

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES

## EAT, DRINK & BE MERRY

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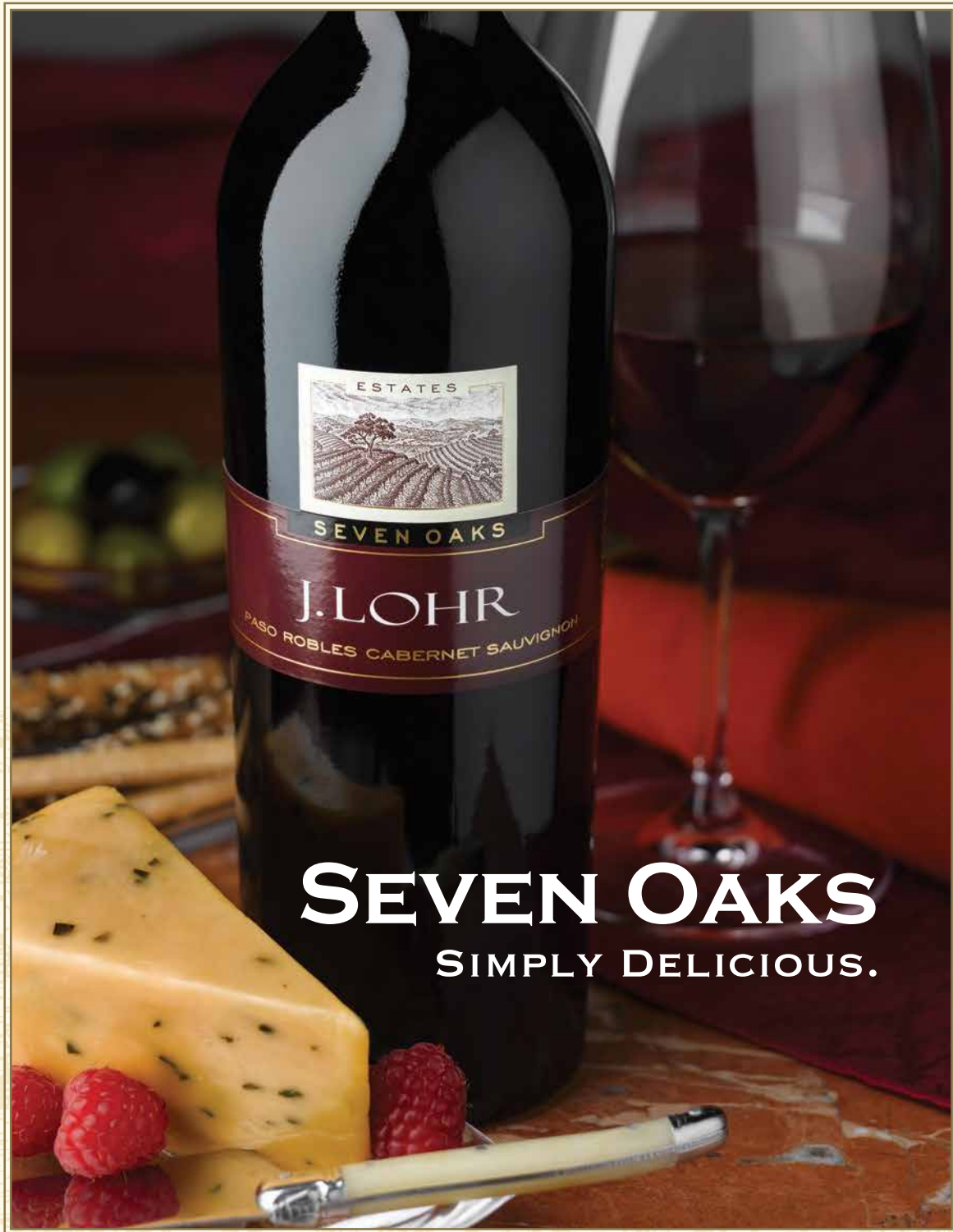
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# eat, drink & be merry

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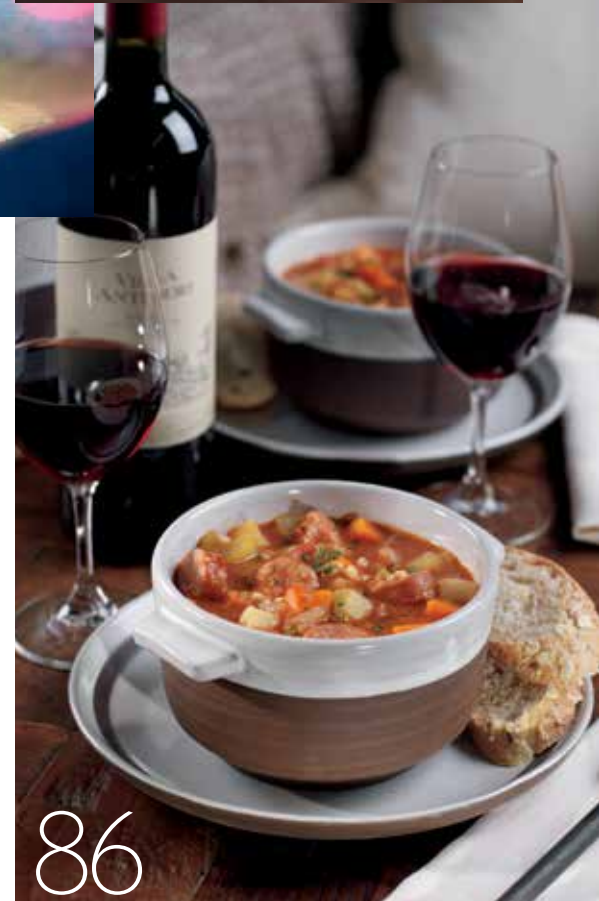
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United Kingdom \$69.95 306l

