH**

**SUMAC RIDGE PRIVATE RESERVE MERLOT**

BC VQA **\$15.99** 272781

**SEBEKA CABERNET PINOTAGE**

South Africa **\$11.99** 793067

\*\* Note: If fresh herbs aren't available, substitute each with ¼ tsp (1 ml) dried.

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The wine you love...  
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Dedicated to producing award-winning wines and protecting our environment.

[www.paintedturtlewines.com](http://www.paintedturtlewines.com)





### HOT SEARED SCALLOPS WITH PONZU SAUCE, ORANGE AND CHIVES

Makes 16

16	large scallops, heels removed
2 tbsp (30 ml)	unsalted butter
1 tbsp (15 ml)	grape seed oil
1 cup (250 ml)	prepared Ponzu Sauce***
	orange zest
¼ cup (50 ml)	chives, minced

Heat butter and oil in a skillet. Add scallops a few at a time and sauté until golden on both sides and cooked almost all the way through. Do not overcook. Place seared scallops in individual Chinese soup spoons and drizzle each with 1 tbsp (15 ml) Ponzu Sauce, curls of orange zest and a pinch of minced chives. Serve immediately.

#### Ponzu Sauce

½ cup (75 ml)	light soy sauce
¼ cup (50 ml)	freshly squeezed lemon juice
1 tbsp (15 ml)	seasoned rice vinegar
½ cup (75 ml)	fish stock or dashi

Combine all ingredients to make sauce.

#### PAIRS WITH

MIRASSOU PINOT GRIGIO

USA \$14.99 23986

SUMAC RIDGE PRIVATE RESERVE

SAUVIGNON BLANC

BC VQA \$13.99 593087



### MINI TOURTIÈRE TARTS

Makes 30

#### Paté Brisée (Pastry)

¾ cup (175 ml)	all-purpose flour
¼ tsp (1 ml)	salt
¼ cup (50 ml)	vegetable shortening
3 tbsp (45 ml)	cold water

Blend flour and salt in a bowl. Cut up shortening into tiny cubes and add. Work in with your fingertips until mixture resembles coarse oatmeal. Add cold water, 1 tbsp (15 ml) at a time, fluffing up flour mixture with a fork. Add more water if necessary to hold mixture together. Shape into a round patty and wrap in plastic wrap. Refrigerate.

#### Meat Filling

2	medium potatoes, peeled
1	small onion, finely chopped
½ lb (250 g)	ground veal or lean ground beef
½ lb (250 g)	ground pork
1	carrot, peeled, finely diced
1	bay leaf
¼ cup (50 ml)	beef bouillon
½ tsp (2 ml)	dry mustard
½ tsp (2 ml)	each fresh thyme and fresh sage, minced
½ tsp (2 ml)	salt
¼ tsp (1 ml)	freshly ground pepper
1	egg, beaten
½ cup (125 ml)	cranberry sauce, optional

Cut 1 peeled potato into quarters and boil in a small saucepan until tender. Drain and mash. Set aside. Combine onion and ground meat in a large heavy saucepan. Cook, stirring often over medium heat to keep meat separated and until it loses its red colour. Do not drain. Finely dice remaining peeled potato. Add to meat. Add diced carrot, bay leaf, bouillon and seasonings. Cover and simmer for 15 minutes. Stir in mashed potatoes and add more seasonings if you wish. Preheat oven to 350 F (180 C). Lightly spray a miniature muffin tin with cooking spray.

Using a rolling pin, roll out pastry on a lightly floured surface to about ⅛-in (.3 cm) thickness. Cut into 2½-in (6 cm) rounds and gently press into muffin tins. Fill shells with ground meat mixture. Gather up scraps and roll again cutting small circles for tops. Brush surface of pastry with beaten egg. Bake in preheated oven for 10 minutes or until pastry is golden. Remove and serve hot with dollops of cranberry sauce. Mini tourtières can also be baked ahead and frozen. To serve, thaw and reheat in oven.

#### PAIRS WITH

WINGNUT ZINFANDEL

USA \$17.99 412163

SANTA RITA RESERVA MERLOT

Chile \$14.99 375790



### GOAT'S CHEESE ON WALNUT FRUIT BREAD WITH PANCETTA

Makes 16

2-in (5 cm)	piece pancetta
4 slices	walnut fruit bread or a rustic fruit and nut bread
3½ oz (100 g)	package plain goat's cheese

Thinly slice pancetta and chop into small pieces. Place in a small frying pan and sauté over medium-low heat until slightly crispy and golden. Remove and drain in a paper towel-lined plate. Cut each slice of bread into 4 fingers. Using a small paring knife, thinly slice goat's cheese placing a slice of cheese onto each finger. Sprinkle 2 or 3 pieces of pancetta on goat's cheese and serve.

#### PAIRS WITH

ROBERT MONDAVI PRIVATE SELECTION

SAUVIGNON BLANC

USA \$17.99 405753

MELINI CHIANTI

Italy \$12.49 182030

\*\*\* Ponzu Sauce is also available in most grocery stores in the Asian section.

# VERY SPECIAL EVENTS

JOIN US AS WE CELEBRATE WINTER WITH THIS FANTASTIC SELECTION OF FREE COCKTAIL, BEER AND WINE TASTINGS. E-MAIL US AT [EVENTS@BCLIQUORSTORES.COM](mailto:EVENTS@BCLIQUORSTORES.COM) TO RECEIVE MONTHLY UPDATES AND EXCLUSIVE SPECIAL ANNOUNCEMENTS.

All events listed below are at the 39th and Cambie Signature Store Tasting Room unless otherwise noted. Times and dates are accurate as of press time. Please refer to [www.bcliqorstores.com](http://www.bcliqorstores.com) for the most up-to-date details.

## DECEMBER

SATURDAY, DECEMBER 5 | 2:00 – 5:00 PM

### A WISER'S CANADIAN WHISKY WINTER

Warm up your winter with a tasting of truly Canadian whisky. Meet the Wisers's Ambassador and learn a selection of tried-and-true whisky cocktail recipes for home entertaining.

SUNDAY, DECEMBER 6 | 1:00 – 5:00 PM

### MEMPHIS BLUES HOLIDAY BARBEQUE

Taste a collection of international and organic wines with sizzling pairings by Memphis Blues BBQ as you listen to live Southwestern Blues music – just the thing to add some heat to the holiday season!

THURSDAY, DECEMBER 10 | 5:00 – 7:00 PM

### GOLD MEETS COLD: MISSION HILL ICEWINE TASTING

Award yourself any of this tasting's four gold medal-winning icewines this holiday. Discover great holiday meal food pairings beyond desserts and taste why icewine is the perfect winter gift!

FRIDAY, DECEMBER 11 | 4:00 – 7:00 PM

### ENJOY GREAT ESTATES OF THE OKANAGAN ICEWINE

Join Sumac Ridge Winery's Executive Chef Roger Planiden for tasty nibbles and delicious icewine from Sumac Ridge and these other top BC wineries: Jackson-Triggs, Inniskillin and See Ya Later Ranch. Pick up a recipe and Okanagan wine pairing brochure!

SATURDAY, DECEMBER 12 | 2:00 – 5:00 PM

### HELP BUILD AN ABSOLUT VANCOUVER

Have you seen the limited edition Vancouver label of Absolut Vodka? Come see the original artwork and taste signature Absolut cocktails prepared by the Absolut ambassador.

SUNDAY, DECEMBER 13 | 1:00 – 5:00 PM

### BAILEYS MAKES THE PERFECT HOLIDAY

Join our Baileys mixologist to discover new and exciting ways to use Baileys this holiday season. Whether served traditionally or as part of a cocktail, Baileys makes the perfect holiday. Complimentary holiday desserts will be served.

WEDNESDAY, DECEMBER 16 | 4:00 – 7:00 PM

### SHARE THE JOY WITH WOLF BLOSS

Ring in the holiday season with one of Australia's most well known labels, Wolf Bloss. Relax to the soothing sounds of our live Celtic harpist and taste a selection of Wolf Bloss wines with specially paired appetizers.

THURSDAY, DECEMBER 17 | 1:00 – 4:00 PM

### JOIN TEAM BACARDI AND MIX IT UP

Join Team Bacardi as they mix up various Bacardi Superior & Bacardi Gold cocktails perfect for Holiday entertaining. During this session you will learn more about the Bacardi Superior and Bacardi Gold Rums and learn the how-to of cocktail mixology.

