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TASTE

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HOME FOR THE HOLIDAYS

ARGENTINA

So much more than Malbec 4

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GUNG HAY FAT CHOY!

Welcome the year of the rabbit 64

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So much more than Malbec

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COVER



COURVOISIER V.S.
France **\$54.99** 1925

This "very special" brandy is delicate in taste with a bouquet of flowers and ripe fruit. The palate starts off spicy but softens to reveal sweet, oaky, nicely balanced flavours and an intense and powerful finish.



Veuve Clicquot

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- BC VQA Wines
- BC Craft Beer
- Sweetness Code
- Kosher

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Argentina

SO MUCH MORE THAN MALBEC



Nothing dates you like the cut of your blue jeans and your taste in wine. While inexpensive Argentinean Malbec is still fine for around the house, it's not really the thing to sport any more at a holiday party. Easy, \$10 Malbec has become the comfy but high-waisted denims of yesteryear, while more premium versions of this wine style are the new skinny variety.

The high-end Malbecs of the moment layer hallmark black fruit with complex, come-hither notes of espresso, dark chocolate,

herbs, spice and all the rest. Their texture is less like licking a slab of marble and more like crushed velvet on the tongue. Their structure is as mouth-filling and rich as ever but well-balanced. These stylish new designs tend to hail from higher altitude plantings and Malbec blends.

While Malbec becomes altogether more majestic, other grape varieties jockey for the coveted position of "next big thing." Argentinean Cabernet Sauvignon leads the pack. Sure, every wine

region in the world produces this variety, but Argentina's version is exceptional for very compelling reasons.

Argentina is a viticultural paradise. Huge swatches of land are blessed with high altitudes that preserve wine grape acidity, hot, sunny days to ripen berries well, mountain run-off to irrigate the vines and almost non-existent humidity to keep vineyard disease at bay. These conditions don't vary much year to year, limiting vintage variation. The result? It's relatively easy to grow a wide range of ripe, clean, well-structured grapes in Argentina, which means low production costs and competitive prices. But that's only half the story.

Investment and know-how is flowing into Argentina at an unprecedented rate. In the past 15 years, some of the biggest names in wine have bought vineyards there – think Masi and Antonori from Italy, Moët & Chandon and Château La Gravière from France, Concha y Toro and Santa Carolina from Chile, Freixenet and Codorníu from Spain, Sogrape from Portugal, Hess from California and many others. They share the view that Argentina offers considerable potential and their very presence is pushing the bar up.

There has never been better wine made in Argentina. The fierce

competition is spawning a fresh perspective on where to plant vines. While most Argentine wines still hail from Mendoza, the most exciting new regions are the Uco Valley, Salta and Patagonia.

The Uco Valley is probably the most talked about wine region in the New World. Situated southwest of Mendoza in the foothills of the Andes with altitudes of up to 1,700 metres, the region already produces some of the country's best wines. With new plantings maturing, varying altitudes offering a range of wine styles and quality-minded producers working their magic, things will only get

WHILE MALBEC BECOMES ALTOGETHER MORE MAJESTIC, OTHER GRAPE VARIETIES JOCKEY FOR THE COVETED POSITION OF "NEXT BIG THING."

better. Names to watch include Bodega Catena Zapata, Bodega y Viñedos O. Fournier, J. & F. Lurton, Achával Ferrer and Clos de los Siete. Clos de los Siete is a walled vineyard in the Uco Valley owned by seven Bordeaux investors, including the famous wine consultant Michel Rolland.

In the north there's the Salta region, fast becoming known for coaxing out the finest expression of Torrontés – a local South American grape. Torrontés

produces a fleshy, floral white wine with seductive notes of chin-dripping peach. But all too often, when grown in the wrong places, the wine can taste flabby and dull. Torrontés needs high altitude growing areas to keep the fruit – and wine – lively and vivacious. With some of the highest vineyards on earth at 3,000 metres above sea level, Salta can make terrific Torrontés. In fact, Torrontés from Salta is the Condrieu of South America – at about half the price. Names to look for on bottles are Calchaquí and Cafayate – Salta's two most notable subregions.

Also creating a buzz in wine circles is Patagonia, a windswept, rugged plain 800 kilometres south of Mendoza. Patagonia produces Pinot Noir that's right up there with bottlings from Burgundy, New Zealand and

Oregon. But what sets the region apart is the fact it's new and still relatively unsung. It's just starting to be developed, already doing great things and full of promise. The most exclusive Pinot Noir in Argentina, from Bodega Chacra in Patagonia, already fetches well over \$100 per bottle. But legions of \$20 and \$30 Pinots from the region pack a thrill too.

All of this boils down to one thing: Argentine wine is a very stylish pour for the holidays.

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Mission Hill Family Estate is celebrating the tenth anniversary of our iconic Bell Tower. The bells, hand-cast by France's historic Paccard Bell Foundry represent a sense of place and time when the peal of bells brought people together for celebration. We hope you will join us and share in the magic of Christmas on this special occasion.

www.missionhillwinery.com/bells

Please enjoy responsibly.

Argentina: So Much More than Malbec

Pairing Wines of Argentina with Holiday Fare

Sail into soiree season with these perfect party pairings:

Torrontés

Hors d'oeuvre
 Curried Dungeness crab cakes
Main
 Roast turkey – hold the cranberry sauce

Chardonnay

Hors d'oeuvre
 Smoked salmon mousse on toast points
Main
 Caesar salad

Pinot Grigio

Hors d'oeuvre
 Garlic prawn skewers
Main
 Seared scallops in a light, white wine cream sauce

Pinot Noir

Hors d'oeuvre
 Brie, chive and smoked salmon phyllo parcels
Main
 French Canadian tourtière

Cabernet Sauvignon

Hors d'oeuvre
 Individual beef Wellingtons
Main
 Cheese fondue

Malbec

Hors d'oeuvre
 Selection of cheeses
Main
 Roast prime rib



GRAFFIGNA CENTENARIO PINOT GRIGIO

Argentina **\$13.99** 915918
 This is an excellent Pinot Grigio for the price. It's relatively complex, concentrated and long, while maintaining hallmark flavours and structure. Full-bodied, slightly floral, subtly stony and appealingly crisp with an intriguing mineral-grapefruit-lemon finish, it's fabulous with smoked salmon or roast poultry.



MICHEL TORINO CUMA ORGANIC TORRONTÉS

Argentina **\$13.99** 213389
 From a reliable maker of Torrontés comes this textbook example at an affordable price. It has classic peach notes edged with hints of tangerine, mango and white blossom. Full-fruited with a satisfyingly fleshy mouth feel and palate-cleansing acidity, this organic wine is an excellent party pour.



ALAMOS CATENA CHARDONNAY

Argentina **\$14.99** 467969
 This rich, citrus-laden expression layered with subtle floral-spice-vanilla nuances offers incredible value for money. Medium-bodied and with a seamlessly integrated oak influence, it is a fitting foil for a range of artisanal cheeses or a simple Caesar salad.



CALAFATE RESERVA BODEGAS PINOT NOIR

Argentina **\$17.99** 28183
 Compelling flavours of cranberry, bright cherry and raspberry underpinned by beetroot and seasoned with nutmeg and clove make this zippy, surprisingly light-bodied refresher a charming choice for the holiday bird.



TRAPICHE OAK CASK CABERNET SAUVIGNON

Argentina **\$13.99** 323295
 Aromas of crushed blackcurrant and cherry lead to bright and fruity flavour then evolves into warm, deep layers of cassis and spice with a hint of tobacco on the finish. Full-bodied with a crushed velvet texture, it's a strong selection for the cheese board.

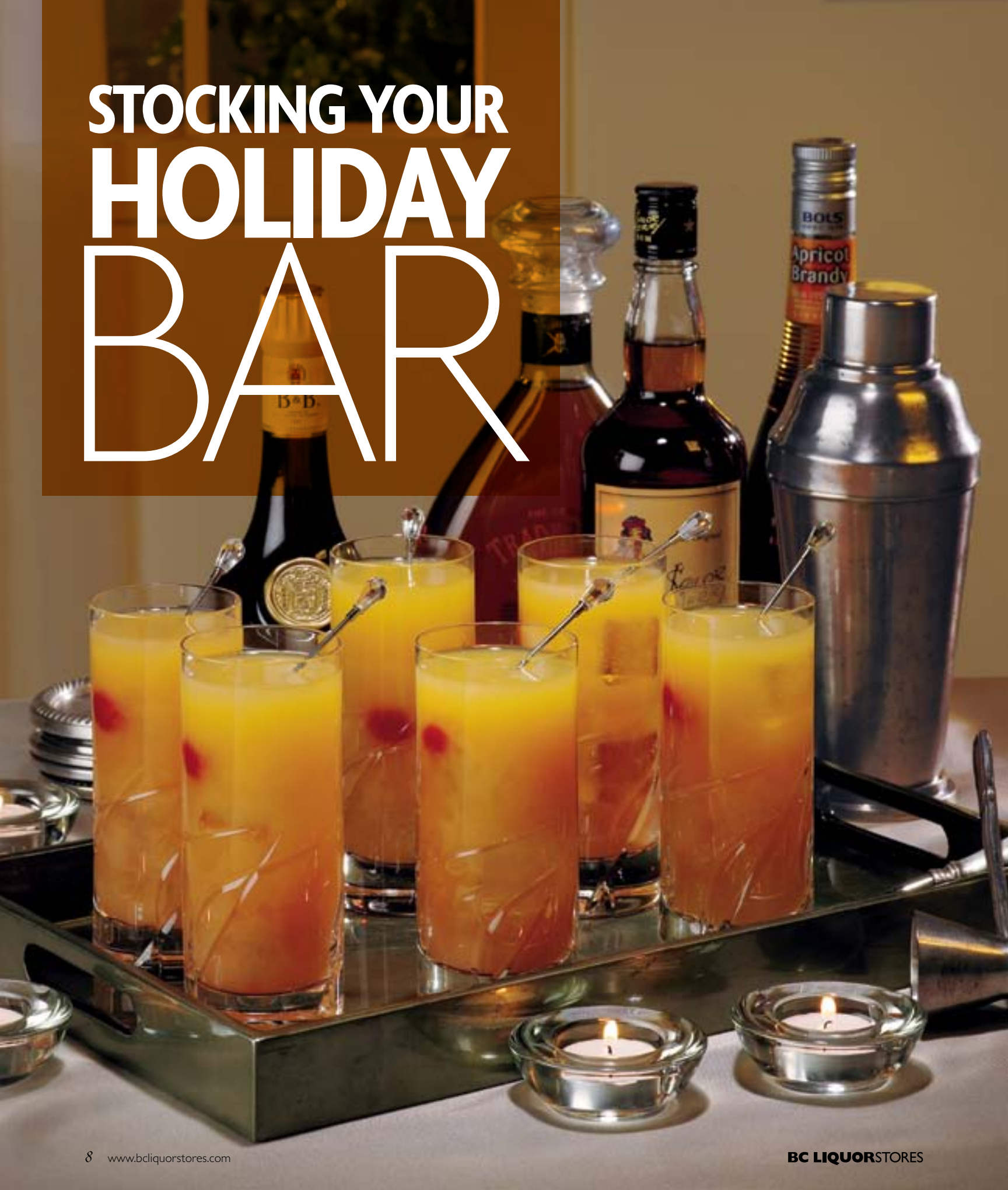


VISTALBA CORTE C

Argentina **\$19.99** 12070
 This stunning wine offers the richness of Malbec with the noble charm of Cabernet. It has mouth-coating flavours of macerated black forest fruits with a good crank of black pepper, cinnamon, espresso, dark chocolate, smoke, cassis and a long smoked black cherry finish. This is a full-bodied and thrilling \$20 bottle that drinks like a \$40 one – at least.



STOCKING YOUR HOLIDAY BAR



by Joanne Sasvari

HOW TO BUILD YOUR HOLIDAY BAR WITH THE SPIRITS OF THE SEASON

Any minute now the happy holiday hordes will be descending upon your home. Are you ready for them?

To help out, we've got some useful tips for stocking your holiday bar, beginning with the advice of Robert B. Hess, co-founder of the Museum of the American Cocktail and author of *The Essential Bartender's Guide*. He recommends building your bar according to the cocktails you like, which, during the holiday season, probably fall into one or more of the following five categories: punch, bubbles, creamy concoctions, hot stuff and dark drinks.

"Rather than buying everything at once, it's a cool way to build your bar without breaking the bank," says Shaun Layton, bar manager of L'Abattoir in Vancouver's Gastown neighbourhood.

So whether you need to start with the basics or expand beyond the essentials, we've provided some great ideas for each style of drink, along with a shopping list of spirits, mixers, garnish, special tools and glassware. Here's our guide to putting the holiday spirits into your home bar.

PUNCH

With the current craze for historic drinks, punch has never been more fashionable. This is good news for hosts,

because punch makes party planning a breeze. After all, you're basically making one large mixed drink and letting your guests help themselves. You can even prepare the base ahead of time and simply add the fizz and ice when the guests arrive.

Steve Da Cruz, bar manager and co-proprietor of Vancouver's Corner Suite Bistro Deluxe, loves the idea of punch for the holidays. "Oh yeah, you definitely want to have punch. Go with whatever is in season: champagne, orange juice, maybe an apricot brandy," he says. "Just walk down the grocery store aisle and see what seasonal fruits are coming in."

Traditionally, punch is comprised of five ingredients: something strong (spirits), weak (juice, soda, tea or water), sweet (syrup or sugar), sour (citrus) and spicy (bitters). But that's just a guideline – when it comes to punch, your best guide is your imagination.

Shopping list: punch bowl and cups, spirits, juice, soda, syrup, fruit and bitters according to whatever recipe you choose. And don't forget the ice!

BUBBLES

Champagne and other sparkling wine puts the fizz into any festivity, especially in a bubbly cocktail.

There are endless variations on bubble-based drinks, starting with

the classics: Kir Royale (sparkling wine and crème de cassis), French 75 (champagne, gin, lemon juice and sugar), Bellini (sparkling and white peach purée) and the traditional champagne cocktail (champagne, sugar cube, Angostura Bitters, splash of brandy).

Bubbly cocktails are great time-savers. Prep the glasses ahead of time with whatever ingredients you're using, then simply top with sparkling wine as needed. With all the high-quality but inexpensive bubbles on the market, this can be an affordable choice as well.

Shopping list: champagne flutes, sparkling wine, brandy, crème de cassis, gin, sugar cubes, Angostura Bitters, fruit purée, lemons.

CREAMY CONCOCTIONS

Think of creamy, custardy drinks as the cashmere dressing gown of cocktails – too cloying at any other time of year, but perfect for the holidays.

After all, it wouldn't be Christmas without eggnog, especially if it's given an extra kick with brandy or spiced rum. This is also the time of year for a Brandy Alexander (brandy, crème de cacao and cream), a luscious egg-cream liqueur like advocaat, or a classic brandy flip, a cocktail of brandy shaken vigorously with eggs and cream perfect for dessert.

Shopping list: glass mugs for




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 Holiday Bar

eggnog, small wineglasses for flips, liqueur glasses, spiced rum, brandy, crème de cacao, prepared eggnog, eggs, heavy cream, spices and chocolate for garnish.

HOT STUFF

When the weather outside is frightful, nothing is as delightful as a special coffee or Da Cruz's favourite winter warmer of Meyer lemon juice, brandy, sugar and hot water.

Da Cruz is also a big fan of a proper Irish coffee, made with Irish whiskey and lightly beaten (not whipped or aerated) heavy cream spooned on top. You can also simply spike your coffee with a nutty or creamy liqueur. It's the perfect drink to serve after a chilly day of skiing or an evening of caroling around the neighbourhood.

Shopping list: Irish coffee mugs, rum, brandy, Irish whiskey, liqueurs, coffee, heavy cream, spices.

DARK DRINKS

If it's dark outside, it should also be dark inside, at least inside your glass. "Generally I tend to stick to darker spirits and classic styles of drinks that are spirit-forward," says Shaun Layton.

It's the season for whisky, cognac, aged rum, port, intense bitters, deeply flavoured liqueurs and the kinds of cocktails you can make with them. It's also the season for big, bold red wines and stouts, porters and other dark ales. They go better with the sort of hearty roasts and savoury stews we tend to serve at this time of year.

Deep, dark and delicious – just the way we like our holiday drinks.

Shopping list: anything that has spent time aging in an oak barrel – rum, whisky, brandy, red wine, port – as well as dark beers.



SAILOR JERRY SPICED NAVY RUM
 US Virgin Islands **\$28.99** 786988
 Surprisingly soft and smooth, this spiced rum is named for a legendary tattoo artist, Sailor Jerry. It has cherry, cinnamon, nutmeg and clove notes on the nose and robust flavours of vanilla and caramel that linger on the palate.



DOM B & B
 France **\$35.99** 20024
 The first "B" is Benedictine, a dry herbal liqueur the recipe for which is held in deepest secrecy by Benedictine monks. Blended with the second "B," brandy, the result has a complex aroma of cloves, cardamom, orange zest and honey, with a subtle herbal flavour on the palate and a pleasurable long finish.



TRADER VIC'S MACADAMIA NUT
 USA **\$31.99** 644344
 This nutty liqueur is sweet and silky-smooth with the warm, toasty flavour of roasted Hawaiian macadamia nuts. It's the perfect addition to coffee, tea or ice cream, equally enjoyable on its own as a sweet finish to a meal.



WARNINKS ADVOCAAT
 Netherlands **\$26.97** 219519
 This traditional Dutch advocaat is a thick, golden egg-cream liqueur with a lusciously custardy aroma and subtle vanilla and cinnamon flavours on the palate. Its rich texture is nicely balanced by a dry finish with a lingering taste of vanilla wafers.



BOLS APRICOT BRANDY
 Netherlands **\$17.99** 15628
 The distinct aroma and fruit-forward flavour of apricots in this brandy is balanced by a nutty, almond-flavoured bitterness from herbs and apricot pits macerated in cognac. Sweet but nicely balanced and surprisingly complex, it's a great addition to holiday punch.



BLASONS DE BOURGOGNE CRÉMANT DE BOURGOGNE
 France **\$24.99** 657742
 This sparkling wine from Burgundy is made in the same style as champagne, but the affordable price makes it ideal in punch, on its own or in cocktails. With lively bubbles and aromas of pear, apple and toasted bread, it has a crisp minerality and elegant finish, making it a terrific value wine.

MOCKTAILS

MAKE A PLAN.
BE A RESPONSIBLE HOST.
BE A GREAT GUEST.

The winter season is upon us and with it comes an avalanche of holiday entertaining. Time to put on the oven mitts, get the reindeer sweater out of storage, dust off the “Elvis Sings Christmas” CD and get ready to rock around the tree! As you plan your festive gatherings this season remember that while your prime concern may be your guests’ enjoyment, you are also in charge of ensuring that your they drink responsibly. Remember to consider their safety, not only during the party but on the way home as well. A little foresight can cut out the guesswork and allows both you and your company to relax and have a good time.

On the other hand, if you are the invitee, sit down for a moment before you leave and plan a safe way home. If you are going to have an alcoholic beverage, leave the car at home and take transit, a taxi or appoint a designated driver.

Here are some handy party planning tips to make sure you, your friends and family all have a safe and happy holiday season!

KEEP A CLEAR HEAD

As a host, consider drinking minimally or not drinking at all. A clear head will

enable you to assess and deal with any difficult situations that may arise. You will also be in a position at the end of the evening to offer rides to guests who should not be driving.

SERVE SNACKS

If you’re not serving a sit-down dinner, be sure to have an assortment of appetizers and snacks on hand. High-starch and high-protein foods like cheese, meat and crackers are a good choice. Be careful with overly sweet, salty or greasy offerings as these can make your guests thirsty.

MAKE IT A MOCKTAIL

Have plenty of water, pop, tea, coffee and other non-alcoholic beverages readily available for the designated drivers, expectant mothers and other guests who may choose not to partake. Visit your local BC Liquor Store for a selection of de-alcoholized wine and beer, or check out our seasonal mocktails (see next page) for some spectacular and tasty non-alcoholic drinks.

MEASURE UP

It’s always a good idea to measure drinks

rather than free-pouring. Mix and serve a signature cocktail yourself or appoint a trustworthy bartender. Avoid serving doubles or shooters and remember it’s not necessary to immediately refill your guests’ glasses when empty.

LAST CALL

Stop serving alcohol about an hour before the party ends. This is a good time to bring out coffee and dessert, but remember that only time, not caffeine, will diminish the effects of alcohol. It’s up to you to make sure your guests aren’t served to the point of intoxication.

GET HOME SAFE

You have a responsibility to ensure your guests get home safely. Be prepared to arrange rides with designated drivers, call a taxi or car service, hand out transit tickets or, if you haven’t been drinking, drive your guests home yourself. Inviting guests to stay overnight is also an option. Have supplies on hand (toothbrushes, toothpaste and other toiletries) for those who take you up on the offer.

Whatever your plan is for being a great guest or responsible host, the important point is to have one!



COSMO-NOT

- 1 oz (30 ml) orange juice, freshly squeezed
- 1 oz (30 ml) cranberry juice
- 3 oz (90 ml) ginger ale
- 1 oz (30 ml) lime juice, freshly squeezed
- orange and lemon half-wheels for garnish
- 1 cup (125 ml) ice

Place all ingredients in a cocktail shaker, shake and strain into martini glass. Garnish with half-wheels of orange and lemon.

CRANBERRY-MINT COOLER WITH A FROZEN HOLIDAY WREATH

- 1 mini-bundt mould
- 6 fresh cranberries
- 6 fresh mint leaves
- ½ cup (125 ml) water
- 3 oz (90 ml) white cranberry juice
- 3 oz (90 ml) club soda

For wreath, place cranberries in bottom of mini-bundt mould. Add mint leaves, pushing them down so they keep cranberries in place when water is added. Add water to desired height. Place mould on a flat surface in freezer until solid. When ready to serve, unmold frozen wreath and place one into each glass. Add white cranberry juice and soda and serve.

MOCHA MOCKTAIL

- 1 cup (250 ml) vanilla ice cream
- ½ cup (125 ml) ginger ale
- 1 tbsp (15 ml) coffee-flavoured syrup
- 2 tbsp (30 ml) chocolate syrup
- ½ cup (125 ml) ice

Place ice cream, ginger ale, coffee-flavoured syrup, ice and 1 tbsp (15 ml) of the chocolate syrup in a blender. Blend until smooth. Garnish with remaining 1 tbsp (15 ml) chocolate syrup. Serve immediately.

THE PROGRESSIVE Wine List

Good friends, good food, and good wine – it’s a simple yet timeless recipe for sharing great conversation and seasonal cheer. During the holidays, when the times are ripe for conviviality and the warm embrace of a communal table, staying in and hosting a dinner party offers a delectable dining option.

However, as you go about planning your menu and guest list, pause for a moment to consider the wine. A multiple course meal creates a great opportunity to enjoy a myriad of course-coordinated and widely varied wines.

Under normal dining conditions we’re lucky to enjoy one wine or possibly two, but with a full table the options are expanded – many mouths to feed makes multiple tastes possible. Plus, there’s something deliciously decadent about pairing a unique wine with each course; it’s like curating a winemaker’s dinner yourself, in the comfort of your own home.

That’s not the end of the story, though. Following a general progression

with the bottles can add vinous allure to your dinner party, a sort of wine arc that follows the natural course(s) of the meal. It’s a potable sub-plot line to support the carbs and protein!

Of course, this progressive wine list is open to amendment, the wine selection should be as creative as the cuisine it accompanies. (By all means,

A MULTIPLE COURSE MEAL CREATES A GREAT OPPORTUNITY TO ENJOY A MYRIAD OF COURSE-COORDINATED AND WIDELY VARIED WINES.

host an all-rosé affair!) To take a swirl through the amazing diversity of wine, here is a classic, tried and tested, five-course bottled line-up.

Best to start things off with a bang, or in this case the unmistakable pop of a bottle of bubble. There’s no point messing with tradition here, sparkling wine not only sets a festive tone, it pairs

remarkably well with all manner of canapés and finger foods. Whether you greet guests with fresh shrimp cocktails or frozen puff-pastry delights served right out of the oven, bubbly will get the dinner groove going.

Next up, look to a wine that will pique the taste buds and tantalize the entree. At this point a crisp white wine with higher acidity to naturally serve as an aperitif, comes in handy. Sauvignon Blanc is up to the task, and many a Pinot Blanc or Pinot Grigio also ably fit the bill. The guiding principle for the second bottle is to keep the wine fresh and light. After all the meal has only just begun!

The third course presents a less obvious transition. Keep the wine white or move to red? Or split the difference and pour pink? The decision mostly depends on the dish at hand. However, as a rule of thumb, it’s safe to opt for a richer, multi-faceted white such as Chardonnay or Riesling that can handily segue to the robust flavours to come. If moving to red, go for a lighter-bodied Gamay or Pinot Noir.



SINGLE VINEYARD WINE

ONE DISTINCT VINEYARD.
ONE DISTINCT WINE EXPERIENCE.



Sandhill single vineyard wines are made with grapes grown exclusively at one distinct vineyard – a unique piece of land. Each and every vineyard possesses its own magical combination of geography, microclimate and human interaction. The complex, subtle, unique character of each vineyard reveals itself in your glass. This commitment to purity of place is a greater challenge than blending. But the reward is well worth it.



The Progressive Wine List

TO TAKE A SWIRL THROUGH THE AMAZING DIVERSITY OF WINE, HERE IS A CLASSIC, TRIED AND TESTED, FIVE-COURSE BOTTLED LINE-UP.

Which means we've reached the fourth and main, course. For better or worse this effectively serves as climax of the meal and therefore requires a wine selection with a suitably rousing impact. Unless your dinner party is an all-seafood event, this means leaning on the instant gratification offered by a rich red such as a full-bodied, tooth-staining Cabernet Sauvignon, Malbec, Syrah or Merlot.

Such a peak, however, requires a sweet denouement to ease towards the end of the meal (and also to satisfy any sweet tooth you may have around the table). When it comes to dessert wines, the options are varied but enjoyable, with port, Madeira, late harvest or icewine each offering a tasty conclusion. Just remember to keep the wine sweeter than the dessert to avoid any bitter ends.

At this point, though all the courses are served and the bottles cracked, it's likely that the conversation will continue to flow. Enjoy and, as always when entertaining, be sure that all your guests have a safe ride home!

FIRST COURSE



 **00**
MIONETTO IL PROSECCO
Italy **\$17.99** 378638
Prosecco is the sparkling party wine par excellence and il Mionetto highlights the reason why with its crown-capped bottle of fizzy, citrus and peach fruit goodness.

SECOND COURSE



 **01**
BOUTARI KRETIKOS
Greece **\$12.99** 327437
Made from Vilana grapes indigenous to the beautiful Greek isle of Crete, Kretikos is a light, lemony white wine. Delightful melon and citrus fruit flavours lead to a short, fresh finish.

THIRD COURSE WHITE



 **01**
MISSION HILL RESERVE RIESLING
BC VQA **\$18.99** 517458
Versatile and food-friendly, Riesling is a wine for foodies. Mission Hill's Reserve Riesling melds mineral, apricot and lemon-lime nuances into a focused, full-on flavour brigade that finishes dry.



THIRD COURSE RED



00
GEORGES DUBOEUF BROUILLY
France **\$19.99** 93914
Cru Beaujolais makes a fantastic food red, and Duboeuf's Brouilly showcases the gastronomic prowess of the Gamay grape with its bright raspberry nuances and crisp finish.



FOURTH COURSE



 **00**
THE WOLFTRAP
BOEKENHOUTSKLOOF
South Africa **\$14.99** 138479
This Syrah, Mourvèdre and Viognier blend is no shy red. It's a real warmer that oozes big plum, smoke, leather and cracked black pepper until its lengthy, sumptuous end.

FIFTH COURSE



 **10**
TAYLOR FLADGATE 20 YEAR
TAWNY PORT
Portugal **\$68.95** 149047
Twenty years is a long time and that's how long this delectable dessert wine has been sitting, maturing and waiting to caress lips with its caramel, orange rind and fruitcake flavours and sweet but elegant finish.

WINTER PUDDINGS

Good winter puddings should be warm and saucy. They are the ultimate comfort food and can be served after a weeknight dinner or after the finest feast. Our chocolate pudding cake is a cinch to make and can be presented casually in glass jam jars or dressed up for a special occasion in classic white ramekins. Served warm from the oven, the first spoonful reveals a molten centre. The spiced fruit pudding is especially comforting, combining winter fruits with fragrant spices and a buttery crust of cake on top. As the holiday season approaches, what better way to use panettone, than to make a rich bread pudding? This seasonal custard is absolutely delicious served with a generous drizzle of caramel. Enjoy!



SAUCY FRUIT PUDDING CAKE



WARM CHOCOLATE PUDDING CAKE

PAIRS WITH SAUCY FRUIT
PUDDING CAKE



 **K.V.V. PAARL FIVE STAR BRANDY**
South Africa **\$23.75** 5173
This brandy is deep gold in colour with toasted oak aromas and deliciously rich, ripe raisin flavours with apple and pear on the finish. It makes a delicious hot cocktail and is an easy pairing with many desserts.



 **GEHRINGER LATE HARVEST CABERNET FRANC**
BC VQA **\$16.99** 733766 375 ml
Tantalizing aromas of redcurrant and blackberries lead to a palate loaded with cherry and red fruit flavours. Soft and sweet with delicate tannins, it's best enjoyed with fruity desserts, chocolate, nuts or cheese.

#1 LUXURY TEQUILA IN MEXICO*



CIDER HOUSE RULES

1.5 fl oz Don Julio Reposado
2 fl oz Apple Cider
0.2 fl oz Lemon Juice

Shake, strain into
rocks glass and garnish
with cinnamon stick.

HAND CRAFTED FROM FIELD TO BOTTLE
Discover Tequila at www.donjulio.com

* Source: Nielsen-Mexico Sept'10 based on Value

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Please Enjoy Responsibly.

FOR RECIPES, PLEASE SEE PAGE 136

Winter Puddings

THEY ARE THE ULTIMATE
COMFORT FOOD AND CAN BE
SERVED AFTER A WEEKNIGHT
DINNER OR AFTER THE
FINEST FEAST.

PAIRS WITH WARM CHOCOLATE PUDDING CAKE

 **ALBERTA PREMIUM
CANADIAN RYE WHISKY**
Canada **\$23.75** 984
This 100 percent rye treasure
will delight you with its unique,
complex flavours. Spicy, fruity,
flinty, full and peppery with a
tantalizing edge of sweetness,
savour it straight up or in hot
chocolate alongside dessert.



PANETTONE BREAD PUDDING

PAIRS WITH PANETTONE BREAD PUDDING

 **10**
**COCKBURN'S LATE BOTTLED
VINTAGE PORT**
Portugal **\$25.99** 156851
What a sensation! Welcoming
aromas of chocolate and warm
fruit are followed by an intense,
rich palate of plum, raisin and
sweet strawberry all in harmony
with gorgeous balance. Savour with
cheese, nuts and chocolate.

BC LIQUORSTORES

 **02**
**BATASIOLO BOSCO D'LA REI
MOSCATO D'ASTI**
Italy **\$21.99** 288449
This lovely treat is full and
flavourful with perfumed
pineapple and mango aromas.
Lightly effervescent and aromatic,
soft and moderately sweet, it's an
ideal accompaniment to medium
to light desserts.

 **05**
**FRATELLI FICI MARSALA
SECCO SUPERIOR**
Italy **\$18.99** 111047
Warm and spirited, this Marsala
offers soft, nutty and honeyed
fruit flavours with tasty notes of
caramel. A glass of this amber
liquid is the perfect ending to your
meal or as a nightcap along with a
midnight dessert.

TASTE 21



WÓDKA POLSKA

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BEST SHOT.

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PLEASE ENJOY SOBIESKI RESPONSIBLY. SOBIESKI® VODKA, 40% ALC./VOL. (80 PROOF), PRODUCT OF POLAND. ©2010 IMPORTED BY IMPERIAL BRANDS, INC., PALM BEACH GARDENS, FL

HOT

WHAT'S HOT
IN COLD WEATHER



MOËT & CHANDON CUVÉE DOM PÉRIGNON

France **\$213.49** 280461

Beautiful and elegant, this champagne lives up to its reputation. It's gorgeous and seductive, with toasty and perfumed aromas of flowers and fruits and a round, plush, inviting palate shows just a hint of mint under the pear and apricot flavours. Delicious now and will only improve with cellaring.

BC LIQUORSTORES



DRAMBUIE

Scotland **\$39.99** 1867

An all-time favourite liqueur, Drambuie is malt whisky imbued with honey and herbs. This unique and pleasurable elixir glides across the palate with honey, heather, saffron and anise flavours. Enjoy it warm, on the rocks or in mixed cocktails.



CHIVAS REGAL 12 YEAR OLD BLENDED SCOTCH WHISKY

Scotland **\$44.99** 7617

Aromas of apples and citrus are followed by a creamy, silky grain palate of hazelnut, butterscotch, honey and vanilla. A toasty oak presence and a nice lingering finish with some peat, smoke, sea salt and heather make Chivas Regal an enjoyable accompaniment to salted or spiced nuts or sushi.

TASTE 23

A SPIRITED HISTORY PART 2

DISTILLING IN CANADA



Club Whisky-branded barrel from the late 1800s.



The original world headquarters for Canadian Club Whisky. Built in 1894, it is a replica of a 16th Century Renaissance palace Hiram Walker visited during a trip to Florence, Italy.

Familiar names populate Canada's distilling history. Most, like the Molsons, Bronfmans, Seagrams, Corbys, Gilbeys and Meaghers, began as family businesses. Some started here in Canada, others in England. Many are still around today, while others have morphed through takeovers, acquisitions and mergers and their stories play out like a "whodunit." In the early 1900s, prohibition was enforced. Smuggling and rum-running kept many distillers afloat. Others made alcohol for "medicinal" use and some supplied spirits to the armed forces during World Wars I and II to make munitions.

In Part 1 of our series, *A Spirited History of Distilling in Canada*, we looked at Canada's early distilling days when John Molson (of Molson beer fame) allegedly produced Canada's first whisky in 1799 when he was 18 years old. The family quit distilling in the 1840s because of agitation from the temperance movement.

This didn't discourage others. In 1832, Henry Corby immigrated to Canada from England, set up a bakery and bought and sold grain for his enterprise. Soon his gristmill was distilling grain into whisky. By 1859, the distillery was going full steam. His son Harry (Henry II) took over in 1881, sold the whisky under the Corby brand and then sold the H. Corby Distillery Company in 1905.

In 1837 Gooderham and Worts set up in Toronto and, by 1862, was the largest distiller in Canada. Colourful ex-hotel owner turned liquor retailer Harry Hatch bought the company in

1923 and sold Canadian-made spirits to resellers who smuggled it into America, which remained dry until 1933. In 1926, Hatch acquired Hiram Walker & Sons Ltd. (makers of Canadian Club), naming the expanded concern Hiram Walker-Gooderham & Worts Ltd. In 1987, the British firm Allied Lyons bought the company and closed the Toronto distillery.

American grocer Hiram Walker founded the Hiram Walker & Sons Distillery in Walkerville, Ontario in 1858 and made Walker's Club Whisky. The name was changed to Walker's Canadian Club Whisky due to American law that required the country of origin appear on the label. This became the first worldwide Canadian-branded whisky.

In 1869, Joseph E. Seagram partnered in a distillery in Waterloo, Ontario and by 1883 was sole owner of Seagram & Sons. The Bronfman family's Distillers Corporation added Seagram's to its holdings in 1928. A few years later, John Meagher established the Meagher Brothers Distillery in Montreal. It grew to become Canada's largest producer of liqueurs. Corby's bought Meagher's in 1978. George Meagher, John's brother, was a champion amateur figure skater and was credited with first introducing ice hockey to Europe.

Lawrence J. McGuinness started a wholesale liquor business in Toronto in 1905, and in the 1920s, partnered with Harry Hatch to acquire Gooderham and Worts. McGuinness left in 1933 and started his own distillery in Toronto. His son Larry Jr. took over

in 1951 and ran the business until he sold it to Standard Brands in the 1970s. Corby's took over in 1987 and closed the distillery.

Prohibition swept Canada from 1916 to the 1920s, making the manufacture, sale and transportation of liquor illegal, although Prince Edward Island had been dry since 1901. By the 1940s Prohibition had been repealed throughout the country except for Prince Edward Island, which stayed dry until 1948. In 2005, three small holdout communities in Nova Scotia voted to allow alcohol in their towns.

The women's Temperance Movement, active since the 1870s, blamed alcohol for everything that was wrong with society and believed that saloons were places of debauchery. Prohibition aided their cause by closing drinking establishments and outlawing the sale of alcohol. Of course, spirits continued to be consumed. "Speakeasies," bars illicitly selling liquor, flourished and some doctors prescribed spirits to treat illnesses.

During prohibition, the Bronfmans distributed liquor by mail order through their Saskatchewan-based Pure Drug Company which allowed them to import and distribute enormous quantities of alcohol. As regulations tightened, they set up a distillery in

Montreal in 1916 – Quebecers quickly booted Prohibition out – and formed Bronfman's Distillers Corp Ltd. where they continued mail ordering spirits until 1922. In 1924, the family partnered with Scottish interests to form the Distillers Corporation Ltd. and bought the Waterloo-based Seagram Company in 1926.

In 1920, British Columbians voted to allow the government to sell alcohol in provincially controlled stores. By 1930, all provinces except PEI followed suit. It was thought that government control, where legal limits were placed on access to alcohol, was better than costly, hard-to-control prohibition.

After WWI, things heated up. Corby's was sold to a holding company, the Canadian Industrial Alcohol

Company, which then acquired JP Wiser's Distillery and relocated everything to Corbyville, Ontario.

Gilbey Canada (of Gilbey's London Dry Gin fame) began in Toronto in 1933. Hiram Walker-Gooderham & Worts Ltd.'s Harry Hatch became the majority shareholder in the H. Corby Distillery by 1935. The Schenley Distillery (makers of Golden Wedding and Black Velvet Canadian whiskies) sprouted up in Alberta in 1945 and Alberta Distillers Limited (Alberta Premium,

IN THE EARLY 1900s, PROHIBITION WAS ENFORCED. SMUGGLING AND RUM-RUNNING KEPT MANY DISTILLERS AFLOAT. OTHERS MADE ALCOHOL FOR "MEDICINAL" USE AND SOME SUPPLIED SPIRITS TO THE ARMED FORCES DURING WORLD WARS I AND II TO MAKE MUNITIONS.

Best Canadian Whisky*



* LIMITED EDITION®
Best Canadian
Blended Whisky 2010



CROWN ROYAL®
Gold Medal 2010
San Francisco World Spirits

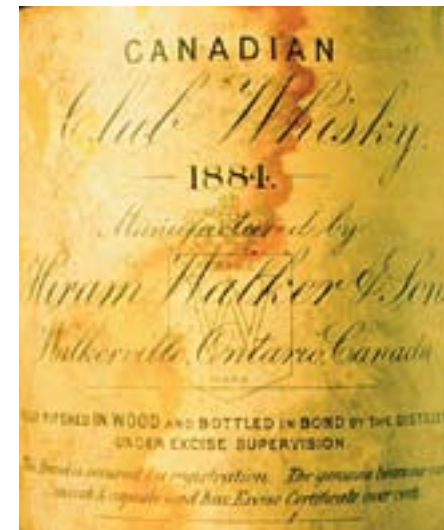


*CASK N° 16®
Best Canadian
Whisky 2010

This Holiday Season, Crown the Moment!

Personalise your Crown Royal® label. Visit crownroyal.ca or [crownroyalcanada](https://www.facebook.com/crownroyalcanada) Facebook page. Please enjoy responsibly.