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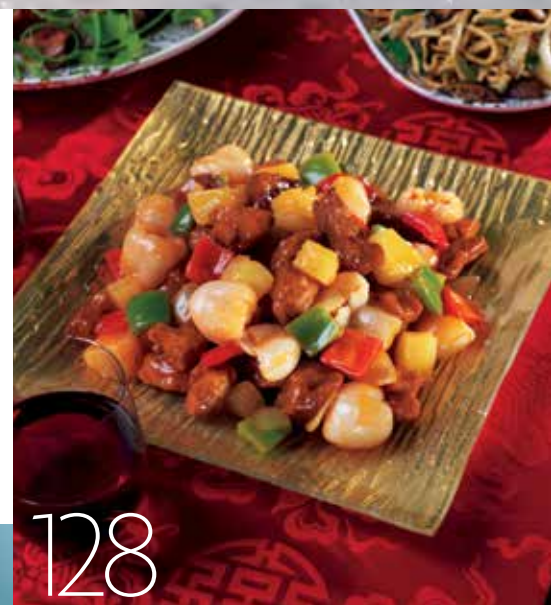
### MACALLAN 1824 SERIES AMBER

United Kingdom \$99.95 9118l

The second step in the 1824 series. The Macallan 1824 Series Amber has a more intense colour than its gold sibling with more expressive oak and vanilla notes on the nose with a hint of spice. The palate reveals flavours of raisins, toffee and hints of apples dusted with cinnamon with a pleasant warming finish.



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# contributors

Offering different perspectives on all aspects of beverage alcohol, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of beverage industry professionals. Meet the talented writers who have contributed to the 2014 winter issue of TASTE.



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To inquire about advertising opportunities, please contact Lavaughn Larson at 604 252 3094 or Susanne Knight at 604 252 3364 or email [taste@bcliquorstores.com](mailto:taste@bcliquorstores.com).

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# TASTE



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# REDISCOVER AUSTRALIA

## AT THE 37<sup>TH</sup> VANCOUVER INTERNATIONAL WINE FESTIVAL

The Australian wine scene has changed a lot over the past decade. If you have missed the move to cooler-climate vineyards and more complex, elegant and restrained wines, don't worry; 55 Australian wineries will be invading us for the Vancouver International Wine Festival, which runs February 20 to March 1, 2015. As the theme country for the 37<sup>th</sup> annual festival, there will be approximately 550 Australian wines, and the principals from the wineries will be there to tell you what is happening and why in the land down under.

Australia has built a reputation for its wine that has remained strong. Unfortunately though, that reputation has been based on ripe and fruity tasting wines that offer more in terms of saving money than they do in complexity or quality. The new generation Australian wines are less focused on big, ripe and over-the-top oak use, and more on finding the right balance between making the most of its abundant sunshine while keeping wines fresh, interesting and drinkable. These are hardly the stereotypical styles of wine that most people associate with Australia.

The best way to discover these modern Oz wines is to think less about brands and more about regions.

If you are not familiar with many of the Australian wine regions, you are not alone – many people think of “Australia” as one big wine region. Take a trip to the wine festival and you could learn a lot about the diversity of climates and the resulting wine styles that the country produces. Producers from large to small are all thinking regionality, so look for the region on labels in BC Liquor Stores.

The way the regions work in Australia is that they are “nested,” meaning they are a gradually decreasing series of Geographical Indications (GI's, the Oz name for a wine region) that become more and more focused as they get smaller. Within “Australia” is the giant Geographical Indication of South Eastern Australia, a regional name that covers practically all of Australia's wine except the vineyards in the state of Western Australia. This is the home of the giant brands. After that, it becomes more meaningful and more and more terroir specific. There are individual states and then zones within states and regions and sub-regions within zones. For example, the well-known region of Coonawarra is within the Limestone Coast zone within the state of South Australia.

The wine festival is an opportunity for Australia to showcase some of its

exciting regions and wine styles. The message is about diversity, regionality and a shift in style, particularly in winemaking, to use less and better quality oak, and to focus on keeping more freshness in the wines, rather than manipulating them with winemaking tricks. Australian Chardonnay has been known for being very oaky and tropical. That has changed. Likewise, Barossa Shiraz is no longer over-the-top jam juice.