FRIDAY, DECEMBER 18 | 3:00 – 6:00 PM

### J. LOHR AND KEG STEAKHOUSE WISH YOU HAPPY HOLIDAYS

Quality California wine plus grilled steak and prawns: What more do you need for an excellent meal? Don't miss this mouth-watering event featuring J. Lohr wines paired with appetizers by the Keg Steakhouse.

SATURDAY, DECEMBER 19 | 1:00 – 4:00 PM

### GREY GOOSE & BOMBAY SAPPHIRE HOLIDAY ENTERTAINING

Join Team Bacardi as they mix up various Grey Goose and Bombay Sapphire cocktails perfect for Holiday entertaining. During this session you will learn more about the Grey Goose Vodka & Bombay Sapphire Gin and learn the how-to of cocktail mixology.

SUNDAY, DECEMBER 20 | 2:00 – 5:00 PM

### THE EVOLUTION OF [YELLOW TAIL] WINES

Take your [yellow tail] experience to the next level. Sample [yellow tail]'s Reserve line-up with the on-site sommelier who can answer all your questions on wine and food pairing and holiday entertaining.

MONDAY, DECEMBER 21 | 1:00 – 5:00 PM

### DISCOVER LUXURY WITH MOET & CHANDON AND VEUVE CLICQUOT

A frothy favourite enjoyed by many over the holidays, Champagne is French culture in a bottle. Sample the finest by Moët & Chandon and Veuve Clicquot along with sumptuous canapés and discover luxury in your glass.

TUESDAY, DECEMBER 22 | 5:00 – 8:00 PM

### CELEBRATE THE HOLIDAYS GRAND MARNIER AND WILD SWEETS

Meet Grand Marnier's ambassador, Richard Prideaux, and taste gourmet chocolates by Wild Sweets as you discover why this popular cognac-based brand is so special.

WEDNESDAY, DECEMBER 23 | 4:00 – 8:00 PM

### STELLA ARTOIS WISHES YOU HAPPY HOLIDAYS

Did you know Stella Artois was originally created as a holiday brew? Taste refreshingly cold samples of Stella Artois as you learn about the beer's long history and how it can pair with many different types of food. Complimentary appetizers will be served.

SUNDAY, DECEMBER 27 | 2:00 – 5:00 PM

### INTRODUCING MOLSON CANADIAN 67

There's never been a wiser way to kickstart your New Year's resolutions – try Molson's newest product, Molson Canadian 67, featuring the same great taste as regular Canadian except with just 67 calories per bottle.

MONDAY, DECEMBER 28 | 4:00 – 6:00 PM

### SPARKLE ALL THE WAY WITH HENKELL

Enjoy samples of Henkell Trocken and Rosé sparkling wines as you take a break from holiday activities with a relaxing mini spa hand treatment. Pick up some bottles of Henkell for your end-of-year celebrations!

TUESDAY, DECEMBER 29 | 3:00 – 7:00 PM

### SEGURA VIUDAS: THE OFFICIAL SPARKLING WINE OF STAYING ON BUDGET

Taste a range of critically acclaimed Segura Viudas, including the new Segura Viudas Rosé and grab ideas for your New Year's entertaining plans with the handy Segura booklet as you nibble on complimentary tapas!

WEDNESDAY, DECEMBER 30 | 2:00 – 5:00 PM

### NEW YEAR'S PARTY AND STYLE TIPS WITH [YELLOW TAIL]

Ring in 2010 in style! Meet a professional party planner at this amazing event who'll be sharing tips and tricks on making your New Year's bash a success. Enjoy treats at [yellow tail]'s cream puff station and chocolate fondue fountain – need we say more?

# VERY SPECIAL EVENTS

PLEASE VISIT OUR WEBSITE FOR THE LATEST UPDATES TO OUR  
EVENT SCHEDULE. [WWW.BCLIQUORSTORES.COM](http://WWW.BCLIQUORSTORES.COM)

## JANUARY

**THURSDAY, JANUARY 21 | 4:30 – 6:30 PM**  
**TASTE HAS SOUL**

Try BC's best selling Portuguese wines. Start your year off with a little soul, courtesy of Portugal's most awarded winery and enjoy the colours of Portuguese folkloric dancers. Complimentary appetizers will be served.

**SATURDAY, JANUARY 30 | 1:00 – 4:00 PM**  
**THE ART OF SHARING**

Join Italian Kitchen's Executive Chef Ryan Gauthier for delicious Italian-inspired hors d'oeuvres, courtesy of Poggio Morino Maremma, new to stores this January.

**SUNDAY, JANUARY 31 | 1:00 – 5:00 PM**

**BUDWEISER SUPER BOWL PARTY**

Celebrate the NFL's biggest showdown event with ice cold Budweiser, the official beer of the Super Bowl and game-time snacks.

## FEBRUARY

**THURSDAY, FEBRUARY 4 | 4:30 – 6:30 PM**  
**CELEBRATE BRITISH COLUMBIA  
WITH GRAY MONK**

One of BC's first wineries and the province's oldest independent family estate winery, this Lake Country gem produces many award-winning wines. Taste them here along with perfectly paired appetizers.

**FRIDAY, FEBRUARY 5 | 4:00 – 7:00 PM**

**DISCOVER WISER'S  
CANADIAN WHISKY**

Familiarize yourself with Canada's best selling Canadian whisky family and meet the Wisier's brand ambassador as you sip on classic rye and enjoy complimentary appetizers.

**SATURDAY, FEBRUARY 6 | TIME TBA ONLINE**  
**BAREFOOT WINES VALENTINE'S  
DAY CELEBRATION**

Go Barefoot this weekend! Enjoy complimentary massages from Pure Nail Salon and Spa as you dip into the chocolate fountain and sip California wine with big value.

**FRIDAY, FEBRUARY 5 | 4:00 – 7:00 PM**

**GET INTO THE ESPRIT OF THE SEASON**

Taste Jackson-Triggs Esprit wines along with Sumac Ridge Tribute sparkling wine, all of which commemorate BC's moment in the athletic spotlight. Don't miss this exclusive tasting featuring delicious bites by the Great Estates of the Okanagan chefs!

*This event takes place at Park Royal Signature BC Liquor Store*

**SATURDAY, FEBRUARY 6 | 2:00 – 5:00 PM**

**GET INTO THE ESPRIT OF THE SEASON**

Taste Jackson-Triggs Esprit wines along with Sumac Ridge Tribute sparkling wine, all of which commemorate BC's moment in the athletic spotlight. Don't miss this exclusive tasting featuring delicious bites by the Great Estates of the Okanagan chefs!

*This event takes place at Park Royal Signature BC Liquor Store*

**SUNDAY, FEBRUARY 7 | 1:30 – 3:30 PM**

**CELEBRATE IN STYLE**

Pop the cork and raise your glass to Vancouver this month! Celebrate in style with Veuve Clicquot and Moët & Chandon, the world's top selling Champagnes, and discover why bubbles are such a popular way to make a toast.

**WEDNESDAY, FEBRUARY 10 | 5:00 – 7:00 PM**

**RÉMY MARTIN WISHES YOU A  
HAPPY CHINESE NEW YEAR**

Gung Hay Fat Choy! There's no better way to ring in the Year of the Tiger than with a glass of premium Cognac. Sit down at this educational tasting of Rémy Martin, hosted by the Brand Ambassador, and learn about the history of the label. Please arrive early as seating is limited!

**THURSDAY, FEBRUARY 11 | 3:00 – 5:00 PM**  
**CELEBRATE WITH THE WINERY  
OF THE YEAR**

Discover why Sandhill was voted 2009 Winery of the Year by Wine Access magazine. Producing world class wines, this South Okanagan winery consistently shows you why there's no place like home.

**SATURDAY, FEBRUARY 13 | 2:00 – 5:00 PM**

**HELP BUILD AN ABSOLUT VANCOUVER**

Have you seen the limited edition Vancouver label of Absolut Vodka? Come see the original artwork and taste signature Absolut cocktails prepared by the Absolut ambassador.

**THURSDAY, FEBRUARY 18 | 4:30 – 6:30 PM**

**DISCOVER LUXURY**

In a month of celebrations with the international community, we welcome the world to sample premium cocktails with Belvedere Vodka, a luxury spirit known across the globe. Complimentary appetizers will be served.