A Spirited History



The original Canadian Club Whisky label, 1884.

Alberta Springs and Alberta Tangle Ridge Whiskies and Alberta Vodka) followed in 1946.

After World War II, the international distilling industry began serious consolidation. In 1969, burgeoning H. Corby Distillery became Corby Distilleries Limited and brought liqueur producer Meagher's Distillery into the fold in 1978. Lamb's Rum came on board in the 1980s, as did McGuinness Distilling Co. Ltd. Meanwhile, Cascadia Distillery, also known as Potter's (Potter's Superior White Rum, Potter's London Dry Gin, and more), had started in BC and moved to Alberta in 1958.

Our three-part series, *A Spirited History of Distilling in Canada*, wraps up in the spring 2011 issue of *TASTE*. We'll look at international companies that are producing spirits on Canadian soil and talk to some of the country's new craft spirit makers.



GILBEY'S LONDON DRY GIN
Canada **\$23.75** 1255

This popular gin traces its roots to England but has been distilled in Canada since 1933. It is smooth, full-bodied and refreshingly dry with a spicy, zesty, slightly herbal nose and a dry, mineraly finish. Really shines in mixed drinks.



CROWN ROYAL DELUXE
CANADIAN WHISKY
Canada **\$27.99** 1487

Created to commemorate King George VI's 1939 visit to Canada, Crown Royal (currently the world's best-selling Canadian whisky) is a blend of 50 barrel-aged whiskies. It's full-bodied, gently spicy, smooth and mildly sweet with aromas of vanilla. Enjoy on ice and in mixed drinks.



BLACK VELVET
CANADIAN RYE WHISKY
Canada **\$23.75** 539

Distilled in Canada since 1945, Black Velvet (originally called Black Label) is a blend of whiskies. Smooth and creamy, light-to-medium bodied, it has delicate aromas of caramel, nuts, honey and spice and sweet oaky notes. It's ideal in cocktails.



LAMB'S PALM BREEZE RUM
Canada **\$23.75** 2089

The recipe for this amber rum dates back to 1849 London, England. It is smooth and distinctive with notes of burnt sugar, vanilla and a little pepper. Light-to-medium bodied, it's perfect with cola and in tropical cocktails.



MEAGHER'S TRIPLE SEC
Canada **\$21.49** 5215

Meagher's, Canada's first distiller of quality traditional liqueurs, set up shop in 1873. This fresh, orangey, aromatic Triple Sec balances bitter and sweet flavours and finishes warm and smooth. A natural in cocktails, it can also be enjoyed chilled.



ROYAL RESERVE RYE WHISKY
Canada **\$23.75** 786

Known to have a cult following for its tasty, old-fashioned rye flavour, this amber-coloured whisky is smooth and lightly sweet with a steely, spicy edge. Drink neat, with water or cola, or in a Manhattan or whisky sour.

THE FESTIVAL OF HANUKKAH



APPLE CRANBERRY KUGEL
AND CHALLAH

by Anne Gilmour
food by Nathan Fong

FOR RECIPES, PLEASE SEE PAGE 137

Light the menorah, spin the dreidel and get out the deep fryer, it's time for the Festival of Lights! Hanukkah (or Chanukah) is an eight-day Jewish celebration commemorating the victory of the Jewish Maccabees over the Greek-Syrian army in the temple in Jerusalem. After it was reclaimed from enemy forces, it was necessary to rededicate the temple. However, only enough oil remained to light the lamps for one day. Miraculously, the oil burned for eight days, long enough to have new oil pressed and prepared.

Hanukkah is observed for eight nights, starting on the 25th day of the month of *Kislev* in the Hebrew calendar, which falls any time from late November to late December in our (Gregorian) calendar.

Although it is not considered a major Jewish holiday, Hanukkah has gained prominence due to its proximity to

Christmas. Traditionally money (or Hanukkah *gelt*) was exchanged. Nowadays, many families exchange gifts instead.

The central tradition of Hanukkah is lighting the menorah, a nine-branched candelabra. The number of branches lit increases by one each night, until all eight are lit on the last night. The ninth branch stands separate, its sole purpose being to light the others.

As in any culture, food plays a special role during the festival, especially foods fried or baked in oil. Latkes (potato pancakes) are one of the main traditional foods, along with various kinds of fritters and doughnuts (*sufganiyot*). There is also a tradition of eating cheese products on Hanukkah, to honour Jewish heroine Judith, who used salty cheese and wine to ply Holofernes, an Assyrian general, then killed him and saved her town.



MUSHROOM AND CHEESE BLINTZES

The Festival of Hanukkah

AS IN ANY CULTURE, FOOD
PLAYS A SPECIAL ROLE
DURING THE FESTIVAL.

PAIRS WITH MUSHROOM AND CHEESE BLINTZES



 GALIL MOUNTAIN CHARDONNAY Israel **\$17.99** 463315
Crisp, fruity and tropical with soft oaky nuances, this pleasant, buttery wine puts forth a nutty, peach and apple-filled mouthful. A mid-weight Chardonnay to enjoy with cheese and mushroom dishes!



 GALIL MOUNTAIN MERLOT Israel **\$17.99** 60061
The nose delivers aromas of pepper, earth, tobacco and cherry with a floral touch. The dry, round palate shows some meatiness and underlying cranberry and cherry flavours followed by a warm finish.

PAIRS WITH SUFGANIYOT (JELLY DOUGHNUTS)



D'EAUBONNE VSOP BRANDY Canada **\$23.99** 4176
Bring out the brandy snifter and pour a warm glass. Enjoy the tropical, citrus and caramel aromas and the rich, warm palate. Great with desserts, straight up or in hot coffee drinks.



RODRIGUES NATURAL BLUEBERRY KOSHER WINE Canada **\$15.99** 337824
This fruit wine comes from a winery proud of its kosher certification and pollution free environment. Enjoy the spicy, fruit-filled aromas and flavours of wild, hand-picked Newfoundland low-bush blueberries.



HUNGARIA GRAND CUVÉE Hungary **\$12.95** 106492
This is a generous offering showing good complexity of flavours, slight almond aromas, medium- to full-bodied with a deliciously frothy mouth feel and lingering citrus and mineral on the finish. You can't beat this value!



PAIRS WITH CHALLAH



 GALIL MOUNTAIN CABERNET SAUVIGNON Israel **\$17.99** 513663
An offering of blueberry, tobacco and plum aromas intrigue the senses and flavours of pepper, raspberry and cassis touched lightly with vanilla roll over the tongue to a surprisingly muscular finish. Load up the table, sit back and enjoy!



 JACOB'S CREEK ORLANDO CHARDONNAY Australia **\$12.99** 286898
If you like Chardonnay on the lightly wooded side with lots of fresh fruit then this is your wine. Refreshingly crisp and beautifully balanced with peach, apple and melon. It's outstanding value and well worth the purchase!



 SORTILÈGE Canada **\$24.99** 443416 375 ml
Sortilège is premium Canadian whisky blended with the finest maple syrup. Rich maple taste, creamy toffee and the smoothness of whisky unite to persuade you to sit back and savour this sweet Canadian treat.



SUFGANIYOT (JELLY DOUGHNUTS)



As taught by master craftsmen.
And time.

For over two hundred years we have been crafting quality wine by the same principles handed down through generations of wine masters. It is this unwavering philosophy of patience and careful attention to detail that has seen our 2009 The Winemaster's Reserve Sauvignon Blanc make it onto *Wine Enthusiast's Top 100 Best Buys* list for 2010.

And whilst we're extremely proud of this achievement – as we are of all our awards – we can't say it was unexpected.



South Africa's
most awarded wine.

Drink Responsibly

NEW FOR WINTER



SOBIESKI VODKA

Poland **\$25.49** 132811

This rye-based vodka is four times distilled showing pleasing viscosity and a mineral water body. With that classic rye sweet and sour flavour profile, Sobieski is very clean, very smooth and an excellent choice for a martini cocktail.



VINA ZACO BODEGAS

BILBAINAS RIOJA
Spain **\$18.99** 537399

With spicy black pepper and smoky aromas following through to a round, supple palate, this Rioja is fresh and warm with a meaty, earthy and orange spice quality and loads of ripe fruit. Bring on the tapas!



CROWN ROYAL BLACK

Canada **\$34.99** 641175

This tasty addition to the Crown Royal line displays notes of molasses and maple syrup with enticing hints of burnt fig and raisin. All this while still maintaining that distinct Crown Royal signature. Very nice!

HOLIDAY SPICES

There's something comforting about walking into a home filled with holiday aromas of spice. Although used in cooking all year round, the traditional scents of cinnamon, cloves, ginger, nutmeg and allspice really bring winter holidays to mind. Here's a roundup of those spices that help make the holiday season memorable.

Allspice (also called Jamaica pepper or pimenta) is the berry of trees that grow in the forests of Jamaica. Whole allspice can be used as part of a marinade for baked meats or added to mulled wines and ciders as they simmer.

Cinnamon is the inner bark of a tree native to Southeast Asia that is available ground or in sticks. It has many uses in dishes both sweet and savoury and is especially good in desserts and spiced baked goods and with apples, bananas and pears.

Cloves are the dried flower buds of the clove tree, grown primarily in Indonesia. This pungent spice is essential to Chinese five-spice powder and is complementary to such foods as ham, sweet potatoes, squash, apples and onions.

Ginger is native to China and India and is available year round both fresh and powdered. Fresh ginger is a highly adaptable flavouring in savoury dishes and it is an excellent addition to meat, poultry and seafood dishes. And of course, what would the holidays be without gingerbread?

Mace and **nutmeg** are both derived from an apricot-like fruit cultivated in Indonesia. Mace is the lacy covering of the stone-like seed, while nutmeg is made from the seed itself. Both mace and nutmeg combine well with holiday favourites pumpkin pie and eggnog.



CARAMELIZED, SPICED CRANBERRY, GINGER AND PEAR CHUTNEY

PAIRS WITH CARAMELIZED, SPICED CRANBERRY, GINGER AND PEAR CHUTNEY



GEHRINGER
PRIVATE RESERVE RIESLING
BC VQA **\$14.99** 347492
Richness is balanced with well-structured acidity and minerality. The result is a fresh, intense wine with ripe peach, honey and nectarine flavours. Pairs well with many foods, from turkey dinner to spicy Asian cuisine!



DELICATO TWISTED
OLD VINE ZINFANDEL
USA **\$14.98** 802306
Round, meaty and slightly sweet, this is an easy sipper with loads of ripe plum, cherry, spice, vanilla, cedar and mocha flavours. Very appealing and a perfect pairing with sweet, spiced dishes.

PAIRS WITH ROASTED SPICED NUTS



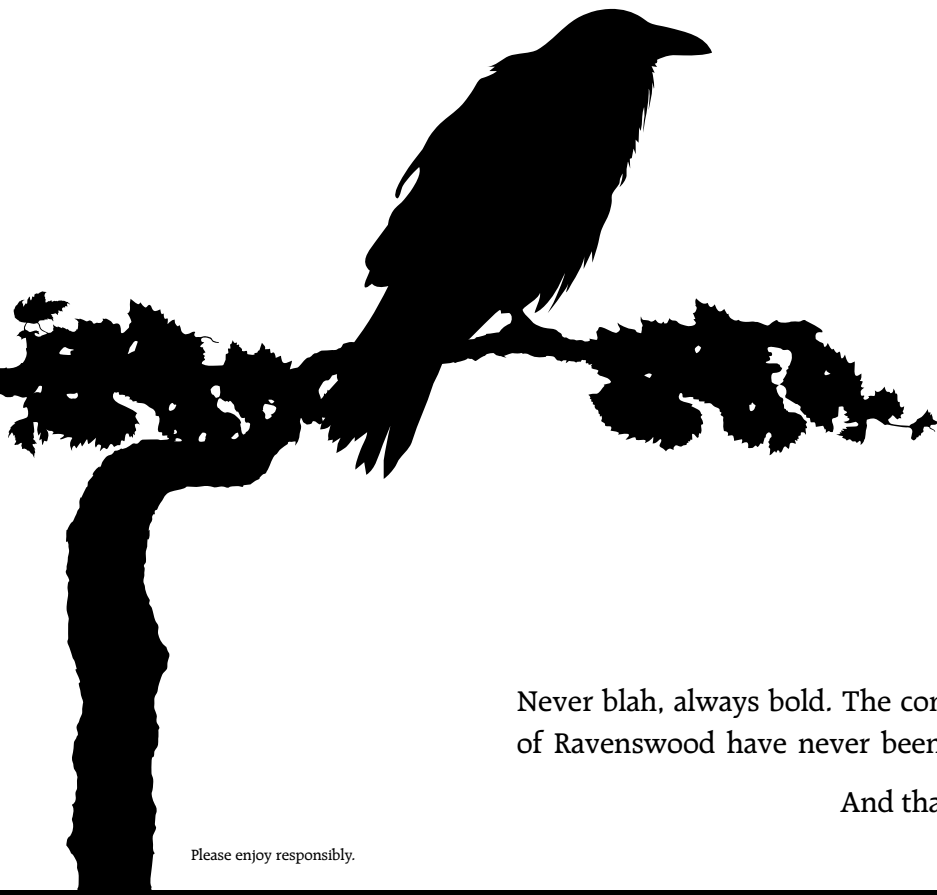
LAS MORAS RESERVE TANNAT
Argentina **\$13.99** 104018
Much riper with softer tannins than Tannat from France and Uruguay, this one from Argentina shows peppery, spicy and meaty aromas and a warm, round, savoury palate with blackberry jam, licorice, leather and chocolate flavours.

JUST ADD FRIENDS



FROZEN EGGNOG DACQUOISE WITH RUM CREAM AND ROASTED, SPICED NUTS

IF YOUR FAVOURITE COLOUR IS BEIGE YOU SHOULD PROBABLY DRINK SOMETHING ELSE.



Never blah, always bold. The complex and spirited wines of Ravenswood have never been accused of being subtle.

And that's just the way we like it.

Please enjoy responsibly.



RAVENSWOOD
BOLD BY NATURE



Holiday Spices

PAIRS WITH ROASTED, SPICED NUTS



KLINKER BRICK OLD VINE ZINFANDEL
USA **\$29.99** 174045
This is a big, ripe wine with loads of black fruit and nuances of mint and clove. It is concentrated, juicy and rich with plum, blackberry, blueberry, cherry and spice flavours. Luscious...serve it with warm, holiday-spiced treats!

PAIRS WITH SPICED, BROWN BUTTER CARROTS WITH SAGE AND DRIED CRANBERRIES



ETNICO VINEDO EMILIANA ORGANIC
Chile **\$14.99** 823583
This wine has a floral violet and almond perfume which leads to briary blackberry, spicy plum and earthy eucalyptus. Dry but with a short, sweet opening of fruit it is nicely structured, plush and chewy, finishing with tart plum and blackberry. Delicious!



SPICED, BROWN BUTTER CARROTS WITH SAGE AND DRIED CRANBERRIES

PAIRS WITH FROZEN EGGNOG DACQUOISE WITH RUM CREAM



CROIX DU MAYNE FRANCOIS PELISSIE CAHORS
France **\$18.99** 115477
This rich, clean and concentrated Malbec shows enticing earthy, spicy aromas. On the palate it has licorice, dark plum, chocolate and kirsch notes and dry, light tannins. An excellent pairing with earthy root vegetables and spicy or herbed dishes!



ST. RÉMY XO
France **\$27.99** 557108
Amber-hued with an ample bouquet, the palate of this brandy is dry, rich and smooth with vanilla, a slight wood spiciness and dried apricot flavours. Enjoy in a snifter or add it with rum to your eggnog. Simply luxurious!



SUMAC RIDGE TRIBUTE SPARKLING SILVER
BC VQA **\$22.99** 289215
Made in the traditional *méthode champenoise*, this delightful sparkling wine delivers lively citrus aromas with zesty apple and pear flavours. A satisfying accompaniment throughout the meal and a festive treat with dessert.

sparkling wine duets

by Stephen Wong

FOR RECIPES, PLEASE SEE PAGE 143

It doesn't matter if you're in your boogie shoes sparking up a party or in your slippers curled up watching television, there's nothing like a flute of nose-tickling bubbly to set the mood.

As the holiday season approaches, there is no shortage of celebratory occasions appropriate for sparkling wines of all kinds. Given the diverse range of sparkling wines available, serving the right food to tame those tiny bubbles need not be a puzzle. There is a perfect food for every bubbly. With that in mind, we have devised a trio of

party snacks for the season of sparkling entertainment.

To pair with French champagne that is typically robust, yeasty and toasty, we present Broiled Oysters with a spiked hollandaise sauce garnished with smoky bacon. If you prefer a more elegant Blanc de Blancs with clean fruit and crisp acidity, consider the Prawns and Scallops with Champagne Butter. To show off a rosé or Blanc de Noirs sparkler, we offer the Mini Beef Filet Sandwiches, which are balanced with a touch of citrus in the horseradish cream. Cheers!

PAIRS WITH BROILED OYSTERS WITH PEA SPROUTS AND BACON



 **00**
PERRIER JOUET GRAND BRUT
 France **\$65.99** 50278
 Beauty goes much more than skin deep and this elegant champagne is proof. It expresses finesse and depth through generous, complex flavours of honey, citrus, mineral and roasted nuts that flow together in balanced harmony.



00
CODORNÍU CUVÉE RAVENTOS BRUT
 Spain **\$16.99** 521773
 This very distinctive cava offers up a pleasing, fine mousse, nutty aromas and toasted flavours with spice baked apple. It has a velvety texture and satisfying length. Great with broiled oysters!



PAIRS WITH MINI BEEF FILET SANDWICHES WITH HORSERADISH CREAM AND WATERCRESS



 **00**
LOUIS ROEDERER BRUT PREMIER
 France **\$59.99** 268771
 Fresh and perfumed, this brut is in a rich, round, medium-bodied style with lots of generous, buttery fruit and terrific concentration followed by a good, long finish. It is intense enough to pair with stronger-flavoured foods.



BROILED OYSTERS WITH PEA SPROUTS AND CRISP BACON



MINI BEEF FILET SANDWICHES WITH HORSERADISH CREAM AND WATERCRESS

Sparkling Wine Duets



BROCHETTES OF SHRIMP AND SCALLOPS WITH CHAMPAGNE BUTTER

PAIRS WITH MINI BEEF FILET SANDWICHES WITH HORSERADISH CREAM AND WATERCRESS

PAIRS WITH BROCHETTES OF SHRIMP AND SCALLOPS WITH CHAMPAGNE BUTTER



today
is the day
It depends on you. Celebrate it with Segura Viudas.



00
SEGURA VIUDAS HEREDAD RESERVA BRUT
Spain **\$31.99** 94912
Toasty and floral with peach aromas and an elegant, dry, round palate, this brut is smooth in texture with mineral, pear and citrus leading to a lingering spicy, fruity finish. A nice pairing with lightly spiced meals.



01
CHARLES HEIDSIECK BRUT RESERVE
France **\$59.99** 31286
This sparkler from France is intense and full-bodied with attractive fresh floral, vanilla pastry, lemon, pear and ginger characteristics that come together in a deliciously seamless, balanced way. Adds a touch of "special" to any occasion.



00
DOMAINE CHANDON CUVÉE BRUT
USA **\$23.95** 94946
This French-owned outpost winery in California does well in living up to its illustrious cousin M&C. It is elegant and complex with creamy pear, apple, hazelnut and enticing bread dough notes. Very impressive and oh, so delicious!

giftable

WINTER SPIRITS



by Jurgen Gothe

WINE IS FINE, OF COURSE, BUT YOU KNOW HOW IT GOES – GONE WITH DINNER – WHILE A FLASK OF GOOD SPIRITS CAN LAST THROUGH TO THE NEW YEAR.

So is it better to give than to receive? Certainly, the giving is pleasurable but there is also delight in receiving if we are being totally candid here. Wine is fine, of course, but you know how it goes – gone with dinner – while a flask of good spirits can last through to the New Year. Here follows a little list of spirited choices perfect for giving or getting for you or your guests. 'Tis the season after all, either way.

SCOTCH WHISKY

Scotch whisky is one of the most popular spirits and giftables, with collectible single malts leading the pack. Blends are abundant and safe as crowd pleasers or if personal preferences are unknown. Prices are reasonable although there are some premium blends that will set you back a bit. An ongoing gift idea is to go with one of the many colours of Johnnie Walker. They start with Red Label, Black (12 Year Old), Green (15 Year Old), Gold (18 Year Old) and reach the pinnacle of the price pyramid, King George V, \$599.00. Or the Family Edition is a four pack of 200 mls – Red, Black, Gold and Blue! As an everyday sipping whisky, another good choice continues to be Grant's Ale Cask or Sherry Cask, each has its own distinct flavour, depending on the type of cask finish and aging. Get both and let them discover their personal favourite.

COGNAC AND BRANDY

Cognac is lovely any time but brandy is dandy and a more affordable selection for house coffee drinks. Remember, all cognac is brandy by generic definition, but not all brandy is cognac. Examples of this festive spirit include: St. Rémy from France (but not the Cognac area), Dujardin from Germany, Stock 84 from Italy, Metaxa from Greece and KVV 5-Star from South Africa. Then there is the *vraie* McCoy: Courvoisier. The preferred cognac of Napoleon, the V.S. cognac is a reasonable \$54.99 and the jewel of the line, L'Essence de Courvoisier, \$3,200. No, there's no decimal missing; that's the price for the luxury elixir bottled in a Baccarat crystal decanter and the whole country got an allocation of only 70. You can see one at the 39th & Cambie Signature Store.

GIN

New, flavoured designer gins are hip and seem to be arriving every day and from all over the map. There's Boudier Saffron from France, with its delicate spice and intriguing hue; Hendricks from Scotland, a good choice instilled with rose petals, Magellan from France with spicy notes, Juniper Green Organic from the U.K. and Victoria from, well, our very own Provincial capital and recipient of a few accolades. Good old Tanqueray remains a steadfast standby for true martinis, the kind made with

vermouth, a couple of drops of bitters, olive or twist and nothing else.

VODKA

There are dozens of vodkas available and if you think vodka is vodka there are a few styles and types depending on the base. Here's a taste-test for the palate, if you don't know potato vodka. It's a different rush over the palate: softer, silkier, gentler. There are two potato vodkas in these parts, one is from Poland (Luksusowa), and one is from the centre of potato country – Pemberton, past Whistler (Schramm Organic). The state of the budget may determine the choice. Or if flavour cocktails are what you desire, try the tasty, colourful Absolut palette from Sweden: peach, acai berry, citron, mandarin, pear, raspberry or vanilla.

RUM

Rum comes in three colours: dark, amber and white. Cooler weather has most people reaching for its hearty and warming amber or dark versions alone or with coffee, tea or hot water. You can get the pungent and stimulating Appleton's Jamaican rums for anywhere from \$23.75 to \$499.99 for the 30-year-old. Some splendid rums originate in Venezuela. Consider Diplomático for a noticeably rich, sweet and silky sipping rum from the high proportion of aged pot-still rums. There is also the navy rum tot – and this is surely an acquired

Rated #1*



**Highest rated 12 year-old Malt Whisky, 92 points - Beverage Tasting Institute, 2006*

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Please savour responsibly

Giftable Winter Spirits

COGNAC IS LOVELY ANY TIME BUT BRANDY IS DANDY AND A MORE AFFORDABLE SELECTION.

taste – Lamb's Navy 151, containing 75.4% alcohol! Go easy and keep away from open flames.

LIQUEURS

Cream liqueurs to propel the coffee, orange-flavoured liqueurs like Cointreau and Triple Sec (epitomized by the famous Grand Marnier portfolio) have always been ideal for giving and getting. These provide delightful sipping around a fire or the perfect finish to any dinner. However, if you would like to explore other liqueurs abound, including this handful of offbeat spirits: Trader Vic's Macadamia Nut (delicious over rich vanilla ice cream); Giffard has a bounty of intriguing and exotic flavours for special designer cocktails; Blue Curacao does shocking things, colour-wise, to mixed drinks and Okanagan Spirits' Absinthe (500 ml) the first Canadian-made absinthe if you crave something retro.

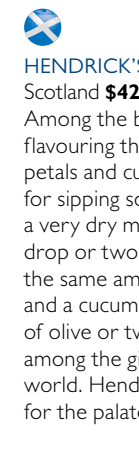
With a few exceptions these spirits are all relatively readily available at most BC Liquor Stores. Signature Stores are always the best bet for increased selection. And think of the lot as a starting point, a suggestion box. Your own tastes, imagination, knowledge and budget take it from there.




 **OKANAGAN SPIRITS TABOO ABSINTHE**
Canada **\$55.00** 828665 500 ml
The taste confirms absinthe's originality – licorice with anise and lemon balm overlaid by wormwood, a plant related to tarragon and daisies. Taboo is made by the enterprising Okanagan Spirits micro-distillery in Vernon and is Canada's first domestic absinthe. Deliciously spicy, fiery and intense, absinthe is not for the faint of heart. Or palate.




 **GRAND MARNIER CORDON ROUGE**
France **\$42.99** 1784
Grand Marnier Cordon Rouge is produced from true cognac and essence of small bitter oranges. The process achieves a unique orange bite which tastes like nothing else. It is essential in the classic crepes Suzette, it's also a sumptuous slow sipper with a gorgeous, soft finish that lingers on the palate.



 **HENDRICK'S DRY GIN**
Scotland **\$42.99** 637504
Among the botanicals flavouring this gin are rose petals and cucumber. A gin for sipping solo or making a very dry martini with a drop or two of vermouth, the same amount of bitters and a cucumber slice in lieu of olive or twist. Distinctive among the gins of the world. Hendrick's is a treat for the palate.



 **LUKSUSOWA POTATO VODKA**
Poland **\$24.75** 253302
The myth persists that all vodka is made from potatoes. Some is, but most of the world's best selling brands are produced from grain. This Polish potato-based entry is a favourite for depth of flavour as well as price point. Unctuous and full, rich and bold on the palate, silky smooth in the finish, round, soft and lingering. Enjoy it iced or in your favourite vodka cocktail.



 **GRANT'S SHERRY CASK RESERVE SCOTCH WHISKY**
Great Britain **\$27.95** 171082
This blended whisky has warm and rich fruit flavours with a medium-dry finish. The smoothness derives from single-fill Oloroso sherry casks that arrive at the distillery straight from Spain having never contained anything but sherry. Smooth and luscious, this whisky is suitable for after dinner nibbles like dried fruit, shortbread or unsalted nuts.



 **STOCK 84 V.S.O.P. BRANDY**
Italy **\$25.75** 4481
An Italian bestseller with eight or nine other versions in the producer's portfolio, Stock 84 brandy is smooth, mellow and soft with light fruit on the nose, hearkening back to its Trebbiano grape origin. This is the one to use in cocktails or to add to coffee. V.S.O.P. is cognac nomenclature that stands for "very special old pale."

KIM CRAWFORD

NEW ZEALAND



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Please enjoy responsibly.

CONSULTANT'S CHOICE

OUR EXPERTS SHARE THEIR FAVOURITES



Karen Curtis

Product Consultant (WSET* Advanced)
39th and Cambie Signature Store, Vancouver
Sharing my passion for wine and food with my customers is a rewarding part of my job. My passion is the Meritage of food, wine and people.



TRUCHARD CABERNET SAUVIGNON

USA **\$27.99** 749952

Rich and complex, with a nose of ripe plums, cherries and cassis, this Cabernet Sauvignon is loaded with flavours of black cherries, berry jam and redcurrant. Long and spicy with fine integrated tannins, pair it with osso buco or hearty vegetarian pasta.



FORTY CREEK DOUBLE BARREL RESERVE

Canada **\$59.99** 228973

Aged in seasoned, first-run bourbon barrels, this whisky exudes toasted flavours of spices, pecans and walnuts and a caramelized creaminess that finishes off with a rich spiciness and an extra long, mellow finish.



Fawn Martin

Product Consultant (WSET* Advanced)
Columbia Place Signature Store, Kamloops
Assisting customers with their shopping experience is why I am here. Customer service, I am proud to say, is a team effort my co-workers and I follow diligently.



SEE YA LATER RANCH PING

BC VQA **\$27.99** 220145

A dark, rich blackberry colour, Ping has aromas of plums and spice. Its flavour is layered with black cherry, currant, vanilla and chocolate. With its ripe tannins, it's a pleasure with a buffalo burger!



VIÑA COBOS FELINO MALBEC

Argentina **\$19.99** 334789

This well-priced Malbec is a deep magenta colour with aromas of dark berries and anise. It shows intense pure flavours of just-picked raspberries, black plum in velvety layers, ginger and white pepper that carry through to the end with a dash of cedar. Wow!



Wendy Walker

Product Consultant (WSET* Advanced)
39th and Cambie Signature Store, Vancouver
I enjoy assisting my customers in choosing from our product selection. Good customer service comes easily when you love what you do.



EDGE CABERNET SAUVIGNON

USA **\$33.98** 80374

A deep ruby in colour, Edge has youthful aromas of raspberry, cassis and plum. Intense fruit flavours of dark berries, toasty oak and fully integrated tannins make this a perfect pairing with beef tenderloin topped with peppercorn sauce.



METAXA 7 STAR BRANDY

Greece **\$25.99** 116038

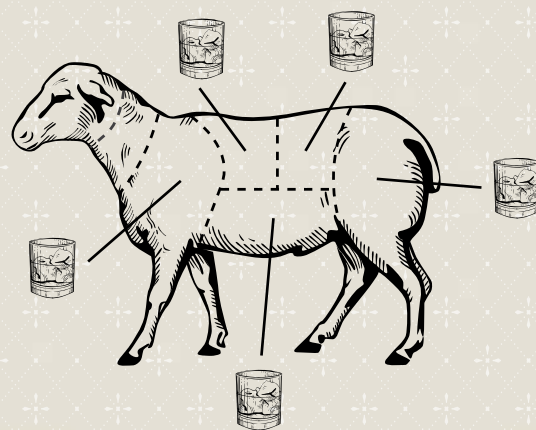
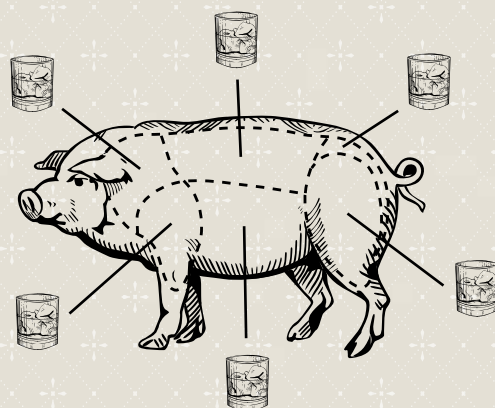
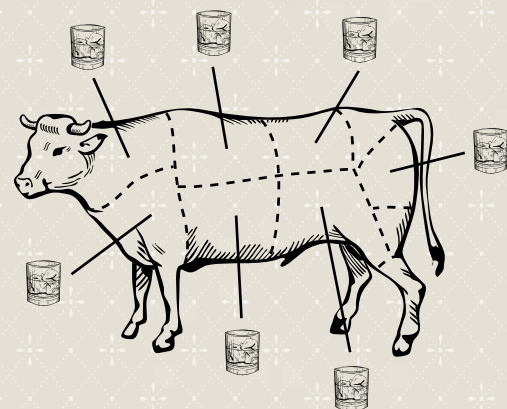
Metaxa 7 Star is oak aged then blended with sweet botanicals and Muscat wine. This process results in smooth, rich, complex and unique flavours of Mediterranean fruits, raisin and spicy cinnamon. Enjoy neat, on ice or in mixed cocktails.

*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



GASTRONOMY

IDEAL FOOD PAIRINGS FOR WISER'S® WHISKY



SEASONAL COCKTAILS

Get cozy this winter and enjoy these three seasonal cocktail concoctions created by Brad Stanton, Bar Manager at Uva Wine Bar in Vancouver's Yaletown. Any one of these delicious recipes pairs great with friends and festivities. Curl up by the fire and enjoy!



BOULEVARDIER

- 1½ oz (45 ml) bourbon
- 1 oz (30 ml) Cinzano Rosso
- 1 oz (30 ml) Campari

Combine ingredients in a mixing glass. Add ice and stir for 20 to 30 seconds or until proper dilution, chill and balance is achieved. Strain the mixture into a chilled cocktail glass. Garnish by expelling oils from an orange peel onto the surface, then twist peel and place into glass.

LION'S GATE

- 1 oz (30 ml) bourbon
- 1 oz (30 ml) white rum
- ½ oz (15 ml) lime juice
- ½ oz (15 ml) simple syrup
- 2 dashes Angostura bitters
- ¼ oz (7 ml) Jamaican pimento dram*

Combine ingredients in a mixing glass. Add ice and shake vigorously for 10 to 15 seconds. Strain ingredients through a fine mesh strainer into a chilled cocktail glass.

* See recipe on page 52

EIGHTH ELYSIUM

- 1½ oz (45 ml) gin
- ½ oz (15 ml) blackberry liqueur
- 1 dash lavender bitters
- 1 oz (30 ml) organic pomegranate juice
- ¼ oz (7 ml) fresh lime juice

Combine ingredients in a mixing glass. Add ice and shake vigorously for 10 to 15 seconds. Strain ingredients through a fine mesh strainer into a chilled cocktail glass.

BAR  STAR
BRAD STANTON
 UVA WINE BAR



Bartender Robin Kaufman (l) and Uva Bar Manager Brad Stanton (r).



PORT FLIP

- 1 whole egg
- 2 oz (60 ml) tawny port
- 1 dash Jamaican pimento (allspice) dram*
- ¼ oz (7 ml) rich simple syrup**
- fresh nutmeg, grated, for garnish

Beginning with the egg, combine all ingredients in mixing glass. Whisk with narrow end of a bar spoon. Add ice and shake vigorously for 15 to 20 seconds. Strain ingredients through a fine mesh strainer into a chilled short glass. Garnish by grating fresh nutmeg on top



VIEUX CARRÉ

- 1 oz (30 ml) bourbon
- 1 oz (30 ml) brandy
- 1 oz (30 ml) Cinzano Rosso
- 1 tsp (5 ml) Benedictine liqueur
- 1 dash Peychaud's bitters
- 1 dash Angostura bitters

Combine ingredients in mixing glass. Add ice and stir for 20 to 30 seconds or until proper dilution, chill and balance is achieved. Strain mixture over ice into an old-fashioned glass. Garnish by expelling oils from a lemon peel onto surface of drink, then twist peel and place into glass.



CAUGHT IN THE ACT

- 1 egg white
- 1½ oz (45 ml) gin
- ½ oz (30 ml) apricot liqueur
- ¾ oz (21 ml) fresh lemon juice
- simple syrup (to taste)
- 1 dash Angostura bitters
- 1 dash Peychaud's bitters

Beginning with the egg white, combine all ingredients (except bitters) in a mixing glass. Whisk with narrow end of a bar spoon. Add ice and shake vigorously for 15 to 20 seconds. Strain through a fine mesh strainer into chilled cocktail glass. Apply a dash of bitters to surface of drink.

***JAMAICAN PIMENTO (ALLSPICE) DRAM**

- 2¼ cups (550 ml) 151 proof rum
- ½ cup (125 ml) whole dried allspice berries, crushed
- 3 cups (750 ml) water
- 1½ lbs (750 g) brown sugar

Crush allspice berries in a mortar and place in a 1 quart (1 L) jar with a rubber seal. Cover with rum. Steep for at least 10 days, agitating daily. Pour through a

fine strainer, pressing on solids to extract liquid, then strain liquid again through a coffee filter (will take some time). Make a simple syrup with the water and brown sugar. When simple syrup is cool, combine with the allspice-infused rum and allow to age for at least one month.

****RICH SIMPLE SYRUP**

Bring 2 parts of raw sugar and 1 part of water to a boil. Allow to cool. Keep refrigerated when not in use. Keeps for up to 2 weeks.

Vancouver is becoming home to a “spirited” revolution. Local bartenders are raising the stakes, taking pride in their craft, honing their skills and creating a quality bar scene that can easily be compared to that of New York, Los Angeles and London.

Brad Stanton, bar manager at Uva Wine Bar is among these pioneers. Brad has over 15 years of experience working in the bar and restaurant industry. He says that in order to be among the best, one must constantly strive to improve in every detail of the business. For Brad and many other industry veterans, the focus is on educating and mentoring the next wave of young bartenders. Brad jokes, “Maybe I’m being a bit selfish, but I want to train bartenders to be the best, so that when I finally leave this business

I know I can still go out and have a decent drink!”

At Uva Wine Bar, Robin Kaufman is currently the main beneficiary of Brad’s 15 years of experience. Brad works to educate Robin, his apprentice, about the history and production of spirits, beer and wine. Equally important to Brad is the proper instruction of the various methods of executing classic cocktails, while utilizing new tools and techniques to improve and evolve the results. The recipes shared by Brad in this issue are prime examples of this bartending philosophy.

Brad, along with fellow leading bartenders in the Vancouver area have recently created the Canadian Professional Bartenders Association (CPBA). The CPBA is registered as

a non-profit society and consists of bartenders from Canada who work together to improve the standards of bartending through education, pooling resources and working directly with liquor brands and local communities. In 2011, Brad Stanton and the CPBA plan to launch their apprenticeship program in Vancouver that will see young bartenders training on-site with some of the most respected bartenders in the city.

*UVA WINE BAR
 900 Seymour Street
 Vancouver, BC
 604-623-9560*

For more information on the CPBA, visit www.canadianbartenders.com or email info@canadianbartenders.com or follow www.twitter.com/canbartenders



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ABSOLUT CREATION

A perfectly mixed cocktail starts with a perfectly mixed vodka.
The finest Swedish Winter Wheat. No sugars added. Ideal viscosity for mixing.

FLAVOURS FOR THE SEASON



ROAD 13 ROCKPILE
BC VQA **\$24.99** 78915

Rockpile is named after the rocky soil in which its grapes are grown, a soil which brings a stony character to the wine. This hearty blend is full of spice, black cherries, pepper and plums along with savoury meaty, dark cocoa and vanilla flavours. Deliciously smooth and seamless in its delivery!



AMRUT OLD PORT RUM
India **\$31.48** 853762

This impressive rum made from 100 percent Indian sugar cane shows unique, mellow molasses flavours along with spicy, woody notes. It is a bit peppery with a touch of coffee and vanilla. Delicious with chocolate desserts or in eggnog, it's a must to add to your collection!



CHAMBORD ROYAL DE FRANCE
France **\$45.99** 70573

Chambord is cognac blended with the best raspberries, blackberries, Madagascar vanilla, Moroccan citrus peel and honey. It's a masterpiece inside an attractive bottle. Enjoy the natural flavours of this beautiful liqueur whether in mixed cocktails or on its own. Not to be missed!

Signature Selections

Signature Selections showcases some of the rarer, harder-to-find treasures available across the Province only at Signature BC Liquor Stores. These exclusive products are great for gifting and you may find one or more of them on a wish list near you! Signature BC Liquor Stores have a wider selection of wines and spirits than our other stores and each offers you the expertise of Wine and Spirits Education Trust (WSET)-trained Product Consultants who are more than happy to advise, suggest and explain. There are 21 Signature BC Liquor Stores from Vancouver to Vernon, Penticton to Prince George, but if there isn't one near you, please remember that any of the products featured in this section can be quickly and easily transferred to your closest BC Liquor Store. All you need do is ask! Visit our website for a list of Signature Stores and product availability. www.bcliquorstores.com



VEUVE CLICQUOT ROSÉ
France **\$81.00** 945261

Lovely, fine bubbles with a bouquet expressing just the slightest hint of smoke and nice, light berry and watermelon notes. The palate shows chalky mineral flavours, fresh, lively acidity and good length to the finish. Easy, accessible and pretty to look at, enjoy this beauty with a variety of foods.