Shiraz (or Syrah), the global focus grape variety for the wine festival, is where a lot of change has taken place in Australia. Bigger used to be better, but that attitude has given way to a search for cooler climates and attempts to make fresher-tasting, more complex wines. Many regions are finding their lighter side with the Shiraz grape. These include Strathbogie Ranges and Heathcote in the Central Victoria zone, Western Victoria, including regions such as Grampians and Pyrenees, Canberra District, spanning parts of New South Wales and the Australian Capital Territory, and even the old stalwarts McLaren Vale and Barossa Valley in South Australia.

Some other grape and region combinations to look for at the wine festival are Semillon from the Hunter Valley, Chardonnay and





**RHYS PENDER**

Rhys Pender became Canada's youngest Master of Wine in 2010. He is a wine educator, consultant, judge and freelance writer through his company Wine Plus+ and his website [www.rhyspender.com](http://www.rhyspender.com). He is a regular contributor to *Montecristo* and *Savour*. In 2008 Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

“ The new generation Australian wines...find the right balance between making the most of its abundant sunshine while keeping wines fresh, interesting and drinkable. ”

*The Beautiful Hunter Valley, New South Wales, Australia*





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Sauvignon Blanc from the Adelaide Hills, Cabernet Sauvignon from Coonawarra and Padthaway, Riesling from Clare or Eden Valley, Cabernet Sauvignon from Margaret River, Rhône variety blends from McLaren Vale and any of the Italian or Spanish varieties that are starting to pop up all over the place, making very interesting wines. These will give you a snapshot of what is exciting, both new and old, in Australian wine.

Another benefit of Australian wine is the price at the top end. Normally, when talking about Australian wine prices, the conversation is about value among inexpensive wines. Where Australia really has great value is at the other end of the spectrum, in the premium wines. When you splurge on premium Oz wines, it will cost you a lot less than the top tier from most other countries, even though the quality level is similar.

There is also a great history of wine in Australia that will be on show at the wine festival. Some of the top Oz wines have been made in a style that has been consistent for decades. Producers such as Penfolds, Wolf Blass and Yalumba, among others, have an outstanding range of wines at any price point, staying true to a successful style in spite of all the ups and downs and trends in the industry.

Australia has a thriving food and wine culture and, while many of the wines we have seen in Canada in the past have been the sunshine-in-a-bottle style, the Vancouver International Wine Festival is a chance to see a fresher, lighter, more complex side of Australian wine. See you there!



**ZONTE'S FOOTSTEP PEACOCK'S TAIL SHIRAZ GRENACHE**

Australia **\$13.99** 648048

This is a ripe, fruity wine with lots of sun-warmed blackberry, dried blueberry and black plum with some toasty vanillin oak and a hint of black pepper. The palate is quite full, soft and rich with dried raspberry, brambly mixed berries, a hint of leather, pepper and clove. It's a nice, rich, warming red for the price.



**RINGBOLT MARGARET RIVER CABERNET SAUVIGNON**

Australia **\$23.99** 606624

Margaret River makes some of Australia's best Cabernet Sauvignon. This is ripe, warming and rich with lots of dried plum, cassis, blackberry and some black olive notes. The palate shows the Aussie sunshine with ripe black fruits, yet it retains fresh acidity and ripe tannin structure and should age well. A touch of minerality on the finish adds some complexity.



**SHOT IN THE DARK CABERNET SHIRAZ**

Australia **\$13.99** 119529

Sourced from different vineyards in the state of New South Wales, this has lots of ripe and bright black and red fruit with dried plum, blackberry, fig, and some pretty floral violet notes. The palate is full-bodied and shows riper blueberry, black plum and black cherry, coffee and some spice with a medium-length finish.



**JACOB'S CREEK RESERVE SHIRAZ BAROSSA**

Australia **\$14.99** 556696

From the Barossa Valley, this Shiraz shows that the region isn't all about jammy bigness. The nose shows some game meat, leather, black plum, dried blueberry and some black olive notes. The palate is full-bodied, but not jammy, rather it is structured with firm but ripe tannins and crisp acidity. The flavours of blueberry and blackberry combined with spice and pepper should develop over the next 2 to 3 years.



**DEVIL'S LAIR THE HIDDEN CAVE MARGARET RIVER CHARDONNAY**

Australia **\$24.99** 93096

Devil's Lair is a good example of modern Oz Chardonnay that showcases the quality of the Margaret River region. The nose offers restrained oak hidden behind lemon, peach, pear and cantaloupe. The palate has a lovely texture and is very fresh with crisp acidity, stone fruit, lemon and a seamless integration of nut and popcorn with the bright fruit.