**SATURDAY, FEBRUARY 20 | 1:00 – 4:00 PM**

**MIX IT UP WITH BACARDI RUMS**

Taste a range of Bacardi rum cocktails prepared by Team Bacardi, as well as the smooth premium Bacardi 8 Year Old, as you sample complimentary hors d'oeuvres and learn about the history of the brand. You could win a gourmet gift basket!

*All information detailed above is accurate at time of publishing. Check [www.bcliqorstores.com](http://www.bcliqorstores.com) for the latest updates on all tastings at BC Liquor Stores. The 39th & Cambie Signature BC Liquor Store is located at 5555 Cambie Street, Vancouver, (604 660 9463). Please note: all events are complimentary except where noted.*



### EGG AND CAPER SALAD ON CRISPS

Makes 12

6	large free range eggs
¼ cup (50 ml)	low fat mayonnaise
1 tbsp (15 ml)	celery, finely minced
1 tbsp (15 ml)	green onion, finely minced
½ tsp (2 ml)	curry powder
6 slices	salt and freshly ground pepper
	dark rye or whole wheat
	toast, crusts removed
1 tbsp (15 ml)	capers, rinsed and drained

To hard cook eggs, place in a single layer in a large pot and cover with cold water by at least 1-in (2.5 cm). Cover and bring to a full boil for 1 minute. Turn off heat and let stand, covered, for 10 minutes. Drain, and with lid held firmly in place, shake eggs in pot to crack shells for easy peeling, then run eggs under cold running water until they are cool enough to handle and remove shells completely. Place eggs in a bowl. Mash with potato masher. Add mayonnaise, celery, green onion and curry powder. Stir to blend. Add salt and pepper to taste. Spread over toast and sprinkle with capers. Cut into triangles and serve.

#### PAIRS WITH

**FREE SETTLER AND THE CONVICT WITS END CHARDONNAY VIOGNIER**

Australia **\$13.00** 847830

**VALDIZZE PERGOLO PROSECCO**

Italy **\$14.99** 591933



### LEMON GINGER STEAMED PUDDING WITH WARM STICKY GINGER SAUCE

Serves 12

#### Steamed Pudding

¾ cup (175 ml)	unsalted butter, at room temperature
1 cup (250 ml)	granulated sugar
4	eggs
2 cups (500 ml)	all-purpose flour, sifted

2 tsp (10 ml)	baking powder
⅓ cup (75 ml)	crystallized ginger, minced
2 tsp (10 ml)	lemon zest
¼ cup (50 ml)	lemon juice, freshly squeezed

Butter a 6 cup (1.5 L) heatproof bowl or a steamed-pudding mold. Set aside. Combine butter and sugar in a large bowl and beat until mixture is light and lemon coloured. Beat in eggs, one at a time, mixing well. Combine flour, baking powder, ginger and zest in another bowl and stir to blend. Fold half of flour mixture into batter, stir in lemon juice and then remaining flour mixture. Turn into prepared bowl and cover tightly with a double thickness of foil. Place bowl on a rack in a large deep saucepan. Add hot water to saucepan to reach two-thirds of the way up the sides of the bowl. Cover saucepan and bring to a boil. Reduce heat to low and simmer for 2 hours. Remove bowl and place on a rack. Remove foil and let rest for 10 minutes. Turn out onto a plate. Pudding may be refrigerated in the bowl for a week or frozen. To reheat, bring pudding to room temperature and repeat steam process for 1 hour.

#### Sticky Ginger Sauce

1 cup (250 ml)	apple jelly or marmalade
1 tbsp (15 ml)	crystallized ginger, minced
1 cup (250 ml)	water
1 tbsp (15 ml)	cornstarch
¼ cup (50 ml)	brandy

Combine jelly and ginger in a small saucepan. Blend water and cornstarch together and stir into jelly. Place over medium heat and stir until thick and smooth, about 5 minutes. Stir in brandy and serve drizzled over warm pudding.

#### PAIRS WITH

**ST URBANS HOF RIESLING QBA**

Germany **\$19.99** 597997

**LUXARDO LIMONCELLO**

Italy **\$26.99** 591644



### STICKY DATE PUDDING WITH CARAMEL SAUCE

Serves 6

#### Pudding

1¾ cups (425 ml)	pitted dates, chopped
2 cups (500 ml)	boiling water
½ tsp (2 ml)	baking soda
2 cups (500 ml)	all-purpose flour
½ tsp (2 ml)	each baking powder,
	ground ginger and salt
½ cup (75 ml)	unsalted butter, at room temperature

¾ cup (175 ml)	golden brown sugar
3	large eggs
	zest from 1 orange, finely grated

Preheat oven to 350 F (180 C). Lightly grease 6-¾ cup (175 ml) ramekins and set aside. Combine dates and water in a large pot. Simmer for 5 minutes. Remove and stir in baking soda. Mixture will foam. Set aside for 20 minutes. Sift flour, baking powder, ginger and salt together. Beat butter and sugar with an electric mixer until blended. Beat in eggs, one at a time, until mixture is light and lemon coloured. Mix in orange zest. Beat in flour mixture, a little at a time, until smooth. Stir in date mixture until no streaks remain. Pour batter into ramekins and place in a larger deep baking pan 1-in (2.5 cm) apart. Add hot water to reach halfway up the sides of the ramekins. Bake uncovered for 30 minutes or until a cake tester inserted in centre comes out clean. Remove ramekins from water and cool on a rack.

#### Caramel Sauce

¾ cup (150 ml)	unsalted butter
1 ½ cups (375 ml)	light brown sugar
1 cup (250 ml)	whipping cream
½ tsp (2 ml)	vanilla

Melt butter in a heavy saucepan, stir in sugar and bring to a boil. Slowly whisk in cream and vanilla. Reduce heat and simmer until thickened, about 5 minutes. Cool sauce and serve warm over top of date pudding.

#### PAIRS WITH

**CAPTAIN MORGAN PRIVATE STOCK**

USA **\$35.99** 217414

**DOW'S 10 YEAR OLD TAWNY PORT**

Portugal **\$38.99** 989319



### STICKY APPLE BREAD PUDDING WITH CRÈME ANGLAISE

Serves 6

#### Pudding

8	thick slices raisin fruit bread
2 tbsp (30 ml)	unsalted butter, room temperature
¾ cup (175 ml)	marmalade
1 large	Granny Smith apple, peeled, cored, thinly sliced
2	large eggs
1 cup (250 ml)	whole milk
⅓ cup (75 ml)	icing sugar, sifted
½ cup (125 ml)	whipping cream
½ tsp (2 ml)	pure vanilla
½ tsp (2 ml)	ground cinnamon
1 tbsp (15 ml)	Demerara sugar

Butter slices of bread. Spread 4 slices with marmalade and cover with apple slices. Cover with remaining bread slices. Cut sandwiches in half. Lightly butter an 8-in (20 cm) loaf pan. Tuck sandwiches side by side, cut-side down into pan. Whisk eggs in a large bowl until blended. Whisk in milk, sugar, cream, vanilla and cinnamon, blending well. Pour mixture over sandwiches. Cover and refrigerate for 1 hour to soak. Preheat oven to 350 F (180 C). Sprinkle sugar over top of sandwiches. Bake in centre of preheated oven on a baking sheet for 1 ¼ hours until puffed and golden. Test with a cake tester to be sure pudding is baked through. Cool slightly. Pudding will settle as it sits.

#### Crème Anglaise

5	large egg yolks
½ cup (75 ml)	granulated sugar
	pinch of salt
2 cups (500 ml)	half and half cream
	seeds from 1 vanilla bean

Combine egg yolks, sugar and salt in a mixing bowl and whisk until blended. Heat cream and vanilla bean seeds in a saucepan just until bubbles begin to break on sides of pan. Gradually whisk cream into egg mixture. Return to saucepan. Cook over low heat stirring constantly until mixture is thick enough to coat a metal spoon, about 8 minutes. Pour sauce through a fine sieve into a clean bowl. Cover with plastic wrap and refrigerate until chilled. Sauce will keep in the refrigerator for up to 2 days. Serve drizzled over warm pudding.