MER SOLEIL CHARDONNAY
USA **\$38.99** 453142

Mer Soleil Chardonnay has a richly perfumed nose revealing notes of honeysuckle, truffle and lush buttery oak. Its flavours are of tropical fruit, sweet citrus and pear with a spicy edge to the round, creamy finish. This full-bodied white is a perfect pairing with poultry dishes and winter holiday fare.



PENFOLDS ST. HENRI SHIRAZ
Australia **\$64.99** 510875

This highly regarded Shiraz exhibits a floral-accented perfumed nose with rich black fruits and spicy nutmeg, cinnamon and licorice flavours. It's impeccably balanced, seamless and very expressive on the long finish. Nicely complements Moroccan cuisine and ideal served alongside a juicy steak. Very pleasing!



LUCIEN BARROT CHÂTEAUNEUF DU PAPE
France **\$49.94** 389189

This traditional garnet-hued beauty offers classic old-style characteristics of the region. Plum and spice cake with tantalizing hints of garrigue waft from the glass. It's muscular, plump and broad with a spice-filled palate of kirsch, herbs, fig and licorice that continues through to a lingering finish. A perfect pairing with root vegetables, tender, juicy steak or roast!



QUINTA DO CRASTO OLD VINES DOURO RESERVA
Portugal **\$42.97** 489211

Hand-harvested with great care from old, low-yielding vines, this is an elegant offering with lovely complexity, good balance and depth and full-bodied richness. Expect red and black fruit flavours of blueberry, plum, black cherry and kirsch with spice and mocha on the finish. Delicious upon release but will age very well, so make room in the cellar. Outstanding value!



LUCE TOSCANA IGT
Italy **\$99.00** 706424

Deeply intense with aromas of blackberry, coffee and dark chocolate, this blend of Sangiovese and Merlot is a velvety and full-bodied beauty. The palate is nicely chewy with plenty of concentration showing rich fruit, vanilla and a flavourful aftertaste. This is one for the cellar, but certainly can be enjoyed now with decanting.



Signature Selections

FROM BURGUNDY

It is almost a cliché how much wine aficionados love Burgundy. For those who haven't yet fallen under the region's spell, the infatuation might be difficult to understand. Labels are complicated, prices are premium and the inconsistent nature of Burgundy's great red grape, Pinot Noir, is well documented. Yet, Burgundy stimulates our intellect and fires our passion like no other place. Indeed, there is something special about this region where, for centuries, conscientious *vignerons* have transformed vineyard characteristics into thought-provoking wines.

In Burgundy, the subtleties of vineyard site and their expression in the glass are sacrosanct. One thousand years ago, monks researched the particularities of Burgundian vineyards, giving special attention to slight variations in soil type and their effect on the subsequent wines. It was the monks' obligation to God, they felt, to make the best quality wines they could while respecting the individuality of each plot of land. With time, Pinot Noir and Chardonnay emerged as the grape varieties best able to let a vineyard's personality, or terroir, shine through. Those

by Barbara Philip

varieties, as well as an intricate system of regional classification, were made law when French Appellation Contrôlée (AOC) was created in the 20th century.

Burgundy is labelled according to the appellation where the grapes were grown. Dozens of different appellations mean dozens of possibilities for labels. While this might seem confusing, it can actually be informative and exciting. One doesn't need to memorize every site in Burgundy to derive meaning from a label. Understanding the appellation hierarchy will put you well on the road to enjoying this great region.

The most general and recognizable appellation is Bourgogne AOC, which guarantees the grapes were grown in Burgundy. After Bourgogne, appellations get more specific, referring to sub-regions, villages and single vineyards.

Generally, the more specific the regional designation, the more character the wine has and the more it will cost. At the single vineyard level, sites are graded into Premier Cru or Grand Cru. The latter are considered the most special places in the world to make wine. To better understand the wine they are enjoying, it is not uncommon for fans of Burgundy to have a map of the region in their home so they can look up the district, village or vineyard while they enjoy their dinner wine.

If Burgundy's appellation system provides the intellectual appeal, the wines themselves grab our attention in a more visceral way. Chardonnays range from the mineral-driven, crisp wines of young Chablis AOC to hazelnut and lemon crème flavours of an aged Meursault AOC. Pinot Noir may have the pure

crunchy, cherry fruit of a Bourgogne AOC rouge or the wild herbal character and firm tannins of a Gevrey-Chambertin AOC. Within the broader regional ranges, each vineyard adds its subtle character and complexity.

Perhaps because they are so connected to soil and site, producers in Burgundy are some of the most sincere and humble craftspeople in the industry. Their objective has changed little from that of the monks in the middle ages – honour the land by making the best wine you can and celebrate the land by enjoying the wine with those closest to you.

These rare wines of Burgundy are available in limited quantities and primarily in Signature BC Liquor Stores. If there is not a Signature Store near you, your local BC Liquor Store can arrange to have your requested product transferred.



This *tastevin* is a small silver cup invented in the 13th century by Burgundian winemakers to enable them to judge the clarity and colour of wine stored in dim, candle-lit wine cellars.



**LORON BOURGOGNE
CHARDONNAY
MONTVALLON 2009**

France **\$16.99** 525733
This is great value white Burgundy with ripe apple, floral and citrus flavours. With its excellent balance and medium-bodied texture, it makes a great match with roast chicken.



**TERRA INCOGNITA MÂCON
VILLAGES AOC 2007**

France **\$23.99** 603035
Enthusiasts have been watching the wines of the Mâconnais improve dramatically over the last 10 to 15 years. They now offer some of the most characterful wines for the money in Burgundy. The Terra Incognita has bold flavours of baked apple and spice.



**WILLIAM FEVRE CHABLIS
CHAMPS ROYAUX AOC 2008**

France **\$26.99** 25270
In 2008, Chablis produced wines with great purity of fruit and crisp acidity. The Champs Royaux also has intriguing notes of dried rosemary and other sweet herbs.



**ROUX PÈRE & FILS BOURGOGNE
PINOT NOIR 2009**

France **\$19.99** 134262
This Pinot Noir offers a glimpse of what the fantastic 2009 vintage has to offer. There are violets and dense-berry fruit flavours up front with a juicy palate and good finish.



**BOUCHARD PÈRE & FILS BEAUNE
DU CHÂTEAU PREMIER CRU
AOC 2006**

France **\$41.99** 366500
This wine has the pretty, red fruit flavours of wines from the Côte de Beaune and is balanced by spicy nuances. The palate is silky and delicate with flavours of cherry cordial and orange pekoe tea.



**LOUIS JADOT CHAMBOLLE-
MUSIGNY PREMIER CRU
LES FUÉES AOC 2006**

France **\$101.99** 157933
This single vineyard wine from the Côte de Nuits has lovely exotic spices, milk chocolate and ripe cherry flavours. The palate has bold fruit, ripe tannins and a juicy finish.



CELEBRATION SOUFFLÉS



BAKED GRAND MARNIER SOUFFLÉ WITH GRAND MARNIER
CRÈME ANGLAISE

TAKE HEART. SOUFFLÉS ARE NOT NEARLY AS DIFFICULT TO MAKE AS YOU THINK.

Some say soufflés are the pinnacle of talented cooking as the traditional baked soufflé has a reputation of being a delicate creature, prone to falling flat (along with the cook's pretensions) with the slightest noise. Whatever people think, there's always been a sense of fear in making these beautiful and famed desserts.

Soufflés can be savoury, such as our aromatic cheese and chive recipe, or sweet, such as our elegant Grand Marnier version garnished with luscious crème Anglaise. Traditional soufflés are baked but some can be frozen, such as our Frozen Mocha Soufflé, but all soufflés have a base to which beaten egg whites or whipped cream is gently folded to give an airy lightness.

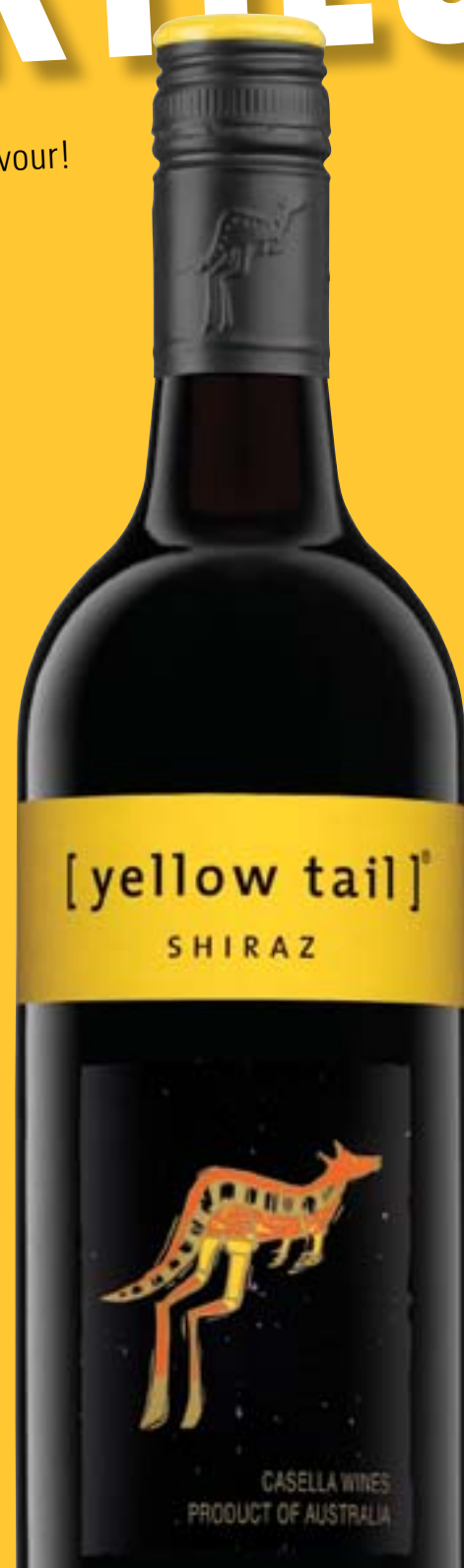
There's nothing more sublime and impressive than a hot, light, fluffy soufflé overflowing its dish. Well, take heart. Soufflés are not nearly as difficult to make as you think. Face your kitchen fears and impress everyone with these glorious delights!



FROZEN MOCHA SOUFFLÉ

TO IMPROMPTU DINNER PARTIES

You never want to arrive empty-handed. Bring your hosts the perfect gift ...flavour!
 We've created a variety of wines to satisfy every taste.
 [yellow tail] – when you want to make the right choice!



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WHEN TOASTING WITH FRIENDS, PLEASE ENJOY RESPONSIBLY.

FOR RECIPES, PLEASE SEE PAGE 145

Celebration Soufflés

PAIRS WITH GRAND MARNIER SOUFFLÉ WITH GRAND MARNIER CRÈME ANGLAISE



MÖET & CHANDON NECTAR IMPERIAL France **\$70.00** 509695
 Oodles of foamy bubbles tickle the nose releasing aromas of baked apple, pear skin and pastry. Flavours are similar with added honey, candied citrus and nuttiness all nicely balanced in this sweeter style of champagne.



QUADY ESSENSIA ORANGE MUSCAT USA **\$15.99** 197707 375 ml
 Made from 100 percent Orange Muscat grapes, this sweet treat is nice and spicy on the nose with perfumed aromas of orange blossoms, apricot and citrus. Although sweet, this wine delivers freshness and zest with honey, mineral and ginger flavours.



CHEESE AND CHIVE SOUFFLÉ

PAIRS WITH FROZEN MOCHA SOUFFLÉ



TIA MARIA Italy **\$25.45** 630913
 This deliciously sweet Jamaican rum-based coffee liqueur is lusciously rich in the mouth with flavours of coffee and vanilla bean that feed the senses luxuriously. It's a pleasure in a cup of hot chocolate or coffee!



FONSECA BIN 27 PREMIUM RESERVE PORT Portugal **\$22.99** 271585
 This port is chocolatey and plush with good concentration. Expect lots of spice, licorice, plum and mocha flavours with a touch of smoke and a finish with notes of spiced tea. Pair with nuts and cheeses, delicious with mocha soufflés.



STONELEIGH MARLBOROUGH CHARDONNAY NZ **\$15.99** 288795
 This is a soft and creamy Chardonnay with a bouquet of peach, mineral and white flowers. It delivers good weight on the palate with hazelnut and spice flavours and a pleasing, buttery finish. Ideal with poultry or cheese dishes!



STORKS' TOWER CASTILLA SAUVIGNON BLANC VERDEJO Spain **\$14.99** 423723
 This zingy, crisp and delicious blend of Sauvignon Blanc and Verdejo is fragrant with delicate floral, citrus and fresh herb aromas. Soft and vibrant with fresh, tropical flavours and good length, it is a notable wine and a great value!

PAIRS WITH CHEESE AND CHIVE SOUFFLÉ

BC LIQUORSTORES

TASTE 63

GUNG HAI FAT CHOY

WELCOME
THE YEAR OF
THE RABBIT

BEEF MEDALLIONS IN
SATAY SAUCE WITH
SWEET PEPPERS
AND ONIONS

by Stephen Wong

FOR RECIPES, PLEASE SEE PAGE 147

On February 3, 2011, millions of Chinese around the world will be celebrating the arrival of the Chinese lunar calendar year 4079, or in zodiac terms, the year of the rabbit.

Known as the Spring Festival in China, Chinese New Year celebrations are about renewal. It's a time of transition – from one year to the next, from yin of winter to the yang of spring – and it's a chance to start over. But before the festivities can begin, much has to be done.

To friends and foes, debts have to be repaid and amends made. To employees, bonuses are awarded. To business associates, gifts of thanks are sent.

Around the house, a thorough cleaning is a must, to get rid of old clutter, to sweep out whatever bad luck may have gathered during the past year, and to make room for new and better fortunes to come. Fresh flowers are put out – a live kumquat bush will bring you riches, orchids facilitate love and fertility, and plum blossoms represent true friendship. Perhaps you may even consider a picture of the colourfully garbed God of Wealth to put on your door.

For the family, new clothes for everyone would be nice, for your own spirit and for when you go visiting during the first days of the festival. If you're married, you'll need to stuff heaps of little red envelopes, *hong bao*, with new money so you can reward the children you meet for saying nice things.

But above all, you'll need to buy and prepare lots and lots of food. If you abide by the Chinese maxim, "Give me new clothes but old friends," you'll need gifts with which to cement *quan xi* during this new year period and food is what pleases all. Mandarin oranges are as good as gold, pomelos or nuts will bring progeny, *neen go*, a round pudding-like cake made of rice flour, sugar and

coconuts, conveys advancement, lasting friendship and a sweet life.

Then there is the feasting, with family and friends, as often as possible, that is really the key reason for this largest of the Chinese festivals. When celebrating Chinese New Year, there is

no such thing as taking the saying "you are what you eat" too far. Any food with a name that can be phonetically and tonally punned with any good aspect in life should be eaten with relish in order to internalize and harness all the powers of positive suggestion that will



PORK AND CHINESE CHIVE POTSTICKERS AND
DUCK AND MUSHROOM POTAGE



Celebrate THE SPARKLING TASTE OF ITALY

Add sparkle to the season with the world's most celebrated name in wines. Crafted using a premier selection of Italian grapes, MARTINI® Rosé features enticing aromas of citrus, elderflower and soft peach.

It joins MARTINI® Asti, a uniquely aromatic sparkling wine, made from 100% hand-picked Moscato Bianco grapes. Savour the best of Italy with this tastefully sparkling duo.

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



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PLEASE DRINK RESPONSIBLY.
MARTINI AND MARTINI BALL & BAR LOGO ARE REGISTERED TRADEMARKS. ASTI SPARKLING WINE – 7% ALC. BY VOL.
ROSÉ SPARKLING WINE – 9.5% ALC. BY VOL.

Gung Hay Fat Choy!

kick start the year in the right direction. This being the year of the rabbit, a sign traditionally associated with caution – although it's been said that this year is predicted to be calmer on the international front than 2010 and that shrewd and creative investments will pay off – it appears we can use all the help we can get.

So here are a few Chinese regional dishes that we hope will help you think and act positively in this coming year.

First we start with a Duck and Mushroom Potage that is often served as a soup course in Cantonese banquets. Shredded barbecue duck is accompanied by luxurious oyster mushrooms, fragrant shiitakes and golden enokis in this thickened soup that embodies opulence.

Next we will have Pork and Chinese Chives *jiaozi*, a traditional dumpling, cooked potsticker-style as you might find on the streets of Beijing. A symbol of prosperity because they are shaped like the silver ingots that were used in ancient times as currency, *jiaozi* are my personal favourite Chinese New Year food, as they bring back some wonderful childhood memories. For the younger children in the family, stuffing and shaping of *jiaozi* was a chore that invariably turned into a game, with giggles aplenty around the kitchen table that served as our little assembly line. The jokes and laughter would continue well into the New Year, when the dumplings were cooked and served and each of us got to reclaim the secret symbols we etched into them marking them as our own.

Yu, or fish, which is a homonym for abundance – or having more than enough – is an indispensable part of the repertoire of symbolic foods that are *de rigueur* during Chinese New Year. In recent years, more and more Shanghai-



LING COD IN WINE SAUCE WITH SHIITAKE MUSHROOMS

style restaurants have opened up in the Metro Vancouver area and the ling cod in Wine Sauce is inspired by a popular dish from that region. It features a sauce made from rice wine lees (*sake kasu*) and this rendition has been adapted using local ling cod and the *sake kasu* from Artisan Sake Maker on Granville Island. Some have predicted that in the Year of the rabbit the world will trend towards more regional development with creative solutions. I hope you'll find this

a tasty echoing of that trend.

Lastly, hailing from the eastern shores of Guangdong province around the port city of Swatow, is a dish that combines the exotic, lightly spicy, savoury flavours of satay with “gold coin” medallions of beef tenderloin and the festive colours of sweet bell peppers.

During these interesting economic times, may the good wishes embodied in these foods bring you a prosperous year of the rabbit.

A PERFECT MATCH

TASTINGS

For more details,
please go to
www.vincorcanada.com/vincorwest



Check your local BC Liquor Store for a complimentary pairing of Agropur Cheese and Woodbridge by Robert Mondavi wines.

WOODBIDGE
by ROBERT MONDAVI



Canadian Reserve
CHEDDAR

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vincorcanada.com/vincorwest
Please enjoy responsibly.

Gung Hay Fat Choy!

MAY THE GOOD WISHES
EMBODIED IN THESE FOODS
BRING YOU A PROSPEROUS
YEAR OF THE RABBIT.

PAIRS WITH BEEF MEDALLIONS
IN SATAY SAUCE WITH SWEET
PEPPERS AND ONIONS

00
**MONTES CABERNET
SAUVIGNON CARMÉNÈRE**
Chile **\$19.90** 603530
A lovely, perfumed nose of lavender,
black cherry and blueberry opens
to a firm, spicy, rather creamy palate
with grilled herb, cassis, cherry and
hints of eucalyptus. A wine made for
this recipe!

00
**HEARTLAND LIMESTONE
COAST SHIRAZ**
Australia **\$22.99** 293225
Attractively perfumed with
violets, pepper spice and chocolate
with a fleshy, meaty palate showing
supple tannins, blackcurrant, plum
and licorice. An ideal pairing with
red meat dishes.

PAIRS WITH DUCK AND MUSHROOM POTAGE

00
**LOUIS JADOT BOURGOGNE
PINOT NOIR**
France **\$26.99** 341875
Bring your nose to a glass of
this affordable Burgundy and
experience classic Pinot Noir
aromas of red cherry, floral spice
and earth and a palate where
smooth tannins and fresh acidity
come together in harmony. Nice
indeed!

PAIRS WITH PORK AND CHINESE CHIVE POTSTICKERS

00
MAUREL VEDEAU PINOT NOIR
France **\$14.99** 378133
Fresh raspberries on the nose
give way to a very fruity, dry
palate of tart redcurrant, a
pleasing earthiness and moderate
tannins. Well-priced, it's an ideal
wine for the holiday season. Can't
beat the value!

PAIRS WITH LING COD SLICES IN WINE SAUCE WITH SHIITAKE MUSHROOMS

00
**MOILLARD HUGUES LE JUSTE
VIOGNIER**
France **\$13.99** 639757
This lighter style of Viognier
exhibits crisp apple, peach stone
fruits and green pear with a slight
earthy touch. It pairs well with
white fish dishes and is a good
match with Chinese cuisine.

00
**SUMAC RIDGE
BLACK SAGE MERLOT**
BC VQA **\$19.99** 593053
This Okanagan Valley Merlot
shows a supple, round texture,
soft tannins, lots of ripe black fruit,
licorice, mocha and an underlying
savoury herbal quality. Entirely
enjoyable with many food styles or
simply on its own!

00
**HUANG ZHONG
HUANG RICE WINE**
China **\$19.01** 100990
Made in a similar method
as sake, this intriguing rice
wine exhibits pleasing,
smooth, mellow flavours
of toffee, a splash of
salt water and peanuts
and is an excellent
accompaniment for many
Chinese dishes.

00
SOKOL BLOSSER EVOLUTION
USA **\$20.99** 616938
This lovely white blend displays
a tropical quality and the rich
fruitiness comes across off-dry but
wait for it...the finish, crisp and
fresh. A versatile pairing with Asian
cuisine and many spicy dishes.

by Kasey Wilson

I walk down a long corridor, through two doorways – one a security checkpoint, the other Canadian Customs – and find my assigned seat. Thirty minutes later, I’m handed a menu in English and Chinese offering me the choice of two Chinese main courses prepared by a Hong Kong Michelin-starred chef. The Michelin Guide is considered the bible to exceptional restaurants. I order the sautéed beef tenderloin with cashew nuts and dried red chilies, steamed jasmine rice and Chinese vegetables instead of the steamed

chicken with Chinese sausage. Upon a second glance at the menu, I read, “Best Chinese Food in the Air.” I am aboard a Cathay Pacific flight from Vancouver to Hong Kong and if this is what chefs serve in flight, I can’t wait to dine after we land.

In festival-savvy Hong Kong, I’ve celebrated Chinese New Year, the Hong Kong Festival, Wine and Dine and Halloween. Of all the festivals, Chinese New Year is the most important and one of the best times to visit this energetic city. During the week of the festivities, the days are warm and sunny, the air is smog-free as factories and offices close down for the week-long holiday and traffic is lighter. New clothes are a tradition and everyone takes advantage of the mega sales at state-of-the-art shopping malls. Amidst fireworks vibrant and exhilarating enough to ward off evil spirits, everyone heads out to dinner during the New Year holiday.

More food is consumed during the New Year week than any other time of the year. The amount of time needed to prepare all the food symbolizing abundance and wealth for the household is extensive. Chinese New Year food is all about symbols – for good luck, prosperity, fortune and health – and once you know what to look for, you’ll look at ingredients with a new perspective.

Foods that are high in sugar and fat are served in celebration of the sweetness and richness of life. A gold-coloured or coin-shaped food is often included to represent a prosperous new year. When it comes to noodles, do not cut these representations of long life. Fish is customarily served at the end of the evening meal, symbolizing a wish for abundance in the coming year; the fish is never fully consumed, thereby signifying that the family will always have more

than enough. Served whole, with head and tail, the fish ensures the coming year should begin and end well. Tangerines and oranges are given out freely during the New Year; their Chinese names sounding like the Chinese words for luck and wealth respectively. But avoid fresh bean curd or tofu – its white colour signifies misfortune.

For an authentic and adventuresome local dining experience, I book a table at a private restaurant kitchen. These small private rooms, found in unlikely, often dingy buildings on Hong Kong Island prepare set menus at reasonable prices. The Michelin-Guide recommended 40-seat Yellow Door Kitchen was the first licensed private kitchen to open in the late 1990s and is still one of the most popular today. If you go, hope that they have the spicy stir-fried chicken cartilage appetizer and their signature pork rib with lots of onions on the 16-course Sichuan menu.

It’s an honour to eat dim sum at Loong Toh Yuen in the luxurious Hullett House complex built by Li Ka-Shing, who developed the old Expo ’86 land in Yaletown. Located in the heart of Tsim Sha Tsui, the former Marine Police Headquarters have been rejuvenated and re-integrated into the urban fabric of the surrounding area. The 120-year-old historical development has been transformed into a new cultural and shopping landmark in Hong Kong, “1881 Heritage.” It features eight restaurants, a 10-room heritage hotel and luxury shops. The interior of Loong Toh Yuen embodies elements of old Hong Kong teahouse culture. It revives long-lost Hong Kong dishes and its classic, but modern dim sum is the most refined I’ve experienced. You can taste the rosé champagne flavour in the delicately pleated

steamed shrimp dumplings. Deep fried dumplings stuffed with pork, chicken, black mushroom and diced shrimp are light and crisp and a bowl of congee, the thick rice soup with peanuts, pickles and spring onions is so comforting.

At Tim’s Kitchen in Sheung Wang, a Michelin-starred establishment expertly managed by former Vancouverite Samson Lai, I enjoy a lovely, pan-fried sausage-studded turnip pudding, a specialty at Chinese New Year, before moving on to steamed pork ribs with black bean sauce. The Canton beans are yellow and more expensive than the black beans from Shanghai. I’ve been trying pea shoots in many restaurants, wok-fried and with broth. The peas shoots in broth with slivers of ham at Tim’s are the best ones I find.

After lunch, I head to Macau on a jetfoil to dine in the Wing Lei Chinese restaurant in the stunning Wynn/Encore Macau Resort. In China, entire families make a point of placing bets around the lunar New Year, so that they know what fortune has in store for them. However, gambling is banned outside this conclave, so millions of Chinese head to Macau to indulge. And indulge I did at Wing Lei, sitting under the iconic flying dragon composed of 90,000 Swarovski crystals. Service and dishes are top-notch – silky wok-seared duck liver with crispy Beijing duck and mango sauce, double-boiled stock with seafood in baby winter melon and a perfectly prepared cod filet with preserved tree seeds.

Back in Hong Kong, a final lunch in the Cathay Pacific lounge at the authentic noodle bar where I slurp Sichuan “dan dan” noodles (and make sure I don’t cut them) before boarding the flight for home.

Chinese New Year

AND OTHER REASONS TO DINE OUT IN HONG KONG

ASIAN-STYLE APPIES

SPICE UP YOUR WINTER FESTIVITIES

Here are three easy Asian-inspired appetizers to spice up your winter festivities. The popular Vietnamese deep fried Pork and Crab Rolls (*Chả Giò*) are bundled in rice wrappers, fried and then traditionally served wrapped in lettuce and garnished with Vietnamese mint and *Nước Châm*, a spicy dipping sauce. These can be made at least a day ahead, refrigerated and covered with plastic wrap.

Satay, in one form or another, has spread in popularity across Asia. The concept of satay, grilling meats on skewers, originated in Indonesia. It is the perfect fast food, offering an infinite variety of flavours due to the wonderful fragrant marinades and accompanying dipping sauces.

Crab cakes have always been popular and, in this recipe, fresh chopped shrimp meat is added to give the cakes extra sweetness and texture. Serve with a tropical fruit salsa or a Thai-style sweet chili sauce.



SATAYS WITH SPICED PEANUT SAUCE



PORK AND CRAB ROLLS (*CHẢ GIÒ*) WITH *NUỐC CHÂM* DIPPING SAUCE

PAIRS WITH PORK AND CRAB ROLLS (*CHẢ GIÒ*) WITH *NUỐC CHÂM* DIPPING SAUCE



CHÂTEAU STE. MICHELLE
COLUMBIA VALLEY
CHARDONNAY
USA \$17.99 232439

This beautifully made Chardonnay shows fresh, soft aromas of toasty oak, baked apple and sweet citrus with appealing depth and length. Very food friendly, a real pleasure in the glass!



MAIPE CHAKANA MALBEC
Argentina \$14.99 513838

A striking nose of violets, black cherry and raspberry with savoury flavours and loads of fruit and surprising length, it's an excellent value to pair with appetizers and Asian cuisine.

In 1780, I was turned down by the Navy. They said I could better serve Ireland if I kept making my whiskey.

John Jameson

JAMESON

TASTE ABOVE ALL ELSE™



Please enjoy our products responsibly.

FOR RECIPES, PLEASE SEE PAGE 150

Asian-Style Appies

SPICE UP YOUR WINTER FESTIVITIES WITH THESE ASIAN-STYLE APPIES AND PERFECT PAIRINGS – ENJOY!

PAIRS WITH SATAYS WITH SPICED PEANUT SAUCE



OGIER HERITAGES
CÔTES DU RHÔNE
France **\$16.99** 535849
Lots of meaty, spicy aromas followed by a ripe, supple palate of black cherry, licorice, plum and mineral with appealing freshness. Don't miss out on this terrific value!



CILANTRO, CRAB AND SHRIMP CAKES

PAIRS WITH CILANTRO, CRAB AND SHRIMP CAKES



GEHRINGER BROTHERS
CLASSIC AUXERROIS
BC VQA **\$13.99** 171496
The Auxerrois grape variety is traditionally grown in France and Germany but has adapted well to the Okanagan Valley. Rich, easy fruit and soft acidity in an off-dry style is an ideal pairing with Asian cuisine.



SILENI SAUVIGNON BLANC
New Zealand **\$14.99** 160325
A mix of tropical aromas with gooseberry, citrus and herbal flavours, this Sauvignon Blanc is very fresh and vibrant and an easy pairing with seafood and Asian dishes, or as an aperitif.



SEE YA LATER RANCH
PINOT THREE
BC VQA **\$20.00** 433243
Enjoy this fresh, unwooded blend of Pinot Blanc, Pinot Noir and Pinot Gris showing floral, mineral and nectarine aromas and flavours of melon, apple and a touch of honey. A perfect pairing with Asian cuisine!

BC LIQUORSTORES

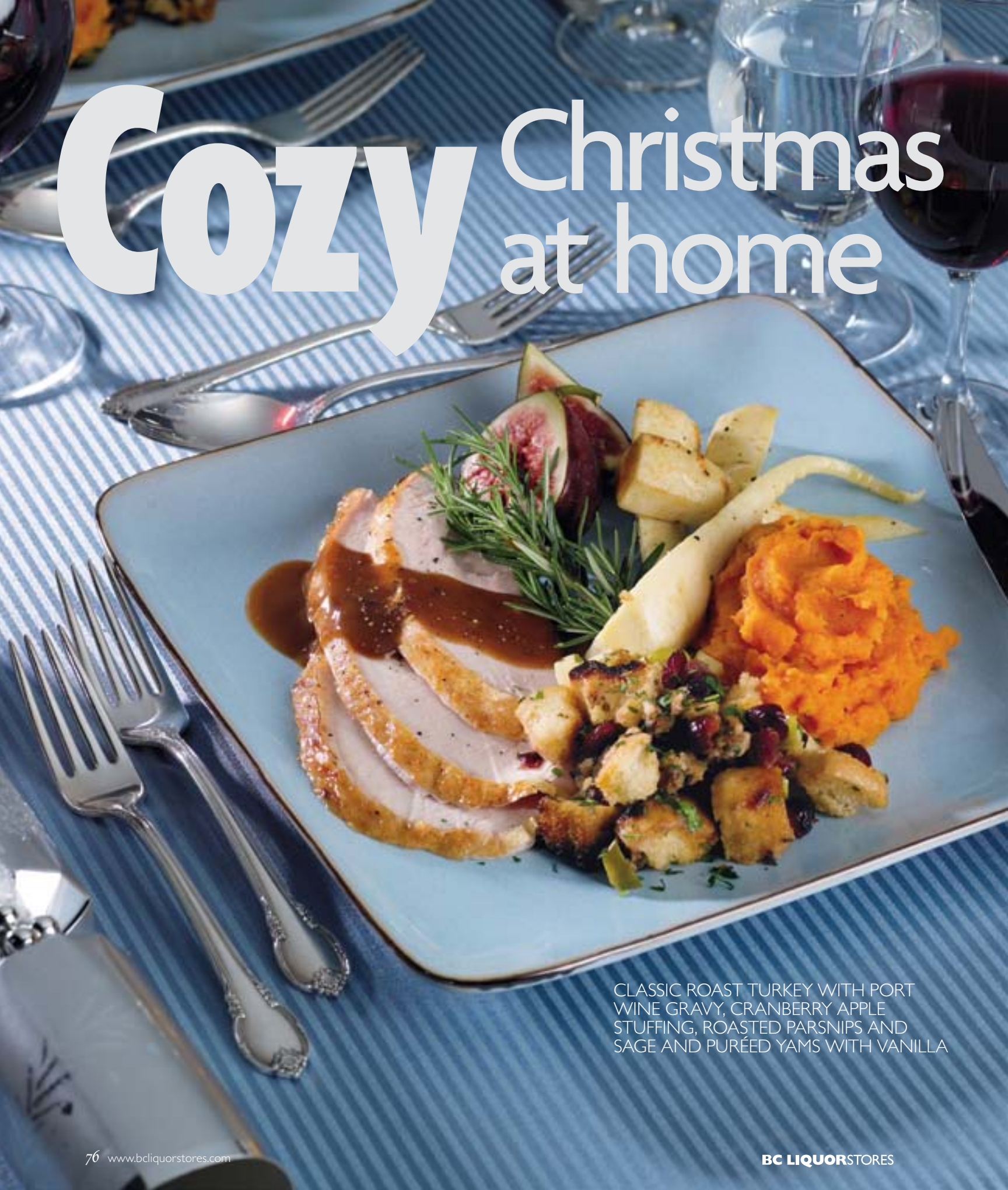
Cozy Christmas at home

by Jennifer Stamper

FOR RECIPES, PLEASE SEE PAGE 152

If you didn't get enough turkey at Thanksgiving, don't worry. You don't have long to wait for Christmas! Preparing such a big bird can seem like a daunting task, but really, if you are armed with a meat thermometer and have the temperature set right, you can't go wrong. Years ago, the tradition was to roast turkey in a very large, greased brown

paper bag. With paper bags harder to find these days, tenting the bird with buttered parchment works just as well. This trick helps keep the breast meat from drying out while still allowing the turkey to brown. Homemade gravy with the addition of port wine and a stuffing studded with cranberries makes this holiday turkey even tastier.



CLASSIC ROAST TURKEY WITH PORT WINE GRAVY, CRANBERRY APPLE STUFFING, ROASTED PARSNIPS AND SAGE AND PURÉED YAMS WITH VANILLA



ROASTED PARSNIPS AND SAGE

Cozy Christmas at Home



CLASSIC ROAST TURKEY WITH CRANBERRY APPLE STUFFING AND PORT WINE GRAVY

PERFECT PAIRINGS FOR YOUR COZY CHRISTMAS DINNER

PAIRS WITH CLASSIC ROAST TURKEY WITH PORT WINE GRAVY



00
 LOUIS LATOUR BOURGOGNE CHARDONNAY
 France **\$19.99** 55533
 Mmmm! Delicate white flower aromas waft from the glass intermingled with green apple and pear skin. Lemon, lime, apple and mineral flavours linger on the creamy, juicy, buttery palate of this lovely white Burgundy.



00
 CEDARCREEK SYRAH BC VQA **\$24.90** 417949
 Aromas of black pepper and sweet, grilled bell peppers leap from the glass then lead on to rich flavours of mocha, redcurrants and dried fruit. A hearty wine to enjoy with a rich turkey dinner!

PAIRS WITH PURÉED YAMS WITH VANILLA



CAYMUS CONUNDRUM USA **\$24.99** 390831
 Made from several grape varietals, this is a wine that keeps you guessing with complex aromas of pear, citrus, fig and honeysuckle. With a palate that is bright and fresh, lush and creamy, it is enjoyable throughout the meal.



THREE WINDS SYRAH France **\$13.99** 847608
 Very appealing with floral, spicy, meaty aromas, touched with black pepper and earth and an intriguing, juicy flavour profile of cherry, plum and licorice. Good length and great value!



BOUCHARD AINE PINOSSIMO PINOT NOIR France **\$13.99** 143420
 With pretty floral and cherry aromas opening to a light, somewhat earthy palate of dried cherry, cranberry and herbs this French Pinot Noir is enjoyable with a variety of meat and vegetable dishes.



PAIRS WITH ROASTED PARSNIPS AND SAGE



00
 LLAMA OLD VINE MALBEC Argentina **\$14.95** 544403
 This Malbec offers up a nose of savoury, spicy aromas mixed with tobacco, vanilla and pepper. Its soft, earthy palate with chocolate, plum and cherry makes it a very easy-drinking wine to enjoy with family and friends around the dinner table.



00
 HESTER CREEK PINOT GRIS BC VQA **\$16.99** 560037
 Great value in a Pinot Gris! Expressive aromas of fresh pear and apple with hints of honey lead the way to delightful flavours of citrus and nectarine ending with delicious mouth-watering length.



00
 CALVET RESERVE BORDEAUX France **\$13.99** 44032
 Floral and fruity aromas of roses and black fruits with a hint of cedar spice lead to a soft, medium-bodied palate of cherry, plum and cranberry flavours. A wine with great value!

PLENTY OF POMEGRANATES



The pomegranate, an ancient fruit well-documented in literature, art and spirituality through the ages, has a special symbolic status in many cultures, often representing fertility and prosperity. Native to Persia and the Himalayan ranges of India, the name “pomegranate” comes from the Latin words *pomum* (apple) and *granatus* (seeded). “Seeded apple” is an appropriate moniker for this fruit as each one contains as many as 600 seeds called “arils.” Not the easiest fruit to eat, pomegranates are more often made into a vitamin C and anti-oxidant rich juice used to make sauces, jams and the popular cocktail ingredient, grenadine. The sweet, sour and astringent flavour of pomegranate makes it delicious in both desserts and savoury dishes. Try any of these three recipes for a nutrient-packed treat!



POMEGRANATE AND MINT MEATBALLS WITH HERB COUSCOUS

PAIRS WITH POMEGRANATE AND MINT MEATBALLS WITH HERB COUSCOUS

PAIRS WITH WARM ROASTED CHICKEN AND POMEGRANATE SALAD



00
MAJELLA THE MUSICIAN CABERNET SAUVIGNON SHIRAZ
Australia **\$19.99** 17095
This is a very expressive blend with intense aromas of crushed blackberries, cassis and a touch of eucalyptus under the fragrant floral notes. Well-structured with a huge concentration of flavours and fine grained tannins, it's excellent with this Mediterranean-spiced entree.



00
35° SOUTH RESERVE SHIRAZ
Chile **\$12.99** 133520
Quite a vivid and intense Shiraz, this Chilean shows expressive violet aromas and a ripe, fruit-filled, medium-bodied palate with gentle, soft tannins. It's a versatile, easy sipper and a great choice for many holiday events.



01
HESTER CREEK SEMILLION CHARDONNAY
BC VQA **\$15.99** 603738
Open, fragrant floral aromas touched with gooseberry and fresh grass reveal flavours of sweet pineapple, grapefruit and baked apple. A lovely, unoaked Okanagan Valley white to pair with warm chicken salads.

ELIMINATE REGIFTING.



THIS HOLIDAY SEASON, GIVE THE WORLD'S FINEST ULTRA-PREMIUM TEQUILA.
MADE WITH ONLY HAND-SELECTED 100% WEBER BLUE AGAVE.

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The perfect way to enjoy Patrón this holiday season is responsibly.

Plenty of Pomegranates

PAIRS WITH WARM
ROASTED CHICKEN AND
POMEGRANATE SALAD



02
BALTHASAR RESS RIESLING QBA
Germany **\$15.99** 250506
What a perfect wine for this recipe!
Offering up floral aromas with lime
leaf, citrus rind and mineral, this
medium-sweet Riesling shows a
fresh, firm palate that gives way to
honeyed nectarine and red apple
flavours. Enjoy!