**WOLF BLASS GREY LABEL MCLAREN VALE SHIRAZ**

Australia **\$31.99** 190348

This is an intense, rich and big McLaren Vale wine that still retains a semblance of restraint and refinement. The nose shows lots of ripe, brambly mixed berry, blackberry and cassis with Shiraz's trademark black pepper. The palate is rich and full, yet beautifully structured for aging. The tannins are ripe and the black fruit combines with spice, minerality and eucalyptus, giving complexity on the long finish.

A festive holiday party scene. In the foreground, a white rectangular plate holds several small, round phyllo cups filled with salmon tartare, topped with a dollop of white cream and black caviar. In the background, a silver Christmas tree stands on the left, and several champagne glasses filled with bubbly liquid are arranged on a silver tray. The background is softly blurred with warm, bokeh lights.

# HOLIDAY *Soiree*

ASIAN-STYLE SALMON TARTARE  
IN PHYLLO CUPS

On the heels of the current popularity of retro shows like *Mad Men*, swanky cocktail receptions are back in style. Think long-stemware martinis and coupe-glassed, frothy elixirs accompanied by ultra-lounge music. Far from the days of jellied aspic terrines adorned with canned ingredients and frilly, toothpicked Swedish meatballs, our palates have developed more *savoir faire*, and contemporary cocktail parties now feature more Asian and Mediterranean-infused culinary creations using local and seasonal products. Here are six classic appetizers reinvented to complement your modern holiday party, including an updated version of an old classic, the grilled cheese sandwich!



MINI GRILLED DOUBLE CHEESE AND PROSCIUTTO PUMPERNICKEL SANDWICHES SERVED WITH CHIPOTLE CHILI-SPICED TOMATO SOUP

PAIRS WITH MINI GRILLED DOUBLE CHEESE AND PROSCIUTTO PUMPERNICKEL SANDWICHES SERVED WITH CHIPOTLE CHILI-SPICED TOMATO SOUP



**FRESCOBALDI NIPOZZANO  
CHIANTI RUFINA RESERVA**  
Italy \$22.99 107276

Deep purplish red in colour, this wine gives up notes of sour cherry, red berry and spice on the nose. The palate has a pleasant overall texture in the mouth with spicy red fruit flavours and silky, well-integrated tannins that lead to a long, elegant finish.



**FONTANAFREDDA BRICCOTONDO  
PIEMONTE BARBERA**  
Italy \$18.99 898718

A youthful Barbera, this wine exhibits fresh cherry and plum aromas that have a slight spicy overtone. Soft and sweet tannins are wrapped around the core of dark fruit and black pepper with a freshness that keeps the finish going.





BELGIAN ENDIVE WITH  
DUNGENESS CRAB  
AND CITRUS SALAD

PAIRS WITH BELGIAN ENDIVE WITH  
DUNGENESS CRAB AND CITRUS SALAD



**LOUIS LATOUR BOURGOGNE  
CHARDONNAY**

France \$24.99 55533

This lovely Chardonnay has a bouquet of yellow plum, toasted hazelnut and Meyer lemons. The palate exudes a creamy texture with flavours of melon and citrus on the solid, balanced finish.



ANCHOVY BASIL  
CHEESECAKE TARTLETS



**GANTON AND LARSEN PROSPECT  
WINERY LARCH TREE HILL RIESLING**

BC VQA \$12.99 35550

This wine is fresh and expressive on the nose with lifted notes of citrus and stone fruit. A lively acidity dances on the palate with flavours of lemon and lime, leading to a juicy, balanced finish with just a hint of residual sugar.



PAIRS WITH ANCHOVY BASIL  
CHEESECAKE TARTLETS



**LOBSTER AND SHRIMP  
MUSCADET SÈVRE-ET-MAINE**

France \$15.99 282780

This pale lemon-coloured Muscadet offers delicate aromas of white fruits with hints of grapefruit. It's light and refreshing on the palate with notes of green apple skin and pear that linger on the finish.

PAIRS WITH ASIAN-STYLE  
SALMON TARTARE IN PHYLLO CUPS



**LA CHABLISIENNE  
SAINT BRIS SAUVIGNON BLANC**  
France **\$19.99** 587238

The small, little known appellation of Saint-Bris makes excellent Sauvignon Blanc in the Chablis district known for its Chardonnay. Pale straw-coloured with notes of citrus fruits and herbs on the nose, a lovely mouth-watering, acidity and a mineral backbone make this a refreshing sipper.



**ANNA SPINATO  
ORGANIC PROSECCO**  
Italy **\$14.95** 374769

Bright and fresh with a straw colour, this organic Prosecco has floral, apple and honey aromas. Crisp and juicy, flavours of pear and a hint of almond are supported by lively bubbles.

PAIRS WITH ANCHOVY BASIL  
CHEESECAKE TARTLETS



**MARQUÉS DE CÁCERES  
RIOJA ROSE**  
Spain **\$16.99** 361188

This dry rosé from Spain has fresh aromas of strawberry and raspberry. Lively and luscious in the mouth, its rich fruit flavours linger on a soft yet crisp palate.