#### PAIRS WITH

**BOLLA SOAVE CLASSICO**

Italy **\$14.99** 17640

**BAILEYS CARAMEL IRISH CREAM**

Ireland **\$27.99** 146621



### ROAST VENISON, RED WINE LENTILS, PANCETTA AND QUINCE

Serves 4

#### Red Wine Lentils and Pancetta

8 oz (250 g)	Umbrian lentils
4 cups (1 L)	chicken stock, kept hot,
	¾ cup (150 ml) reserved
1 cup (500 ml)	red wine, kept hot, ½ cup
	(125 ml) reserved
1	each red onion, celery heart,
	medium carrot, finely chopped
3	garlic cloves, finely chopped
7 oz (220 g)	pancetta, cut into matchstick
	sized pieces
	salt and pepper
	splash red wine vinegar

Preheat oven to 375 F (190 C). In heavy-based

sauce pan add a little oil and heat over medium heat. Add the pancetta and fry for 5 minutes until the pancetta starts to colour lightly. Add the onions, celery, carrots, garlic and a good pinch of salt. Turn down heat and cook until soft, about 10 minutes. Add the lentils and slowly add a little bit of stock and a little bit of red wine stirring continuously. Keep alternating between the stock and red wine until the lentils are soft but still have a bit of texture, about 20 minutes. Taste and season with salt, pepper and a splash of red wine vinegar. Keep warm.

#### Roast Venison

4	6 oz (180 g) venison leg
	steaks, boneless, cleaned

Place a heavy based frying pan over a medium-high heat. Season the venison with salt and pepper all over. Add some oil to the pan and sear the venison on all sides until a deep brown colour is reached. Place the venison in the oven and roast, turning occasionally, for 6 minutes or until the core temperature reaches about 130 F (54 C) for rare-medium. Remove from pan (keeping the pan for the next step) and allow the venison to rest on a warm plate for 6 minutes. Keep any juices that collect.

#### Quince Sauce

1 ½ oz (50 g)	unsalted butter
1 ½ oz (50 g)	quince paste
	olive oil
¾ cup 150 ml	reserved stock
½ cup 125 ml	reserved red wine

Place the pan you roasted the venison in over a high heat. Add the reserved stock and red wine and bring to a boil scraping the bottom of the pan with a wooden spoon. Reduce by a third and whisk in the juices collected from the resting venison, butter and quince paste until dissolved. Season to taste.

To serve, spoon the lentils onto hot plates, carve the venison into 3 to 4 slices and lay over the top of the lentils. Spoon sauce over top.

#### PAIRS WITH

**MONTEBUENA RIOJA**

Spain **\$15.99** 507517

**THE WOLFTRAP SYRAH MOURVÈDRE VIOGNIER**

South Africa **\$14.99** 138479



### BUFFALO MOZZARELLA WITH BRUSCHETTA OF WILD MUSHROOMS, AGED BALSAMIC AND PECORINO NERO

Serves 4

10 oz (300 g)	mixed wild mushrooms (chanterelles, trompettes, porcini)
1	garlic clove, whole, reserved,
1	garlic clove, chopped finely,
	mixed with a dash of olive oil
7 tbsp (105 ml)	extra virgin olive oil
1	small bunch of thyme
1 ½ oz (50 g)	flat leaf parsley, roughly
	chopped
1 ½ oz (50 g)	unsalted butter
1	small wedge lemon
	salt and pepper
8 oz (250 g)	ball Buffalo mozzarella,
	ripped into 8 rough pieces,
	seasoned with cracked black
	pepper
4 slices	sourdough, cut ½-in (1 cm)
	thick
	aged balsamic vinegar
	chunk pecorino nero or aged
	pecorino

With a pastry brush or damp cloth clean the porcini mushrooms. Slice into ¼-in (5 mm) pieces. Do the same with the chanterelles and the trompettes, but tear into pieces rather than slicing.

In a sauté pan on medium heat add the butter and let it just start to foam. Add the chopped garlic and fry until lightly golden brown. Add the thyme and fry for another 20 seconds. Add the mushrooms and fry on high heat so they get a bit of colour. Season with salt and pepper. Turn the heat down to medium and cook slowly to release the juices, about 2 more minutes. Add a squeeze of lemon juice and the parsley. Taste and adjust the seasoning if necessary. Keep warm.

Grill the sourdough on both sides until golden brown and while hot rub lightly with the whole garlic clove, drizzle with the olive oil and put on warm plates.

Place 2 pieces of mozzarella on each bruschetta, divide the warm mushrooms and the juices over each bruschetta and drizzle with the balsamic vinegar. With a peeler shave the pecorino over the top and serve.

#### PAIRS WITH

**OYSTER BAY PINOT NOIR**

New Zealand **\$22.99** 111302

**TENUTA DE ANGELIS ROSSO PICENO**

Italy **\$15.00** 632141

Cibo from page 78 continued



### LEMON TART

#### Pastry

¾ lb (340 g)	all-purpose flour
½ lb (250 g)	unsalted butter, diced and kept cold
3½ oz (100 g)	icing sugar
3	egg yolks
pinch	salt

Preheat the oven to 350 F (180 C). In a food processor add the flour, cold butter, icing sugar and salt. Pulse the mixture together until you get a bread crumb-like consistency. Drop in one egg yolk and pulse again. Repeat with the remaining egg yolks. Turn out the mix onto a work surface and start to bring the mix together with your hands to form the pastry. Don't work the pastry too much, just enough

for it to come together as one piece. Wrap in plastic and chill in the fridge for a minimum of 45 minutes.

Have a 9-in (23 cm) removable bottom fluted tin ready to be lined with the pastry. Grate the pastry on a box grater using the course side. Starting with the edges, press the pastry up the sides of the tin and then line in the base of the tin evenly to cover the bottom. Chill in the fridge for 30 minutes.

Once chilled, bake the tart shell for 15 minutes or until completely cooked and a nice golden brown colour. Set aside.

#### Filling

7	large lemons, zest and juice
¾ lb (340g)	berry sugar
½ lb (250 g)	unsalted butter
9	whole eggs, lightly beaten
6	egg yolks, lightly beaten
4 tbs (60 ml)	crème fraîche or sour cream

In a heavy based pan add the butter, sugar, juice and zest. Over a medium heat cook until the butter has melted and the sugar has dissolved but do not boil. Combine the whole eggs and yolks together in a bowl and take 2 medium sized ladles of the hot lemon mixture and whisk them into the eggs. Now add that lemon/egg mixture back to the pan and cook slowly over a medium heat stirring continuously until the

mixture becomes thick, about 8 minutes. Monitor the pan carefully at this point. Pour the lemon curd into the cooked tart shell getting as much in as possible without it overflowing.

Let rest for 5 minutes. Put under a preheated broiler until the top of the tart mix starts to bubble and get spots. Watch carefully. Remove and chill in refrigerator. Take out 30 minutes before serving. To serve, take the tart out of the tin, slice into portions and serve with crème fraîche or sour cream.

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## CROSTINIS

Makes 24

- 1 long sourdough baguette
- 3 tbsp (45 ml) olive oil
- freshly ground sea salt
- freshly ground black pepper

Preheat oven to 350 F (180 C). Slice baguette into 24 diagonal slices. Arrange in a single layer on a parchment lined baking sheet. Lightly brush each slice on both sides with a little oil and sprinkle with salt and pepper. Bake in the centre of oven for 15 minutes or until bread is lightly toasted. Store in an airtight container at room temperature for up to 2 days.

## FRESH BAKED TORTILLA CUPS

Makes 12

- 4 8-in (20 cm) plain tortilla rounds
- vegetable oil

Preheat oven to 450 F (230 C). Brush tortillas with a little oil on one side. Cut each tortilla into 12 wedges. Press into small muffin cups to shape into scoops. Bake in the centre of oven for 5 minutes or until golden.

## EGGPLANT DIP

Makes 3 cups (750 ml)

Also known in parts of India as *Bengan Bharta*, this popular vegetable is easily made into a lovely aromatic dip perfect for crostinis.