PAIRS WITH POMEGRANATE
SORBET WITH ORANGE SALAD
AND SESAME SEED BRITTLE



02
HENKELL ROSÉ
Germany **\$13.49** 410191
Delicate in appearance with a pale
salmon colour this rosé releases
aromas of baked apple and citrus
with a nice touch of freshness to
the flavours of sweet berries and
peach. A perfect accompaniment
to fruit salad!



PAMA
USA **\$38.99** 835736
Made from pomegranate juice in
a base of vodka with a touch of
tequila, this liqueur has a pleasing,
natural, sweet and sour flavour.
Try adding it to sparkling wine for a
delicious pairing with this recipe.



WARM ROASTED CHICKEN AND POMEGRANATE SALAD



POMEGRANATE SORBET WITH ORANGE SALAD
AND SESAME SEED BRITTLE



by Daenna Van Mulligen

It seems like a strange thing to do. Leave perfectly good grapes lingering on the vines weeks or months after all their cousins have been harvested and made into wine. To wait until sub-zero temperatures freeze the berries into small icy bullets, then collect them in the dead of night for that tiny, frozen grape to yield its precious liquid – a mere drop of sweet concentrated nectar upon pressing.

Despite more than 200 years of icewine (*eiswein*) production in Germany and Austria, over the past two decades it has become Canada's calling card. Whether it is to the detriment of the fantastic white, rosé, sparkling and red wines we also produce is unsure, it may be more a case of icewine forging a path for the introduction of the rest of our bounty.

Author and wine expert John

ICEWINE

CANADA'S CALLING CARD

DESPITE MORE THAN 200 YEARS OF ICEWINE (*EISWEIN*) PRODUCTION IN GERMANY AND AUSTRIA, OVER THE PAST TWO DECADES IT HAS BECOME CANADA'S CALLING CARD.

Schreiner is probably the foremost expert on the history of wine in British Columbia. In his latest book, *The Wineries of British Columbia*, Schreiner explains how in 1974, German born home-winemaker Walter Hainle was the first person in Canada to have made icewine from frozen grapes. And four years later, during the 1978 vintage, he and his son Tilman were the first Canadians to commercially produce a Riesling icewine from their Peachland vineyard.

A few years later, on the Niagara Peninsula in Ontario, Karl Kaiser was the first to make icewine (a Vidal) in 1984. The Austrian-born winemaker Kaiser and his business partner Donald Ziraldo had created Inniskillin a decade before and that first Inniskillin Vidal Icewine initiated an industry that has since become synonymous with Canadian wine production.

Vidal, more prevalent in Ontario, is a lushly aromatic and fruity grape that is naturally quite hardy but has less acidity than the more subtle but racy Riesling. Of course Vidal and Riesling are not the only grapes winemakers choose to make icewine from. A quick browse through wine shelves or visits to Canadian wine regions will prove that icewine can be made from virtually any variety of grape, red or white, including Chardonnay, Ehrenfelser, Gewürztraminer, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir and Sangiovese.

HOW IT'S MADE

It's not as simple as letting grapes hang on the vines until they are frozen and then extracting juice from them. The grapes must stay frozen while pressing, limiting the process to the coldest part of the day – often the middle of the night and early morning. When the winter temperatures reach at least minus eight degrees Celsius, harvest can begin. Despite the wintery climate, is not easy to keep the temperature of the grapes consistently cold (as the grapes must remain naturally frozen),

so they are most often pressed outside. The juice the frozen grape is forced to release is a mere fraction of what it would be if the grape were thawed. This is also related to the price of icewine. It takes a great many grapes to produce the precious liquid in each small bottle.

Of course there are certain criteria that must be met in order to be approved by Canada's Appellation of Origin Classification, the Vintner's Quality Alliance (VQA) and thereby present the VQA symbol on a label.

Some of those criteria are: ensuring the grapes are grown in a Canadian DVA (designated viticultural area) such as the Niagara Peninsula or the Okanagan Valley, that the alcohol in the wine is obtained only from naturally occurring sugars in the grapes and that the finished wine has a minimum of 35 degrees Brix, which is a measure of sugar in grapes and wine.

WHAT TO DO WITH YOUR ICEWINE

Icewine has always had its place at the end of a meal, to sip on its own or pair with cheese. Of course, if you are one of a small group, you may have some left over. In that case you have the makings of a great brunch cocktail or aperitif. Splash one part icewine into a glass and top with two to three parts of sparkling wine (depending on how sweet you want it). Add icewine to salad dressings as a sweet component, or to a reducing fruit compote to pair with cheese. Apricot torte is a good companion, as many icewines have a stone fruit and apricot character. Icewine is also delicious with crème brûlée, fruit Pavlova or goat's cheese cheesecake.

To serve, chill your icewine to between five to seven degrees Celsius and pour about two ounces into each glass. But don't feel compelled to open that bottle of icewine as soon as you get it. Although it tastes young, vibrant and fresh now, you may enjoy how it matures after a few years in your cellar.

UNITE SHARE CELEBRATE

It's what the holidays are all about



The holiday season is a time of gathering, connecting and making memories with friends and family. And Jackson Triggs wines are perfectly suited for the occasion.

Please drink responsibly.



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To download a QR code reader please go to SKUyou.com

Icewine: Canada's Calling Card

THE GRAPES MUST STAY FROZEN WHILE PRESSING, LIMITING THE PROCESS TO THE COLDEST PART OF THE DAY – OFTEN THE MIDDLE OF THE NIGHT AND EARLY MORNING. WHEN THE WINTER TEMPERATURES REACH AT LEAST MINUS EIGHT DEGREES CELSIUS, HARVEST CAN BEGIN.



10
INNISKILLIN ONTARIO
COMMEMORATIVE EDITION
VIDAL ICEWINE

Canada **\$59.99** 22608 375 ml

This golden liquid presents apricots in honey, quince, orange blossoms and Earl Grey tea aromas. It is slick and sweet on the palate with vibrant citrus zest and cleansing acidity on the finish.

10

GEHRINGER MINUS 9°
EHRENFELSER ICEWINE
Canada **\$49.99** 551739 375 ml

This wonderfully fragrant icewine has generous amounts of apricot jam, honey, chamomile tea and vibrant citrus. The unctuous palate serves up lush stone fruit and gingery flavours. It is a decadent finale with apple pie à la mode or crème brûlée.



10

WHISTLER PINOT NOIR ICEWINE
Canada **\$24.99** 817841 375 ml

This is a delicate icewine for those who prefer less richness in their dessert wine. It has soft aromas of berries, spice box and wild flowers. The palate is clean and pleasant with spice and lingering citrus peel flavours. Pair this icewine with a soft, runny Camembert.



10

TINHORN CREEK KERNER ICEWINE
Canada **\$29.99** 153155 375 ml

This icewine has a slightly savoury character with its toasted nut, brûlée and spiced, wild honey notes. It has nice complexity in the mouth with flavours of caramel, wild herbs, honey and fruit. Pairs wonderfully with mushroomy character of soft Brie.



10

MISSION HILL RESERVE
RIESLING ICEWINE
Canada **\$59.99** 240127 375 ml

This wine will lure you with crisp aromas of apple, apricot, chamomile, spiced crème brûlée and a hint of fresh mint. The palate is a delicious puzzle of flavours. It's slick and rich with great balance and a very long, zesty finish. Pair with warm Gruyère profiteroles topped with apricot preserves.



10

SEE YA LATER RANCH
EHRENFELSER ICEWINE
Canada **\$50.00** 79467 375 ml

A nice, creamy blue cheese will pair well with this complex icewine. It offers aromas of honeysuckle, pineapple, mango, honey, fresh herbs and tea leaf. The palate entry is lively and it is loaded with pink grapefruit and ginger. The finish is long and mouth-watering.



10

SUMAC RIDGE
GEWÜRZTRAMINER ICEWINE
Canada **\$29.99** 208421 375 ml

This icewine has the typical Gewürztraminer character of lychee, rose petals and turkish delight layered with honey roasted nuts and dried fruit. It is spiced with caramel and candied orange peel flavours and has an impressively long finish. Pair with a nutty, aged Gruyère on fruit and nut bread.



HARTHOUSE

THE HEART OF HERITAGE



Perched on the edge of stunning Deer Lake in Burnaby, Hart House Restaurant is the ideal setting for a gastronomic getaway. The interior of the restaurant has all the warmth and charm you would expect in a house with such a rich heritage. The converted mansion sits on 13 acres (5

hectares) of beautiful greenery, gardens and lakefront views.

The Hart House can accommodate any occasion and often hosts weddings and corporate functions. The upstairs holds two private function rooms that can be adjoined to hold 100 to 150 people, while there is still a table for two by the fire, or overlooking the lawns and serene Deer Lake. Many a dream wedding has taken place in the estate's back lawn marquee which holds 250 guests and inside the lakeside cottage complete with a crackling fireplace.

The history alone makes the restaurant a spot of interest to any diner. The land was purchased by Frederick Hart in 1906 and the home was built and inhabited by the Hart Family in 1910. Since the early 1900s the Hart House has also been owned by the Montague Moore Family, the Ralph Baker Family and the Charles Riley Family before the Municipality of

Burnaby purchased it in 1979. In 1988 the Tudor Revival Home was finally renovated into today's Hart House Restaurant. Original business partner Paul Smolen invited his wife Carol to join the business in 2000 and together they have kept business booming for the last 10 years. Hart House has been awarded *Burnaby Now's* Readers' Choice Best of Burnaby Awards for Best Fine Dining and Best Wine List in 2010. Hart House also received Vancouver Playhouse International Wine Festival's Bronze Glass Award for best wine list in 2010.

If you came for the venue you will stay for the food. Kris Kabush, Executive Chef, was the mastermind behind this issue's three featured menu items. He joined the Hart House team as sous-chef in 2008. Chef Kris discovered at an early age that he had culinary talent. In his senior year of high school he began working part-time at the luxurious Wedgewood Hotel in downtown Vancouver. After graduation, Kris began an apprenticeship at the Wedgewood. Passionate about his craft, he challenged his first-year exam and moved straight into second year at the Vancouver Community College's Red Seal culinary program. Kris's resume includes prestigious restaurants Cioppino's, The Four Seasons and Lumière. His creations are culturally inspired, with a focus on French, Italian, Spanish, North American and some Asian cuisine. Chef Kris Kabush and his team are sure to make your mouth water with dishes made from fresh, local ingredients.

Hart House Restaurant
6664 Deer Lake Avenue
Burnaby, BC
604-298-4278
information@harthouserestaurant.com



FRASER VALLEY PORK WITH WHITE BEAN PURÉE, CASSOULET AND APPLE SALAD

Hart House Restaurant



LOBSTER BEIGNETS WITH ASPARAGUS SALAD AND SAUCE RAVIGOTE

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up with
someone
special



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Please enjoy responsibly



BABICH MARLBOROUGH SAUVIGNON BLANC
New Zealand **\$17.49** 560144

A classic example of the grape, this bright, fresh offering shows intense grassy, citrus and bell pepper aromas with crisp, fruity flavours of pear and grapefruit touched with lime and chalky mineral. Pairs beautifully with this lobster beignet and asparagus salad!



CEDARCREEK CLASSIC PINOT GRIS
BC VQA **\$17.90** 561175

CedarCreek offers a fresh, vibrant style of Pinot Gris. It's medium-bodied with green apple, nectarine and tropical fruit flavours that lean toward lemon and lime, with spice and mineral on the finish. Very enjoyable with seafood and lobster!



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ADVENTURE

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drink smart®

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FOR RECIPES, PLEASE SEE PAGE 156



Hart House Restaurant

CHEF KRIS KABUSH AND HIS TEAM ARE SURE TO MAKE YOUR MOUTH WATER WITH DISHES MADE FROM FRESH, LOCAL INGREDIENTS

PAIRS WITH FRASER VALLEY PORK WITH WHITE BEAN PURÉE, CASSOULET AND APPLE SALAD



FAIVELEY BOURGOGNE PINOT NOIR

France **\$21.99** 142448

The nose is greeted with spicy floral and red fruit aromas.

With lively flavours of cherry, rhubarb and strawberry, it is firm in structure with food friendly, chewy tannins. A delicious pairing with this pork entree!



BATASIOLO BARBERA D'ALBA Italy **\$16.99** 311555

Engaging blueberry and raspberry aromas open to a medium-bodied palate with fine, ripe tannins and fresh flavours of spicy cherry. Reasonably priced and versatile, it's a wine that pairs well with a variety of meat dishes!



QUADY ELYSIUM BLACK MUSCAT USA **\$15.99** 198697 375 ml

Elysium, meaning heaven in Greek, is a suitable descriptor for this black Muscat. Pretty rose-like aromas lead to flavours of black cherry, honey and spicy orange with mineral notes. A gorgeous pairing with chocolate desserts!



COINTREAU France **\$32.99** 6502

Made from brandy and the peel of select oranges from around the world, this unique award-winner continues to live up to its premium status. Delectable with this dessert served neat or mixed. Simply sublime!



VALRHONA CHOCOLATE CAKE WITH MANDARIN SORBET, CRÈME DE CACAO ANGLAISE, CACAO NIB TUILE

PAIRS WITH VALRHONA CHOCOLATE CAKE WITH MANDARIN SORBET, CRÈME DE CACAO ANGLAISE, CACAO NIB TUILE

BC LIQUORSTORES

TASTE 93

WARM WINTER BRAISES



BRAISED SHORT RIB IN PORTER ALE

The beauty of braising is that, as a cook, you start with very basic, humble ingredients and end up with a rich and rewarding dish – those humble ingredients being magically transformed inside the braising pot. Braised meats are tender and flavourful because moist, gentle heat “melts” the collagen in cuts of meat like the shoulder, neck, breast and leg. This slow heat allows for the longer cooking time necessary to tenderize and promote the incredible infusion of flavour that takes place. Only a little liquid and aromatics are necessary to create a pleasant steam bath for your roast, where the flavours of beef, wine, broth and vegetables all meld together. Once you understand the basic steps of braising, you’ll quickly learn that this method of cooking is wonderfully flexible and open to your own creative license.



CLASSIC COQ AU VIN

PAIRS WITH BRAISED SHORT RIB IN PORTER ALE



SOLEUS ORGANIC CABERNET SAUVIGNON
Chile **\$13.99** 75036

The nose offers up nice spice, coffee and tobacco aromas. The palate is rounded, earthy and peppery with chocolate and cedar flavours. Easygoing and affordable, this organic Cabernet Sauvignon is a perfect match with red meat and stews.

BC LIQUORSTORES

PAIRS WITH CLASSIC COQ AU VIN



MARQUÉS DE RISCAL RIOJA RESERVA
Spain **\$27.99** 214817

This Rioja has a floral nose with cedar, Asian spice and black cherry and a concentrated, layered palate of coffee, pepper and berries. Immensely enjoyable, it’s a gorgeous red to pair with beef entrees.



SAINTE-CROIX LA BERGERIE SYRAH MERLOT
France **\$13.99** 849612

This great example of southern French wine shows a textured nose of blackberry, cherry and spices. A seamless combination of acidity and length makes it ideal for winter fare.

TASTE 95

MAN'S GUIDE TO WINE PAIRING

**GOES
WITH
MEAT**



Introducing **FULL PRESS**, the wine that goes with all your favourites. **FULL** of flavour with big bold aroma, **FULL PRESS** goes with anything you love, like barbeque ribs, steak with frites and long weekends with friends.

Please enjoy responsibly.

www.fullpresswines.com

FOR RECIPES, PLEASE SEE PAGE 158

Warm Winter Braises



ITALIAN-STYLE POT ROAST

PAIRS WITH CLASSIC *COQ AU VIN*



ANAKENA CARMÉNÈRE

Chile **\$12.97** 72157

A wine for fans of Carménère with the classic herbal notes of mint and dill followed by flavours of cassis, chocolate, pleasing raspberry nuances and earthiness. A versatile choice for many occasions!



MASI PASSO DOBLE

Argentina **\$15.99** 225813

An intriguing blend that includes Malbec and Corvina, Masi Passo Doble offers aromas of plum, wild berries and sweet cherry and a round, elegant, well-structured palate. Excellent with heartier Italian fare.



NEGRAR AMARONE DELLA VALPOLICELLA

Italy **\$35.99** 44784

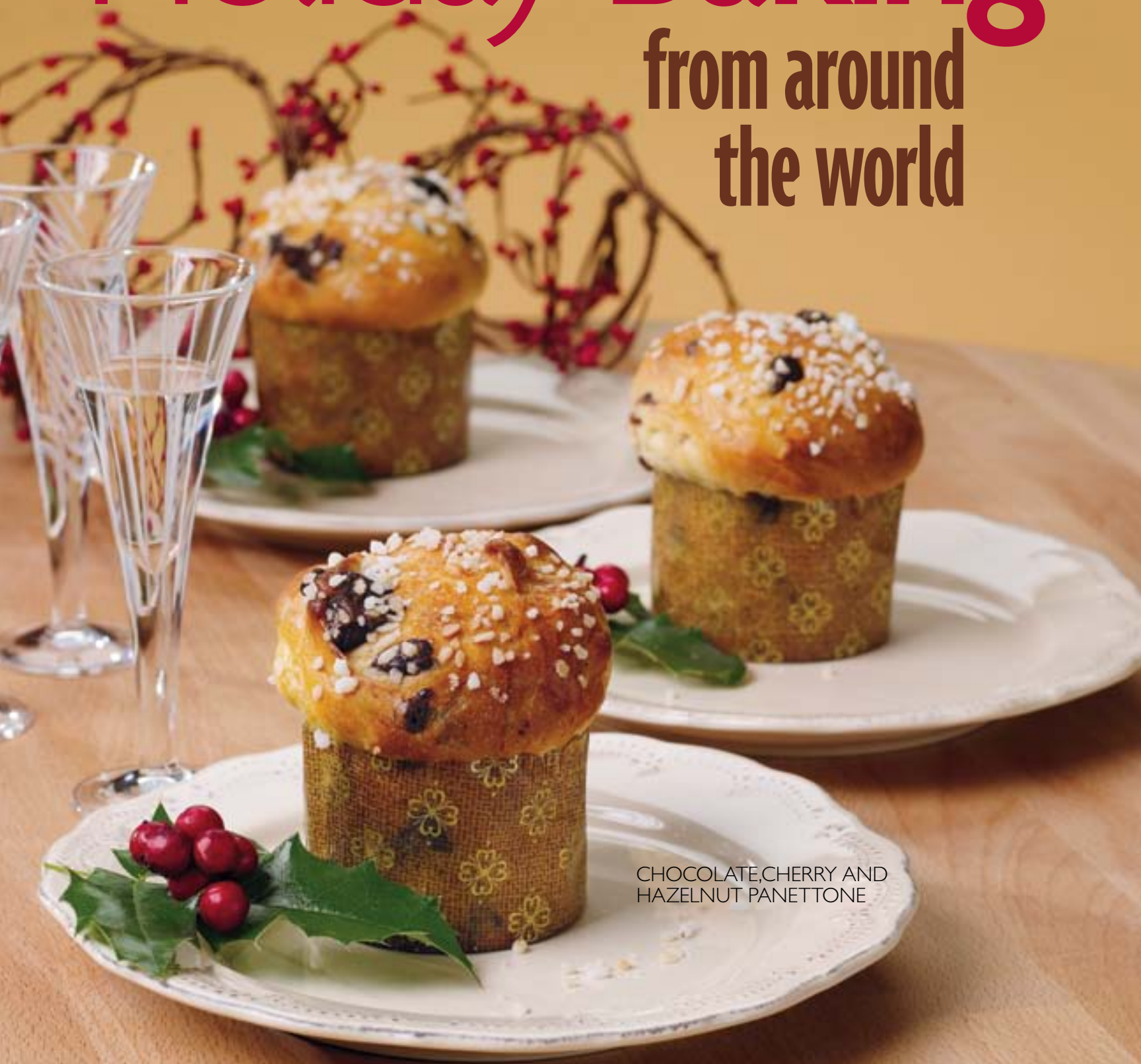
Incredibly well-priced for an Amarone, Negrar Amarone Della Valpolicella delivers ample fruit with hints of oak and spice with flavours of dried cherry, plum, chocolate and sweet, spicy herbs. A warming red to accent a cold-meal.

BC LIQUORSTORES

TASTE 97

Holiday Baking

from around the world



CHOCOLATE, CHERRY AND HAZELNUT PANETTONE

by Lawren Moneta

FOR RECIPES, PLEASE SEE PAGE 161

Christmas in Germany would not be complete without the bread-like, fruit-and-nut-filled cake called stollen. As full of tradition and history as it is of fruit, the first mention of this confection was in an official document dating back to 1424. Panettone is another seasonal fruitcake, this one from Italy. It's eaten and given as gifts all through the holidays and the traditional dome-shaped bread is widely available in local food stores. Wrapped in pretty paper, our scaled-down version also makes a great gift! *Melomakarona* are honey-soaked, spiced walnut-sprinkled holiday cookies that originate in Greece. Sticky and delicious, these traditional treats won't last long!



MELOMAKARONA

LA VIE Grand Marnier
PARIS - FRANCE

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LE GRAND CHAI?



LE GRAND CHAI
1 oz GRAND MARNIER™ LIQUEUR
5 oz LIPTON® SPICED CINNAMON
CHAI BLACK TEA
ADD A PINCH OF CINNAMON
SERVE IN A GLASS MUG



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FOR RECIPES, PLEASE SEE PAGE 161

Holiday Baking from Around the World

PAIRS WITH CHOCOLATE,
CHERRY AND HAZELNUT
PANETTONE



SCHLOSS
OBERANDRITZ
KIRSCH DRY
Austria **\$25.99**
43018 375 ml
A spicy eau de vie with
intense aromas and
flavours of cherry, this
kirsch is ideal in many
food and cocktail recipes
and adds a delicious touch
to coffee served with
cherry panettone.



04
MARTINI ROSÉ
Italy **\$12.49** 772673
This crisp and
beautifully aromatic
sparkling rosé is a
delight in the glass.
Made in a semi-sweet
style, it is surprisingly
light with soft peach
and citrus aromas
and flavours.



APRICOT, ALMOND AND GINGER STOLLEN WREATH

PAIRS WITH MELOMAKARONA



07
ERRAZURIZ
LATE HARVEST
SAUVIGNON BLANC
Chile **\$13.99** 427054 375 ml
A small percentage of
Gewürztraminer is
blended into this late
harvest Sauvignon Blanc
adding a dash of spice to
the pretty floral, honeyed
aromas. Elegant flavours
of ripe apricot and sweet
citrus linger on the finish.
Delightful value!



MCGUINNESS ORANGE
AND BRANDY



Canada **\$23.99**
53611
This brandy and
orange-flavoured
liqueur was made
for cocktails, and is
ideal in hot coffee
drinks. Savour a
warm cup with
these tasty spiced
cookies.



DISARONNO AMARETTO
Italy **\$23.49** 2253

An almond liqueur made from
natural ingredients, surprisingly
without one
molecule of almond
or any other nut.
Disaronna obtains
its flavour from
apricot pits, burnt
sugar and a blend
of herbs and
spices. Rich and
scrumptious!



DUJARDIN VSOP
Germany **\$23.75** 10512

This sophisticated
brandy achieves its
lovely golden colour
and warm, smooth
character from a long
maturation period using
the best wines in the
process. Very enjoyable
served with stollen.



BC LIQUORSTORES

TASTE 101

SEASONAL SIDES

Like a great pair of earrings with a standard little black dress, the right choice of seasonal side dishes can make an everyday holiday dinner something truly special. Here are a few standards that have been updated for your celebration meal.

Crisp, steamed Brussels sprouts are tossed with pancetta and glazed with butter and balsamic vinegar. Yams and sweet potatoes are roasted to bring out the natural caramelization then tossed with a spiced butter and maple syrup glaze.

Thin-sliced potatoes are baked with an herb infused stock and cheese *jus*. Chicken stock and milk are used in place of the usual heavy cream, which gives a lighter texture to this usually heavy and rich dish. And the final accessory – a West Coast-style rice pilaf made with wild and brown rice and tossed with dried cranberries and hazelnuts.



WILD RICE, HAZELNUT AND DRIED CRANBERRY PILAF AND HERBED POTATO GRATIN



BRUSSELS SPROUTS AND PANCETTA IN BALSAMIC VINEGAR

MAPLE-GLAZED, SPICED, ROASTED SWEET POTATOES AND YAMS

**THIS HOLIDAY SEASON
BRING HOME
SOMETHING SPECIAL.**

**WITH YOUR SUPPORT,
THIS DECEMBER
WE WILL DONATE
\$5000 TO THE BC SPCA
TO HELP FIND ANIMALS
A "FOREVER" HOME.**

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OUT HOW YOU CAN MAKE A
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Cheers

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VINEYARDS & WINES**

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Seasonal Sides

LIKE A GREAT PAIR OF EARRINGS WITH A STANDARD LITTLE BLACK DRESS, THE RIGHT CHOICE OF SEASONAL SIDE DISHES CAN MAKE AN EVERYDAY HOLIDAY DINNER SOMETHING TRULY SPECIAL.

PAIRS WITH BRUSSELS SPROUTS AND PANCETTA IN BALSAMIC VINEGAR



00
**ROCCA DELLE MACIE
CHIANTI CLASSICO**
 Italy **\$19.99** 308510
 Smoky aromas with red cherries, tobacco and notable floral and red fruits join together in flavourful harmony and outstanding balance. Chianti goes well with most meats and this one is a great match with pancetta.



00
**MÁS QUE VINOS ERCAVIO LA
MANCHA TEMPRANILLO**
 Spain **\$16.99** 433748
 So deep in colour it's almost opaque, this Tempranillo has aromas of mineral and baked black fruits, spice and violets. On the fuller side of medium-bodied with plenty of savoury flavour and volume. It's a pleasure!

PAIRS WITH MAPLE-GLAZED, SPICED, ROASTED SWEET POTATOES AND YAMS



NK'MIP CELLARS MERLOT
 BC VQA **\$19.99** 626416
 This BC Merlot exhibits classic plum aromas and flavours of cocoa, cassis and spice. Soft, full-bodied and versatile, it's a great accompaniment to many dishes. Enjoy!



PAIRS WITH HERBED POTATO GRATIN



MONT TAUCH RETRO FITOU
 France **\$14.99** 402040
 Rich and inviting aromas of plum, cherry and earthy spice, Fitou is warm and full-flavoured showing licorice and a savoury, wild herb quality revealing something of the terroir. Good value that keeps you coming back!



**NEDERBURG
SAUVIGNON BLANC**
 South Africa **\$10.99** 382713
 This good value exhibits classic gooseberry aromas with bell pepper and melon and a round, fresh palate of grapefruit and light asparagus. The butter and lime finish makes it a perfect pairing with this dish!



PAIRS WITH WILD RICE, HAZELNUT AND DRIED CRANBERRY PILAF



03
**DOMAINE DU CLOS DU BOURG
TOURAINES CHENIN BLANC**
 France **\$14.99** 126508
 This recently arrived Chenin Blanc is juicy, fresh and crisp in an off-dry style showing succulent aromas and flavours of citrus, pear and apple layered with a drizzle of honey. A delightful match with this dish!



00
RED ROOSTER CHARDONNAY
 BC VQA **\$16.99** 498824
 Fresh aromas of peach, melon and pineapple with notes of subtle oak lead to a rich, full palate packed with flavours of ripe stone fruits and green apple and lemon. This Chardonnay is an excellent companion to wild rice dishes.



00
BERSANO PIEMONTE CORTESE
 Italy **\$15.99** 889808
 This Italian white has layers of interest showing dried fig, pear, honey and apple blossom with a clean, dry-rounded palate of mineral, nutty almond, citrus and white fruits. A wonderful wine to complement this dish!

Savoury Tarts

by Jennifer Stamper

FOR RECIPES, PLEASE SEE PAGE 167

Savoury tarts are special. Whether they are surrounded by a short crust or puff pastry, tarts look elegant and yet are so simple to put together. They are the perfect last-minute party pleaser. As long as you have some basics tucked away in the freezer or fridge, you should have no problem coming up with something extraordinary, either in individual servings or slices

from a larger tart. The recipes below are just a starting point. Pear and blue cheese is a classic combination, but if you like, try apples and Gruyère. If you don't have Swiss chard, use spinach or leave the greens out entirely and add a few more mushrooms. You are only limited by your taste buds and your imagination!

PEAR AND BLUE CHEESE TART

SMOKED SALMON, LEEK AND ARUGULA TART

WILD MUSHROOM, SWISS CHARD AND PANCETTA TART



CHERRY TOMATO, OLIVE AND CAPER TART

SUSTAINABILITY
nature

organic



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Excellence in Nature



Savoury Tarts

WHETHER THEY ARE SURROUNDED BY A SHORT CRUST OR PUFF PASTRY, TARTS LOOK ELEGANT AND YET ARE SO SIMPLE TO PUT TOGETHER. THEY ARE THE PERFECT, LAST-MINUTE PARTY PLEASER.

PAIRS WITH PEAR AND BLUE CHEESE TART



10
CHÂTEAU DERESZLA TOKAJI ASZU 5 PUTTONYOS
Hungary **\$47.92** 285643 500 ml
Similar in style to beautiful Sauternes, this sweet Hungarian treat is has firm structure and good concentration of flavours. Balanced, vibrant and mouth-watering with honey, apricot, orange and sweet dried fruit. It's a perfect pairing with blue cheese.



08
DOW'S 10 YEAR OLD TAWNY PORT
Portugal **\$38.99** 989319
If you're looking for a nice, rich tawny port, then look no further. This one is loaded with round, mellow aromas and flavours of nutmeg, spice, walnuts, honey and toffee. Pair with blue cheese and pear, or just sit back and enjoy.

PAIRS WITH CHERRY TOMATO, OLIVE AND CAPER TART



RICOSSA BARBARESCO
Italy **\$21.99** 929406
This Italian red is defined by floral, herbal aromas with smoky hints and a full-bodied, meaty palate with ripe black cherry, coffee flavours and moderate tannins. A solid value, it's an excellent choice to pair with tomatoes and olives.



RED GUITAR NAVARRA TEMPRANILLO GARNACHA
Spain **\$13.99** 120360
Produced from prized old vines, this spicy Spanish red offers sandalwood and smoke aromas with black cherry flavours and a tangy, clean, peppery finish. A fine companion for a savoury tart!



BONTERRA ORGANIC CHARDONNAY
USA **\$17.99** 342436
Pretty floral aromas of honeysuckle with buttery hints lead on to a round and refreshing palate of apple, melon and citrus with spicy notes. It's well-integrated with nice complexity and would make an outstanding partner to smoked salmon.



PAIRS WITH WILD MUSHROOM, SWISS CHARD AND PANCETTA TART



ADOBE ORGANIC CARMÉNÈRE
Chile **\$13.99** 836353
Aromas and flavours of enticing black fruits with leafy, herbal, earthy notes and a velvety palate showing pleasing spice and plum are highlighted in this organic offering from Chile. Pairs equally well with mushrooms, organic red meats or lamb.



ST. URBANS HOF QBA RIESLING
Germany **\$19.99** 597997
This Riesling is elegant, vibrant and juicy with crisp apple and lime flavours balanced with smoky hints. Expect mouth-watering acidity and succulent ripe fruit from this wine. Made for mushrooms and cheese!



MARK WEST PINOT NOIR
USA **\$17.99** 318667
This good value offers up aromas of strawberry, pomegranate, spice and herbs in a round, light, fresh palate with full-on flavours of orange zest, rhubarb and cherry. A fabulous accompaniment to seafood or chicken.

BC LIQUORSTORES

TASTE 109

CELEBRITY CHEF ANNA OLSON

“A kitchen is not a democracy.” This thought may shock those who entertain romantic notions of the restaurant business, but Food Network Canada’s celebrity chef Anna Olson sets you straight. These are her words and she learned them the hard way, first by pursuing Culinary Arts at Johnson and Wales University in Vail, Colorado and then by spending fifteen years cooking and baking professionally, eventually becoming a top-notch pastry chef. After leaving the frenetically-paced restaurant life in New Orleans, Anna returned to her second place of origin, Ontario, where her parents moved from Atlanta, Georgia when Anna was six. While working at Inn on the Twenty, Niagara’s premier winery restaurant, she met her future husband and business partner, Michael Olson, who at the time was Executive Chef at the Inn. If any situation prepares you for the trials and tribulations of married life, working in a kitchen with your-soon-to-be-spouse certainly does.

Anna and Michael eventually settled in Ontario’s beautiful Niagara wine country. The local produce is plentiful and the region has given Anna plenty of inspiration for her outlook on fresh, seasonal ingredients and her creative approach to recipes that launched the highly successful Food Network Canada’s TV series “Sugar,” and “Kitchen Equipped” as well as several cookbooks. When you’re passionate about something and tenacious as a spring seedling, the sky’s the limit and for Anna, the culmination of this enterprise has taken shape in the form of her TV show, “Fresh with Anna Olson,” filmed in her historic 1860 house. Between all of these endeavors, Anna and Michael still find

time to pursue their love of traveling, although you’ll find more food in their albums than monuments. We recently had an opportunity to have a chat with Anna:

How did you end up as a pastry chef?

After graduating from culinary management at Colorado’s Johnson and Wales University, I worked in different restaurants in the United States. Most restaurants where I worked didn’t have full-time pastry chefs so the line cooks were forced to do desserts. Most didn’t want to do the baking, but I’ve always collected dessert recipes and enjoyed baking so I volunteered. I found out I really enjoyed it.

Did you start as a pastry chef at Inn on the Twenty?

No, I started as a line cook and that’s where I met Michael. We began a personal relationship and around that time the bakery department was expanding and they wanted someone to make a switch. It solved kitchen politics because, as you know, the kitchen is not a democracy.

Is it really easier to be a pastry chef?

You have different challenges. Eighty per cent of being a pastry chef is to save a disaster from happening. It’s not like cooking *à la minute* the way a savoury chef does. You have to structure your day. It’s physically grueling – you have to lift 40 and 60 quart bowls and a day starts early in the morning for a pastry chef.

Any new, interesting dessert trends in restaurants these days?

You’ll see deconstructed desserts and towers fading from fashion.

WHEN YOU’RE PASSIONATE ABOUT SOMETHING AND TENACIOUS AS A SPRING SEEDLING, THE SKY’S THE LIMIT AND FOR ANNA, THE CULMINATION OF THIS ENTERPRISE HAS TAKEN SHAPE IN THE FORM OF HER TV SHOW, “FRESH WITH ANNA OLSON,” FILMED IN HER HISTORIC 1860 HOUSE.

And instead of individual portions, there will be a dessert table or platters of desserts. Everybody has different tastes, not everyone likes desserts so this way guests have options.

What are your favourite kitchen gadgets?

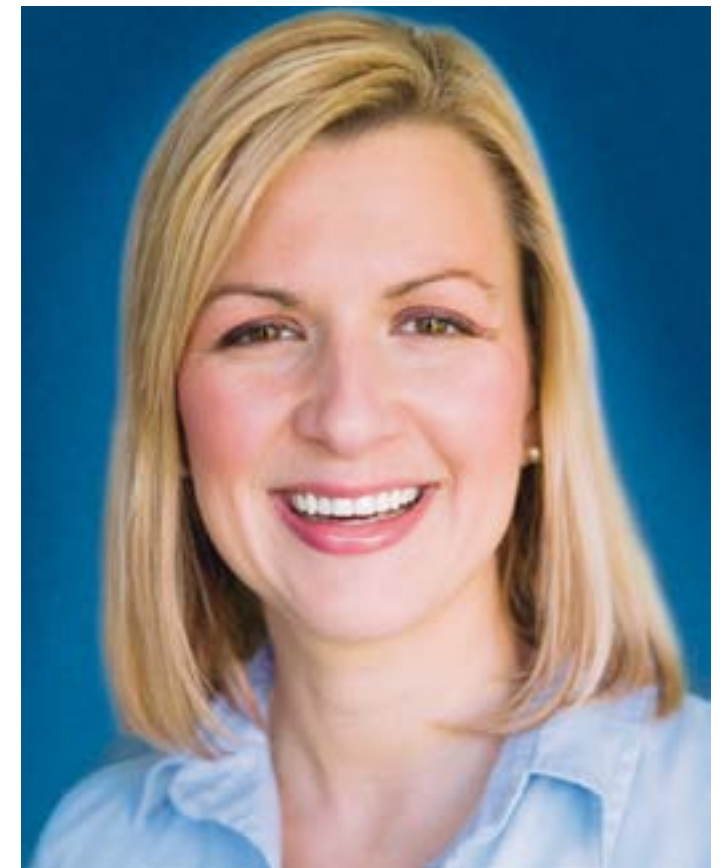
A bench scraper and a bowl scraper and they’re both inexpensive. A bench scraper is invaluable for dividing dough into portions, cutting up brownies and pastry slices and it’s also excellent for scraping down a cutting board quickly. I really like the 6-inch Ateco stainless steel bench scraper. A plastic bowl scraper allows you to get into the bowl and scrape out batter – it’s also good for cleaning cookie sheets and pans.

What did doing the productions for the Food Network teach you about TV? Is it as glamorous as it seems?

Well, I guess it’s glamorous sitting in the make-up chair. What I’ve learned is it’s a team effort and I’m not the centre of attention. I host the show, but there’s a director and a TV production team of 15 people who are part of the process. It’s important to listen to the director to make sure I don’t miss any key points. A soup recipe that takes 20 minutes to prepare requires about four to six hours of taping!

Do you get nervous?

I’m shy and reserved so I still feel butterflies in my stomach when they’re counting me down to GO. Whenever I tape a TV segment, I get very nervous until I start cooking. I begin to relax when I start talking to the viewers about what I’m doing.



Do you enjoy the change of pace from baking to your new show “Fresh” where you prepare all courses of a meal?

Yes, I love the fact that I can do both. I like the versatility. Many viewers don’t realize that I was trained as a chef first.

Who’s your favourite Food Network chef?

Ricardo! He has passion and cares about what he’s doing.

Do you have favourite wine pairings?