SEARED SESAME BEEF TERIYAKI CUBES

PAIRS WITH SEARED SESAME BEEF TERIYAKI CUBES



**THE VELVET DEVIL  
MERLOT**  
USA **\$19.99** 745299

Loads of crushed dark fruit leap from the glass with notes of blueberry, boysenberry and blackberry jam. True to its name, the palate has a velvety mouth feel with flavours of Bing cherry and pipe tobacco along with subtle hints of herbs and spice. A solid Washington Merlot.



**RENWOOD ZINFANDEL**  
USA **\$19.99** 749218

Fruit-forward in style, this Zinfandel opens with aromas of raspberry and strawberry with hints of cedar wood and sweet smoke. Dry and medium-bodied, fruity flavours of raspberry and cherry are abundant with an appealing, tangy finish.



# Sparkling HOLIDAY TRADITIONS

There are so many opportunities to celebrate the season with sparkling wine. Whether it is a bottle of crémant with the Christmas turkey or a splash of cava at a holiday brunch, fizz makes the occasion festive. What could be more traditional than raising a glass of champagne to ring in the new year? All three of these wines have something in common: they are made in the “traditional method.” As fun as any bubbly wine is, it must be noted that not all bubbles are created the same way, and how the carbon dioxide gets into the wine can have a great effect on the resulting flavour and character of the wine.

The method for getting the bubbles into champagne is considered to be the most traditional way of making a wine sparkle because the Champagne region in Northern France was the first area to focus on making sparkling wine beginning in the late 17<sup>th</sup> century. Therefore, sparkling wine is a recent phenomenon in the world of wine considering still wine has been made for at least 4000 years. champagne could be called, fairly, a happy accident. Dom Pérignon, the monk often credited with inventing champagne, actually spent most of his career trying to keep the bubbles out of the wine.

Wine is made by yeast fermenting the sugar in grape juice into alcohol. Fermentation also produces carbon dioxide. In most wine, the CO<sub>2</sub> escapes into the atmosphere before bottling and the wine is still. If the fermentation occurs in a sealed container, the CO<sub>2</sub> is dissolved into the wine and it becomes bubbly. In Dom Pérignon’s time fermentation was not fully understood and this led to some dangerous times in the cellars. Champagne is a cool region, and often the fermentation did not complete before a cold fall or winter put the yeast into a dormant state. Thinking fermentation was complete the wine was bottled. When it warmed up again in the spring, the yeast awakened and fermentation continued. Most of the glass bottles of the time were too weak to withstand the pressure and exploded in the cellars sending flying glass and wine everywhere. Cellar workers were known to wear fencing masks for protection.

Three things were needed to make champagne viable as a sparkling wine: stronger glass, cork stoppers to hold the gas in, and a generally better understanding of fermentation. Over the next 50 to 100 years, these fell into place and the champagne method for making wine was established. The “Méthode

Champenoise” is required by law for all wine made in the region of Champagne destined to be called champagne.

Champagne starts out as still wine to which more sugar and yeast is added to induce a second fermentation that will produce carbon dioxide (CO<sub>2</sub>), which becomes the bubbles. Having this second fermentation occur in the very bottle in which it will eventually be sold in is one of the reasons the champagne method produces wines with unique aromas and flavours. The yeast that causes the fermentation multiplies rapidly, but eventually dies when it uses up all the sugar. It settles in the bottle and is left in contact with the wine for many months, or often years, to mature. Because the bottle is a small container, there is a lot of yeast relative to wine and the yeast imparts its distinctive yeasty, toasty, brioche-like flavours and aromas that make champagne so special.

Many sparkling wines get their bubbles from a second fermentation that occurs in a large tank instead of a small bottle. These wines will not have the yeasty flavours associated with the traditional method. Prosecco from Italy is one such example, which is therefore very different in flavour than champagne.

Champagne is a protected region





**IAIN PHILIP**

Iain Philip is a wine educator, presenter, consultant and judge who specializes in delivering Wine and Spirit Education Trust (WSET) courses. In any given year he will instruct over 300 students. He is co-owner of Barbarian Wine Consulting along with his wife Barbara. [www.barbarianwine.com](http://www.barbarianwine.com)

“ Whether it is a bottle of crémant with the Christmas turkey or a splash of cava at a holiday brunch, fizz makes the occasion festive. ”





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“ Look on the label for the words “traditional method” when you are searching for that special bottle.... ”

by law and only wines from that area in France are entitled to be named accordingly. In fact, using the term “champagne method” is protected too. Wines from outside the region made in the same way use the term “traditional method.” Traditional method means the bubbles were created by a second fermentation in the bottle in which the wine is sold.