- 3 lbs (1.5 kg) large eggplants
- 1 ½ tsp (7 ml) cumin seed
- 1 tsp (5 ml) whole coriander
- 1 tbsp (15 ml) vegetable oil
- ½ large sweet onion, finely chopped
- 1-in (2.5 cm) piece fresh ginger, peeled and finely minced
- 4 garlic cloves, minced
- 1 tsp (5 ml) turmeric
- 1 tsp (5 ml) salt
- 1 hot green chili, seeded and very finely minced
- 3 medium ripe, but firm tomatoes, seeded and diced
- 1 bunch cilantro, chopped
- 1 small bunch green onions, chopped
- freshly squeezed juice of 1 lemon

Heat a small, heavy skillet over low heat. Add 1 teaspoon (5 ml) cumin seed and whole coriander and toast, tossing occasionally until fragrant. Cool and then grind to a powder in a mini processor. Set aside. Preheat oven to 350 F (180 C). Place



## LEMONY SPRITZ COOKIES

Makes 30

- 1 cup (250 ml) unsalted butter, room temperature
- 1 ¼ cups (300 ml) sifted icing sugar
- 1 egg
- 1 tsp (5 ml) vanilla
- ½ tsp (2 ml) almond flavouring
- 2 cups (500 ml) all-purpose flour, sifted
- 1 lemon zest, finely grated
- 3 tbsp (45 ml) icing sugar, sifted

Preheat oven to 375 F (190 C). Combine butter and sugar in large bowl and beat with electric mixer until pale and fluffy. Beat in egg, vanilla and almond flavouring. Blend in flour and lemon zest until smooth. Spoon soft dough into pastry bag fitted with a large star tip metal tube, or spoon into a cookie press and pipe or press out shapes onto parchment-lined baking sheets allowing at least a 2-in (5 cm) space in between. Bake in preheated oven for 10 to 15 minutes or just until the edges of the cookies begin to turn pale golden. Remove from oven and allow to cool slightly on baking sheet before removing with a spatula and completely cooling on a rack. Dust with icing sugar. Store in a container with a tight fitting lid in the refrigerator or freeze.



## MEXICAN SNOWBALLS

Makes 48

- 1 cup (250 ml) unsalted butter, room temperature
- 3 cups (750 ml) icing sugar, sifted
- 2 ¼ cups (550 ml) all-purpose flour
- 1 tsp (5 ml) vanilla
- ¾ cup (175 ml) walnut halves, toasted, finely chopped
- 1 tsp (5 ml) orange zest, finely grated
- ½ tsp (2 ml) salt

Combine butter and ½ cup (125 ml) icing sugar in large bowl and beat with electric mixer until pale and fluffy. Blend in flour, vanilla, walnuts, orange zest and salt just until evenly combined. Cover and refrigerate for about an hour or until dough can be rolled into balls. Preheat

eggplant on a parchment-lined baking sheet. Pierce flesh once with a sharp knife. Bake uncovered in oven for 45 minutes or until soft. Remove and cool. Peel off skin and place pulp and seed in a large bowl. Mash or chop until almost smooth but with a bit of a chunky texture. Heat oil in a large, deep pan over medium-high heat. Add onion, ginger, garlic and remaining ½ teaspoon (2 ml) cumin seed. Cook until onion is golden, stirring often. Add toasted ground cumin and coriander, turmeric, salt, minced chili and diced tomatoes. Cook until tomato is softened. Fold in mashed eggplant. Cook for 2 minutes to slightly blend flavours. Remove from heat. If not serving right away, cool and cover. Refrigerate until ready to serve. Can be refrigerated up to 2 days or frozen. To serve, stir in cilantro, green onions and lemon juice. Serve with assorted crostinis and bread crisps.

## SWEET TOMATO ONION JAM

Makes 2 cups (500 ml)

- 1 tbsp (15 ml) vegetable oil
- ½ cup (125 ml) pickled pearl onions, drained
- 28 oz (796 ml) can diced tomatoes with their juice
- ¼ cup (50 ml) apple cider vinegar
- ¾ cup (175 ml) granulated sugar
- 2 tbsp (30 ml) golden seedless raisins
- 1 tsp (5 ml) fennel seeds, crushed
- 2 dried red chillies, crushed
- ¼ tsp (2 ml) salt
- ⅓ tsp (1 ml) freshly ground black pepper

Heat oil in a large heavy saucepan. Add onions and sauté just until slightly golden. Add remaining ingredients and bring to a boil over medium heat, stirring often. Reduce heat and continue to simmer until mixture is reduced to 2 cups (500ml) and has the consistency of thick jam, about 1 hour. Stir often. Add more salt and pepper to taste. Cool. Store in a tightly covered container in the refrigerator up to a week or freeze.

## RED LENTIL AND ARUGULA SPREAD

Makes 2 cups (500 ml)

- 1 tbsp (15 ml) olive oil
- 1 small carrot, peeled, finely diced
- ½ onion, finely diced
- 2 garlic cloves, minced
- 1 tsp (5 ml) smoked paprika
- ¼ tsp (1 ml) sea salt
- ⅓ tsp (0.5 ml) freshly ground black pepper
- 1 cup (250 ml) split red lentils, rinsed, drained
- 2 cups (500 ml) vegetable stock, warmed
- ½ cup (125 ml) tightly packed baby arugula

Heat oil in a heavy bottomed saucepan. Add carrot, onion and garlic and sauté over medium-low heat until onion is soft and almost clear but not golden. Stir in seasonings. Add lentils and warmed stock. Bring to a boil. With lid ajar reduce heat and cook over medium heat for 25 to 30 minutes or until lentils are soft and mushy, stirring occasionally. Add arugula and serve warm with rosemary and black olive crostinis. To make ahead, chill and reheat adding arugula just before serving.

# NatureLand ORGANIC



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Holiday Cookie Cravings from page 96 continued

oven to 375 F (190 C). Form round balls from 2 tsp (10 ml) dough and place 1-in (2.5 cm) apart on a parchment-lined baking sheet. Bake in centre of preheated oven for 10 minutes or until cookies are golden on the bottom. Immediately transfer hot cookies to a bowl containing remaining icing sugar. Gently roll to evenly coat and transfer to a rack and cool completely. Roll cookies once again in remaining icing sugar when fully cooled. Store in container with tight fitting lid in the refrigerator or freeze. Dust with a little more icing sugar just before serving.



## APRICOT CRANBERRY PECAN BISCOTTI

### Makes 56

2½ cups (625 ml)	all-purpose flour
1 cup (250 ml)	granulated sugar
½ tsp (2 ml)	each of baking soda, baking powder and salt
3	large eggs
1 tsp (5 ml)	vanilla
½ cup (125 ml)	dried apricots, finely minced
½ cup (125 ml)	dried cranberries
1 cup (250 ml)	pecan or walnut halves, toasted and chopped
1	large egg

Preheat oven to 325 F (170 C). Combine flour, sugar, baking soda, baking powder and salt in a large mixing bowl. Stir together to thoroughly blend. Add eggs and vanilla and beat with an electric mixer until blended. Stir in apricots, cranberries and chopped nuts. Turn out dough onto a well floured surface and knead several times until it holds together and dried fruit and nuts are evenly mixed throughout. Divide dough in half. Using floured hands, form each half into a 12-in x 2-in (30 cm x 5 cm) loaf on a parchment lined baking sheet leaving a 3-in (8 cm) space in between. Whisk remaining egg in a cup and brush logs with egg wash. Bake in centre of preheated oven for 30 minutes or until golden. Remove logs and allow to cool slightly on baking sheet on rack. Transfer to a cutting board and using a thin serrated knife, cut logs diagonally into ½-in (1 cm) slices. Arrange slices cut side down in a single layer on baking sheet. Bake in the centre of 325 F (170 C) oven for 20 to 30 minutes flipping cookies half way through baking until golden and crisp. Remove with a spatula to racks to cool before storing in a container with a tightly fitted lid. Store at room temperature for up to 2 weeks or freeze for longer storage.

CELEBRATE LIFE...ENJOY RESPONSIBLY



### CHOCOLATE MOCHA MERINGUE CRACKLES

**Makes 78**

In France these cookies are called macarons, unlike our version of macs with coconut. These cookies are flourless and can also be considered gluten free. Melt in your mouth delicious!