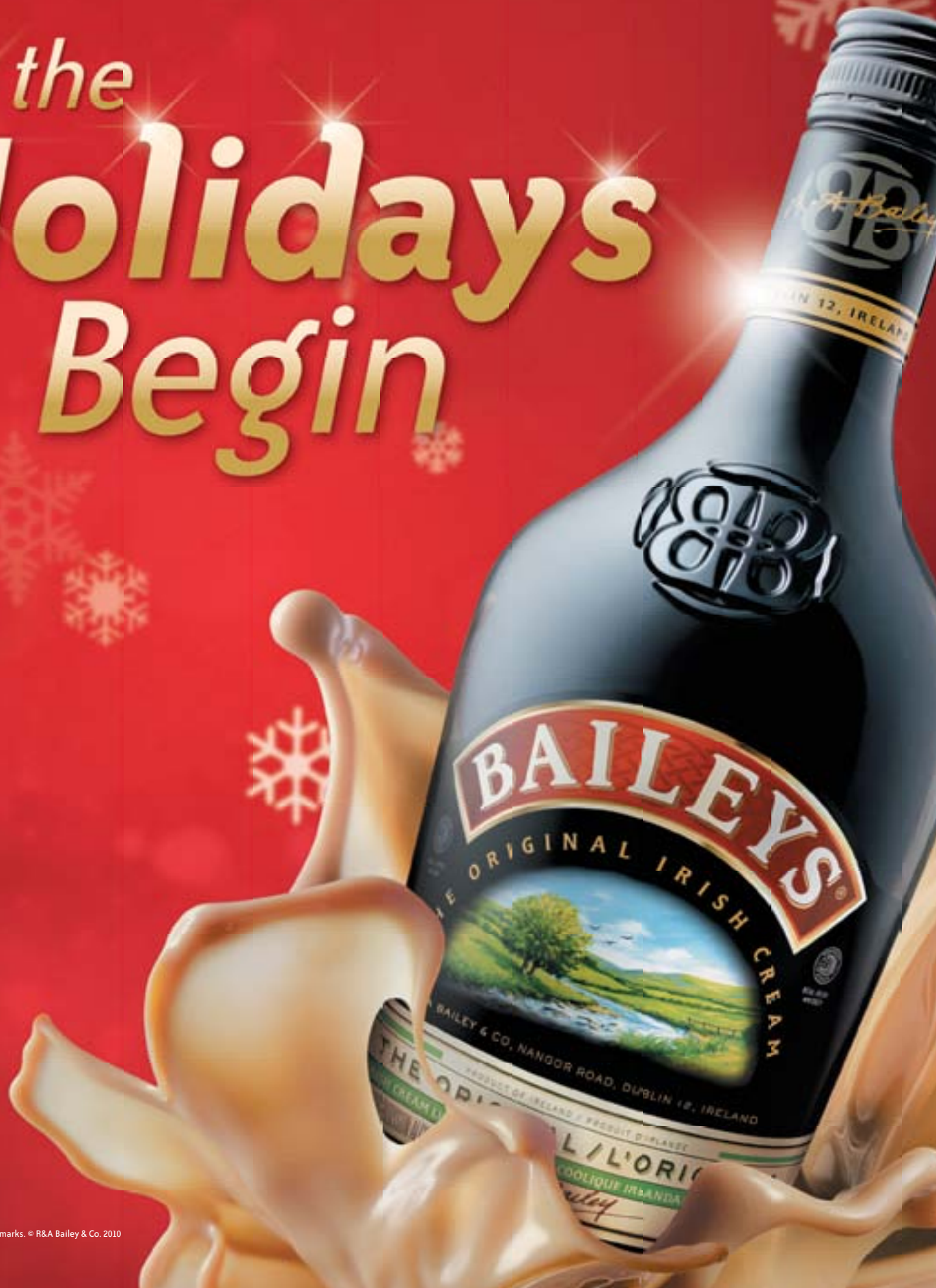
I really like Pinot Gris and Riesling. These crisp un-oaked wines are good matches with light dishes like simple grilled fish or an onion, bacon and sour cream tart.

What’s next?

Michael and I are traveling to Asia to promote my shows on behalf of the Asian food channel. It’s my first trip to Asia and I’m very excited – I love Asian flavours.

We thank Anna for sharing three of her favourite winter recipes with us.

Let the
Holidays
 Begin



PLEASE ENJOY RESPONSIBLY

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FOR RECIPES, PLEASE SEE PAGE 170

Celebrity Chef: Anna Olson



ROCKWELL BAKE

PAIRS WITH ROCKWELL BAKE



KENDALL-JACKSON VINTNER'S
 RESERVE CHARDONNAY
 USA \$21.99 296566
 Lots of tropical fruit is evident
 along with citrus, melon, lemon
 butter and vanilla with a slight
 touch of lychee on the nose.
 Enjoy this round, fresh and lightly
 wooded Chardonnay with the
 Rockwell Bake. Delightful!



PAVILLON ARNAUD MINERVOIS
 France \$13.99 346791
 This red shows aromas of black
 cherry, clove and licorice and a
 ripe palate with flavours of plum,
 blackberry and spice. A touch of
 orange zest and savoury notes make
 it delicious with turkey or chicken.



SANTA MARGHERITA
 PROSECCO DI
 VALDOBBIADENE BRUT
 Italy \$20.99 618546
 The nose offers floral and peach
 aromas with an earthy, smoky
 touch and a palate of foamy
 mousse that exudes flavours of
 pear and lemon with delicious
 toasty notes. Lovely with
 buttery desserts.

BC LIQUORSTORES

TASTE 113

When you know
everyone's watching,
walk in the room with...

...style

An urban treasure you'll enjoy discovering, Trove is a blend of Canadian and International wines with a sense of style to match your own. Enjoy it when the time is right and celebrate chance encounters. And when the opportunity comes... make the most of it.

Please enjoy responsibly. www.trovewines.com



Celebrity Chef: Anna Olson

FOR RECIPES, PLEASE SEE PAGE 170

PAIRS WITH ANNA'S RAISIN BUTTER TARTS



02

YELLOW TAIL BUBBLES
Australia \$13.99 667089

This fresh, fruity and soft sparkling wine delivers creamy, tropical flavours along with baked apple, peach and a bit of honey on the off-dry palate. Equally enjoyable as a pre-meal sipper or after a meal with raisin butter tarts.



ANNA'S RAISIN BUTTER TARTS

PAIRS WITH MINI SAVOURY APPLE TARTS

03

GONZALEZ BYASS NUTTY
SOLERA OLOROSO SHERRY
Spain \$15.99 35204

Very versatile, sherry can be enjoyed with many meals. This delicious Oloroso offers spicy dried fruit, nuts and butter with some fig on the finish. Good taste and great value!



MINI SAVOURY APPLE TARTS



00

DOMAINE LA LIEUE
ORGANIC CHARDONNAY
France \$16.99 410159

Perfume on the nose with pear, mineral and apple aromas, the palate of this Chardonnay is mid-weight with spicy, nutty flavours along with citrus and a candy apple character. Enjoy this organic wine with the savoury apple tart!

MAKE-AHEAD CHRISTMAS BRUNCH TREATS



WINTER FRUIT SALAD

by Lawren Moneta

FOR RECIPES, PLEASE SEE PAGE 173

Celebrations at Christmas time tend to be centered around eating, just as much, if not more, than the giving and receiving of gifts. Unfortunately this means the host or hostess can sometimes become a slave to the kitchen on Christmas morning, preparing these celebratory delights, and may miss out on half the fun. Prepping dishes the night before can cut down on time away from friends and family. Let us help to get the day off to a good start. Here

are three delicious brunch recipes that you can make ahead of time, allowing you to relax and enjoy the morning. For those with a sweet tooth, try our Gingerbread Scones with Cranberry Butter. Looking for a savoury treat? Try the Mini Zucchini and Potato Rösti with either ham or salmon toppings. If you are a looking for a lighter option our Winter Fruit Salad is sure to please. So sit back, because all you have to think about now is which present to open first!



MINI ZUCCHINI AND POTATO RÖSTI WITH SMOKED SALMON OR HAM

#1 brand from Piedmont*

RICOSSA

Antica Casa

*Juicy and affordable,
and as perfect with friends
as they are at a romantic dinner,
Ricossa wines will impress you.*



*Annual volume sales source: Canadian Vintners Association, Aug '10



WINNER!
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BARBERA D'ASTI 2006



JUDGE'S CHOICE
WINE ACCESS VALUE WINE AWARDS 09
BARBERA D'ASTI 2006 + BARBARESCO 2005

AVAILABLE IN THE ITALIAN SECTION OF BC LIQUOR STORES. | WWW.SELECTWINES.CA [ENJOY RESPONSIBLY]

Make-Ahead Christmas Brunch Treats

PAIRS WITH GINGERBREAD SCONES WITH CRANBERRY BUTTER



05
TORRES 5 IMPERIAL BRANDY
Spain **\$26.99** 268805
Rich intense aromas of Christmas cake, dried fruit, caramel, oak and savoury baking spices lead to a rich palate with flavours of coffee, caramel, orange clove and dried fruit. The complex flavours linger on a long finish. Excellent value.



GINGERBREAD SCONES WITH CRANBERRY BUTTER

06

STONE'S GREEN GINGER WINE
Canada **\$12.99** 24828
This fortified wine fermented from a blend of ginger and raisins is a delight for ginger lovers. It can be enjoyed over ice and is exceptional with Scotch in a Whisky Mac cocktail recipe. A warming treat!



PAIRS WITH WINTER FRUIT SALAD



01
MUMM NAPA BRUT PRESTIGE
USA **\$22.99** 265678
Crisp and softly dry, elegant and floral-scented this sparkler offers up apple and enticing, spicy aromas. The palate is round with creamy mousse bursting with toasty, fruity flavours. Savour with the salad!



01
HPNOTIQ
France **\$49.99** 56465
This intriguing, pale blue liqueur is made from tropical fruit juices blended with vodka and cognac. Enjoy Hypnotiq in a champagne cocktail with a winter fruit salad for a seamless pairing of flavours.



00
LA VIEILLE FERME CÔTES DU LUBERON
France **\$13.99** 298505
Lovely, sweet-spiced, rose petal aromas touched with honey, ginger and lemon grass open to a light, round palate with good intensity offering pear, grapefruit and almond flavours. A delightful white to pair with vegetable dishes.



00
GRAY MONK PINOT NOIR
BC VQA **\$16.99** 251835
Delicate floral and blackberry aromas make way for a silky, smooth palate with hints of raspberry and soft tannins. An extremely well-priced British Columbia Pinot Noir to pair with the Zucchini and Potato Rösti.

SNOWED IN WINTER CABIN FARE

CROÛTE WITH FRENCH
COMTÉ CHEESE, APPLE
AND PROSCIUTTO

by Jennifer Stamper

FOR RECIPES, PLEASE SEE PAGE 174

What is more relaxing than the idea of being snowed in at a winter cabin? Imagine a crackling fire, a mug of rich, creamy soup and being curled up under a blanket with a good book. On weekends like this, expect simple, flavourful food, perhaps with a luxurious twist. Our cauliflower soup is just that – comforting, yet garnished with a drizzle of white truffle oil

and fresh cracked pepper. Nothing could be simpler than the *Croûte* with *Comté* and Prosciutto, but what sets it apart from the average “cheese on toast” is the wine-soaked bread. You’ll be delighted with how much flavour such an easy step adds. To finish off the lazy evening: warm, spiced-fruit compote served with ice cream or over toasted pound cake with a dollop of cream.



CHORIZO, KALE AND WINTER BEAN SOUP

IT'S GIFT GIVING SEASON...

HERE ARE OUR GIFTS TO YOU.



THIS HOLIDAY SEASON, PLEASE DRINK RESPONSIBLY.
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FOR RECIPES, PLEASE SEE PAGE 174

Snowed In: Winter Cabin Fare



ORANGE AND GRAPEFRUIT WINTER COMPOTE

PAIRS WITH ORANGE AND GRAPEFRUIT WINTER COMPOTE

PAIRS WITH CREAMY CAULIFLOWER SOUP WITH TRUFFLE OIL



06
BAILEYS ORIGINAL IRISH CREAM
Ireland **\$26.49** 5959
This Irish whiskey and cream-based liqueur is a favourite for many. Enjoyable in coffee, hot chocolate or on ice, it's a rich and tasty sipper to accompany this delicious dessert. Enjoy!

BC LIQUORSTORES



06
CASA DOS VINHOS DA MADEIRA MALMSEY
Portugal **\$27.97** 101477
Named after its home, the Madeira Islands, this Malmsey fortified wine is a richly textured sweetie with nutty flavours of coffee and caramel. A perfect pairing with this dessert!



00
CHÂT-EN-OEUF BLANC
France **\$12.99** 893875
Underneath this cute and clever label is a delicious wine. It's very aromatic with fresh citrus and apricot aromas and a hint of spice seeping through the honeyed peach and pear flavours. Pairs beautifully with creamy dishes like this one.

TASTE 123



TEXT **GOURMET** TO **747474**

FOR YOUR CHANCE TO WIN† A GOURMET MEAL VALUED AT \$1,500



A MATCHING DONATION OF \$1,500 WILL ALSO BE MADE TO A LOVING SPOONFUL.



Standard text messaging rates apply. Contest opens November 17, 2010 and closes January 3, 2011. A random draw will take place on or about January 12, 2011. †NO PURCHASE NECESSARY. Must be of legal drinking age. Contest open to residents of British Columbia only. Ask cashier or see contest display for full contest rules. There is one grand prize available to be won consisting of \$1,500 CAD in gift cards to fine dining establishments to be determined by contest sponsor. Approximate retail value of the prize is \$1,500 CAD. The odds of winning depend on the number of eligible entries received across all participating locations. Selected entrant must correctly answer a skill-testing question and be in compliance with the rules to be declared a winner. The provincial liquor agencies are not connected with this contest in any manner whatsoever and are not liable in any way whatsoever, and employees of the provincial liquor agencies, liquor licensees, and members of their immediate families are not eligible. ©/MD InBev NV/SA.

FOR RECIPES, PLEASE SEE PAGE 174



PAIRS WITH CREAMY CAULIFLOWER SOUP WITH TRUFFLE OIL

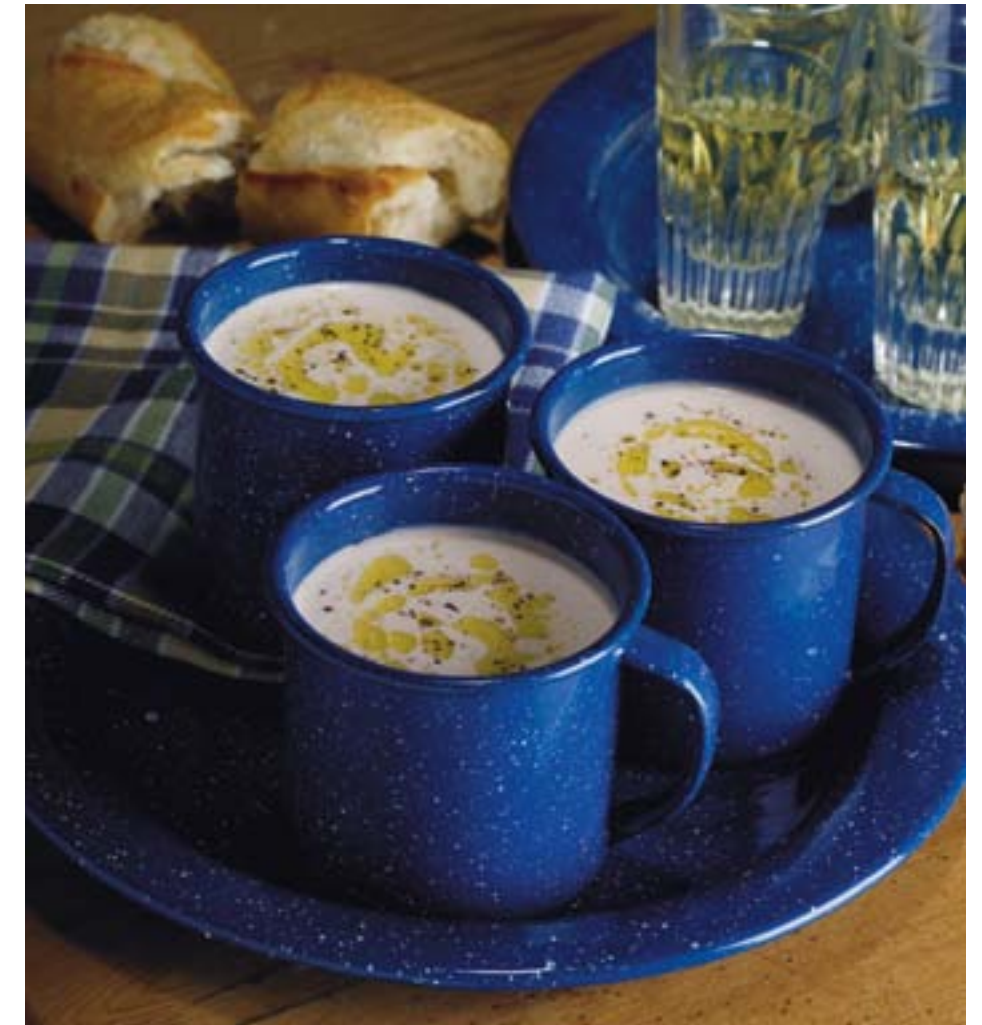


00
PASCUAL TOSO SAUVIGNON BLANC
 Argentina **\$13.99** 135897
 This zippy white exudes aromas and flavours of melon, grapefruit and grassy mineral with a fresh, soft, and round palate and a clean, dry finish. A wine for many occasions, it will pair particularly well with cream soups.

PAIRS WITH CROÛTE WITH FRENCH COMTÉ CHEESE, APPLE AND PROSCIUTTO



00
JAFFELIN BOURGOGNE ALIGOTÉ
 France **\$17.99** 53868
 This fresh white wine from Burgundy is made from the Aligoté grape and exhibits smoky, mineral and apple aromas and flavours with a dry, round, buttery palate. Ideal with this croûte featuring French Comté cheese!



CREAMY CAULIFLOWER SOUP WITH TRUFFLE OIL

PAIRS WITH CHORIZO, KALE AND WINTER BEAN SOUP



00
KIM CRAWFORD PINOT GRIS
 New Zealand **\$19.99** 150144
 This Pinot Gris from New Zealand has ripe nectarine and smoky, nutty aromas and a palate that reveals fresh flavours of lime, mineral, apricot and almond touched with grassy notes. It's a lovely, versatile white to pair with many menu items.



00
ALTOS DE LA HOYA JUMILLA MONASTRELL
 Spain **\$16.99** 396804
 Aged in seasoned oak barrels, this dark-coloured wine delivers aromas of cigar box, black fruit and leather with a ripe and savoury palate. A crowd-pleaser at holiday dinner parties, enjoy with family and friends.



00
CORTELLO ESTREMADURA
 Portugal **\$13.99** 30411
 Made from indigenous Portuguese grape varieties, this wine exhibits fresh, juicy aromas and flavours. It is supple and warm showing plum, berries, tobacco and herbs and is clean on the finish. A great match with charcuterie and perfect with chorizo.

BC LIQUORSTORES

TASTE 125

Mission Hill Family Estate

Seeing the striking silhouette of Mission Hill Family Estate perched on a crest of Mount Boucherie with commanding views over Okanagan Lake, it is hard to imagine that the place hasn't been there for centuries. Yet just over a decade ago, the Mission Hill winery building was little more than a glorified box, with a gravel potholed car park and little to hint at the grandeur that was about to come. The transformations that owner Anthony von Mandl has effected on the winery have made it a stunning tourist mecca, drawing hundreds of thousands of visitors from around the world.

It was 1981 when von Mandl purchased the box on the practically deserted mountain in what is now called West Kelowna. In the early days, staff driving up the steep road to the isolated winery used to routinely have to navigate around bears, coyotes and other wildlife. Today, the heavily sub-divided neighbourhoods press right up against the winery property and pedestrians, kids and those taking an early morning stroll are more likely to be encountered.

Whether or not the rapid development around the winery has been fuelled by the draw of this fantastic piece of architecture, the people are certainly coming. What von Mandl, along with Seattle architect Tom Kundig, has created is truly something special. When you walk through the archway, a haunting almost monastic feeling transports you to another world. You could easily be in Europe.

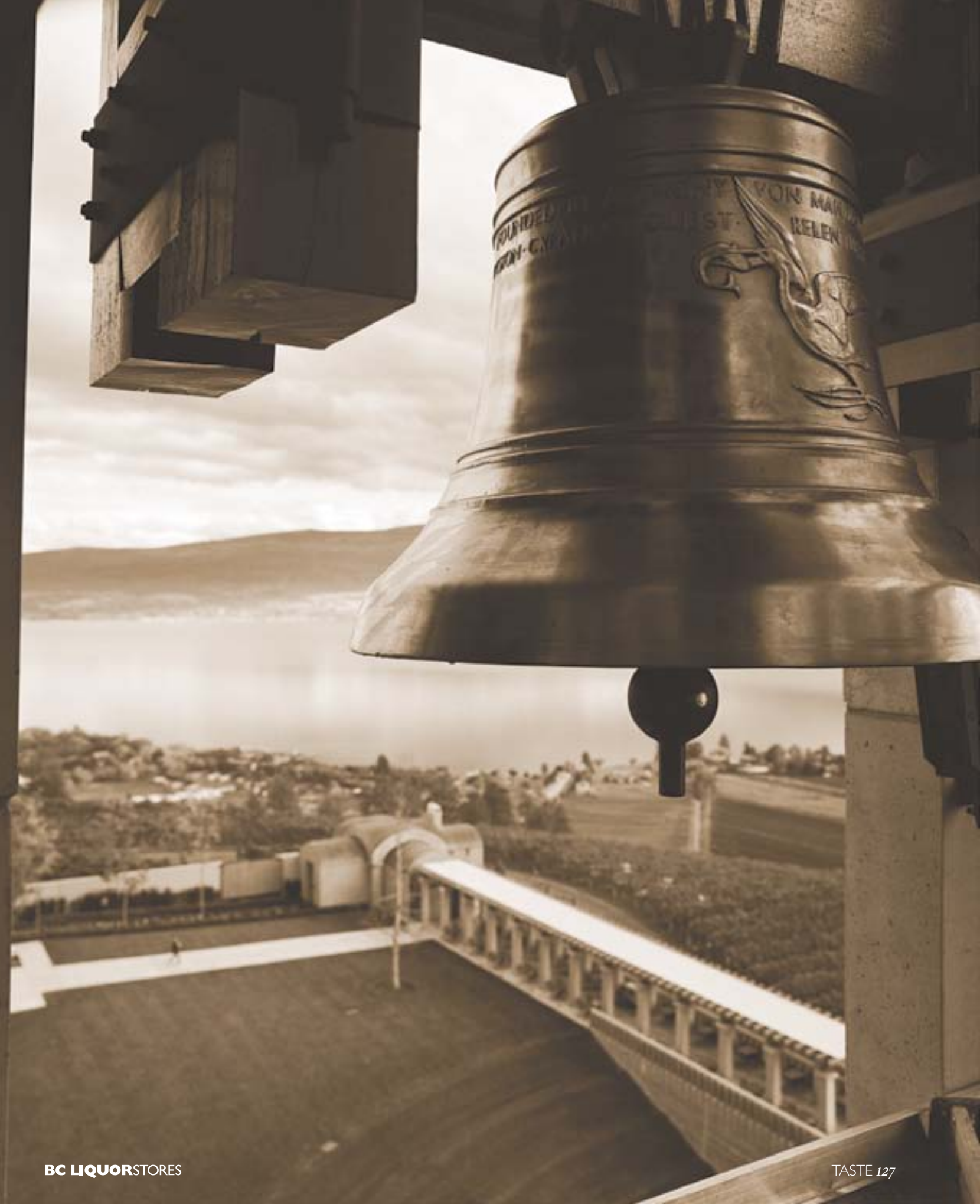
It was a bit of smarts and a bit of good fortune that allowed von Mandl to pour an estimated \$40 million into creating his dream winery, something he wanted to be relevant for

generations to come. In 1997, Von Mandl launched the product Mike's Hard Lemonade to the North American market and they couldn't get enough of it. Fortunately for wine fans, all the profits went back to making Mission Hill what it is today.

Von Mandl's dream wasn't just about a fancy building on a hill with a view, but something much more profound. In fact, von Mandl's goal is to make Mission Hill one of the world's top ten wineries and there has been as much investment in making quality wine as there has been in the architecture. The barrel storage caves and cellars came before the bell tower and the vineyards came before the amphitheatre. Quality wine has always been part of the equation.

One of the key moves von Mandl made in his quest for making great wine in the Okanagan Valley was hiring New Zealand winemaker John Simes. Simes arrived just before harvest in 1992 and remains in charge of winemaking and vineyard operations today. He certainly hit the ground running. Plunging straight into the 1992 vintage within weeks of arriving in Canada, Simes produced a wine feat that is still yet to be matched in Canada to this day. The 1992 vintage Grand Reserve Chardonnay beat out the rest of the world at the International Wine & Spirits Competition in London to earn the Avery Trophy as the best Chardonnay of the competition. Mission Hill was getting the world to take notice, a decade before the architecture got the attention for a different reason.

In 2005, after extensive construction brought the winery to its current glory, von Mandl and Simes again turned to the wine. The next phase of von Mandl's vision was to focus



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Mission Hill Family Estate

on making the best red wine the Okanagan could produce. And again he wasn't shy to invest and give Simes and his team the tools they needed to do the job. Simes began the focus in the vineyards. In the early days, virtually all of the Mission Hill grapes had to be purchased from growers and it was Simes that oversaw the purchase of over a thousand acres of vineyards so that the winery could control the quality from the vineyard through to the bottle. This was the first step in the current quest for wine quality. Now with many of the Mission Hill vineyards entering their second decade, the outstanding sites are starting to show their potential. Von Mandl also invested in winemaking equipment for the cellar – oak fermenters, sorting tables, a basket press – everything that Simes might need to produce premium quality wine. Von Mandl also hired legendary consultant Michel Rolland to work with Simes on this ambitious red wine quality program.

The vineyards owned by Mission Hill are now spread throughout the Okanagan Valley, giving the ability to produce a wide range of wine grape varieties across many different price points. In 2007, *Wine Access* magazine named Mission Hill as their Winery of the Year and in 2008 the 2006 vintage of the Reserve Riesling Icewine took the International trophy for Best Icewine in the World. Von Mandl's effort and investment is bringing his great wine vision to life before his eyes. From a simple isolated building on top of a hill, von Mandl has transformed Mission Hill into a true landmark of the Okanagan where you can come for the beauty of the place or you can come for the wine. Why not come for both?



MISSION HILL FIVE VINEYARDS CHARDONNAY
BC VQA **\$13.99** 518530
This Chardonnay has attractive aromas of butter, peach, nut, melon and lemon sherbet. The palate is dry with a medium-plus body and crisp, refreshing, lemon-like acidity and flavours of peach, grapefruit, melon, tropical fruits, grilled corn and vanillin oak. As an example of what put Mission Hill on the map, it is a great value.



MISSION HILL RESERVE PINOT GRIS
BC VQA **\$18.99** 677658
This Pinot Gris shows a modern take for this variety. Previous vintages have had an oak influence and although the current vintage has some, it is subtle and only helps support the aromas and flavours of melon, pear, blood orange, lemon and grapefruit. Balanced, with good intensity and flavour, this wine is very well made and a good model for BC Pinot Gris.



MISSION HILL RESERVE SHIRAZ
BC VQA **\$21.99** 761569
Vibrant and attractive bright ruby-purple colour and has an invigorating nose with raspberry, pepper, blackberry, spice and pepperoni all wrapped up by toasty vanilla and custard oak aromas. The palate is dry and full-bodied, soft and rich with blueberry, blackberry, pepper and smoked meat flavours. A good expression of BC Shiraz.



MISSION HILL RESERVE CABERNET SAUVIGNON
BC VQA **\$21.99** 330506
This wine is a deep purple colour and has the classic Cabernet Sauvignon aromas of black currant, tobacco, plum and cedar with complexity added by violet, chocolate, oak and the Okanagan aroma of sage brush. The palate is dry with high acidity and a medium body with spice, pepper, plum, oregano, pepperoni and dusty vanillin oak.



MISSION HILL RESERVE PINOT NOIR
BC VQA **\$24.99** 584581
This Pinot Noir is ruby in colour with a soft and intriguing nose of cherries, plums, ripe strawberries, baking spices, pie crust, flowers, game meat and an earthy forest floor complexity. The palate is dry with medium acidity and an appealing velvety texture. Flavours are simple yet balanced with cherry, oak, strawberry and plum and a smooth, long finish.



MISSION HILL FIVE VINEYARDS PINOT NOIR
BC VQA **\$19.99** 118844
The introductory Pinot Noir from Mission Hill is a pale ruby colour with medium-intensity and aromas of plum, cherry, tomato, smoked meat and floral and leather notes. The palate is dry with crisp acidity, soft tannins and flavours of strawberry, raspberry, spice, leather, clove and burlap. This is classic Pinot Noir character and texture for under \$20!

ASK AN EXPERT

JAMES CLUER, MW



Q I often read wine critics' tasting notes and find them confusing. I don't get the same flavours in the wine that they are describing. Is it just me? How can I get better at tasting?

A You're not alone. I'm equally confused when I read some critics' tasting notes. I wonder how they manage to find so many different flavours, especially in less expensive, less complex wines.

That said, you can train your palate to identify a range of flavours and aromas. The way to do it is to buy fruits, spices, flowers and vegetables and then practice blind tasting and smelling. Close your eyes and ask a friend to choose a fruit, spice or vegetable and hold it under your nose. Focus on trying to identify the items by smell. There are generally accepted descriptors for wine. The "aroma wheel" is a good reference (www.winearomawheel.com) and you can see the typical categories that you can focus on learning. But don't forget that in a tasting note it is equally important to tell people about the structure of the wine. For example, is it dry, off-dry or sweeter? Is it high or low in acidity, or somewhere in the middle? This is much less subjective and even more helpful to the wine enthusiast than a long string of flavours and aromas in a tasting note.

Q Can you give me some tips on food and wine pairing?

A There are several useful guidelines in food and wine pairing that you may want to consider. The whole point is to make both the food and the wine enhance one another, so the experience of both is more pleasurable. It should be a happy marriage, where both complement each other and neither food nor wine overpowers.

One of the most important guidelines is to match by the intensity of flavour. Some foods, like spicy Asian dishes, can be very strong and so it is important to have a powerfully

IN WINE, AS WITH MANY THINGS, TIMING IS EVERYTHING. DRINK A WINE TOO EARLY AND IT MAY NOT BE READY TO REVEAL ITS FULL POTENTIAL. WAIT UNTIL IT IS TOO OLD AND IT WON'T HAVE THE ENERGY IT ONCE DID.

flavoured wine to stand up to them. Chilled German Riesling, Gewürztraminer from Alsace, or a New Zealand Sauvignon Blanc can stand up to powerful, spicy food and also have the benefit of being more refreshing than a red wine because of the serving temperature.

On the other hand, more delicate foods pair better with less intense wines. Oysters and Muscadet, crab and Sancerre, smoked salmon and bubbly are some good matches.

Another useful tip is to pair food and wines according to their weight. If you have heavy food, like a steak, then it generally pairs better with a fuller-bodied red wine, such as a Cabernet or a Merlot. If you then put a peppercorn sauce on the steak, you are increasing the level of flavour intensity and so now maybe an even more powerful red, like an Aussie Shiraz or a California Zinfandel, would work better. On the other hand, you can take my word for it that oysters and Shiraz don't make for a happy marriage.

Highly acidic foods can be tricky to pair with wines. The important thing to know is that high acid wines taste softer when paired with dishes containing a lot of citrus or tomato. Many Italian red wines can be quite acidic, but when they are paired with pasta in tomato sauce or pizza, they become much more enjoyable. So when in Rome, do as the Romans. That's to say, look for the classic regional pairings.

Finally, there is a myth that red wines pair well with all types of cheeses, but this is simply not true. For soft cheeses, like chèvre, the ideal wine is a crisp, dry white like a Sauvignon Blanc, which can cut through the creaminess of the cheese. Served as an appetizer, this can be a great way to start a meal.

There are some good books on food and wine pairing, such as *What to Drink with What you Eat* where these guidelines are explained more in-depth, along with several others. Given that you might be eating and drinking for a few more years, it's probably worth buying.

Q I have been buying a lot of wine over the last five years and now I have over 1,000 bottles in my cellar. My wife has forbidden me to buy any more and so now I'm going to start drinking it! But how do I know when each bottle is at its peak?

A Go to www.cellartracker.com and all your questions will be answered. This is an excellent site that has become the most popular wine website in the world for managing your cellar. There are hundreds of reviews on thousands of different wines, so you'll be able to decide when it's time to crack each bottle.

With wine, as with many things, timing is everything. Drink a wine too early and it may not be ready to reveal its full potential. Wait until it is too old and it won't have the energy it once did. But fine wines can be very odd creatures. I remember opening a 30-year-old red Burgundy at a family dinner and it smelled and tasted terrible. I thought it was dead and we'd waited too long, so I started pouring several bottles of it down the sink. I ended up leaving some wine in one of the bottles and, out of curiosity, tasted it the next day. It had evolved into one of the greatest red Burgundies I've ever had.

Thanks to our knowledgeable readers for this issue's interesting questions. James Cluer, Master of Wine, is ready and able to answer your wine queries of all sorts – from the basic to the impossible. Please email your questions about wine to jc@finevintagetld.com and he will respond in the next edition of TASTE.

WINE 101 with James Cluer, Master of Wine

JANUARY 24, JANUARY 31 AND FEBRUARY 7, 2011 | 6:00 P.M. – 8:00 P.M.

Dispel the mystery of wine with guest instructor and Master of Wine, James Cluer; as he provides an illuminating wine appreciation course for beginner to enthusiast. Please register at Customer Service at our 39th & Cambie Signature BC Liquor Store. Only \$150 for three classes! Limited space available – sign up today. Call 604-660-9463 to check availability.

DRINK RESPONSIBLY. SVEDKA® Vodka - 40% alc/vol. (80 proof), 100% grain neutral spirits, product of Sweden, sold U.S. Importer: Spirits Marquee One LLC, New York, NY.

ROBOT NOT



VOTED #1 VODKA OF 2023



VERY SPECIAL EVENTS

DECEMBER

SUNDAY, DECEMBER 5 | 1:00 – 4:00 P.M.

3 REGIONS, 4 VARIETALS – TRUCHARD, JACKSON, JOSEF WINES
An opportunity to savour four delightful dishes paired with wines from Napa Valley's Truchard Vineyards, New Zealand's Jackson Estate and Tasmania's Josef Chromy.

WEDNESDAY, DECEMBER 8 | 4:00 – 7:00 P.M.

BAILEYS – BEST SERVED WITH FRIENDS

Join our Baileys' mixologist to discover new and exciting ways to use Baileys during the holidays. Served traditionally or in a cocktail, Baileys makes the perfect holiday treat.

THURSDAY, DECEMBER 9 | 4:00 – 8:00 P.M.

HOLIDAYS WITH GREAT ESTATES SPARKLING AND ICEWINES

Great Estates of the Okanagan chef Ryan Fuller will prepare appetizers to complement these delightful wines. Enter the draw for 6 Riedel icewine glasses.

FRIDAY, DECEMBER 10 | 2:00 – 5:00 P.M.

BACARDI SUPERIOR & BACARDI GOLD HOLIDAY

Join Team Bacardi as they mix it up with various Bacardi Superior & Bacardi Gold cocktails, perfect for holiday entertaining. During this session you will learn about Bacardi Superior and Bacardi Gold rums and the how-to of holiday cocktail mixology.

SATURDAY, DECEMBER 11 | 1:30 – 4:30 P.M.

GREY GOOSE & BOMBAY SAPPHIRE HOLIDAY

Join us for holiday entertaining cocktails from The World's Best Tasting Vodka – Grey Goose and Bombay Sapphire gin. See for yourself what makes Grey Goose and Bombay Sapphire so smooth, unique and popular. Enter to win the ultimate cocktail entertaining gift basket.

SUNDAY, DECEMBER 12 | 1:00 – 5:00 P.M.

EAT. DRINK. LOVE – CONCANNON & SORTILÈGE

Experience French fundamentals with the flavours of wine and Maple Whisky in collaboration with one of Vancouver's top chefs and the talents of the Jr. Culinary Team Canada.

WEDNESDAY, DECEMBER 15 | 4:00 – 7:00 P.M.

THE WOLF & THE DRAGON WITH STEPHEN WONG

Esteemed celebrity chef and cookbook author Stephen Wong prepares a selection of healthy Asian dishes from his cookbook, specially selected to pair with Wolf Blass wines.

THURSDAY, DECEMBER 16 | 4:00 – 7:00 P.M.

1884 ARGENTINA WINES

Bringing Argentina to you! Get whisked away by the flavourful seduction of Argentine wines, along with appetizers to enhance these beauties.

THURSDAY, DECEMBER 16 | 3:00 – 7:00 P.M. | WESTVIEW, ALBERNI & BUTE, PARK ROYAL

CORONA "HAPPY HOLIDAYS" CELEBRATION

Happy Holidays and Feliz Navidad! Enjoy the sounds of a Mariachi band playing Spanish carols and Mexican appetizers by Las Margaritas, paired with Corona and Modelo.

FRIDAY, DECEMBER 17 | 4:00 – 7:00 P.M.

ABSOLUT WORLD

In an Absolut World, meet the Absolut Brand Ambassador Jacob Sweetapple and see him create some signature holiday cocktails. Savour the taste of these delicious cocktails along with some great food samples.

FRIDAY, DECEMBER 17 | 3:00 – 7:00 P.M. | RICHMOND IRONWOOD,

BROADWAY & LILLOOET, WESTWOOD

CORONA "HAPPY HOLIDAYS" CELEBRATION

Happy Holidays and Feliz Navidad! Enjoy the sounds of a Mariachi band playing Spanish carols and Mexican appetizers by Las Margaritas, paired with Corona and Modelo.

SATURDAY, DECEMBER 18 | 2:00 – 5:00 P.M.

MISSION HILL DECADE OF BELLS

Celebrate the "Decade of Bells at Mission Hill Family Estate". Guests will enjoy the traditional spirit of Christmas with festive snacks and Mission Hill wines while listening to Christmas carollers.

SATURDAY, DECEMBER 18 | 3:00 – 7:00 P.M. | LANGLEY, FLEETWOOD,

NORDEL CROSSING

CORONA "HAPPY HOLIDAYS" CELEBRATION

Happy Holidays and Feliz Navidad! Enjoy the sounds of a Mariachi band playing Spanish carols and Mexican appetizers by Las Margaritas, paired with Corona and Modelo.

SUNDAY, DECEMBER 19 | 1:00 – 5:00 P.M.

CORONA "HAPPY HOLIDAYS" CELEBRATION

Happy Holidays and Feliz Navidad! Enjoy the sounds of a Mariachi band playing Spanish carols and Mexican appetizers by Las Margaritas, paired with Corona and Modelo.

MONDAY, DECEMBER 20 | 4:00 – 7:00 P.M.

J.LOHR CELEBRATION

Enjoy some Californian sun this winter season with J.Lohr's specialty wines. From this rich and diverse palette of sustainably farmed estate fruit, J. Lohr crafts wines showcases bold and rich flavour, paired with tenderloin and prawns from The Keg restaurant.

TUESDAY, DECEMBER 21 | 4:00 – 7:00 P.M.

YELLOW TAIL HAPPY HOLIDAYS

Celebrate the holidays with Yellow Tail's reserve wines! Taste and learn about the Yellow Tail family of wines and the perfect pairing for each of your holiday occasions.

Join us as we celebrate the holiday season with this fantastic selection of free cocktail, beer and wine tastings and events. Email us at events@bcliquorstores.com to receive monthly updates and exclusive special announcements.

All events listed below are at the 39th & Cambie Signature BC Liquor Store Tasting Room unless otherwise noted. Times and dates are accurate as of press time. Please refer to www.bcliquorstores.com for the most up-to-date details.

WEDNESDAY, DECEMBER 22 | 4:00 – 7:00 P.M.

HAVANA CLUB FEATURING MAXIMO

Havana Club Brand Ambassadors proffer rum and signature cocktail recipes. The event showcases the handcrafted splendour of Havana Club Maximo, exclusive to BC Liquor Stores and a Havana Club vehicle (1959 Ford Galaxie) will be on exhibit for all car buffs to view!

THURSDAY, DECEMBER 23 | 4:00 – 8:00 P.M.

STELLA ARTOIS POURING RITUAL EVENT

Learn the art of pouring the perfect Stella Artois at home! Attendees will also have a chance to win a Pouring Kit.

MONDAY, DECEMBER 27 | 4:00 – 7:00 P.M.

A CELEBRATION THAT SPARKLES

Toast these rising stars, with beautiful sparkling wines from Codorniu and DeBortoli, paired with decadent cheeses from Les Amis du Fromage. Experience the popularity and acclaim of these festive sparklers.

TUESDAY, DECEMBER 28 | 4:00 – 7:00 P.M.

YELLOW TAIL BUBBLES

Make your New Year's celebration bash a success! Come learn easy entertaining and decorating ideas with a guest party planner. Tempt your senses with Yellow Tail Bubbles wine and a dessert extravaganza.

WEDNESDAY, DECEMBER 29 | 4:00 – 7:00 P.M.