In France, outside of Champagne, the term *crémant* refers to a wine made in the traditional method. *Crémant de Loire*, *Crémant d’Alsace* and *Crémant de Bourgogne* (Burgundy) are all made in this way. In Spain, the sparkling wine *cava*, by law, must be made using the traditional method. Seeing *crémant* or *cava* on a label guarantees the wine was fermented in the bottle. However, in the New World there are no such laws, even though most of the best sparkling wines from the US, Canada and Australia use the technique. So, look on the label for the words “traditional method” or “fermented in this bottle” when you are searching for that special bottle to start your holiday tradition.



**LOUIS BOUILLOT  
CRÉMANT DE BOURGOGNE  
ROSÉ PERLE D'AURORE**

France \$24.99 494856

Crémant from Burgundy is a traditional method sparkling wine that requires a minimum of nine months aging on the yeast. Louis Bouillot spends more than 24 months, ensuring a refined expression of red berries, citrus and yeasty complexity. The beautiful pale salmon colour will show well with almost any canapé.



**CHANDON BRUT CLASSIC**

USA \$24.95 94946

Moët and Chandon is the largest champagne house and now has outposts in Argentina, Brazil, Australia and India. This wine is from their California operation. Traditional champagne varieties are present in the wine with a slightly riper expression of fruit than revealed by its French sibling. Lovely with smoked salmon.



**SEGURA VIUDAS BRUT  
CAVA RESERVA**

Spain \$14.99 158493

One of the greatest wine values anywhere, this wine ages for more than 15 months. A blend of local Spanish varieties Macabeo, Parellada and Xarel-lo produces interesting floral, citrus, mineral and yeasty notes. Delicious when paired with Manchego cheese.



**SUMMERHILL CIPES BRUT**

BC VQA \$26.95 314419

The Cipes Brut is a perennial award winner. Though it is aged in a pyramid, it is the traditional method that makes it delicious. Uniquely, a blend of Riesling, Chardonnay and Pinot Blanc, it offers clean fresh-fruit notes of apple and grapefruit with a touch of floral. A great example of BC bubble.



**LOUIS ROEDERER BRUT PREMIER**

France \$64.99 268771

Like most champagne, this is a blend of several vintages and the three classic grape varieties: Pinot Noir, Chardonnay and Pinot Meunier. Aged for three years on the yeast, and brut (dry) in style, the wine offers elegant and juicy citrus, apple and toast character.



**MOËT & CHANDON  
DOM PÉRIGNON**

France \$221.95 280461

Dom Pérignon is the prestige cuvée (top bottling) of Moët and Chandon. This vintage champagne is the epitome of elegance, finesse and class, yet its perfect pairing is original red-can Pringles. That isn't a joke.



# Festive

## FIGGY PUDDINGS



FLAMING FIGGY GINGER PUDDING



Nothing says Christmas like figgy pudding. This European tradition of steamed cake with a pouring of alcohol-infused hard sauce over top is an institution to many. To serve a flavourful steamed pudding after dinner garners accolades and is definitely worth the effort. Variations of shapes and sizes and flavour profiles are provided to jazz up the age-old favourite. The feature is called “Figgy Puddings” to enhance the memories of some who remember the tradition from days gone by. But the flavour combinations in this collection will lure an entirely new level of cook to the wonders of slow simmering, steamed puddings with delicious sauces for the Christmas season.



APRICOT ALMOND STEAMED PUDDING WITH BRANDY BUTTER AND APRICOT COMPOTE

PAIRS WITH APRICOT ALMOND STEAMED PUDDING WITH BRANDY BUTTER AND APRICOT COMPOTE



**QUADY ESSENSIA ORANGE MUSCAT**

USA \$16.49 197707 375 ml  
Essensia is a full-bodied dessert wine made with Orange Muscat grapes. The rich gold colour in the glass leads to intense aromas of spicy orange and apricot. Rich and round on the palate, flavours of dried stone fruit and candied orange give way to a beautiful balanced acidity.



**HESTER CREEK LATE HARVEST PINOT BLANC**

BC VQA \$15.95 438622 200 ml  
This honeyed, layered late harvest offers baked-apple and pear notes. The palate has a lovely mouth coating viscosity, while retaining a refreshing backbone of acidity. Flavours of peach and nectarine linger on the long, satisfying finish.

# 'TIS THE SEASON TO DAZZLE

## BAILEYS® EGGNOG

- 1 ¼ oz BAILEYS®  
Original Irish Cream Liquor
- ¼ oz BUSHMILLS®  
Blended Irish Whiskey
- 1 Full egg
- 3 oz 2% Cold milk


Add all ingredients into shaker with ice and shake vigorously. Strain into glass and sprinkle with nutmeg to taste. Garnish with a cinnamon stick.



Discover more holiday recipes at:

[the bar.com](http://thebar.com)

 BAILEYSCANADA

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PAIRS WITH FLAMING FIGGY GINGER PUDDING



06

**CROFT ORIGINAL FINE PALE CREAM SHERRY**

Spain \$17.99 73452

Croft combines the paleness and dry taste of a fino sherry with the intense, full-bodied palate of a cream sherry. The nose offers aromas of flor with some fruity undertones. In the mouth, a dried-fruit character emerges with a pleasantly sweet finish. Serve well chilled.