1 ½ cups (325 ml)	whole unblanched almonds
3 ½ cups (875 ml)	icing sugar, sifted
½ cup (75 ml)	Dutch-processed cocoa powder, sifted
1 tsp (5 ml)	instant coffee granules
7/8 cup (200 ml)	egg whites (about 6 large eggs)
	pinch of salt
1 tbsp (15 ml)	granulated sugar

Preheat oven to 400 F (200 C). Combine almonds and 2 cup (500 ml) icing sugar in a food processor and pulse until finely ground or almost to a powder. Add cocoa, coffee granules and remaining icing sugar and pulse to blend. Place egg whites and a pinch of salt in a large mixing bowl. Beat with an electric mixer until soft peaks form. Add granulated sugar and continue beating until stiff peaks form. Fold in ground almond mixture in batches of three. Batter will be quite soft. Place in the refrigerator for about 30 minutes if baking conditions in your kitchen make the batter too soft. Transfer batter to a piping bag with a medium sized nib. Pipe 1 ½-in (4 cm) round mounds onto a parchment-lined baking sheet at least 2-in (5 cm) apart. Bake in the centre of the preheated oven until cookies begin to crack and appear baked but soft when lightly touched, 8 to 10 minutes. Remove from the oven and cool on baking sheet for about 5 minutes. Remove with a thin spatula to baking racks to cool completely. Layer in between sheets of waxed paper in a tightly covered container and store at room temperature up to a week or freeze for longer storage.



### APPLE JELLY RUGELACHS

**Makes 40**

2 cups (500 ml)	all-purpose flour
½ tsp (2 ml)	salt
1 cup (250 ml)	unsalted butter, room temperature
8 oz (250 g pkg)	plain cream cheese, slightly softened
½ cup (125 ml)	light brown sugar
1 tsp (5 ml)	ground cinnamon
1 cup (250 ml)	jam or jelly (apple or cranberry)
1 cup (250 ml)	seedless golden raisins
½ cup (125 ml)	pine nuts or hazelnuts, toasted and chopped
	milk, for glazing
	granulated sugar
	cinnamon

Combine flour and salt in a bowl and stir to blend. Place butter and cream cheese in a mixing bowl and beat with an electric mixer until smooth. Remove beaters. Add flour mixture to creamed butter and stir in with a wooden spoon until dough becomes soft and satiny. Shape into a ball and seal tightly in plastic wrap. Flatten and shape it into a 5-in x 7-in (12 cm x 18 cm) rectangle. Refrigerate until firm, about 4 hours or overnight.

Preheat oven to 350 F (180 C). Cut chilled dough into 4 pieces, returning 3 pieces of dough back to the refrigerator. Place one piece of dough onto a lightly floured surface. Roll out to a 8-in x 12-in (20 cm x 30 cm) rectangle using a lightly floured rolling pin. Transfer to a parchment-lined baking sheet and slide into the refrigerator. Repeat with remaining sections of dough placing each rolled out dough on a sheet of parchment and stacking it on top of the previous one in the refrigerator.

Combine light brown sugar and cinnamon in a small bowl. Place one piece of rectangle dough on a work surface. Spread with ¼ cup (50 ml) jam to the edges. Sprinkle with ¼ cup (50 ml) raisins, 2 tablespoons (30 ml) pine nuts and 2 tablespoons (30 ml) cinnamon-sugar mix. With the long side facing you, roll up dough tightly forming a 12-in (30 cm) log. Place seam side down on a parchment-lined baking sheet. Repeat with remaining dough placing 1-in (2.5 cm) apart on baking sheet. Brush logs with a little milk and sprinkle with a little granulated sugar and cinnamon. Slash logs crosswise on the bias, ¾-in (2 cm) deep about 1-in (2.5 cm) apart. Bake about 45 to 50 minute or until golden. Remove and cool on baking sheet. Transfer to a cutting board and slice cookies all the way through. Store in a tightly covered container in the refrigerator for several days or freeze.



### FLORENTINE BARS

**Makes 16**

½ cup (125 ml)	whole hazelnuts
½ cup (125 ml)	flaked natural almonds
½ cup (125 ml)	pecan halves
1 cup (250 ml)	glacé candied fruit, coarsely chopped
½ cup (125 ml)	candied peel, chopped
⅓ cup (75 ml)	all-purpose flour
¼ tsp (1 ml)	ground cinnamon
½ cup (125 ml)	granulated sugar
½ cup (125 ml)	liquid honey
3 oz (90g)	semi-sweet chocolate, chopped
1 tsp (5 ml)	vegetable oil

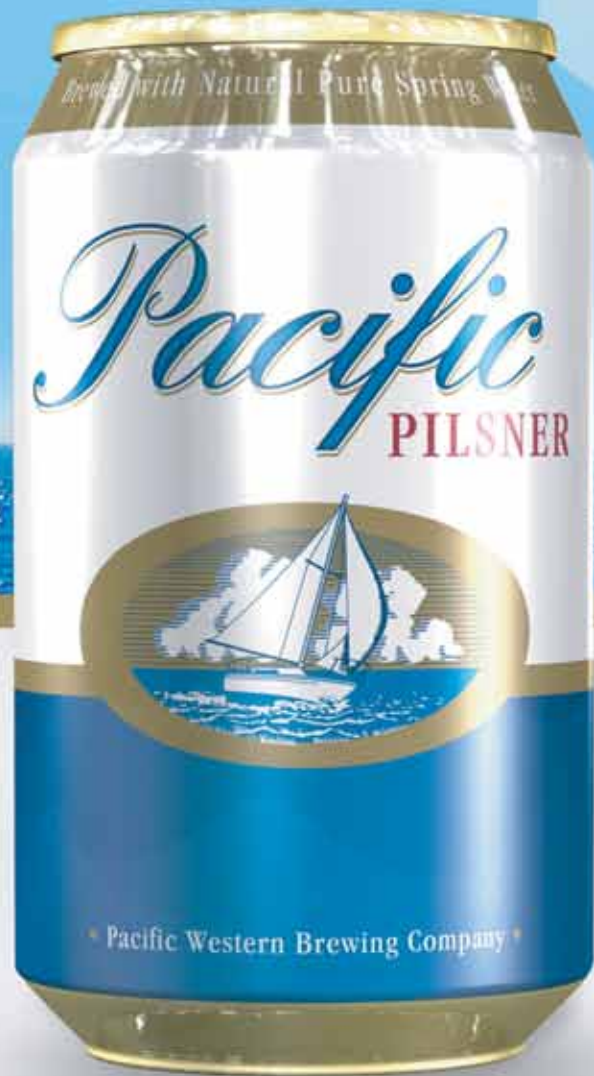
Preheat oven to 350 F (180 C). Lightly butter an 8-in (20 cm) square baking pan. Line with parchment paper overlapping the sides. Place hazelnuts on a baking sheet and bake for 15 minutes or until fragrant and the skins begin to loosen. Remove and place hot hazelnuts on a dish towel, roll up and allow to steam for about 10 minutes. Rub hazelnuts in towel to remove as much of the skins as possible. Cool and coarsely chop. Set aside.

Toast almonds and pecans on baking sheet in oven for 8 to 10 minutes or until golden. Remove. Cool and coarsely chop. Set aside. Place candied fruit and peel in a large bowl along with all the toasted nuts, flour and spices. Stir until all are coated with flour.

Heat sugar and honey in a small saucepan until sugar has completely dissolved. Stir into fruit and nut mixture until evenly mixed. Spread in prepared pan and smooth the top. Bake in the preheated oven for 25 to 30 minutes or until golden brown and bubbly. Remove pan to a rack and cool. Then, using the edges of the overlapped parchment lift square out onto a cutting board.

Once Florentine has cooled completely, melt chocolate with vegetable oil in a small bowl in the microwave or in a double boiler over simmering water. Pour into a small ziplock bag and nick the corner off with a sharp knife. Drizzle chocolate over square in a zigzag pattern. Let chocolate firm before cutting into bars. Store between sheets of waxed paper in a tightly covered container for up to 2 weeks.

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### CANDIED ORANGE PEEL

Makes 24

3 large Naval oranges  
 2 tbsp (30 ml) golden corn syrup  
 2 cup (500 ml) granulated sugar

Score peel on oranges into quarters. Then remove peel in sections and cut each into thin strips. Reserve peeled oranges for another use. Place peel in a heavy saucepan and cover with water. Bring to a boil and boil vigorously for 5 minutes. Strain and repeat covering with water and bringing to a boil 2 more times for a total of 3 sets. This process removes some of the bitterness.