HENKELL TROCKEN

Discover the soft and fruity flavour of Henkell Trocken while enjoying some festive snacks. This German favourite is the answer to affordable sparkle for any toast or breakfast brunch.

THURSDAY, DECEMBER 30 | 1:00 – 5:00 P.M.

TODAY IS THE DAY: CELEBRATE IT WITH SEGURA VIUDAS

Get ready for the New Year, the countdown is about to start! So come quick to sample ideal last-minute shopping solutions for stylish, quick and affordable New Year's revelry.

JANUARY

SATURDAY, JANUARY 15 | 1:00 – 4:00 P.M.

JOHNNIE WALKER HAPPY NEW YEAR

Johnnie Walker celebrates Chinese New Year and invites you to join them in an educational journey into Johnnie Walker scotches.

THURSDAY, JANUARY 20 | 6:30 – 6:30 P.M.

FINCA FLINCHMAN CELEBRATE OUR HERITAGE

Salud! Join us as to celebrate Finca Flinchman's centennial with tasty appetizers and samples of their famed Argentinean wines.

December 1-31 COUNTER ATTACK

RCMP and
municipal police
roadchecks are
everywhere



BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY
www.bcliquorstores.com

VERY SPECIAL EVENTS

PLEASE VISIT OUR WEBSITE FOR THE LATEST UPDATES TO OUR
EVENT SCHEDULE. WWW.BCLIQUORSTORES.COM/EVENT

All information detailed above is accurate at time of publishing. Check www.bcliquorstores.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.

FRIDAY, JANUARY 21 | 4:00 – 6:00 P.M.

CALONA VINEYARDS

Join us for a taste of Calona Vineyards' award-winning wines. Tempt your taste buds with appetizers from Player's Chophouse restaurant.

MONDAYS JANUARY 24, JANUARY 31 & FEBRUARY 7 | 6:00 – 8:00 P.M.

SAVVY SIPPER SERIES: WINE 101 SEMINAR

Dispel the mystery of wine with guest instructor James Cluer, Master of Wine. For all wine lovers, beginner to enthusiast, this three-part educational and illuminating wine appreciation series showcases high quality wines and benchmarks. Register today. Tickets are \$150 for three Monday seminars at the 39th & Cambie Signature BC Liquor Store Customer Service counter.

THURSDAY, JANUARY 27 | 4:00 – 6:30 P.M.

SAVVY SIPPER: CHINESE NEW YEAR

Join our team of Product Consultants in welcoming the Chinese New Year! Come for a taste and discover the perfect pairings for your Chinese New Year feast.

FRIDAY, JANUARY 28 | 4:00 – 6:00 P.M.

REMY COINTREAU

Join special guests Robert Wang, winner of the Hong Kong Tourism Board's Best of Best Culinary Awards for a night of cognac and wine tasting as they prepare their award-winning signature dishes.

SATURDAY, JANUARY 29 | 2:00 – 5:00 P.M.

BUDWEISER SUPER BOWL

Experience the flavours of chilli with Budweiser. One of the chefs from "Two Chefs and a Table" will be on site preparing three of his favourite chilli recipes.

FEBRUARY

SATURDAY, FEBRUARY 5 | 2:00 – 4:30 P.M.

PARTNERS IN WINE – HESTER CREEK

Join Food Network Canada's master chef Ned Bell and Hester Creek's highly acclaimed winemaker Rob Summers for an exciting and informative food and wine experience.

THURSDAY, FEBRUARY 10 | 4:00 – 6:30 P.M.

SAVVY SIPPER: VALENTINE'S DAY

Join our team of Product Consultants for a taste of wines perfect for your romantic Valentine's dinner.

FRIDAY, FEBRUARY 11 | 4:30 – 6:30 P.M.

CLICQUOT IN THE SNOW

Celebrate the season with one of the world's top champagnes and a chance to win a pair of Smith Optic ski goggles.

SATURDAY, FEBRUARY 12 | 1:00 – 4:00 P.M.

PROSPECT WINES AND CHOCOLATE

Enjoy chocolate pairings with Prospect Wines as Rogers' Chocolates prepares luxurious, tempting chocolate delights.

FRIDAY, FEBRUARY 18 | 4:00 – 6:00 P.M.

SANDHILL AND CANAPÉS

Savour the synergy of Sandhill with gourmet culinary canapés.

FRIDAY, FEBRUARY 25 | 1:00 – 4:00 P.M.

BOMBAY GIN, GREY GOOSE

Impress your friends by mixing the perfect Bombay Sapphire Cocktail! Come join us in learning how to make this classic drink and sample Grey Goose Vodka, paired with warm appetizers.

SATURDAY, FEBRUARY 26 | 2:00 – 5:00 P.M.

BACARDI RUMS

Love the mojito? Come learn how to make this delightfully fruity drink, and other classic Bacardi Cocktails! You could win a Bacardi gift pack, perfect for mixing your own cocktails at home.

SUNDAY, FEBRUARY 27 | 1:00 – 4:00 P.M.

ANTINORI – FOR THE LOVE OF ITALIAN WINES

Come join us for a taste of Italy with fine Antinori wines. Enjoy La Dolce Vita and a taste of Italian life with these fine wines paired with Italian canapés.

THE
PERFECT GIFT
\$150

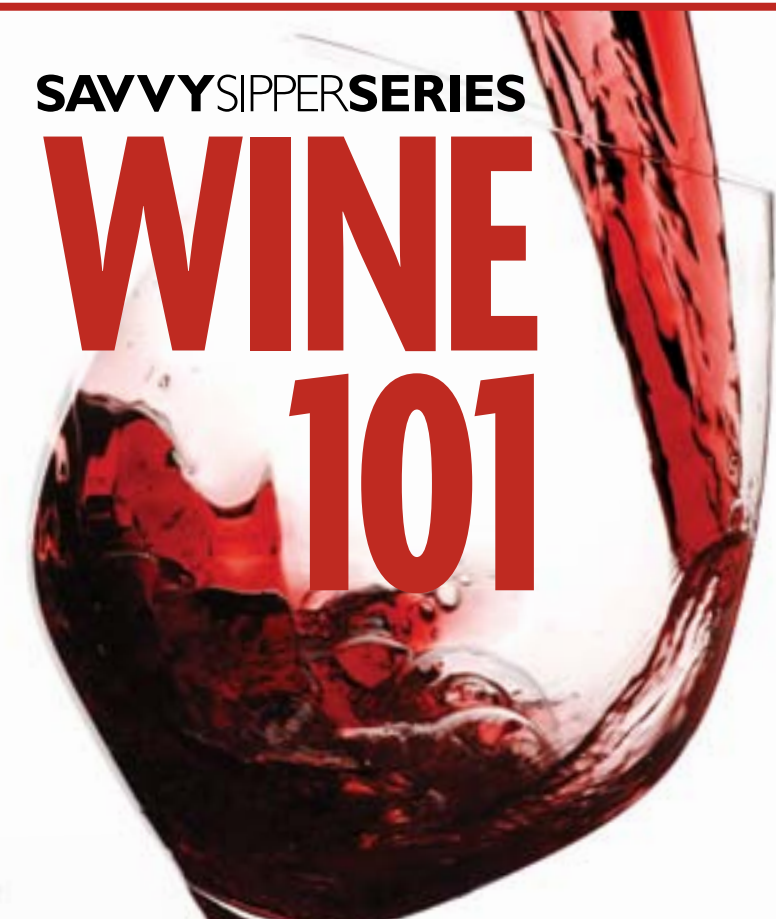
Three Evening Seminar – Mondays
January 24, January 31 & February 7
at 39th & Cambie Signature BC Liquor Store

Dispel the mystery of wine with guest instructor and Master of Wine, James Cluer, as he provides an illuminating wine appreciation course for beginner to enthusiast. **Please register at Customer Service at our 39th & Cambie Signature BC Liquor Store.** Limited space available – sign up today. Call 604 660 9463 to check availability.

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

SAVVY SIPPER SERIES

WINE
101





SAUCY FRUIT PUDDING CAKE

Serves 6

FRUIT MIXTURE

- 3 lbs (1.5 kg) 1/3 apples, 1/3 plums and 1/3 pears
- 2 tbsp (30 ml) butter, plus some for buttering dish
- 1/2 cup (125 ml) brown sugar
- pinch ground cinnamon
- pinch ground nutmeg
- pinch ground ginger
- 3 fresh bay leaves
- 1 vanilla bean
- 3/4 cup (175 ml) water

Preheat oven 350 F (180 C). In a medium saucepan, over medium-high heat, combine prepared fruit, butter, sugar, spices and water. Bring to a boil and simmer for 10 minutes or until fruit is tender. Remove from heat and strain the fruit, reserving both the fruit and liquid.

BATTER

- 1/2 cup (75 ml) butter, softened
- 1/2 cup (75 ml) sugar
- 2 eggs
- 1 cup (250 ml) flour
- 1/2 tsp (6 ml) baking powder

In a medium bowl, cream butter and sugar together until light and fluffy. Beat in one egg at a time. Then add flour and baking powder and mix until just combined.

Butter a baking dish or 8-in (20 cm) cast iron pan and place half the reserved fruit in dish. Spread batter mixture to cover the fruit. Spoon over the remaining fruit and bake for 30-40 minutes or until a toothpick inserted comes out clean.

To serve, pour reserved fruit syrup on top if desired.

PAIRS WITH

K.W.V. FIVE STAR V.S.O.P.
South Africa **\$23.75** 5173

GEHRINGER LATE HARVEST CABERNET FRANC
BC VQA **\$16.99** 733766 375 ml



WARM CHOCOLATE PUDDING CAKE

Makes 4

- 4 tbsp (60 ml) butter, plus some for buttering ramekins
- 1/2 cup (75 ml) sugar
- 3 eggs
- 1/4 cup (50 ml) flour
- pinch salt
- 8 oz (250 g) melted bittersweet chocolate
- 2 tbsp (30 ml) espresso

Preheat oven to 400 F (200 C). In medium bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, beating well. Add flour and salt and combine. Stir in espresso first and then add melted chocolate. Place buttered ramekins on baking sheet. Pour batter into prepared ramekins and bake for 8 minutes or until cakes are set around edges with a wobbly centre. Serve warm with whipped cream or a dollop of crème fraîche.

PAIRS WITH

ALBERTA PREMIUM CANADIAN RYE WHISKY
Canada **\$23.75** 984

COCKBURN'S LATE BOTTLED VINTAGE PORT
Portugal **\$25.99** 156851



PANETTONE BREAD PUDDING

Serves 6

- 1 small panettone (750 g/26.5 oz), sliced, lightly buttered
- 4 eggs
- 2 egg yolks
- 1/2 cup (75 ml) sugar
- 1 1/2 tbsp (21 ml) honey
- 2 1/2 cups (625 ml) half and half cream
- 1 tbsp (15 ml) lemon zest, finely grated
- nutmeg, for garnish

Preheat oven to 350 F (180 C). Arrange slices, vertically, in a buttered square baking dish. In a medium bowl, whisk together sugar, eggs and honey. Beat in cream and lemon rind. Pour the egg mixture over the bread allowing some of the bread to peak above the liquid. Sprinkle with some freshly ground nutmeg and bake for 30 to 40 minutes or until just set. Serve with warm caramel sauce.

PAIRS WITH

BATASIOLO BOSCO DLA REI MOSCATO D'ASTI
Italy **\$21.99** 288449

FRATELLI FICI MARSALA SECCO SUPERIOR
Italy **\$18.99** 111047



APPLE CRANBERRY KUGEL

Serves 8

- 2 cups (500 ml) cottage cheese
- 1 cup (250 ml) sour cream
- 2 cups (500 ml) milk
- 1/4 cup (50 ml) melted butter
- 1 cup (250 ml) sugar
- 2 tsp (10 ml) cinnamon
- 3 large eggs
- 2 tsp (10 ml) salt
- 2 apples, peeled and cut into 1/2-in (1 cm) cubes
- 3/4 cup (175 ml) dried cranberries
- 1 bag (375 g) wide egg noodles, cooked until al dente

Preheat oven to 375 F (190 C). In a large mixing bowl, combine cottage cheese, sour cream, milk, melted butter, sugar, cinnamon, eggs and salt. Mix in noodles, apples and dried cranberries. Transfer to a buttered 9 x 13 inch (3.5 L) deep baking dish. Bake for 50 to 60 minutes, or until set and golden brown or until a knife inserted in middle comes out clean. Allow to cool down before serving warm. Traditionally this is served as part of a savoury dinner but can also be served warm as a dessert.

PAIRS WITH

HUNGARIA GRAND CUVÉE
Hungary **\$12.95** 106492

SORTILÈGE

Canada **\$29.57** 443416 375 ml

CHALLAH

Makes 2 loaves

- 4 large eggs
- 1 cup (250 ml) canola oil
- 1/2 cup (125 ml) sugar
- 1/4 cup (50 ml) butter, room temperature
- 2 tsp (10 ml) salt
- 1 pinch saffron (optional)
- 1 cup (250 ml) water or low-fat milk (120-130 F)
- 4 cups (1 L) all-purpose flour
- 1 oz (30 g) active dry yeast (two 1/2 oz (15 g) packages)
- 1 egg
- 1 tsp (5 ml) water
- 2 tsp (30 ml) sesame or poppy seeds (for topping)

Lightly grease large bowl and baking sheet. Set aside. Combine first 5 ingredients in mixing bowl and beat until thoroughly blended. Dissolve saffron in water or milk and add to mixing bowl. Beat in 2 cups (500 ml) flour and yeast. Continue beating 2 minutes, then add additional 2 cups (500 ml) flour or enough to make soft dough, blending thoroughly. Turn out onto lightly floured board and knead until

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Why not chill with me this winter?



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Naked Grape wines boldly reveal themselves as they really are without being hidden by the flavour of oak. This ensures freshness and allows our crisp fruit flavours to be daring and shine through. Visit TryTruthOrDare.com for a chance to win up to \$1000* or find us on [f](#)

Please enjoy responsibly. *For full contest details, visit TryTruthOrDare.com. Contest runs from May 17, 2010 to January 31, 2011.

The Festival of Hanukkah from page 28 continued

smooth and elastic, about 10 minutes. Place in greased bowl, turning to coat entire surface. Cover with plastic wrap and hot, damp towel and let rise in warm place until doubled in volume. Punch down and let rise again until doubled. Beat egg with water, and put mixture aside. Place dough on lightly floured board and divide in half, then divide each half into 3 equal pieces. Roll each into 12-in (30 cm) rope. Lay 3 ropes parallel and begin braiding in the middle, working out to each end (make braids very loose). Pinch ends together securely and fold under. Repeat with remaining ropes. Place loaves on baking sheet, brush tops with beaten egg mixture and sprinkle with seeds. Cover with plastic wrap and allow to rise until doubled.

Preheat oven to 350 F (180 C). Bake loaves until golden and bread sounds hollow when tapped, about 35 to 45 minutes or until golden brown. Cool on racks.

PAIRS WITH
GALIL MOUNTAIN CABERNET SAUVIGNON
Israel \$17.99 513663

JACOB'S CREEK ORLANDO CHARDONNAY
Australia \$12.99 286898



MUSHROOM AND CHEESE BLINTZES

CRÈPE BATTER
1 ¼ cups (300 ml) milk
2 eggs
1 cup (250 ml) all-purpose flour
pinch salt
3 tbsp (45 ml) melted butter

Combine milk, eggs, flour, and salt in blender on medium speed for 15 seconds, until batter is smooth and lump-free. Scrape down sides and pour in melted butter. Blend again for a few seconds to mix. Refrigerate batter for 1 hour to let it rest. Meanwhile make filling (below).

FILLING
2 tbsp (30 ml) butter
1 medium onion, coarsely chopped
2 cloves garlic, finely chopped
2 lbs (1 kg) small mushrooms, sliced
¼ cup (50 ml) green pepper, diced
¼ cup (50 ml) red pepper, diced
1 tbsp (15 ml) fresh thyme leaves, chopped
2 tbsp (30 ml) fresh basil, chopped
3 tbsp (45 ml) all-purpose flour
1 cup (250 ml) milk
½ cup (125 ml) salt and freshly ground pepper, to taste
½ cup (125 ml) Monterey jack cheese, grated
½ cup (125 ml) Parmesan cheese, grated
canola oil or melted butter for cooking
sour cream for garnish

In a large skillet, heat butter over medium-high heat. Add onions and garlic and sauté for a minute. Add mushrooms and peppers and sauté until softened, about 6 to 8 minutes. Stir in herbs and toss until mixed. Sprinkle with flour and stir to mix. Slowly add milk while stirring. Season with salt and pepper. Cook over low heat until mixture thickens. Stir in cheese. Stir well until cheese melts then set aside to cool.

Using a paper towel or basting brush, apply a thin coating of oil or melted butter to a 7-in (17 cm) skillet and heat over medium heat until hot. Ladle approximately ½ cup (75 ml) of batter that was set aside into skillet and tilt pan to swirl batter so it covers the bottom. Fry on one side until small air bubbles form, and top is set. Bottom should be golden brown. When done, carefully loosen edges of crepe and slip out of skillet onto a plate. Repeat until all batter is used greasing the skillet as needed.

Turn each crepe so that the golden brown side is up. Place 3 tbsp (45 ml) filling on one edge in a 2½-in (6 cm) long by 1-in (2.5 cm) wide mound. Roll once to cover filling. Fold the sides into the center and continue rolling until completely closed.

Heat 2 tbsp (30 ml) oil over medium heat in a heavy non-stick skillet. Add blintzes to skillet (do not crowd) placing each blintz seam side down and fry 2 minutes on each side, turning once. Serve with sour cream.

PAIRS WITH
GALIL MOUNTAIN CHARDONNAY
Israel \$17.99 463315

GALIL MOUNTAIN MERLOT
Israel \$17.99 60061



SUFGANIYOT (JELLY DOUGHNUTS)

¾ cup (175 ml) milk
½ cup (125 ml) sugar
¼ cup (55 ml) oil
2 eggs
1 tbsp (15 ml) baking powder
½ tsp (2 ml) salt
2½ cups (625 ml) flour
¾ cup (175 ml) currants (do not use if donuts to be filled with jelly)
¼ cup (50 ml) sugar (for coating)

In a large bowl, combine milk, ½ cup (125 ml) sugar, oil, eggs, baking powder, salt and 1 cup (250 ml) of the flour. Mix, scraping bowl constantly until combined. Continue mixing for 2 minutes scraping bowl as needed. Stir in remaining flour and currants (if using them). In a high-sided fryer, heat 3-in (7.5 cm) of oil to 350 F (180 C) or 375 F (190 C). Drop batter a heaping tablespoon (or best to use a small ice cream scoop) into hot oil. As the sufganiyot rise, turn them over. Fry for about 2 minutes on each side or until golden brown. Remove and drain on paper towels. If using jelly, pierce a hole in the side with a chopstick. Fill a pastry bag fitted with a small ¼-in (½ cm) plain tip, with jelly and squeeze a small amount in. Roll the puffs in sugar for coating before serving.

PAIRS WITH
D'EAU BONNE V.S.O.P. BRANDY
Canada \$23.99 4176

RODRIGUES NATURAL BLUEBERRY KOSHER WINE
Canada \$15.99 337824



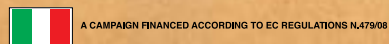
ANTINORI

26 Generazioni



The Badia a Passigiano Estate is located near Sambuca Val di Pesa in one of the most beautiful and productive areas of the Chianti Classico region in Italy. The abbey was once the home of the Vallombrosano monks and dates back to the 4th century.

*6 centuries of history,
tradition and passion.*



Holiday Spices from page 34



CARAMELIZED SPICED CRANBERRY, GINGER AND PEAR CHUTNEY

- | | |
|-----------------|-----------------------------------|
| 1 cup (250 ml) | sugar |
| 3 tbsp (45 ml) | water |
| ½ | onion, coarsely chopped |
| 1 | orange, zest only, finely chopped |
| 1 cup (250 ml) | orange juice |
| ¼ cup (50 ml) | fresh ginger, finely chopped |
| 1 ½ lbs (750 g) | fresh cranberries |
| 3 cups (750 ml) | pears, peeled and diced |
| ½ cup (75 ml) | whole grain mustard |
| ½ tsp (2 ml) | cinnamon |
| ½ tsp (2 ml) | nutmeg |
| 1 tsp (5 ml) | chili powder |
| 1 tsp (5 ml) | ground cumin |

Place sugar and water in a medium saucepan on medium heat until sugar dissolves and starts to caramelize. Immediately stir in onion, orange zest, orange juice, ginger and cranberries.

Reduce heat and simmer for 15 minutes. Add pears. Cook for 10 more minutes, stirring occasionally. Remove from heat and allow to cool. Once cool, fold in mustard and spices. Can be made up to a week ahead and is best made one or two days before serving.

PAIRS WITH

GEHRINGER PRIVATE RESERVE RIESLING
BC VQA \$14.99 347492

DELICATO TWISTED OLD VINE ZINFANDEL
USA \$14.98 802306



FROZEN EGGNOG DACQUOISE WITH SPICED RUM CREAM

Serves 10

MERINGUE LAYERS

- | | |
|-------------------|---|
| 2 tbsp (30 ml) | cornstarch |
| 1 ¼ cups (300 ml) | sugar |
| 6 | large eggs, whites only, reserve yolks for mousse |
| ½ cup (125 ml) | hazelnuts, toasted, finely chopped |

Preheat oven to 275 F (140 F). Line two baking sheets with parchment paper. On each of the pieces of parchment, draw two 8-in (20 cm) circles using a cake pan as a guide. Turn parchment over with drawing face down on baking sheet. You

Holiday Spices from page 34 continued

should still see circle through parchment. Set aside.

Combine sugar and cornstarch together. In a separate bowl, beat egg whites until soft peaks form. Still beating on high speed, gradually add sugar-cornstarch mixture until whites form stiff, but not dry, peaks. Fold in hazelnuts.

Fill a large pastry bag fitted with a ½-in (1 cm) plain tip with meringue and starting in the middle of a circle, slowly pipe around until the circle is filled, keeping the surface even (about ½-in (1 cm) thick). Repeat with the other 3 circles. Bake in oven for 1 hour. Turn off oven leaving the meringues inside to dry and cool. When cool, remove from oven and peel off parchment. Wrap meringues in plastic or keep in airtight container until ready to use.

EGGNOG MOUSSE

- | | |
|-----------------|------------------|
| ¼ cup (75 ml) | sugar |
| 6 | eggs, yolks only |
| 2 cups (500 ml) | eggnog |
| 1 tbsp (15 ml) | dark rum |
| 1 tbsp (15 ml) | brandy |
| ¼ tsp (1 ml) | nutmeg |
| 2 cups (500 ml) | whipping cream |

In a saucepan, heat eggnog over medium-low heat until scalding, but do not boil or it will curdle.

Meanwhile, combine egg yolks and remaining sugar and whisk until mixture is pale and fluffy, about 2 minutes. Remove from heat. Whisk in rum, brandy and nutmeg.

Pour a small amount of the hot eggnog into the egg mixture and mix until smooth, then slowly add the rest, mixing well. Return to saucepan and cook, stirring often, until it reaches boiling point and thickens. Transfer saucepan to an ice-water bath and stir to cool down. Pour into a heat-proof bowl, wrap with plastic wrap and refrigerate until chilled. Whip cream until stiff peaks form. Fold gently into chilled eggnog mixture.

RUM CREAM

- | | |
|----------------|-----------------|
| 1 cup (250 ml) | whipping cream |
| 2 tbsp (30 ml) | spiced dark rum |
| 2 tbsp (30 ml) | icing sugar |

Beat whipping cream until soft peak stage. Add icing sugar and spiced rum and beat until well-mixed.

TO ASSEMBLE

Measure and fit bottom of a 9-in (1.5 L) removable-base springform cheesecake pan with a circle of parchment paper. Place one meringue round in pan and cover with half of eggnog mousse, leveling flat. Add second meringue and cover with remaining mousse, leveling flat. Place a round sheet of parchment on top and then wrap whole pan in plastic wrap. Place pan into freezer and freeze overnight until solid. When ready to serve, carefully remove plastic and parchment top. Draw a warm knife around the edges of the pan and carefully remove the frozen dacquoise from the springform pan. Place unmoulded cake into refrigerator for ½ hour before piping top with rum cream, slicing and serving.

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Holiday Spices from page 34 continued

ROASTED, SPICED NUTS

3 tbsp (45 ml)	sugar
2 tsp (10 ml)	ground cinnamon
½ tsp (2 ml)	ground cardamom
½ tsp (2 ml)	ground cloves
½ tsp (2 ml)	fine sea salt
¼ tsp (1 ml)	pepper, freshly ground
1	large egg white
2 tsp (10 ml)	orange zest, grated
2½ cups (625 ml)	mixed whole nuts, raw, shelled

Preheat the oven to 375 F (190 C). Line a rimmed baking sheet with foil and lightly grease the foil with butter.

In a small bowl combine sugar, spices, salt and pepper. In a medium bowl, whisk egg white until frothy. Add sugar mixture to egg white and whisk to blend. Whisk in orange zest. Add nuts and stir until coated. Spread nuts on pan in even layer. Bake, stirring every 7 minutes to loosen, until golden, about 15 to 20 minutes. Remove from oven and cool. Store in an airtight container for up to 3 weeks.

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KLINKER BRICK OLD VINE ZINFALDEL
USA **\$29.99** 174045



SPICED, BROWN BUTTER CARROTS WITH SAGE AND DRIED CRANBERRIES

Serves 8

¼ cup (125 g)	unsalted butter, softened
½ cup (125 ml)	shallots, finely chopped
1	garlic clove, finely minced
6 to 8	fresh sage leaves, coarsely torn
1 tsp (5 ml)	salt
1 tsp (5 ml)	freshly ground black pepper
½ tsp (2 ml)	cinnamon
½ tsp (2 ml)	nutmeg
¼ tsp (1 ml)	ground cloves
¼ cup (65 ml)	dried cranberries, finely chopped
3 lbs (1.5 kg)	medium carrots, peeled and cut into ¼-in (6 mm) x 3-in (8 cm) batons, steamed or blanched until tender-crisp

In a medium skillet, melt butter over moderate heat. When butter begins to foam, add shallots and garlic and continue cooking until butter turns a nut-brown colour. Stir in sage, salt, pepper, cinnamon and nutmeg and sauté until sage starts to wilt. Toss in steamed carrots and cranberries and coat well. Serve immediately.

PAIRS WITH

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Chile **\$14.99** 823583

CROIX DU MAYNE FRANCOIS PELISSIE CAHORS
France **\$18.99** 115477



Sparkling Wine Duets from page 40



BROILED OYSTERS WITH PEA SPROUTS AND CRISP BACON

Makes 18 oysters

18	medium-sized fresh oysters, shucked, on half shells
¼ cup (50 ml)	chicken stock
1	garlic clove, finely minced
2 cups (500 ml)	pea sprouts
¼ cup (50 ml)	Parmesan cheese, freshly grated
3 strips	bacon, cooked until crisp, chopped
¼ cup (50 ml)	pimentos, finely diced for garnish

Preheat broiler to high. Place shucked oysters on a cookie sheet lined with pea gravel to prevent tipping. If you do not have pea gravel, crumple pieces of aluminum foil and set oysters on them. In a wok or shallow saucepan, heat chicken stock. Add garlic and pea sprouts and cook until pea sprouts are just wilted but still bright green. Drain off excess liquid in strainer and toss to cool quickly. Mince coarsely and set aside. Make Hollandaise Sauce as below, then place oysters in broiler and cook for about 2 minutes or until warm. Take them out and working quickly, place a dollop of pea sprouts on each oyster, top each with a teaspoon of sauce and a sprinkling of Parmesan cheese. Place oysters back in broiler until golden brown, about 1 minute. Garnish each oyster with some crisp bacon bits and chopped pimentos. Transfer to serving platter and serve.

HOLLANDAISE SAUCE

½ cup (125 ml)	salted butter
3	egg yolks
1 tbsp (15 ml)	fresh lemon juice
½ tsp (2 ml)	Worcestershire sauce
	hot sauce (such as Tabasco) to taste

Put butter in a glass measuring cup. Heat butter in the microwave on high until melted and foamy hot, about 1 minute. Meanwhile, in a blender, combine the egg yolks, lemon juice and Worcestershire sauce. Cover, and blend for about 5 seconds. With the blender on high, add butter in a thin stream, to egg yolk mixture. Sauce should thicken immediately. Season with hot sauce to taste.

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CODORNÍU CUVÉE RAVENTOS BRUT
Spain **\$16.99** 521773



MINI BEEF FILET SANDWICHES WITH HORSERADISH CREAM AND WATERCRESS

Serves 6

1 lb (500 g)	beef tenderloin, tied into a mini-roast
2 tsp (10 ml)	steak spice
1 tsp (5 ml)	seasoning salt
1	baguette
1 tbsp (15 ml)	butter
1 cup (250 ml)	watercress leaves

Rub beef tenderloin with mixture of steak spice and salt evenly and let stand for 20 minutes.

Preheat oven to 400 F (200 C). Heat a heavy skillet over medium-high heat. Brown tenderloin on all four sides, 1 minute each side. Place roast in oven for 20 minutes, until medium rare. Remove from heat and let sit for 10 minutes before carving into very thin slices.

Cut baguette lengthwise in half and butter bottom half of baguette. Evenly layer watercress leaves then tenderloin slices onto bottom half of baguette. Generously spread horseradish cream onto top half of baguette. Secure the two halves of the baguette with toothpicks inserted vertically about 2-in apart. Cut baguette in between toothpicks to make mini-sandwiches and serve.

HORSERADISH CREAM

½ cup (125 ml)	sour cream
3 tbsp (45 ml)	freshly grated horseradish or creamed horseradish
2 tsp (10 ml)	Dijon mustard
1 tsp (5 ml)	lemon juice and zest
1 tsp (5 ml)	jalapeño pepper, minced (or to taste)
½ tsp (2 ml)	salt (or to taste)

In a mixing bowl, combine all horseradish cream ingredients and mix well. Cover and refrigerate for at least one hour to blend flavours.

PAIRS WITH

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Sparkling Wine Duets from page 40 continued



BROCHETTES OF SHRIMP AND SCALLOPS WITH CHAMPAGNE BUTTER

Makes 8 skewers

- | | | |
|--------|---------|--|
| 8 | | large scallops, halved into 2 rounds each |
| 16 | | large shrimp, deveined and peeled leaving last shell on tail |
| 2 tsp | (10 ml) | lime juice |
| 2 tsp | (10 ml) | fish sauce |
| 2 tsp | (10 ml) | ginger, grated |
| 8 | | bamboo skewers, soaked in water to prevent burning |
| 1 tbsp | (15 ml) | oil |
| 1 tbsp | (15 ml) | each, chives and parsley, finely chopped |

In a mixing bowl, combine scallops, shrimp, lime juice, fish sauce and ginger and marinate for 10 minutes. Thread two shrimp and two pieces of scallop onto each skewer. Brush seafood with oil and place on preheated grill or grill pan and grill until shrimp are opaque, about 2 minutes on each side. (Or sear in a heavy skillet.)

When seafood is cooked, transfer skewers onto plates, sprinkle with chopped chives and parsley and drizzle with Champagne Butter (recipe follows). Serve immediately.

CHAMPAGNE BUTTER

- | | | |
|---------|----------|---------------------------------------|
| 2 cups | (500 ml) | dry sparkling wine or champagne |
| 1/3 cup | (75 ml) | sweet white onion or shallots, grated |
| 3 tbsp | (45 ml) | apple cider vinegar |
| 1/4 tsp | (1 ml) | white peppercorn, freshly ground |
| 1 cup | (250 ml) | unsalted butter, chilled and cubed |
| | | salt and white pepper to taste |

In a medium-sized, heavy saucepan, combine all ingredients except butter and salt and pepper. Bring to a boil and continue to cook until mixture is syrupy and reduced to 1/4 cup (50 ml) in volume, approximately 20 minutes. Reduce heat to very low and whisk in butter cubes, two at a time, allowing cubes to dissolve before adding more. Sauce should thicken into a creamy consistency. Season to taste with salt and pepper. Keep warm.

PAIRS WITH

CHARLES HEIDSIECK BRUT RESERVE
 France \$59.99 31286

DOMAINE CHANDON CUVÉE BRUT
 USA \$23.95 94946

Celebration Soufflés from page 60



BAKED GRAND MARNIER SOUFFLÉS WITH GRAND MARNIER CRÈME ANGLAISE

Makes 12 individual soufflés

- | | | |
|---------|----------|---------------------------|
| 5 | | egg yolks |
| 5 | | egg whites |
| 3/4 cup | (175 ml) | sugar |
| 1/2 tsp | (3 ml) | vanilla |
| 1 cup | (250 ml) | flour |
| 2 cups | (500 ml) | milk |
| 2 tbsp | (30 ml) | Grand Marnier liqueur |
| | | powdered sugar |
| | | whipping cream, sweetened |

Preheat oven to 350 F (180 C). Beat egg yolks with 1/2 cup (125 ml) sugar and vanilla until light and fluffy. Gradually beat in flour until paste is formed.

Bring milk to scalding and remove from heat. Stirring constantly, gradually add hot milk to egg mixture. Return to heat whisking vigorously until paste is well incorporated and smooth. Bring to boiling point then reduce heat to simmer. Continue to stir with wooden spoon until texture is like pastry cream. Add Grand Marnier and stir until blended. Set aside and cool.

Beat egg whites until soft peaks form. Gradually add remaining sugar while still beating until sugar is incorporated and whites are stiff and shiny.

Carefully fold 1/3 of the beaten egg whites into soufflé batter until incorporated. Carefully fold in remaining whites until just incorporated. Do not over-mix. Spoon battered into 12 lightly buttered and sugared individual soufflé dishes or ramekins, filling 3/4 full, smoothing top flat. Bake for 15 to 20 minutes or until golden brown. Dust with icing sugar and serve immediately with Grand Marnier Sauce (recipe follows).

GRAND MARNIER SAUCE

- | | | |
|---------|----------|---------------------|
| 3 | | egg yolks |
| 1/2 cup | | half and half cream |
| 1/4 cup | (125 ml) | whipping cream |
| 3 tbsp | (45 ml) | Grand Marnier |

In a medium saucepan (not on heat) whisk egg yolks until thick. Slowly add in half and half and whipping cream. Place saucepan on stove and stir over low heat until mixture has thickened. Do not bring to a boil. Remove from heat and stir in Grand Marnier. Cover and refrigerate until cooled.

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Celebration Soufflés from page 60 continued



FROZEN MOCHA SOUFFLÉS

Serves 6

- ½ cup (125 ml) milk
- ¾ cup (175 ml) whipping cream
- 2 tbsp (30 ml) instant coffee
- 8 oz (250 g) semi-sweet chocolate (70%), coarsely chopped
- 3 large eggs
- pinch of salt
- 4½ tbsp (67 ml) sugar
- 6 amaretti cookies, coarsely chopped
- whipped cream, sweetened

Place milk, whipping cream and instant coffee in a heavy saucepan over medium heat, whisking until coffee crystals dissolve. Remove from heat and allow to stand for about 15 minutes.

Meanwhile, in each of 6 espresso cups, insert a strip of wax paper or foil, (about 1½-in (3.5 cm) wide and 6 to 7 inches long) in such a way that the soufflé can rise about 1-in (2.5 cm) above the rim of the cup. Tape strip in place.

Separate eggs. Using a double boiler or bain-marie, beat the egg yolks into the coffee mixture until it thickens. Gradually add ½ of the chopped chocolate, stirring as it melts into the hot cream. Set saucepan into an ice water bath to cool down completely.

Add a pinch of salt to the egg whites and beat until stiff. Gradually add the sugar while beating until stiff peaks form. Fold carefully into the chocolate cream mixture.

Pour the mixture into each cup until it reaches the top of the paper ring. Place on a baking sheet in the freezer for at least 4 hours.

To serve, remove foil strips from the cups. Melt the remaining chocolate and drizzle onto the frozen soufflés. Garnish with whipped cream and crushed amaretti cookies.

PAIRS WITH

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Gung Hay Fat Choy from page 64



CHEESE AND CHIVE SOUFFLÉ

Serves 4 as a side dish

- 3 tbsp (45 ml) Parmesan cheese, finely grated
- 1 cup (250 ml) whole milk
- 2½ tbsp (37 ml) unsalted butter
- 3 tbsp (45 ml) unbleached all-purpose flour
- ½ tsp (2 ml) paprika
- ½ tsp (2 ml) salt
- pinch ground nutmeg
- 4 large egg yolks
- 5 large egg whites
- 1 cup (250 ml) Gruyère cheese, coarsely grated (packed)
- ½ cup (125 ml) chives, chopped

Position rack in lower third of oven and preheat to 400 F (200 C). Lightly butter a 9-in (2.5 L) soufflé dish. Add Parmesan cheese and tilt dish, coating bottom and sides. Heat milk in small heavy saucepan over medium-low heat until steaming.

Melt butter in a heavy saucepan over medium heat. Add flour and whisk until mixture begins to foam, about 3 minutes. Do not allow mixture to brown. Remove saucepan from heat. Let stand 1 minute. Slowly whisk in warm milk until smooth. Return to heat and cook, whisking constantly until very thick, 2 to 3 minutes. Remove from heat; whisk in paprika, salt and nutmeg. Add egg yolks one at a time, whisking to blend after each addition. Scrape soufflé base into large bowl. Cool to lukewarm.

Using electric mixer, beat egg whites in another large bowl until stiff but not dry. Fold ½ of the whites into soufflé base. Fold in remaining whites in 2 additions while gradually sprinkling in Gruyère cheese and chives. Transfer batter to prepared dish.

Place dish in oven and immediately reduce oven temperature to 375 F (190 C). Bake until soufflé is puffed and golden brown on top and center moves only slightly when dish is shaken gently, about 25 minutes (do not open oven door during first 20 minutes). Serve immediately.

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BEEF MEDALLIONS IN SATAY SAUCE WITH SWEET PEPPERS AND ONIONS

Serves 6

- 1 lb (500 g) beef tenderloin, cut into ½-in (8 mm) thick slices
- 1 tbsp (15 ml) dark soy sauce
- ½ tsp (2 ml) onion salt
- 1 tbsp (15 ml) cornstarch
- 2 tbsp (30 ml) canola oil, divided
- 2 slices fresh ginger
- 1 medium sweet onion, peeled and sliced
- 1 each small red, yellow and green bell peppers, seeded and cut into strips

In a mixing bowl, combine beef, dark soy sauce, onion salt and cornstarch. Mix well. Marinate for 1 hour. Heat wok over medium-high heat. Add 1 tbsp (15 ml) canola oil and heat. Sear marinated beef slices until golden, about 1 minute on each side. Set aside. Add remaining oil, ginger, onion and peppers and stir-fry over medium-high heat until peppers are lightly softened but crisp. Add beef and stir to mix.

SATAY SAUCE

- 2 tbsp (30 ml) Asian barbecue sauce (Bullhead brand works well)
- 1 tbsp (15 ml) oyster sauce
- 1 tbsp (15 ml) soy sauce
- 2 tbsp (30 ml) chicken stock
- 2 tsp (10 ml) cornstarch

Mix sauce ingredients together and pour over beef mixture. Stir-fry until sauce is thickened and beef mixture is well-coated. Transfer to serving platter and serve.