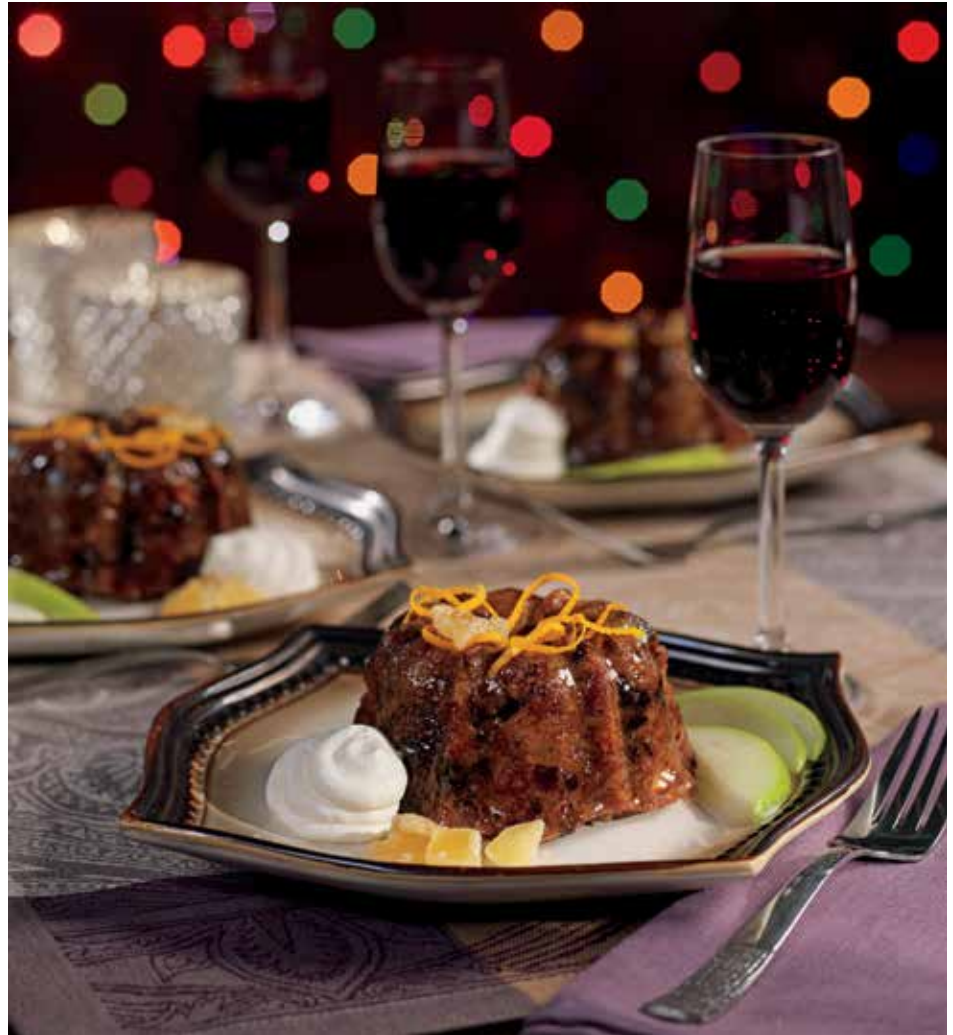


01

**WILLIAMS AND HUMBERT DRY SACK MEDIUM DRY**

Spain \$15.99 13565

A fine blend of Palomino and Pedro Ximénez, this is an amber-coloured sherry with a pronounced nose of dried nuts, caramel and baking spices. A rich mouth feel gives way to a slightly sweet finish with flavours of burnt brown sugar.



INDIVIDUAL STEAMED CHRISTMAS RUM PUDDINGS

PAIRS WITH INDIVIDUAL STEAMED CHRISTMAS RUM PUDDINGS



09

**GEKKEIKAN JAPANESE PLUM WINE**

Japan \$17.99 46763

Gekkeikan Plum Wine is made from hand-picked ripe plums sourced from the world-renowned orchard in Wakayama, central Japan. It has sweet flavours of plum nectar balanced by a hint of tartness. Enjoy chilled, on the rocks or in a variety of cocktails.



08

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

Portugal \$39.99 989319

An attractive tawny colour in the glass, the nose gives way to classic notes of nuts, candied fruit and toffee. The palate is rich and creamy textured with raisiny dried fruit flavours and a long, slightly drier finish.

# COOL-WEATHER WHITES



## THE ULTIMATE LIST

**C**raving creamy whites? Wines that taste of crème brûlée? Buttered toast? Roasted nuts, perhaps? These flavours always seem to trump lemon squirt acidity and razor refreshment when the mercury drops. Where warm-weather wines zig, cool-weather ones should zag.

So which are the best go-to styles for winter? Roll call, please.