Then using a sharp paring knife, shave as much of the remaining white pith from the strips of

peel. Bring  $\frac{3}{4}$  cup (175 ml) water to a boil in a heavy saucepan. Add corn syrup and sugar and stir until dissolved. Add strips of peel and simmer uncovered, stirring occasionally, for 35 to 55 more minutes or until peel is translucent and tender. Using a slotted spoon, remove peel from syrup to a large rack placed over a sheet of parchment. Set aside to drain for 5 minutes. Separate peel into a single layer and set aside to dry for about 1 hour or until tacky. Peel can be stored in between sheets of waxed paper in a tightly covered container. Refrigerate. Alternatively, dust peel with granulated sugar for a crystal-like peel or dip in melted chocolate and dry. Store as above.



### PORK EN CROUTE

Serves 4

1 lb (500 g) pork tenderloin  
 1 lb (450 g) frozen puff pastry, thawed  
 8 slices Seranno ham or prosciutto  
 1 tsp (5 ml) Dijon mustard  
 $\frac{1}{2}$  tsp (2 ml) fresh thyme, finely minced  
 1 egg  
 1 tbsp (15 ml) water

Preheat oven to 350 F (180 C). Cut  $\frac{1}{2}$ -in (1 cm) strip from edge of puff pastry and set aside. Cut remaining dough in half and place half on a lightly floured surface. Roll into a 9-in (23 cm) square. Overlap 4 slices of ham down centre of pastry leaving a 1-in (2.5 cm) border at opposite ends. Tuck the tail end of tenderloin

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toward the centre to make it an even thickness. Place crosswise over ham in the centre. Lightly spread with Dijon and sprinkle with fresh thyme. Roll out remaining pastry on a floured surface and drape over top of tenderloin. Trim squares of pastry to fit and seal edges together with a fork. Place on a parchment-lined baking sheet. Make holes in the top for steam to escape during baking. Roll out extra pastry and cut into decorative shapes. Whisk egg with water and brush pastry. Dip shapes into egg mixture and arrange in a pattern on top. Pork can be covered in plastic wrap and refrigerated until 1 hour before serving. Bake for 45 minutes or until pastry is golden brown. Remove and let rest for a few minutes before slicing and serving.

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**FRESH ATLANTIC LOBSTER WITH A TRIO OF DIPS**

**Serves 4**

**Lobster**

2 4 lb (2kg) lobsters  
salt

To prepare lobster, bring a very large pot with 1 tbsp (15 ml) salt added per 1 L water to a boil. Plunge live lobster into pot head first. Cover pot and return to a boil. Begin timing once water returns to a boil and cook for 10 minutes for the first pound (500 g) and 3 minutes for each additional pound (500 g). Repeat process with second lobster. Serve warm with sauces for dipping. Recipes follow.

**Lemon Garlic Aioli Dip**

1 large garlic clove, minced  
 ½ tsp (2 ml) Dijon mustard  
 ¼ tsp (1 ml) sea salt  
 1 whole egg  
 1 egg yolk  
 1 cup (250 ml) grape seed oil  
 juice from ½ lemon  
 2 tsp (10 ml) fresh basil, minced

Combine first 5 ingredients in a blender or food processor. Whirl until smooth. Continuing to whirl, slowly drizzle in oil a few drops at a time until a slow steady stream is formed. Mixture will begin to thicken. Add lemon juice and basil with a couple of short pulses to blend in. Aioli can be kept refrigerated for a couple of days. Serve with lobster for dipping.

**Sweet Chili Sauce with Cilantro**

½ cup (125 ml) prepared Sweet Garlic Chili Sauce  
 3 tbsp (45 ml) fresh cilantro, minced  
 1 tbsp (15 ml) lime juice, freshly squeezed

Combine sauce, cilantro and lime juice in a bowl. Stir to blend and serve with lobster.

**Lemon Dill Butter**

½ cup (75 ml) unsalted butter



## Holiday Desserts from page 120

1 tbsp (15 ml) shallots, minced  
 1 garlic clove, minced  
 1 tbsp (15 ml) fresh dill, minced  
 juice from ½ lemon

Melt butter in a small frying pan. Add shallots and garlic and sauté until soft. Skim off the foam. Stir in dill and lemon juice. Serve warm with lobster.

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### KOBE BEEF MEATBALLS WITH HERBED PAPPARDELLE EGG NOODLES

Serves 4

#### Meatballs

3 tbsp (45 ml) olive oil  
 3 tbsp (45 ml) shallots, finely minced  
 3 garlic cloves, finely minced  
 3 Panko or fine dry bread crumbs  
 ½ cup (75 ml) whole milk  
 ¼ cup (50 ml) bread, crusts removed, torn into small pieces  
 1 egg, whisked  
 1 tbsp (15 ml) Dijon mustard  
 1 tsp (5 ml) each fresh rosemary and fresh thyme, finely minced  
 dash Tabasco sauce  
 ½ tsp (2 ml) salt  
 1 lb (500 g) ground Kobe beef\*\*\*\*  
 ¼ cup (50 ml) dry red wine

Heat 1 tbsp (15 ml) oil in a small saucepan. Add shallots and garlic and sauté briefly until soft. Transfer to a large mixing bowl along with remaining ingredients except beef and wine and stir to blend. Add ground meat and work in seasoning mixture using your hands until evenly blended. Shape into large 1½-in (4 cm) balls. Preheat oven to 350 F (180 C). Heat remaining olive oil in large oven proof frying pan over medium high heat. Add a few meatballs at a time and sauté until browned on all sides. Remove to a plate and repeat with remaining meatballs. When all are browned, return to pan and deglaze with red wine. Cover and place in oven for 30 minutes or until centre of meatballs read 160 F (320 C) when tested with a meat thermometer. Add a little splash of extra wine or water if needed to prevent sticking.

\*\*\*\* Kobe beef is from Wagyu cattle originally from Japan. It is renowned for its flavour and marbled texture resulting in tender and juicy meat. Kobe beef can be substituted with lean ground beef sirloin.

### Noodles

½ lb (250g) papardelle egg noodles  
 ¼ cup (50 ml) unsalted butter, diced  
 ¼ cup (50 ml) Parmesan, freshly grated  
 zest of 1 lemon, finely grated  
 3 tbsp (45 ml) fresh chives, minced  
 2 tbsp (30 ml) each fresh parsley and fresh basil, minced  
 salt, black pepper, hot pepper flakes, to taste

Cook egg noodles in a large pot of boiling water until tender but firm. Drain well and return to pot along with remaining ingredients. Serve immediately with Kobe Meatballs on top.

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### FRESH MANGO AND MACADAMIA NUT TRIFLES WITH LIME SYRUP

Serves 12

1 ½ cup (375 ml) sugar  
 ½ cup (125 ml) lime juice  
 ¾ cup (175 ml) water  
 2 tbsp (30 ml) rum (optional)  
 1 ½ cup (375 ml) thick Greek style or strained yogurt  
 1 ½ cup (375 ml) lightly whipped cream  
 3 ½ tbsp (52 ml) icing sugar  
 1 ½ tsp (7 ml) vanilla extract  
 Macadamia cake (recipe follows), cut into cubes  
 4 large mangos, sliced  
 ¾ cup (175 ml) unsalted macadamia nuts, chopped

For the lime syrup place the sugar, lime juice and water in a saucepan over medium heat and stir until sugar has dissolved. Increase heat to high, bring to a boil, then reduce heat and simmer for 10 minutes, or until slightly reduced. Allow to cool. Stir in rum.

Whisk together the whipping cream, icing sugar and vanilla until stiff and fold into the yogurt. Place half the macadamia cake cubes into 12 individual serving dishes or one glass bowl. Drizzle with half the lime syrup and top with half the mango slices, then half of the whipped cream mixture. Repeat the layers ending with the whipped cream layer on top and sprinkle with macadamia nuts.

### Macadamia Cake

1 cup (250 ml) unsalted macadamia nuts

6 eggs, separated  
 1 cup (250 ml) sugar  
 ¾ cup (175 ml) plain yogurt  
 ½ cup (125 ml) canola oil  
 ¾ cup (175 ml) all-purpose flour  
 1 tsp (5 ml) baking powder  
 salt

Preheat oven to 350 F (180 C). Lightly grease and line the base of a 9-in x 12-in (23 cm x 30 cm) baking pan with parchment paper.

Finely grind the nuts in a food processor. Place the egg yolks in a mixing bowl with half of the sugar and beat until pale and very thick. Mix in the yogurt and oil. Fold in the ground macadamias, flour, baking powder and a pinch of salt.