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 Australia **\$22.99** 293225



DUCK AND MUSHROOM POTAGE

Serves 6

- ½ Chinese-style barbecue duck
- 5 dried shiitake mushrooms
- 5 dried bamboo mushrooms, (optional)
- 3 slices fresh ginger
- 1 green onion
- 5 cups (1250 ml) chicken stock

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*Source: IWSR 2009

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- 1 tbsp (15 ml) canola oil
- 8 fresh oyster mushrooms, trimmed and torn into thin strips
- 6 fresh shiitake mushrooms, trimmed and thinly sliced
- 1 large piece bamboo shoot (canned or fresh)
- 4 slices prosciutto, sliced into thin julienne, divided
- 2 tbsp (30 ml) light soy sauce
- 2 tbsp (30 ml) cornstarch, mix with 2 tbsp (30 ml) cold water
- 1 tbsp (15 ml) sesame oil
- 1 pack enoki mushrooms, trimmed and separated
- 1 pack salt and pepper to taste
- 8 sprigs fresh cilantro, for garnish

Remove meat from duck. Retain bones and shred meat into thin strips. If desired, cut skin into thin strips. Soak dried shiitake mushrooms in 1 cup (250 ml) of hot water until soft. Drain and retain liquid. Trim stems from dried shiitake mushrooms and thinly slice caps. If using, soak dried bamboo mushrooms in 1 cup (250 ml) hot water until soft. Drain and discard liquid. Trim and cut dried mushrooms into 1-in (2.5 cm) pieces. In large saucepan, combine ginger, green onion, duck bones, mushroom liquid and chicken stock and bring to a boil. Reduce heat and simmer, covered, for 20 minutes. Strain soup into large bowl. Discard solids. Heat canola oil in saucepan. Add fresh oyster and fresh shiitake mushrooms, bamboo shoots and ½ of prosciutto and sauté until mushrooms soften. Add shredded duck, soy sauce and soup. Bring to boil. Skim off foam that rises to top. Season soup to taste with salt and pepper. Add cornstarch mixture and stir until soup is lightly thickened. Stir in sesame oil. Divide soup into serving bowls. Toss enoki mushrooms and remaining shredded prosciutto together, divide and sprinkle on top. Garnish each bowl with sprig of cilantro and serve.

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BC VQA **\$19.99** 593053

PORK AND CHINESE CHIVE POTSTICKERS*

Makes 50 dumplings

- 1 lb (500 g) lean ground pork
- 2 strips bacon, finely minced
- ¾ cup (175 ml) Chinese chives, finely chopped
- 1 tbsp (15 ml) cornstarch
- 3 tbsp (45 ml) chicken stock
- 1 tbsp (15 ml) light soy sauce
- 1 tsp (5 ml) salt, or to taste
- 50 round dumpling wrappers*
- 1 egg, beaten

In a mixing bowl, combine first 7 ingredients and mix well. Fry a tbsp of filling in a heated skillet to test for seasoning. Adjust seasoning with salt and pepper. Lay out four to six dumpling wrappers at a time. Using a pastry brush, coat each with egg mixture. Place tablespoon of filling in middle of each wrapper. Fold each to form a half moon and seal edge, forming small pleats. Repeat. Excess wrappers can be frozen for later use. Cook potstickers in batches. Heat 2 tsp (10 ml) oil over medium heat in non-stick skillet. Arrange potstickers in skillet so they are not touching each other. Do not over-crowd. Fry for approximately 30 seconds. Add 2 tbsp (30 ml) of water, cover and steam for 2 minutes. Uncover and cook until water is evaporated. Shake skillet to loosen potstickers from bottom of pan. Transfer to serving platter and serve with Ginger Vinegar Dipping Sauce (see recipe below).

CLASSIC GINGER VINEGAR DIPPING SAUCE

- 2 tbsp (30 ml) thinly shredded fresh ginger
- ½ cup (125 ml) Chinese red vinegar
- pinch each, salt and sugar

* Use white dumpling wrappers (not yellow wonton wrappers). Dumpling/perogy makers can be found at kitchen stores. Raw dumplings can be frozen for later use. Arrange on a cookie sheet and place in freezer. Place in bag when frozen. To prepare ahead, steam dumplings first, then lightly brush with oil. Transfer to a baking sheet, cover with plastic wrap and refrigerate. Prior to serving pan-fry until golden. Frozen dumplings can also be cooked with the "potsticker" method.

Gung Hay Fat Choy from page 64 continued

In a small bowl, combine all ingredients and mix well. Allow to steep for 30 minutes before serving.

PAIRS WITH
MAUREL VEDEAU PINOT NOIR
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HUANG ZHONG HUANG RICE WINE
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LING COD IN WINE SAUCE WITH SHIITAKE MUSHROOMS

Serves 6

- 2 tbsp (30 ml) sake kasu†
- ¼ cup (50 ml) sake
- 1 lb (500 g) boneless ling cod filets, cut into ½-in (1 cm) thick slices

† The lees left over from sake production. Available from Granville Island's Artisan Sake Maker (<http://osake.ca/>)

- 1 egg white
- 1 tbsp (15 ml) cornstarch
- 2 tsp (10 ml) canola oil
- 3 slices prosciutto or Chinese ham, minced
- ½ tsp (2 ml) garlic, minced
- 1 tsp (5 ml) ginger, minced
- 8 fresh shiitake mushrooms, thinly sliced
- 2 tsp (10 ml) butter, optional
- ¼ cup (50 ml) chicken stock
- 2 tsp (10 ml) cornstarch, mixed with 1 tbsp (15 ml) water
- 1 green onion, thinly sliced
- 1 salt and pepper to taste

Mix together *sake kasu* and sake and set aside. Season ling cod filets with salt and pepper, combine with egg white and cornstarch and set aside for 10 minutes.

Heat oil in wok over medium heat, add ham, garlic and ginger. Stir briefly until fragrant. Add mushrooms and butter and sauté for 1 minute until soft. Set aside. Return wok to heat, add *sake kasu* mixture and stock and bring to boil for 1 minute. Add mushroom mixture and stir. Add cornstarch mixture and stir until sauce is lightly thickened. Add fish and fold gently until evenly cooked, approximately 1 minute. Transfer to serving platter, garnish with green onions and serve.

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SATAYS WITH SPICED PEANUT SAUCE

Makes 18 skewers

MARINADE

- 2 tbsp (30 ml) brown sugar
- 1 1/2 tsp (7 ml) ground coriander
- 1 tsp (5 ml) ground cumin
- 1/2 tsp (2 ml) ground turmeric
- 1 tbsp (15 ml) fresh lime juice
- 1 1/2 tsp (7 ml) Thai fish sauce
- 2 tbsp (30 ml) coconut cream
- 1 1/2 lb (750 g) pork tenderloin, chicken or beef (sirloin), cut into 2-in (5 cm) long x 1/4-in (6 mm) thick strips
- 18 8-in (20 cm) bamboo skewers

In a bowl, stir together brown sugar, coriander, cumin, turmeric, lime juice, fish sauce

and coconut cream to form a marinade. Add meat and mix thoroughly. Cover and marinate for 2 hours at room temperature or up to 4 hours in the refrigerator. Soak bamboo skewers in hot water for 30 minutes. Meanwhile, prepare Spiced Peanut Sauce as below.

When meat has finished marinating, preheat gas grill to medium-high. Thread four or five pieces of marinated meat on each skewer. Place skewers on grill and cook for 2 minutes, turn over and continue to cook until meat is browned on all sides, about 1 minute longer. Serve with warm Spiced Peanut Sauce. (The skewers can also be placed on a lightly greased baking sheet and cooked under a broiler, turning once, for 2 to 4 minutes.)

SPICED PEANUT SAUCE

- 1 tbsp (15 ml) peanut or vegetable oil
- 2 tbsp (30 ml) red curry paste
- 1 tbsp (15 ml) sweet paprika
- 1 cup (250 ml) coconut milk
- 1/2 cup (75 ml) dry roasted peanuts, ground OR chunky peanut butter
- 6 tbsp (90 ml) palm sugar OR brown sugar
- 2 tbsp (30 ml) tamarind paste
- 1 tbsp (15 ml) Thai fish sauce
- 1/2 tsp (2 ml) salt

Place wok or saucepan over medium heat. When hot add oil, curry paste, and paprika. Reduce heat to low and cook, stirring for 1 minute. Add coconut milk and stir over low heat for 3 minutes. Stir in ground peanuts or peanut butter,

palm sugar or brown sugar and simmer, stirring occasionally for 5 minutes. Stir in tamarind paste, fish sauce and salt and cook for 1 minute longer. If sauce is too thick, add either coconut milk or water to thin to desired consistency. Remove from heat and keep warm.

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PORK AND CRAB ROLLS (CHẢ GIÒ)

Makes 24

- 2 oz (60 g) package dried cellophane noodles, soaked until soft
- 1 small onion, finely chopped
- 6 green onions, finely chopped
- 1 medium carrot, finely shredded
- 8 oz (250 g) ground pork
- 6 oz (180 g) fresh crab meat (chopped prawn meat can be substituted)
- 1/2 tsp (2 ml) salt
- 1 tbsp (15 ml) fish sauce
- freshly ground pepper
- 1-2 pkgs Vietnamese rice paper (6-in (15 cm) diameter)‡
- oil for deep frying, enough to fill wok to 2-in (5 cm) level
- 1 head leaf lettuce, washed and separated into leaves
- 1 bunch fresh mint or cilantro
- 1 cucumber, julienned

Cut cellophane noodles into 1-in (2.5 cm) lengths with a sharp knife. In a large mixing bowl, mix noodles with onions, green onions, carrot, pork, crab meat, salt, fish sauce and pepper. Mix well.

For rice paper gently dip one sheet at a time into a bowl of warm water until soft and pliable. Place paper gently onto tea towel lined counter top to drain any excess water. Add 2 tsp (10 ml) of the filling on one end, shaping it into a neat roll. Roll up, folding in sides so filling is completely enclosed. Add a small amount of egg white at edge of wrapper to stick. Place on parchment-lined baking sheet and cover with a slightly damp cloth until rest of rolls are made up.

Heat oil in a wok on medium heat to 325 F (160 C) Add a few rolls at a time and fry until they are crisp and golden. Drain on paper towel.

To serve, wrap each roll in a lettuce leaf with a sprig of mint, cilantro and cucumber. Serve with Nước Chấm (see below for recipe).

NUỐC CHẤM (GARLIC, CHILI AND FISH SAUCE)

- 2 tbsp (30 ml) rice vinegar
- 1/3 cup (75 ml) water
- 1/4 cup (50 ml) Vietnamese fish sauce
- 2 tbsp (30 ml) sugar
- 1 tbsp (15 ml) fresh lime juice
- 2 red bird's eye or Thai red chilies, seeded and finely chopped
- 1 tbsp (15 ml) garlic, finely minced

‡ Chinese spring roll wrappers (6-in/15 cm) square) can be substituted for Vietnamese rice paper.

In a small saucepan, mix together rice vinegar, water, fish sauce and sugar. Bring to a boil, reduce heat and add lime juice. Return to a boil and set aside to cool. Stir in garlic and red chilies. This can be stored refrigerated in an air-tight container for up to a month.

PAIRS WITH
CHÂTEAU STE. MICHELLE COLUMBIA VALLEY CHARDONNAY
USA \$17.99 232439

MAIPE CHAKANA MALBEC
Argentina \$14.99 513838



CILANTRO, CRAB AND SHRIMP CAKES

Makes 36

- 2 tbsp (30 ml) shallots, finely chopped
- 1 cup (250 ml) fresh crabmeat
- 1 lb (500 g) fresh raw shrimp, finely chopped
- 1/2 cup (125 ml) fine breadcrumbs
- 2 tbsp (30 ml) cilantro, chopped
- 2 green onions, finely chopped
- 1 egg, lightly beaten
- 2 tsp (10 ml) red Thai curry paste
- 2 tbsp (30 ml) fish sauce
- 1 tsp (5 ml) baking powder
- 1 tsp (5 ml) sugar
- 1/2 tsp (2 ml) salt
- 1/2 tsp (2 ml) white pepper
- 1 salt and pepper, to taste
- 1 sweet chili sauce (optional)
- 1 mango, diced, for garnish
- 1 canola oil for deep frying, enough to cover cakes

Mix together shallots, crabmeat, chopped shrimp, breadcrumbs, cilantro and green onions. Put aside. Mix together egg, curry paste, fish sauce, baking powder, sugar, salt and white pepper. Stir second mixture gently into crabmeat mixture until well-combined. With wet hands, shape 2 tbsp (30 ml) of mixture into flattened rounds (about 1 1/2 to 2-in (3.5 cm-5 cm) wide and 1/2-in (1 cm) thick and place onto wax paper-lined baking sheet. These can be covered in plastic wrap and refrigerated up to 4 hours. Heat oil in a wok to 350 F (180 C). When hot, cook the cakes a few at a time, until golden brown, about 3 to 4 minutes. Drain on paper towel.

Alternatively, place cakes into preheated 350 F (180 C) oven and bake until golden, about 15 to 20 minutes. Serve plain or with a dollop of sweet chili sauce mixed with chopped mango and cilantro.

PAIRS WITH
SILENI SAUVIGNON BLANC
New Zealand \$14.99 160325
SEE YA LATER RANCH PINOT THREE
BC VQA \$20.00 433243



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CLASSIC ROAST TURKEY WITH PORT WINE GRAVY

- Serves 10**
- 18 lb (8 kg) fresh turkey, giblets removed, rinsed and dried
 - olive oil
 - sea salt
 - freshly ground pepper
 - handful fresh herbs, 1/2 sage, 1/2 thyme, 1/2 parsley, chopped
 - butter, softened
 - parchment paper
 - Cranberry Apple Stuffing (recipe follows)
 - onions, peeled and quartered

Preheat oven 375 C (190 C). In a large roasting pan, scatter onions and place turkey on top. Tuck wings of turkey behind back and generously salt and pepper turkey cavity. Stuff turkey and neck cavities full of prepared stuffing. [Remaining stuffing can be placed in separate baking dish covered with foil and baked for 20 to 30 minutes at 350 F (180 C)]. Rub turkey all over with olive oil. Sprinkle with salt, pepper and chopped herbs. Cover parchment paper on one side with softened butter and wrap turkey with paper, buttered side down, being sure to tuck in sides around bird. Roast turkey for 20 minutes per pound. Baste after 2 hours and on every hour until ready. If using a meat thermometer, it should read 180 F (82 C) when placed in the thickest part of thigh.

PORT WINE GRAVY

- 3/4 cup (175 ml) flour
- 4 cups (1L) chicken stock
- 1/2 cup (125 ml) tawny port wine
- 3 garlic cloves, peeled and slightly crushed
- 1 large sprig of fresh sage

Once turkey is roasted, transfer bird to a platter to keep warm. Remove as much fat from pan as possible, reserving onion and browned stock. Whisk in 3/4 cup (175 ml) flour and let resulting roux cook for about a minute over medium heat. Gradually add about 4 cups (1 L) of chicken stock to pan, while whisking to blend until smooth. Next, add 1/2 cup (125 ml) of port to gravy, along with 3 garlic cloves and a large sprig of fresh sage. Bring gravy to a boil to thicken. Adjust seasoning and if needed, adjust thickness of gravy by adding more stock. Strain gravy before serving.

PAIRS WITH
LOUIS LATOUR BOURGOGNE CHARDONNAY
France \$19.99 55533

CEDARCREEK SYRAH
BC VQA \$24.90 417949



ROASTED PARSNIPS AND SAGE

- 2 lb (1 kg) parsnips, peeled
- 1 tbsp (15 ml) fresh sage leaves, chopped
- 3 tbsp (45 ml) olive oil
- salt
- freshly ground pepper

Preheat oven to 450 F (230 C). Halve parsnips crosswise. Cut each half into quarters, lengthwise then cut out core and discard. In a bowl, toss parsnip pieces with sage, oil, salt and pepper. Transfer to a large shallow roasting pan, spreading in a single layer. Roast until tender and lightly browned, about 15 to 20 minutes.

PAIRS WITH
LLAMA OLD VINE MALBEC
Argentina \$14.95 544403

HESTER CREEK PINOT GRIS
BC VQA \$16.99 560037



CRANBERRY APPLE STUFFING

- 2 tbsp (30 ml) butter
- 2 large onions, small dice
- 2 cups (500 ml) celery, chopped
- 1 sprig fresh rosemary
- 1 tbsp (15 ml) olive oil
- 1 lb (500 g) seasoned ground pork sausage
- 1 cup (250 ml) tawny port wine
- 2 Granny Smith apples, peeled and roughly diced
- 1 cup (250 ml) dried cranberries
- 8 cups (2 L) stale bread cubes
- 1/2 cup (125 ml) Italian parsley, chopped
- 1 tsp (5 ml) dried sage
- 1 tsp (5 ml) dried thyme
- salt
- freshly ground pepper
- 1 cup (250 ml) chicken stock

Melt butter over medium-high heat in a large sauté pan. Sauté onions, celery and rosemary until onions are golden. Remove from pan and reserve in a large mixing bowl. Add olive oil to pan and brown sausage. Pour off excess fat and deglaze pan with port. Remove pan from heat and transfer sausage to large mixing bowl. Add prepared apples, cranberries, bread, parsley, sage and thyme and stir to combine. Pour chicken stock over mixture to moisten and season generously with salt and pepper. You can make the stuffing mixture well in advance and when ready, stuff the turkey cavity or place in a buttered baking dish and cover with foil. If preparing separately, bake for about 30 to 40 minutes at 375 F (190 C).

PAIRS WITH
BOUCHARD AINE PINOSSIMO PINOT NOIR
France \$13.99 143420

CALVET RESERVE BORDEAUX
France \$13.99 44032



PURÉED YAMS WITH VANILLA

- 3 large yams
- 1/4 cup (50 ml) butter
- 1 vanilla bean, scraped
- salt and pepper to taste

Preheat oven to 400 F (200 C). Place whole, unskinned yams on a baking sheet. Roast for about an hour or until tender. Remove from oven and let cool for a few minutes. Cut open yams and remove flesh. and place in a warmed bowl. Using an electric hand mixer, beat in butter and add vanilla scraped from pod. Season with salt and freshly ground pepper. Keep warm until ready to serve.

PAIRS WITH
CAYMUS CONUNDRUM
USA \$24.99 390831

THREE WINDS SYRAH
France \$13.99 847608



POMEGRANATE AND MINT MEATBALLS WITH HERB COUSCOUS

- Serves 6**
- MEATBALLS**
- 1/2 cup (125 ml) bread crumbs
 - 1/2 cup (125 ml) dry white wine
 - 3/4 cup (175 ml) pomegranate juice
 - 1 lb (16 oz) ground lamb
 - 1 large egg



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4 garlic cloves, minced
 ¼ cup (50 ml) fresh parsley leaves, chopped
 4 tsp (20 ml) dried mint
 3 tbsp (45 ml) olive oil
 1 medium onion, grated
 3 tbsp (45 ml) pomegranate molasses[§]
 ¾ cup (175 ml) chicken stock or vegetable stock
 salt and freshly ground pepper, to taste
 2 tbsp (30 ml) fresh mint, chopped
 ½ cup (125 ml) pomegranate arils (seeds)

Place bread crumbs in a large bowl with ¼ cup (50 ml) white wine and ¼ cup (50 ml) pomegranate juice and let stand for 5 minutes. Add lamb, egg, garlic, parsley, dried mint and season well with salt and freshly ground pepper. Mix well and form into 24 meatballs.

In a large saucepan heat 1 ½ tbsp (21 ml) olive oil over medium heat. Working in batches, brown meatballs on all sides. Transfer meatballs to a plate while browning the rest, adding remaining olive oil as needed. After all meatballs have been transferred to plate, add onion to saucepan and cook until translucent, about 4 minutes. Add remaining ¼ cup (50 ml) white wine and ½ cup (125 ml) pomegranate juice along with pomegranate molasses and chicken stock. Stirring, bring to a simmer. Put meatballs back in pan and simmer, uncovered, until sauce has thickened and meatballs are cooked through, approximately 15 minutes. Just before serving top with fresh mint and pomegranate arils.

HERB COUSCOUS

2 tbsp (30 ml) olive oil
 1 medium onion, diced
 2¾ cups (675 ml) chicken stock or vegetable stock

[§] Pomegranate molasses is available at middle-eastern grocery stores.

1 ½ cups (375 ml) instant couscous
 1 cup (250 ml) mixed fresh herbs: parsley, basil, mint and chives
 ½ cup (75 ml) almonds, slivered and toasted
 1 tbsp (15 ml) lemon juice
 salt and freshly ground pepper, to taste

In a saucepan, heat olive oil over medium heat. Add onion and cook, stirring occasionally, until lightly golden, approximately 5 minutes. Add stock to saucepan and bring to a boil. Stir couscous into boiling stock, cover and remove from heat. Let couscous stand to absorb the liquid, about 8 minutes. Fluff couscous with a fork and stir in herbs, almonds, lemon juice and salt and pepper to taste.

To serve, place a portion of couscous on a plate and top with pomegranate and mint meatballs. Garnish with extra pomegranate arils if desired.

PAIRS WITH

MAJELLA THE MUSICIAN CABERNET SAUVIGNON SHIRAZ
 Australia **\$19.99** 17095

35° SOUTH RESERVE SHIRAZ
 Chile **\$12.99** 133520

Plenty of Pomegranates from page 80 continued



POMEGRANATE SORBET WITH ORANGE SALAD AND SESAME SEED BRITTLE

Serves 4

POMEGRANATE SORBET

4 cups (1 L) pomegranate juice
 1 ¼ cup (300 ml) granulated sugar
 2 tbsp (30 ml) lemon juice
 2 tbsp (30 ml) grenadine syrup (optional)

In a saucepan over medium heat combine 2 cups (500 ml) of the pomegranate juice and sugar, stirring until sugar dissolves. Remove saucepan from heat and add remaining 2 cups (500 ml) of pomegranate juice, lemon juice and grenadine (if using). Transfer mixture to a bowl and allow to chill thoroughly in refrigerator at least 3 hours. To finish sorbet, freeze chilled pomegranate mixture in an ice cream maker according to the manufacturer's instructions. Transfer to a container and freeze until ready to use.

SESAME SEED BRITTLE

½ cup (125 ml) granulated sugar
 ¼ cup (50 ml) water
 ¼ tsp (1 ml) salt
 1 ½ tbsp (22 ml) white sesame seeds
 1 ½ tsp (7 ml) black sesame seeds

Take 2 large pieces of parchment paper and spray one side of each with cooking spray. Place one piece of parchment on a cutting board, cooking spray side up and have a rolling pin ready. Combine sugar and water in a small deep saucepan over medium-high heat. Cook without stirring until sugar melts and syrup begins to boil. Continue cooking, stirring occasionally, until sugar becomes amber-coloured, about 5 to 8 minutes. Remove caramelized sugar from heat and immediately stir in white and black sesame seeds. Quickly pour onto parchment-lined cutting board and place second piece of parchment, cooking spray side down, on top of brittle. Use rolling pin to roll brittle as thin as possible between sheets of parchment. Remove top parchment and allow brittle to cool completely at room temperature. Just before serving, break brittle into large shards.

ORANGE SALAD

3 oranges
 2 tbsp (30 ml) Grenadine (pomegranate syrup)

Remove rind from oranges and segment into a bowl. Combine orange segments with Grenadine and let macerate for 5 minutes. To serve, divide orange salad among 4 bowls. Top with a scoop of pomegranate sorbet and garnish with a shard of sesame seed brittle.

PAIRS WITH

HENKELL ROSÉ
 Germany **\$13.49** 410191

PAMA
 USA **\$38.99** 835736



WARM ROASTED CHICKEN AND POMEGRANATE SALAD

Serves 4

MARINADE

2 tbsp (30 ml) ground cumin
 2 tbsp (30 ml) ground coriander
 1 tsp (5 ml) ground cinnamon
 ¼ tsp (1 ml) ground cloves
 1 tbsp (15 ml) fresh ginger, grated
 2 garlic cloves, minced
 3 tbsp (45 ml) honey
 2 cups (500 ml) pomegranate juice
 1 tsp (5 ml) freshly ground black pepper
 ½ tsp (2 ml) salt

In a large bowl, whisk all the marinade ingredients together. Set aside.

CHICKEN SALAD

4 chicken breasts, skinless, boneless
 1 can (540 ml) chickpeas, drained and rinsed
 2 tbsp (30 ml) all-purpose flour
 ¼ cup (50 ml) canola oil
 2 romaine hearts, coarsely chopped and washed
 1 head radicchio, leaves torn into bite-sized pieces
 ½ English cucumber, chopped
 ½ cup (125 ml) pomegranate arils (seeds)
 ½ cup (125 ml) feta cheese, crumbled
 salt and freshly ground pepper, to taste

Place chicken in a large plastic freezer bag. Pour marinade over chicken, squeeze out excess air and seal bag tightly. Marinate overnight in refrigerator. Preheat oven to 400 F (200 C). Remove chicken from marinade and place in an oiled 9-in x 13-in (23 x 32 cm) baking dish. Reserve marinade. Bake chicken until just about done, about 30 minutes. While chicken is in the oven, pour reserved pomegranate marinade into a saucepan and bring to a boil over medium-high heat. Let boil until marinade has reduced by half and has thickened slightly, about 8 to 10 minutes. When chicken is just about done, brush some of thickened marinade onto each breast and continue cooking until chicken is moist and no longer pink, approximately 5 to 10 minutes. Keep chicken warm while preparing the rest of the salad.

Dry chickpeas on paper towel. Place in a bowl and toss with flour to coat. In a frying pan, heat oil over medium-high heat. Add half the chickpeas to pan, stirring to coat in oil. Be careful as they will snap and pop. Cook chickpeas, stirring frequently, until golden brown, approximately 4 minutes. Transfer to a paper towel lined plate and season with salt and freshly ground pepper. Repeat with remaining chickpeas. Set aside. To finish, toss together romaine, radicchio, cucumber, pomegranate arils and feta cheese. Divide among plates and top each with a sliced chicken breast. Drizzle with remaining pomegranate glaze and sprinkle with crispy chickpeas.

PAIRS WITH

HESTER CREEK SEMILLION CHARDONNAY
 BC VQA **\$15.99** 603738

BALTHASAR RESS RIESLING QBA
 Germany **\$15.99** 250506

Hart House Restaurant from page 88



FRASER VALLEY PORK

Serves 8

BRAISED PORK BELLY

- 2 lbs (1 kg) fresh pork belly
- ¼ cup (50 ml) butter
- 8 cups (2 L) apple juice
- 8 cups (2 L) white wine
- 1 cup (250 ml) brandy
- 3 cups (750 ml) carrot, diced
- 3 cups (750 ml) onion, diced
- 1 head celery, diced
- 1 cup (250 ml) brown sugar
- 5 bay leaves
- pinch salt
- 1 bunch fresh thyme
- 8 cups (2 L) chicken stock

Preheat oven to 275 F (140 C). In an oven safe pan, deeper than pork belly is thick, sauté half the onion, carrot and celery amount in butter until dark brown, deglaze pan with wine, brandy and apple juice. Bring liquid to a boil; add sugar, big pinch of salt, half the thyme amount and 1 bay leaf. Place pieces of belly in liquid and add stock to cover. Bring pan back to a boil, cover with tin foil and place in oven for 3 to 4 hours. When fork slides in and out of meat easily it is done.

PORK TENDERLOIN

- 2 lbs (1 kg) pork tenderloin
- dash olive oil
- ¼ cup (50 ml) butter
- salt and pepper to taste

Trim any silver skin from tenderloin, season with salt and pepper and sear in a hot pan with olive oil, brown and reduce heat to medium. Toss in butter and baste pork while roasting on stove for about 5 minutes until cooked to medium or to desired temperature.

WHITE BEAN PURÉE AND CASSOULET

- 1 cup (250 ml) dried white (cannellini) beans soaked in water overnight
- ½ cup (125 ml) butter
- ½ lb (250 g) smoked bacon, diced
- splash olive oil
- 1 tsp (5 ml) honey
- salt to taste

Drain beans, place in a deep pot full of fresh water and simmer. In a separate pot sauté bacon and remainder of diced vegetables with half of the butter until brown. After beans have simmered for 10 minutes strain and rinse to remove residue. Place in pot with bacon mixture and cover 2-in with stock, add remaining

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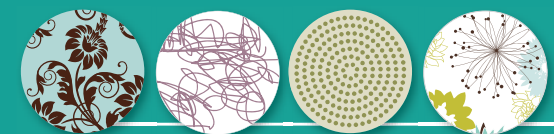
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thyme and bay leaf and simmer on low until beans are cooked through and not gritty. (Note: do not add salt until beans are cooked completely because it will fortify the skin and cause uneven cooking). When beans are cooked remove half the mix to a blender, add a generous splash of olive oil and puree. If needed add some stock to thin puree out. A little secret: is add tsp of honey to add shine and sweetness. Season with salt to taste. Finish other half of beans with rest of butter and a pinch of salt to serve.

APPLE SALAD

- 1 apple, sliced or julienne
- dash olive oil
- dash lemon juice
- 1 cup (250 ml) mixed fresh parsley and chervil

Toss apples with herbs, olive oil and a squeeze of lemon juice.

PAIRS WITH

FAIVELEY BOURGOGNE PINOT NOIR
France \$21.99 142448

BATASIOLO BARBERA D'ALBA
Italy \$16.99 311555



LOBSTER BEIGNETS

Serves 8

LOBSTER

- 1 ½ lb (750 g) whole lobster
- salt

Boil lobster in heavily salted water for 9 minutes, remove and plunge into ice bath. When cool enough to handle with your bare hands, remove meat from shell and dice into ½-in (1 cm) pieces.

BATTER

- 2 vegetable oil for deep frying
- 2 large eggs
- pinch ground espelette (or red chili pepper)
- pinch smoked garlic powder
- pinch chives, chopped
- 1 clove garlic, finely minced
- 1 small red bell pepper
- 1 cup (250 ml) all-purpose flour
- 1 tsp (5 ml) baking powder
- ½ cup (125 ml) milk

BC LIQUORSTORES

TASTE 157

Warm Winter Braises from page 94

Can use a wok, large pot or deep fryer. If using a deep fryer, preheat oil to 350 F (180 C). If using a wok or pot heat oil on stove to 350 F (180 C). In a bowl whisk eggs until frothy then add dry ingredients. Once you have a thick batter add remaining ingredients and mix until everything is coated with batter. Using two tablespoons gently spoon mixture into oil by scooping a large lump of mix onto one spoon, place it into oil and scrape off with other spoon. Be sure to turn over a couple of times while frying to evenly cook. When beignets are cooked through they will be floating and a crispy golden brown colour. Carefully remove beignets to a paper towel and sprinkle with salt. Serve with sauce ravigote and Asparagus salad (see recipes below)

SAUCE RAVIGOTE

1		egg yolk
2 tbsp	(30 ml)	lemon vinegar
1 tbsp	(15 ml)	lemon zest (about 1 lemon)
1 tbsp	(15 ml)	capers, chopped
1 tbsp	(15 ml)	tarragon, chopped
1 tbsp	(15 ml)	chives, chopped
1		shallot, minced
1 tsp	(5 ml)	Dijon mustard
1 cup	(250 ml)	extra virgin olive oil
		salt to taste

In a chilled mixing bowl whisk first eight ingredients, slowly adding olive oil, once consistency a little thinner than mayonnaise is reached, stop, season with salt and set aside.

ASPARAGUS SALAD

splash	olive oil
splash	lemon juice
6	large asparagus stalks
1 handful	baby green leaves or micro herbs

Using a vegetable peeler process asparagus into ribbons. Gently toss asparagus in bowl with greens, a splash of olive oil and lemon juice.

PAIRS WITH

BABICH SAUVIGNON BLANC
New Zealand **\$17.49** 560144

CEDARCREEK CLASSIC PINOT GRIS
BC VQA **\$17.90** 561175



VALRHONA CHOCOLATE CAKE WITH MANDARIN SORBET, CRÈME DE CACAO ANGLAISE, CACAO NIB TUILE

Serves 8

CAKE

10 oz	(280 g)	Valrhona Araguani 72% dark chocolate, chopped
7 oz	(220 g)	butter, diced
5		large eggs at room temperature
1 cup	(250 ml)	white sugar
¼ cup	(50 ml)	cocoa powder, to dust pan

Preheat oven to 350 F (180 C). Butter a 9-in (1.5 L) springform pan and dust with cocoa powder, tapping out any excess. If springform pan isn't 100% water-tight, wrap outside with aluminum foil, making sure it goes all the way up to outer rim.

Melt chocolate and butter in a double boiler stirring occasionally, until smooth.

In a large bowl, whisk together eggs and sugar, then whisk in melted chocolate mixture until smooth. Pour batter into prepared springform pan. Cover top of pan snugly with a sheet of foil and place into a larger baking pan, such as a roasting pan. Add enough hot water to baking pan to come halfway up outside of cake pan. Bake for 75 minutes. Cake is done when it feels just set, like chocolate pudding. A finger gently touched to centre should come away clean. Lift cake pan from water bath and remove foil. Let cake cool completely on a cooling rack.

CACAO NIB TUILE

¾ cup	(175 ml)	sugar
2 tsp	(10 ml)	pectin NH [†]
½ cup	(125 ml)	butter
2 tbsp	(30 ml)	glucose or light corn syrup
⅓ cup	(150 ml)	cacao nibs (found at gourmet and health food stores)

Preheat oven to 375 F (190 C). Mix sugar with pectin, then butter and glucose. Cook over low heat without stirring too much until ingredients mix. Add cacao nibs, stir until mixed. Put 1 tsp (5 ml) of mixture into each cavity of a muffin tin and bake for 8 to 10 minutes until mixture stops bubbling. Remove from oven and place muffin tin on cooling rack for 5 minutes, until cool enough to remove tuile in one piece using a spatula. Handle with care, the tuile will be very hot! Cool on a piece of parchment paper.

CRÈME DE CACAO ANGLAISE

1 cup	(250 ml)	whipping cream
2 tbsp	(30 ml)	sugar
3		egg yolks
1 tbsp	(15 ml)	crème de cacao
½		vanilla bean, split and seeds scraped with the back of a knife

Heat cream with vanilla bean and seeds, and half the sugar in a bowl over a pot of simmering water. In another bowl, mix remaining sugar with yolks. Gradually add hot cream mixture to yolk mixture. Place bowl over pot of simmering water and heat, whisking constantly, until the mixture thickens (the temperature will be 350 F/180F on a thermometer). Cool over an ice bath, whisking occasionally until cool.

MANDARIN SORBET

Combine equal parts mandarin coulis (available at high end grocery stores) and simple syrup in an electric or hand cranked ice cream churning and churn until smooth. Allow sorbet to set in a container in the freezer for at least two hours before serving.

PAIRS WITH

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COINTREAU

France **\$32.99** 6502



BRAISED SHORT RIBS IN PORTER ALE

Serves 4

2 tbsp	(30 ml)	olive oil
6	12 oz (365 g)	English-style short ribs

† Available at gourmet cooking and baking stores.

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2		kosher salt
1		pepper
		large onions, sliced
		large carrot, roughly chopped
1 ½ cups	(375 ml)	porter ale
¾ cup	(175 ml)	beef or veal stock, low sodium
4-in	(10 cm)	spring rosemary
2		small bay leaves

Heat a shallow braising pan on medium high and add olive oil. Season meat well with salt and pepper. Sear short ribs on all sides until brown. Remove ribs from pan and pour off rendered fat until about 2 tbsp remains. Add onion and sauté until softened and golden. Add carrot, then pour in ale. Bring to a boil and then reduce to a simmer. Add ribs back into pot in a single layer and add beef stock. Ribs should be partially submerged in liquid. Tuck in bay leaves and sprig of rosemary and bring pot back to a boil. Remove from heat, cover and place in oven for 2 ½ hours or until meat is tender and falling off bone. Remove pot from oven, place ribs on a platter. Tip pan to one side and remove fat from sauce with a spoon. If needed, add more stock to extend sauce and reduce for a few minutes. If remaining liquid is too thin for your liking, let sauce simmer for a few minutes on stovetop until desired concentration.

PAIRS WITH

SOLEUS ORGANIC CABERNET SAUVIGNON
Chile **\$13.99** 75036

MARQUÉS DE RISCAL RIOJA RESERVA
Spain **\$27.99** 214817



CLASSIC COQ AU VIN

Serves 4

2 tbsp	(30 ml)	olive oil
½ cup	(125 ml)	pancetta, diced
1 cup	(250 ml)	frozen pearl onions, thawed
1 lb	(500 g)	small button mushrooms, whole
1		chicken, cut into 8 pieces
1		flour
1 tbsp	(15 ml)	brandy
⅓ cup	(75 ml)	red wine
1 bottle	(750 ml)	garlic cloves, peeled and lightly crushed
3		fresh thyme sprigs
1		small sprig rosemary

Preheat oven 300 F (150 C). In a braising pan, heat olive oil and brown pancetta. Brown chicken pieces, skin-side-down first and then remove from pan and reserve. Next, add onions to pan and brown. Remove and reserve. Finally, sauté mushrooms for 3 to 5 minutes or until lightly browned. Deglaze pan with brandy and then add pancetta, onions and chicken back into pan. Sprinkle flour over top of chicken and stir to combine with contents of pan. Pour in red wine and add garlic cloves, thyme and rosemary. Bring to a boil, cover and place into preheated oven for about 40 minutes. To serve, remove chicken to a serving platter and reduce liquid in pan if desired. Garnish with baby arugula leaves and serve with potato and parsnip mash.

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Holiday Baking from Around the World from page 98



CHOCOLATE, CHERRY AND HAZELNUT MINI PANETTONE

Makes 12

- | | |
|-------------------|---|
| 1/3 cup (75 ml) | warm water |
| 1 oz (30 g) | active dry yeast (two 1/2 oz (15 g) packages) |
| 4 cups (1 L) | all-purpose flour, plus more for dusting |
| 1/2 cup (125 ml) | warm milk |
| 2/3 cup (150 ml) | granulated sugar |
| 4 | large eggs |
| 3 | large egg yolks |
| 1/4 tsp (1 ml) | salt |
| 1 tsp (5 ml) | pure vanilla extract |
| 3/4 cups (175 ml) | cold unsalted butter |
| 1 cup (250 ml) | dried cherries |
| 3/4 cup (175 ml) | dark chocolate, chopped |
| 3/4 cup (175 ml) | hazelnuts, toasted and chopped |

- | | |
|-----------------|--------------------------------|
| 1 tbsp (15 ml) | 35 percent cream |
| 1/2 cup (75 ml) | pearl sugar or turbinado sugar |

Pour warm water into a medium bowl and sprinkle with one package of yeast. Stir to dissolve yeast and let stand until foamy, 5 to 10 minutes. Stir in 1/2 cup (125 ml) flour and cover bowl with plastic wrap. Let stand in a warm place until doubled in size, approximately 30 minutes.

Pour warm milk into a medium bowl and sprinkle with remaining package of yeast. Stir to dissolve yeast and let stand until foamy, 5 to 10 minutes.

While yeast is proofing, in a large bowl, whisk together granulated sugar, whole eggs, 2 egg yolks, salt and vanilla extract. Whisk in milk mixture.

Beat the butter with the remaining 3 1/2 cups (875 ml) flour in with a mixer fitted with the paddle attachment on medium speed until the mixture is crumbly. Reduce speed to low and slowly add egg mixture. Increase speed to medium and beat until smooth. Add yeast and flour mixture and beat on high speed until dough is very elastic, about 4 minutes. With a wooden spoon stir in cherries, chocolate and hazelnuts. Transfer dough to a large buttered bowl and cover with plastic wrap. Let dough rest in a warm place until doubled in size, about 2 hours.

Preheat oven to 400 F (200 C) and position a rack in middle of oven. Turn dough out onto a floured surface and divide into 12 equal pieces. Knead each piece a few times then shape into balls. Place each ball into a small paper panettone cup, transfer to a rimmed baking sheet and loosely cover with lightly oiled plastic wrap. Let rise in a warm place until the dough rises just above paper cup, 30 to 40 minutes.