In a separate bowl, beat the egg whites until soft peak stage, then slowly beat in the remaining sugar and beat until stiff peaks form and the mixture is glossy. Gently fold half the egg whites into the macadamia batter, then gently fold in the remainder.

Pour into the baking pan and place into the oven and bake for 25 minutes, or until lightly golden. Leave to cool in the pan for 10 minutes before turning out onto a wire rack to cool completely.

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### CHOCOLATE CRANBERRY ALMOND CAKES WITH MOCHA SAUCE

Makes 8

¾ cup (175 ml) unsalted butter  
 5 oz (140 g) dark chocolate, chopped  
 1 ½ tbsp (21 ml) honey  
 1 cup (250 ml) icing sugar  
 6 tbsp (90 ml) all-purpose flour  
 6 tbsp (90 ml) ground almond meal  
 4 egg whites, lightly beaten  
 ¼ cup (50 ml) whole cranberry sauce  
 Mocha Sauce (see recipe)

Preheat oven to 350 F (180 C). Butter 8-½ cup (125 ml) ramekins.

Place a bowl over simmering water and add the butter, chocolate and honey. Stir until melted and well mixed. Set aside to cool.

Sift the flour and sugar into the melted chocolate mixture. Add the almond meal, then add the egg

whites and mix well. Spoon the mixture halfway up the ramekins. Add a heaping teaspoon of the cranberry sauce in the middle, then top with the chocolate batter. Bake for 15 minutes or until the surface is firm (the middle will still be runny). Cool for a few minutes before serving with the warm mocha sauce.

**Mocha Sauce**

- 1 cup (250 ml) whipping cream
- ½ lb (8 oz) dark chocolate, chopped
- 4 to 5 tbsp (60 to 75 ml) coffee liqueur

Heat the cream in a saucepan over low heat. Once hot, whisk in the chocolate and stir until melted. Stir in the liqueur. Remove from heat to cool and thicken.

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**CRANBERRY FRANGIPANE STREUSEL TART**

**Serves 8**

**Crust**

- 1 ½ cups (375 ml) all-purpose flour
- 3 tbsp (45 ml) sugar
- ½ cup (75 ml) plus 2 tbsp (30 ml) chilled vegetable shortening
- 5 tbsp (75 ml) chilled butter
- 6 tbsp (90 ml) ice water

Place all ingredients, except water into a food processor and pulse until the mixture resembles coarse sand. Slowly add water and process until it starts to bind together. Remove and shape into a flattened round disc and wrap in plastic wrap and chill for at least an hour.

**Frangipane filling**

- 1 ½ cups (375 ml) blanched almonds
- ¾ cup (175 ml) sugar
- ½ cup (125 ml) melted butter
- 1 large egg
- 1 tsp (5 ml) vanilla extract

Place the almonds and sugar into a food processor and pulse until it resembles cornmeal. Add the egg, melted butter and vanilla and process until smooth.

**Streusel topping**

- 6 tbsp (90 ml) brown sugar
- 6 tbsp (90 ml) all-purpose flour
- 2 tsp (10 ml) cinnamon
- 3 tbsp (45 ml) melted butter
- 3 cups (750 ml) cranberries, or half cranberries and half blueberries (fresh if possible)

Mix together brown sugar, flour and cinnamon. Drizzle in melted butter and mix well to form streusel. Preheat oven to 375 F (190 C). Roll out pastry and line the bottom and edge of a 12-in (30 cm) fluted tart pan with removable bottom. Chill in refrigerator for 15 minutes. Spread the bottom with the frangipane filling. Sprinkle the berries on top. Sprinkle with streusel topping and place onto a baking sheet. Place in preheated oven and bake for an hour. Remove and allow to cool. Serve warm with whipped cream.

**PAIRS WITH**

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Italy **\$23.49** 2253

**GERHRINGER LATE HARVEST**

**CABERNET FRANC**

BC VQA **\$16.99** 733766 375ml



**MUSHROOMS À LA GREQUE**

**Serves 4**

- ½ lb (250 g) small white button mushrooms, stems removed
- ½ lb (250 g) small crimini mushrooms, stems removed
- ½ cup (75 ml) plus 1 tbsp (15 ml) olive oil
- 2 tsp (10 ml) coriander seeds
- 1 medium onion, finely diced
- 1 medium carrot, peeled and finely diced
- 2 tomatoes, seeded, diced
- 1 garlic clove, minced
- ¼ cup (50 ml) dry white wine
- bouquet garni of 4 fresh parsley stems, 2-in (5 cm) piece of celery top and 2 sprigs fresh thyme
- lemon juice, freshly squeezed salt and freshly ground pepper
- 4 thick slices sourdough bread
- 1 tbsp (15 ml) fresh parsley, finely chopped

Rinse and drain mushrooms. If the mushroom caps are large, cut in half vertically. Set aside. Heat ½ cup (75 ml) olive oil in a large skillet. Add coriander seeds, onion, carrot, tomatoes and garlic. Cover and simmer until onion is soft, about 5 minutes. Add wine, bouquet garni, mushrooms and lemon juice. Season with a few generous pinches of salt and some fresh pepper. Cover and cook over medium heat for 10 minutes or until mushrooms are just tender. Stir occasionally. Using a slotted spoon, transfer mushrooms to a bowl. Remove bouquet garni and discard. Return mushroom liquid to a good simmer. Simmer until the liquid is reduced and thickened as you like. Drain any mushroom juices into pan that collected from cooling mushrooms and stir in. Remove from the heat. Pour mixture over mushrooms and add salt and pepper to taste. Mushrooms can be made ahead and refrigerated, for 1 to 2 days. To serve, brush bread with remaining tablespoon oil. Grill both sides of bread until lightly browned. Cut into 4 pieces each. Top with mushrooms and sauce. Sprinkle each with fresh parsley and serve.

**PAIRS WITH**

**BABICH PINOT NOIR**

New Zealand **\$17.99** 790675

**SANDHILL GAMAY NOIR**

BC VQA **\$19.99** 627687



## Winter Salads from page 130 continued



### ZESTY CELERY ROOT SALAD WITH RÉMOULADE

Makes 4 servings

#### Rémoulade Sauce

½ cup (125 ml)	low fat mayonnaise
2 tbsp (30 ml)	Dijon mustard
1 tbsp (15 ml)	lemon juice, freshly squeezed
2 tbsp (30 ml)	fresh parsley, finely minced
2 tsp (10 ml)	fresh dill, finely minced
1 tsp (5 ml)	orange zest, finely grated
	salt and freshly ground pepper

Combine dressing ingredients in a bowl. Whisk to blend. Set aside. Can be made ahead and refrigerated.

#### Salad

1-1 lb (500g)	large celery root
2	large carrots, peeled
	salt and freshly ground pepper
4	slices smoked salmon, (optional)

Quarter and peel celery root. Cut into thin matchstick pieces. Cut peeled carrot into thin matchstick pieces. Stir celery root and carrots into salad dressing. Add salt and pepper to taste. Refrigerate until chilled. Serve with smoked salmon (optional).

#### PAIRS WITH

GANTON & LARSEN PROSPECT RIESLING  
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### MAPLE AND BACON ESCAROLE SALAD WITH APPLES

Makes 6 servings

#### Dressing

¼ cup (50 ml)	low fat mayonnaise
2 tbsp (30 ml)	pure maple syrup
2 tbsp (30 ml)	apple cider vinegar
1 tsp (5 ml)	Dijon mustard
1 tbsp (15 ml)	shallots, finely minced
	salt and freshly ground pepper

Combine dressing ingredients in a bowl and whisk to blend. Can be made ahead and refrigerated.

#### Salad

4	slices thick, double smoked bacon
8 cups (2 L)	escarole or other hearty salad greens
1	large apple, peeled and cored
	freshly squeezed juice of 1 lemon
½ cup (125 ml)	celery, very thinly sliced on the diagonal
⅓ cup (60 ml)	walnut halves, toasted

Cook bacon in a skillet until crisp and golden. Remove, cool and crumble. Set aside. Wash and spin dry salad greens. Place in a large bowl. Slice apple into thin slices and dip in lemon juice to prevent from browning. Add to salad along with celery, cooked bacon and walnuts. Drizzle with dressing and toss to coat. Serve immediately.

#### PAIRS WITH

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