Whisk remaining yolk with cream and brush onto tops of balls. Sprinkle with pearl sugar. Bake for 10 minutes then reduce heat to 350 F (180 C) and bake until tops

PAIRS WITH

SAINTE-CROIX LA BERGERIE SYRAH MERLOT

France **\$13.99** 849612

ANAKENA CARMÉNÈRE

Chile **\$12.97** 72157



ITALIAN-STYLE POT ROAST

Serves 6

- | | |
|--------------------|--|
| 2 lb (1 kg) | beef chuck roast, trimmed |
| 2 tbsp (30 ml) | olive oil |
| 2 tbsp (30 ml) | pancetta, large dice |
| 2 | parsnips, peeled and chopped |
| 2 | carrots, peeled and chopped |
| 6 | garlic cloves, peeled and left whole |
| 1 | yellow onion, peeled and chopped |
| 1 1/2 cup (375 ml) | Italian style wine, Chianti or Valpolicella |
| | good quality beef stock, low sodium, as needed |

Preheat oven to 350 F (180 C). In a large Dutch oven or heavy-bottomed sauce pan, heat olive oil over high heat. Sear beef on all sides until deep chestnut brown. Remove from pan and reserve. Reduce heat and add onion. Saute onions for about 5 minutes until softened and golden brown. Next, add parsnips, carrots,

garlic and thyme to pan and cook for a few minutes more. Deglaze pan with wine, gently scraping up browned bits that have accumulated. Add stock and bring back to a boil. Reduce heat and return beef to the pot. Cover with a tight-fitting lid and braise in oven for 1 1/2 - 2 hours. Meanwhile, prepare gremolata.

GREMOLATA

- | | |
|-----------------|----------------------------------|
| 1/4 cup (50 ml) | Italian parsley, roughly chopped |
| 1 | garlic clove, minced |
| 1 tbsp (15 ml) | lemon zest |

Place parsley, garlic and lemon zest in a bowl and toss to combine. To serve, slice and sprinkle gremolata on sliced beef.

PAIRS WITH

MASI PASSO DOBLE

Argentina **\$15.99** 225813

NEGRAR AMARONE DELLA VALPOLICELLA

Italy **\$35.99** 44784



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PERONI
ITALY

PERONI

Holiday Baking from Around the World from page 98 continued

are golden brown and tops have risen above the paper cups, 15 to 18 minutes. Tent baking sheet with foil if tops are beginning to get too brown. Transfer panettone to a wire rack to cool completely before serving.

PAIRS WITH
SCHLOSS OBERANDRITZ KIRSCH DRY
Austria **\$25.99** 43018 375 ml

MARTINI ROSÉ
Italy **\$12.49** 772673



MELOMAKARONA (GREEK HONEY-DIPPED SPICE COOKIES)

Makes about 40 cookies

COOKIE DOUGH

- 6 cups (1.5 L) all-purpose flour
- 1 tsp (5 ml) baking powder
- 1 ½ cups (375 ml) olive oil (not extra virgin)
- 1 cup (250 ml) granulated sugar
- ½ cup (125 ml) water
- 2 tbsp (30 ml) orange-flavoured liqueur such as Cointreau
- 1 tbsp (15 ml) lemon zest
- 2 tbsp (30 ml) lemon juice
- 1 tsp (5 ml) ground cinnamon
- ½ tsp (2 ml) ground cloves
- ½ cup (125 ml) walnuts, toasted and coarsely chopped

Preheat oven to 350 F (180 C) and line 2 baking trays with parchment paper. In a large bowl, whisk together flour and baking powder. Set aside.

In the bowl of an electric mixer fitted with the paddle attachment, beat olive oil, granulated sugar, water, liqueur, lemon zest and juice, cinnamon and cloves until thoroughly combined, about 2 minutes. On the lowest speed, add 4 cups (1 L) of flour mixture, one cup (250 ml) at a time until just incorporated. It is important not to overwork the dough or beat in flour at high speed or the cookies will be too dense. In the mixing bowl, gently knead in chopped walnuts and remaining flour, ½ cup (125 ml) at a time. The dough should be oily.

To shape cookies, take about 2 tbsp (30 ml) of dough and squeeze together to compress. Roll the dough into a log shape between the palms of your hands then press gently with your fingers on one side to flatten. The cookies should look like a slightly rounded oval. Place on prepared baking sheets 1-in (2.5 cm) apart and bake one sheet at a time in preheated oven until light brown, 30 to 35 minutes. Once baked, cool completely on a wire rack.

COOKIE TOPPING

- 1 cup (250 ml) sesame seeds, toasted
- 1 cup (250 ml) walnut pieces, toasted
- ½ tsp (2 ml) ground cinnamon

In a food processor coarsely grind together all topping ingredients. Set aside.

SPICED HONEY SYRUP

- 1 cup (250 ml) honey
- 2 cups (500 ml) granulated sugar
- 2 cups (500 ml) water
- 2 tbsp (30 ml) lemon juice

- 1 cinnamon stick
- 10 cloves

To make syrup, combine all ingredients in a saucepan over medium-high heat stirring constantly. Once sugar has dissolved, bring mixture to a boil then turn heat to medium-low. Simmer for 8 to 10 minutes until syrup thickens slightly. Remove saucepan from heat and remove cinnamon stick and cloves. Immediately put several cool cookies into the warm syrup for 30 seconds turning over until well-coated. With a slotted spoon, remove each cookie from syrup allowing excess syrup to drip off. Return dipped cookies to cooled baking trays. Sprinkle each cookie liberally with the sesame seed topping. Cookies keep well stored in airtight containers for up to 2 weeks.

PAIRS WITH
ERRAZURIZ LATE HARVEST SAUVIGNON BLANC
Chile **\$13.99** 427054 375 ml

MCGUINNESS ORANGE AND BRANDY
Canada **\$23.99** 53611



APRICOT, ALMOND AND GINGER STOLLEN WREATH

Makes 1 large wreath

- 1 cup (250 ml) currants
- ¼ cup (50 ml) brandy
- ¼ cup (50 ml) orange juice
- 5 ½ cups (1.375 L) all-purpose flour
- 6 tbsp (90 ml) granulated sugar
- ½ tsp (2 ml) salt
- ¼ tsp (1 ml) ground mace
- ¼ tsp (1 ml) ground nutmeg
- 1 cup (250 ml) whole milk
- ¾ cup (150 ml) unsalted butter
- ¼ cup (50 ml) warm water
- 1 oz (30 g) active dry yeast (two ½ oz (15 g) packages)
- 3 eggs, lightly beaten
- 2 oranges, zested
- 1 cups (250 ml) dried apricots, chopped
- ¼ cup (50 ml) candied ginger, chopped
- 1 ½ cups (375 ml) blanched almonds, chopped
- 3 tbsp (45 ml) unsalted butter, melted
- ½ cup (75 ml) confectioners' sugar

In a small bowl, soak currants in brandy and orange juice for 30 minutes. In a large bowl, stir together flour, sugar, salt, mace and nutmeg. Set aside. In a small saucepan, combine whole milk and butter over low heat until butter is melted. Remove from heat and let stand until lukewarm.

Pour warm water into a small bowl and sprinkle with yeast, stir and allow yeast to start foaming, about 4 minutes. Add eggs, yeast and milk mixture to flour mixture and, with a wooden spoon, mix until smooth dough forms. Add currants and their liquid, orange zest, apricots, candied ginger and almonds and work them into dough with hands. Transfer dough to a work surface and knead for about 10 minutes, using extra flour as needed when dough gets sticky. Grease a large bowl with 1 tbsp (15 ml) canola oil. Place dough in bowl, turning to coat. Cover bowl with plastic wrap and let dough rise in a warm place until doubled in size, about 1 ½ to 2 ½ hours.

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Seasonal Sides from page 102

Preheat oven to 375 F (190 C). Punch down dough. Lightly flour work surface and roll dough into a 16-in x 24-in (40 cm x 60 cm) rectangle. Starting with a long side, roll dough tightly into a cylinder. With seam-side down, join the ends together and pinch closed. Transfer dough to a parchment-lined baking sheet. Using a pair of kitchen scissors, make cuts along outside of circle, in 2-in (5 cm) intervals, cutting $\frac{2}{3}$ of the way through the dough. Twist each segment outward, forming a wreath, with each segment overlapping slightly.

Cover dough with lightly oiled plastic wrap and set aside in a warm place for 30 minutes. Brush $\frac{1}{2}$ tbsp (21 ml) melted butter over bread and bake in preheated oven until golden brown, 40 to 45 minutes, rotating halfway through. Place baking sheet on a wire rack to cool completely. Just before serving, brush bread with remaining $\frac{1}{2}$ tbsp (21 ml) melted butter and heavily dust with confectioner's sugar.

PAIRS WITH
DISARONNO AMARETTO
Italy **\$23.49** 2253

DUJARDIN VSOP
Germany **\$23.75** 10512



BRUSSELS SPROUTS AND PANCETTA IN BALSAMIC VINEGAR

Serves 4 to 6
1 lb (454 g) Brussels sprouts
2 slices pancetta, $\frac{1}{4}$ -in (.5 cm) thick, cut into $\frac{1}{2}$ -in (1 cm) dice
2 tsp (10 ml) butter
2 tbsp (30 ml) balsamic vinegar
 $\frac{1}{2}$ tsp (2 ml) sugar
salt and freshly ground pepper, to taste

Remove tough stems and any wilted outer leaves from Brussels sprouts. Cut in half lengthwise. Steam Brussels sprouts until just tender. Heat butter in a skillet over medium heat. Add diced pancetta and sauté until just crisp. Add balsamic vinegar and sugar. Stir until sugar is dissolved. Add sprouts and toss until well-coated with pancetta-vinegar mixture. Season with salt and pepper and serve immediately.

PAIRS WITH
ROCCA DELLE MACIE CHIANTI CLASSICO
Italy **\$19.99** 308510

MAS QUE VINOS ERCAVIO LA MANCHA TEMPRANILLO
Spain **\$16.99** 433748



MAPLE-GLAZED SPICED, ROASTED SWEET POTATOES AND YAMS

Serves 4
3 small sweet potatoes, peeled
3 small yams, peeled
4 tbsp (60 ml) butter
 $\frac{1}{2}$ tsp (2 ml) ground cinnamon
 $\frac{1}{2}$ tsp (2 ml) ground nutmeg
 $\frac{1}{4}$ tsp (1 ml) ground clove
1 tsp (5 ml) sea salt
 $\frac{1}{2}$ tsp (2 ml) freshly ground pepper
3 tbsp (45 ml) maple syrup

Set the rack in centre of oven. Preheat oven to 500 F (260 C). Cut sweet potatoes and yams in half lengthwise, then each half again lengthwise, then each piece in half again, making 8 wedges. Place sweet potatoes and yams into a pan that will fit them in a single layer. Melt butter in a small saucepan and stir in spices. Pour over sweet potatoes and yams, turning them to coat well. Place pan in oven and roast for 15 minutes. Remove from oven and toss with maple syrup. Roast for another 10 to 15 minutes or until caramelized and easy to pierce with the tip of a sharp knife. Immediately remove to a warm serving plate.

PAIRS WITH
NK'MIP CELLARS MERLOT
BC VQA **\$19.99** 626416

DOMAINE DU CLOS DU BOURG TOURAINE CHENIN BLANC
France **\$14.99** 126508



HERBED POTATO GRATIN

Serves 6
2 lb (1 kg) large russet potatoes, peeled
1 tbsp (15 ml) butter
1 $\frac{1}{2}$ cups (375 ml) chicken stock
 $\frac{1}{2}$ cup (125 ml) dry white wine
1 tsp (5 ml) fresh thyme, finely chopped
 $\frac{1}{2}$ tsp (2 ml) fresh rosemary, finely chopped
1 garlic clove, smashed
1 kosher salt
 $\frac{1}{2}$ tsp (8 ml) freshly ground black pepper
1 tsp (5 ml) ground nutmeg
 $\frac{1}{4}$ tsp (1 ml) ground nutmeg
 $\frac{1}{2}$ cup (125 ml) whipping cream
 $\frac{1}{2}$ cup (75 ml) Parmesan, Romano or pecorino cheese, grated
 $\frac{1}{2}$ cup (75 ml) Gruyère cheese, grated



Savoury Tarts from page 106

Melt butter over medium-high heat in a heavy saucepan. Add onion, carrot, celery, mushrooms and garlic. Sauté until tender, about 5 to 6 minutes. Bring 4 cups (1 L) of water to a boil. Add wild rice and cook uncovered for 10 to 15 minutes, or until rice starts to open. Drain well.

Add wild rice, stock, brown rice, ground pepper, sage and thyme to sautéed vegetables. Bring to a boil then reduce heat to low, tightly cover and cook for 35 to 40 minutes without lifting lid. Fluff with fork and stir in cranberries, toasted hazelnuts and chopped parsley. Season with salt and pepper to taste.

- PAIRS WITH**
 RED ROOSTER CHARDONNAY
 BC VQA \$16.99 498824
 BERSANO PIEMONTE CORTESE
 Italy \$15.99 889808



PEAR AND BLUE CHEESE TART

- Makes 6 tarts**
 1 lb (500 g) frozen puff pastry, thawed
 3 ripe pears, peeled and halved
 4 cups (1 L) water
 1 ½ cups (375 ml) white sugar
 6 slices (25 g) Bresse blue cheese or Cambozola
 2 tbsp (30 ml) unsalted butter

Preheat oven to 400 F (200 C). In a medium saucepan, bring water and sugar to a boil. Reduce heat to a simmer and add pears. Poach for 5 minutes, then remove to let cool. Meanwhile, roll out pastry and cut into 6 equal squares. Place pastry on parchment lined baking sheet and with a sharp knife score an inset square leaving a ¼-in (½ cm) border. Core cooled pears and slice to fan out if desired or leave halves whole. Arrange cheese to cover pastry leaving the ¼-in (½ cm) border free. Place prepared pears on top and bake for 15 to 20 minutes or until puffed and golden. Let cool before serving. Serve with a frisée or mixed green salad with simple vinaigrette.

Preheat oven to 350 F (180 C). Using a mandoline or a vegetable slicer, slice potatoes ¼-in (25 mm) thick. Grease a 1 ½ quart (1.5 L) baking dish with 1 tsp (5 ml) of the butter. Layer potatoes evenly in baking dish. In a saucepan, mix together stock, wine, thyme, rosemary, garlic, salt, pepper and nutmeg. Bring to a boil, reduce heat and simmer for 2 minutes. Remove and discard garlic. Remove from heat and mix whipping cream into broth mixture and pour over top of potatoes. Dot with remaining 2 tsp (10 ml) butter.

Place on baking sheet and bake for 40 minutes, basting potatoes once or twice during baking. Mix cheeses together and sprinkle cheese evenly on top and bake for a further 20 to 25 minutes longer or until golden and crusty. Allow to sit for 10 to 15 minutes before serving.

- PAIRS WITH**
 MONT TAUCH RETRO FITOU
 France \$14.99 402040
 NEDERBURG SAUVIGNON BLANC
 South Africa \$10.99 382713



WILD RICE, HAZELNUT AND DRIED CRANBERRY PILAF

- Serves 6**
- | | |
|-------------------|--|
| ¼ cup (50 ml) | butter |
| 1 | medium onion, finely chopped |
| ¼ cup (50 ml) | carrot, finely chopped |
| ¼ cup (50 ml) | celery, finely chopped |
| 2 cups (500 ml) | mixed wild mushrooms (chanterelles, morels etc.), coarsely chopped |
| 2 | garlic cloves, minced |
| ¼ tsp (1 ml) | freshly ground pepper |
| 1 tsp (5 ml) | ground sage |
| 1 tsp (5 ml) | ground thyme |
| ¾ cup (175 ml) | wild rice |
| 2 ½ cups (625 ml) | chicken stock |
| 1 cup (250 ml) | brown rice |
| ¾ cup (175 ml) | dried cranberries or currants |
| ½ cup (150 ml) | hazelnuts, toasted and chopped |
| ¼ cup (50 ml) | flat leaf parsley |
| | salt and freshly ground pepper. |

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Savoury Tarts from page 106 continued

PAIRS WITH

CHÂTEAU DERESZLA TOKAJI ASZU 5 PUTTONYOS
Hungary \$47.92 285643 500 ml

DOW'S 10 YEAR OLD TAWNY PORT
Portugal \$38.99 989319



WILD MUSHROOM, SWISS CHARD AND PANCETTA TART

Serves 4

SHORT CRUST PASTRY

2½ cups (625 ml)	all-purpose flour
½ tsp (2 ml)	sugar
1½ tsp (7 ml)	salt
¾ cup (175 ml)	cold, unsalted butter, cut into small cubes
¾ cup (150 ml)	water, ice cold

In a medium bowl or food processor, combine flour, sugar and salt. Cut in butter until mixture looks like coarse meal. Stir in water and mix quickly until large lumps form. Bring dough together with hands and form into a disk. Cover with plastic wrap and let rest and chill for 1 hour minimum.

Once chilled, roll out pastry on a lightly floured surface. Fit pastry into desired tart pan and blind bake. Reserve and make filling.

FILLING

2 tbsp (30 ml)	olive oil
1 slice (60 g)	pancetta, chopped into bits
4 cups (1 L)	mix of wild and brown mushrooms, chopped
1	small garlic clove, finely chopped
1	small bunch Swiss chard, roughly chopped
	salt and ground pepper to taste
½ cup (125 ml)	whipping cream
1	egg, beaten
pinch	nutmeg

In a large sauté pan, heat olive oil and brown pancetta. Add chopped mushrooms and sauté for 8 minutes or until browned and softened. Season with salt and freshly ground pepper. Add garlic and Swiss chard and stir to combine, allowing chard to wilt. Remove pan from heat and reserve. In a small bowl, mix together whipping cream, egg and nutmeg. Place tart shells on a parchment lined baking sheet and preheat oven to 350 F (180 C). Divide Swiss chard mixture among tart shells and pour over equal amounts of egg mixture. Bake 15 to 20 minutes.

PAIRS WITH

ADOBE ORGANIC CARMÉNÈRE
Chile \$13.99 836353

ST. URBANS HOF QBA RIESLING
Germany \$19.99 597997



SMOKED SALMON, LEEK AND ARUGULA TART

Serves 4

½ lb (250 g)	puff pastry, thawed
2 tbsp (30 ml)	butter
2	leeks, white part only and finely sliced
3 cups (750 ml)	packed fresh baby arugula leaves
¼ cup (50 ml)	crème fraîche
½	lemon, juice only
pinch	salt
	freshly ground pepper
8 oz (250 g)	salmon, cold smoked

Heat a skillet over medium heat and melt butter. Add leeks and sauté over medium heat until softened. Add arugula and continue to sauté for 3 minutes until arugula is wilted and bright green in colour. Remove from heat and let cool. Combine leek mixture with crème fraîche, lemon juice and season with salt and pepper. Roll out pastry into one long rectangle and cut into 4 squares. With a sharp knife, score a ¼-in (½ cm) border into each square and dock the inside square with a fork. Place prepared pastry on a parchment lined baking sheet. Divide leek mixture between the 4 squares and bake in oven for 15 to 20 minutes or until puffed and golden. Remove from oven and allow to cool slightly before garnishing with sliced smoked salmon.

PAIRS WITH

BONTERRA ORGANIC CHARDONNAY
USA \$17.99 342436

MARK WEST PINOT NOIR
USA \$17.99 318667



CHERRY TOMATO, OLIVE AND CAPER TART

Makes 1 tart (14 x 4 inch)

1	single tart shell, blind baked (semi-baked)
3 slices (9 g)	semi-ripened goat cheese
2 tbsp (30 ml)	olive oil
1 pkg (365 ml)	cherry tomatoes
¼ cup (50 ml)	mixed olives, pitted
2 tbsp (30 ml)	capers
¼ cup (50 ml)	Italian parsley, chopped

Preheat oven to 400 F (200 C). In a small roasting pan, combine olive oil with cherry tomatoes, season with salt and pepper and place in oven for 10 minutes. Remove from oven and reserve. Place sliced goat cheese along base of pastry shell. Cover with tomatoes, chopped olives and capers. Bake again for 15 minutes at 400 F (200 C) or until pastry is golden brown. Let cool briefly before serving and garnish with parsley.

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TASTE 169

PAIRS WITH
RICOSSA BARBARESCO
 Italy **\$21.99** 929406

RED GUITAR NAVARRA TEMPRANILLO GARNACHA
 Spain **\$13.99** 120360



ROCKWELL BAKE

From *In the Kitchen with Anna* (Whitecap Books)

Serves 6

- | | |
|-------------------|--|
| 2 tbsp (30 ml) | olive oil |
| 1 cup (250 ml) | onion, finely diced |
| 1 cup (250 ml) | celery, including leaves, finely diced |
| ½ cup (125 ml) | carrot, finely peeled and diced |
| 1 clove | garlic, minced |
| 1 tbsp (15 ml) | fresh sage, finely chopped |
| 2 tsp (10 ml) | fresh thyme, finely chopped |
| 1 cup (250 ml) | dried cranberries |
| ½ cup (125 ml) | white wine |
| 5 | large eggs |
| 3 cups (750 ml) | milk |
| 1 tsp (5 ml) | Dijon mustard |
| 1 ½ tsp (7 ml) | salt |
| ¼ tsp (1 ml) | ground black pepper |
| 8 cups (2 L) | day old bread, cut into 1-in (2.5 cm) cubes |
| 3 cups (750 ml) | turkey meat, cooked and cut into ½-in (1 cm) cubes |
| 2 ½ cups (625 ml) | Swiss cheese, grated |

Preheat oven to 350 F. Grease a 9-in (22.5 cm) springform pan and place on a baking tray.

In a sauté pan over medium heat, add oil, heat one minute, then add onion, celery and carrot. Sauté until onions are translucent, about 5 minutes. Add garlic and herbs, and sauté one minute more. Add cranberries and white wine, then simmer until almost all liquid has evaporated. Remove from heat to cool to room temperature.

While vegetables are cooling, whisk eggs to blend in a large bowl, whisk in milk, mustard, salt and pepper. Add bread cubes, toss to coat and let soak for 15 minutes, stirring occasionally.

Stir cooled vegetables and diced turkey into bread mixture, then stir in 2 cups (500 ml) of Swiss cheese. Spoon mixture into prepared pan and sprinkle with remaining ½ cup (125 ml) Swiss cheese. Bake for 50 to 60 minutes, until top of Rockwell Bake is a rich golden brown and center springs back when pressed.

PAIRS WITH
KENDALL JACKSON VINTNERS RESERVE CHARDONNAY
 USA **\$21.99** 296566

PAVILLON ARNAUD MINERVOIS
 France **\$13.99** 346791



ANNA'S RAISIN BUTTER TARTS

Makes 12

PASTRY

- | | |
|-------------------|-----------------------|
| 2 ½ cups (575 ml) | all-purpose flour |
| 4 tsp (20 ml) | granulated sugar |
| 1 tsp (5 ml) | salt |
| 1 cup (250 ml) | unsalted butter, cool |
| 1 | large egg |
| 2 tbsp. (30 ml) | cold water |

In a mixer fitted with a paddle attachment, combine flour, sugar and salt. Cut butter into small pieces and add to flour, mixing until dough is rough, crumbly texture. Whisk egg and water and add to mixture, mixing until dough comes together. Shape dough into 2 logs, wrap in plastic and chill for at least one hour. Preheat oven to 400 F (230 C) and lightly grease a 12-muffin tin. Lightly dust a work surface with flour and unwrap pastry logs. Slice each log into six pieces. Roll each piece to about ¼-in (½ cm) thickness and line each muffin cup (you can trim crust, or leave ruffle of pastry for effect once it bakes.) Chill lined muffin tin while preparing filling (see below).

FILLING

- | | |
|----------------|------------------------------|
| ¾ cup (175 ml) | dark brown sugar, packed |
| ¾ cup (175 ml) | corn syrup |
| ½ cup (125 ml) | unsalted butter, melted |
| 2 | large eggs, room temperature |
| 1 tsp (5 ml) | white vinegar |
| 1 tsp (5 ml) | vanilla extract |
| ½ cup (125 ml) | golden raisins |

Whisk sugar, corn syrup and butter in a bowl by hand until combined. Whisk in eggs, then vinegar and vanilla. Sprinkle a few raisins in the bottom of each muffin cup and pour filling over raisins. Bake tarts for five minutes, then reduce oven to 375 F (190 C) and continue baking until butter tart filling starts to dome, about 20 minutes. Cool and chill tarts before removing from tin.

PAIRS WITH
SANTA MARGHERITA PROSECCO DI VALDOBBIADENE BRUT
 Italy **\$20.99** 618546

YELLOW TAIL BUBBLES
 Australia **\$13.99** 677089



MINI SAVOURY APPLE TARTS

Makes 30

CRUST

- | | |
|-----------------|---|
| 2 cups (500 ml) | all-purpose flour |
| ½ cup (125 ml) | Parmesan cheese, grated (plus extra for sprinkling) |
| 1 tbsp (15 ml) | sugar |
| 1 tbsp (15 ml) | cornmeal |
| ½ tsp (2 ml) | fresh rosemary, finely chopped |
| ½ tsp (2 ml) | baking powder |
| ¾ cup (175 ml) | unsalted butter, cut into pieces and chilled |
| ¼ cup (50 ml) | cold water |
| 2 tbsp (30 ml) | sour cream |

In a food processor combine flour, Parmesan, sugar, cornmeal, rosemary and baking powder. Add butter and cut in until rough crumbly texture. Stir water and sour cream to blend and add to flour mixture. Combine until dough comes together, shape into two logs, wrap in plastic wrap and chill until firm, at least 1 hour.

Preheat oven to 375 F (180 C) and line a large baking tray with parchment paper. Make filling (see below) then follow rest of instructions.

FILLING

- | | |
|-----------------|--|
| ½ cup (75 ml) | apple butter |
| ½ cup (75 ml) | sour cream |
| 3 cups (750 ml) | Gala apples, peeled and diced |
| 3 tbsp (45 ml) | sugar |
| 3 tbsp (45 ml) | green onion, chopped |
| ½ tsp (2 ml) | fresh rosemary, finely chopped |
| ½ cup (125 ml) | medium cheddar cheese, grated |
| 4 oz (125 g) | Brie or Camembert cheese cut into 1-in (2.5 cm) slices |
| 4 oz (125 g) | blue cheese, crumbled |
| 1 | egg mixed with 2 tbsp (30 ml) water for egg wash |

Combine apple butter and sour cream and set aside. In a large bowl, toss apples with sugar, green onion and rosemary.

Cut each log of chilled crust dough into 15 discs. On a lightly floured surface, roll out each disc to just under ¼-in (½ cm) thick and 2 ½-in (6 cm) across and place onto prepared baking tray.

Dollop a little apple butter mixture in centre of each dough circle, then spoon about 2 tbsp (30 ml) apples over apple butter mixture. Top 10 tarts with a sprinkle of grated cheddar, 10 with a slice of brie and 10 with a crumbling of blue cheese. Fold edges of dough over apples, leaving an opening in the centre of each tart, so that you can see the cheese. Brush pastry with egg wash and bake for 25 to 30 minutes, until golden brown. Serve warm or at room temperature.

Tarts can also be prepared and baked ahead of time. Reheat at 325 F (160 C) for 10 minutes.

PAIRS WITH
GONZALEZ BYASS NUTTY SOLERA OLOROSO SHERRY
 Spain **\$15.99** 35204

DOMAINE LA LIEUE ORGANIC CHARDONNAY
 France **\$16.99** 410159

ONE WORLD.
 ONE TASTE.



Celebrity Chef Anna Olson from page 113 continued



WINTER FRUIT SALAD

Serves 8

Feel free to experiment with adding dried fruit to this as well. Dried fruits will plump up and soften as they absorb syrup.

1	lemon
3	oranges
¾ cup (175 ml)	water
½ cup (125 ml)	granulated sugar
½	vanilla bean, split
2 tbsp (30 ml)	orange liqueur (optional)
1	pink grapefruit
2	kiwi fruit, peeled and sliced
2	winter pears, cored and sliced
2	Gala apples, cored and sliced
2 cups (500 ml)	seedless red or green grapes, cut in half
½	cantaloupe melon

½	honeydew melon
2 cups (500 ml)	plain Greek yogurt
	mint leaves for garnish

To make syrup, squeeze juice from lemon and one orange into a small saucepan. Add water and sugar, stir over medium-high heat until sugar dissolves. Bring to a boil, add vanilla bean and simmer 10 minutes. Remove saucepan from heat and cool. Stir in liqueur.

Segment remaining oranges and grapefruit by cutting away the peel and pith. Place fruit over a large non-aluminum bowl and cut the segments from between each connecting membrane. When done cutting all the segments squeeze remaining membrane to extract juice.

Add sliced kiwi fruit, unpeeled pears and apples and halved grapes. Remove skin and seeds from melon halves. Cut flesh into bite-sized pieces and add to rest of fruit. Pour syrup over top of fruit, gently tossing to mix. Cover with plastic wrap and refrigerate overnight, tossing once or twice.

When ready to serve, divide fruit among serving bowls using a slotted spoon to drain off some syrup. Top with yogurt, drizzle with some of remaining syrup and garnish with mint if desired.

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Make-Ahead Christmas Brunch Treats from page 116



MINI ZUCCHINI AND POTATO RÖSTI WITH SMOKED SALMON OR HAM

Makes 20 rösti

Everything can be made ahead and guests can serve themselves to the toppings.

MINI ZUCCHINI AND POTATO RÖSTI

2	russet potatoes, peeled
2	medium zucchini
½	onion
2 tbsp (30 ml)	all-purpose flour
2	large eggs, lightly beaten
¼ cup (50 ml)	beer
1 tsp (5 ml)	salt
½ tsp (2 ml)	freshly ground black pepper
	vegetable oil, for frying

Line a large bowl with a clean kitchen towel. With a box grater, grate potatoes, zucchini and onion into bowl. Gather up ends of towel and squeeze out excess liquid from ingredients. Remove towel, discard liquid and place grated vegetables back into clean bowl. Add flour and toss to coat. Mix in eggs, beer, salt and freshly ground pepper.

In a large sauté pan add enough oil to start coming up sides of pan. Heat oil over medium heat. Add ¼ cup (50 ml) of vegetable mixture to hot oil and flatten slightly. Cook until crispy and golden brown, about 3 minutes. Turn over and cook for another minute or two until other side is golden. Transfer to a tray lined with paper towel to absorb excess oil. If not serving immediately, store röstis in airtight container for up to two days in refrigerator. Warm in oven before serving.

SMOKED SALMON TOPPING

1 cup (250 ml)	crème fraîche
1 tbsp (15 ml)	lemon zest
1 tbsp (15 ml)	dill, minced
8 oz (250 g)	smoked salmon, sliced
1	small red onion, finely diced
½ cup (75 ml)	capers, drained

In a small bowl, mix together crème fraîche, lemon zest and dill. Set aside.

Top a warm rösti with a dollop of flavoured crème fraîche, then with a slice of smoked salmon and a sprinkle of diced red onion and capers.

HAM AND GRUYÈRE TOPPING

1 cup (250 ml)	crème fraîche
1 tbsp (15 ml)	grainy mustard
10 slices	honey baked ham, thinly sliced
½ cup (125 ml)	Gruyère cheese, grated
3 tbsp (45 ml)	freshly chopped chives

In a small bowl, mix together crème fraîche and grainy mustard. Set aside.

Top a warm rösti with a dollop of flavoured crème fraîche, then a slice of ham and a sprinkle of grated Gruyère and chives.

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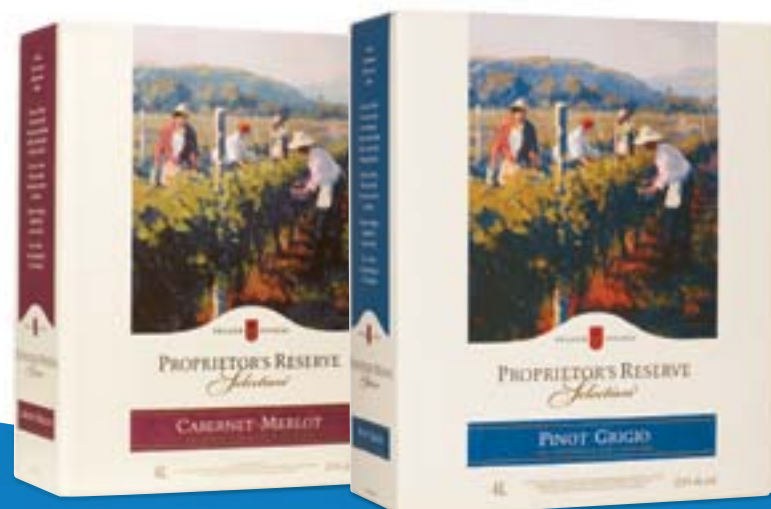
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GINGERBREAD SCONES WITH CRANBERRY BUTTER

Makes 8

The uncooked scones freeze well or can be baked and stored in an airtight container for a week in the refrigerator and warmed in a low oven before serving. The cranberry butter also freezes well.

GINGERBREAD SCONES

1 3/4 cup (425 ml)	all-purpose flour
1/2 cup (125 ml)	large flake rolled oats
1/3 cup (75 ml)	light brown sugar
1 tbsp (15 ml)	baking powder
1 tsp (5 ml)	ground ginger
1 tsp (5 ml)	ground cinnamon
1/4 tsp (1 ml)	ground cloves
1/2 cup (125 ml)	cold butter, cut into pieces
1/2 cup (125 ml)	golden raisins

1/4 cup (50 ml)	whole milk
1	large egg
3 tbsp (45 ml)	fancy molasses
1 tsp (5 ml)	vanilla extract
1 tsp (5 ml)	orange, finely grated

TOPPING

1	egg
1 tbsp (15 ml)	water
1/2 cup (75 ml)	turbinado OR brown sugar, for sprinkling

Preheat oven to 375 F (190 C). Place one baking sheet inside another and line top baking sheet with parchment paper. Doubling up baking sheets will prevent bottom of scones from getting burnt.

In a large bowl whisk together flour, rolled oats, light brown sugar, baking powder and spices. Add butter and blend into flour mixture with a pastry blender until mixture resembles coarse crumbs. Gently toss in raisins with a fork.

In a medium bowl whisk together milk, one egg, molasses, vanilla extract and orange zest. Add to flour mixture and with a fork gently toss together until a rough dough forms. Over-mixing will result in a tough scone. Turn dough out onto a lightly floured surface and press into a circle about 7-in (17 cm) round and 1 1/2 -in (4 cm) thick. Cut round into 8 wedges. Transfer wedges to baking sheet.

In a small bowl, whisk together remaining egg and water and brush on top of each scone. Sprinkle with turbinado sugar and bake in preheated oven until brown and a toothpick inserted in scone comes out clean, about 20 to 25 minutes. Transfer to wire rack to cool completely before storing in airtight container.

CRANBERRY BUTTER

Makes 1 1/2 cups (375 ml)

2 cups (500 ml)	cranberries, fresh or frozen
1/4 cup (50 ml)	brandy or orange juice
1/2 cup (125 ml)	sugar
1/4 tsp (1 ml)	salt
1 cup (250 ml)	butter, at room temperature

In a small saucepan over medium-high heat stir together cranberries, brandy or orange juice, sugar and salt. Bring to a boil and turn down heat to medium-low and simmer until all cranberries have split open and sauce is starting to thicken, about 20 minutes. Remove saucepan from the heat and let sauce cool until just warm to the touch, approximately 15 minutes.

In a food processor blend together butter and cranberry mixture, about 2 minutes. Spoon into a serving bowl and serve with warm gingerbread scones.

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CHORIZO, KALE AND WINTER BEAN SOUP

Serves 6

2 tbsp (30 ml)	olive oil
1/2 cup (125 ml)	bacon, chopped into lardons
1	medium onion, finely diced
3	large carrots, roughly chopped
4	pork chorizo sausage, sliced into 1-in (2.5 cm) chunks
1/4 cup (50 ml)	sherry
1 tsp (5 ml)	sweet paprika
1/2 tsp (2 ml)	smoked paprika
1 tbsp (15 ml)	tomato paste
	freshly ground pepper
4 cups (1 L)	good quality, low sodium, chicken stock
28 oz (796 g)	can of tomatoes, diced
16 oz (500 g)	can of navy beans, rinsed
1	small bunch of kale, roughly chopped
1/4 cup (50 ml)	Italian parsley, roughly chopped

In a large saucepan, heat olive oil and sauté bacon until lightly browned. Remove from pot and reserve. Add chopped onion and sauté until softened and golden brown. Remove onion and reserve. If needed, add more olive oil to pan then add chorizo sausage pieces. Sauté for about 2 to 3 minutes until lightly browned. Remove sausage from pan and reserve. Deglaze pan with sherry, gently removing browned bits from bottom of pan. Now return bacon and onion to pot. Add chopped carrot and stir in sweet and smoked paprika, pepper and tomato paste. Cook for 2 minutes before adding the canned tomatoes and chicken stock. Bring soup to a boil, then reduce to a simmer and cook until the carrots are just tender, about 15 minutes. Finally, return chorizo and any accumulated juices to pot, along with parsley, navy beans and chopped kale. Gently simmer for another 5 to 10 minutes to heat through.

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ORANGE AND GRAPEFRUIT WINTER COMPOTE

Serves 4

1/4 cup (50 ml)	sugar
1/4 cup (50 ml)	water
2 tbsp (30 ml)	pomegranate juice
1 tbsp (15 ml)	fresh ginger, thinly sliced



CROÛTE WITH FRENCH COMTÉ CHEESE, APPLE AND PROSCIUTTO

Serves 4

4 slices	good quality French bread, sliced thick
1/2 cup (125 ml)	white wine
1	garlic clove, peeled and halved
8 slices	prosciutto
1	Gala apple, finely sliced
8 oz (250 g)	Comté cheese, sliced

Place wine in a shallow bowl. Toast bread slices. Lightly dredge toasted bread in wine and arrange in one layer on a parchment-lined baking sheet. Rub both sides of each slice with cut garlic. Place 2 slices of prosciutto on each piece. Grind pepper over top and then place apple slices and cheese evenly. Broil for about 3 minutes or until cheese is bubbly and golden. Serve immediately with a crisp, fresh salad.

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Snowed In: Winter Cabin Fare from page 120 continued

4	cardamom pods
½	vanilla bean
6	oranges (blood oranges if in season)
3	pink grapefruit
	pound cake or vanilla ice cream (optional)

In a medium saucepan, combine sugar, water, juice, ginger, cardamom pods, vanilla bean and reserved juice from citrus. Bring liquid to a boil and then reduce to simmer for about 20 minutes. Add fruit segments to syrup and simmer for only a few minutes, just to warm through. Remove from heat and let cool slightly before serving warm over pound cake or vanilla ice cream.

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CREAMY CAULIFLOWER SOUP WITH TRUFFLE OIL

Serves 6

2 tbsp (30 ml)	butter
1	small onion, finely diced
1	garlic clove, minced
4 cups (1 L)	chicken stock
1	medium-sized cauliflower, broken into flowerettes
2	bay leaves
2	stalks celery, finely sliced
1 cup (250 ml)	white bread, torn
1 cup (250 ml)	whipping cream
	nutmeg, freshly grated
1 tsp (5 ml)	salt
	freshly ground pepper
	drizzle of white truffle oil

In a large saucepan, melt butter and sauté onion over medium heat until soft and golden. Add garlic and continue to cook for another minute. Add stock and bring to a boil. Reduce heat to a simmer and add celery, bay leaves and cauliflower. Cook about 10 minutes or until cauliflower is tender. Add torn up white bread and let soup cool for about 15 to 20 minutes. Remove bay leaves and ladle soup into a blender, purée in batches. Transfer soup to a saucepan and add cream and season to taste with nutmeg, salt and pepper. To serve, drizzle each portion with a little truffle oil.

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