### **WOODED CHARDONNAY**

Take a tightly coiled cuvée of Chardonnay, ferment or age it in oak barrels, and suddenly it becomes an entirely different thing. It moves from a citrusy, apple-clean or tropical-tasting drink to one that's toasty and creamy – hinting at spice or vanilla, depending on the oak used. The transformation is dramatic, and the wine, when the wood is well integrated, becomes sleek and silky. Oaked Chardonnay makes a gorgeous partner to poultry and salmon, but it also works well with hard cheeses such as aged Gouda, Manchego or Parmigiano-Reggiano. Easy elegance, with the weight you want for winter.





#### CAROLYN EVANS HAMMOND

Wine critic and London-trained sommelier, Carolyn Evans Hammond is a two-time best-selling wine book author. Her latest book *Good Better Best Wines* soared to bestseller in Canada and the US within weeks of release. She is a member of the UK Circle of Wine Writers and the Vice President of the Wine Writers' Circle of Canada.

“Craving creamy whites? Wines that taste of crème brûlée? Buttered toast? Roasted nuts, perhaps? Where warm weather wines zig, cool weather ones should zag.”

#### GEWÜRZTRAMINER

Some say nothing divides like religion, others say it's politics, but oenophiles know the truth, it's Gewürztraminer. It's a downright love it or hate it variety. And those who love it, love it a lot. It's rich and mouthfilling with distinct aromas and flavours of lychees and roses, often laced with baking spices. Frankly, it can have you at hello. And, since it can be dry, off-dry or slightly sweet, it is a versatile variety. Gewürztraminer works as well as an aperitif, by-the-fire drink or cocktail alternative as it does with food, especially spicy or salty food.

#### PINOT GRIS

Pinot Gris, with all its spiced peach goodness and serious weight, is a smart choice in sweater weather. Archetypal Pinot Gris hails from Alsace, France, where the climate, soil and winemaking traditions foster a fruit-forward, opulent style that is shot through with sharp acidity. But many other countries – including Canada – tease some similarly exciting expressions from the variety, while retaining the spiced-peach hallmark flavour and lip-smacking tang.

It's a great food wine, particularly come holiday season, because it pairs so well with roast turkey, goose and ham.

#### BLENDS

They get a bit of a bad rap, but in fact blends can be so much greater than the sum of their parts. Some of the best wines in the world – take champagne and Bordeaux for example – are almost always blends, because winemakers know the process enhances balance, concentration and complexity. But blends hail from elsewhere too for the same reason – to add depth to a wine. And this depth matters in cooler months, when you tend to sip and savour a glass rather than knock it back for that zippy hit of refreshment.

#### EHRENFELSER

Ehrenfeller, which was developed in Germany in the 1920s, is a Riesling-based crossing that tastes of stone fruit, pineapple and tangerine. It's grown in very few places in the world, but British Columbia is one of them. In fact, Ehrenfeller does so well here that bottles regularly win awards. Gehringer

Brothers Estate Winery, CedarCreek Estate Winery and Summerhill Pyramid Winery all make it well. And you'd be hard-pressed to find a better match for roast pork, onion tart or that French Canadian specialty, tourtière.

#### ICEWINE

This list wouldn't be complete without that cool weather treat: icewine. It not only packs a huge punch of flavour, but the lusciously sweet fruit is always balanced with bright acidity, so it finishes dry, rather than cloying like honey. And it almost always improves with age. The best bottles can age for up to 50 years when properly cellared.

Having a bottle around ensures you always have a show-stopping finish to a meal. It's superb served solo or with a nibble of cheese, but it also pairs beautifully with winter desserts such as baked custard, bread pudding and pumpkin pie.

The fun with icewine doesn't stop there. It also makes an amazing cocktail. See the sidebars for four terrific recipes.

There you have it. Six stellar cool-weather whites.



# JACKSON-TRIGGS

PROPRIETORS' SELECTION

CELEBRATE THE HOLIDAYS WITH  
CANADA'S MOST AWARDED WINERY

*We've got a wine for that.*

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Please enjoy responsibly.



# ICEWINE COCKTAILS



## ICEWINE MARTINI

1½ oz (45 ml) vodka  
½ oz (15 ml) icewine (any variety)  
ice

Combine in a cocktail shaker. Shake well. Strain into a chilled martini glass. Garnish with a frozen grape.

## ICEWINE SOUR

1 oz (30 ml) icewine (any variety)  
½ oz (15 ml) triple sec  
1 oz (30 ml) brandy  
½ oz (15 ml) lemon juice  
ice

Combine in a cocktail shaker. Shake well. Strain into a martini glass with a sugared rim. Garnish with a twist of lemon.

## MISTLETOE KISS

1 oz (30 ml) icewine (any variety)  
3 oz (90 ml) cava

Pour chilled icewine into a champagne flute. Gently top with chilled cava.

## ICY SCREWDRIVER

1 oz (30 ml) icewine (any variety)  
½ oz (15 ml) vodka  
3 oz (90 ml) orange juice  
ice

Combine ingredients in a cocktail shaker filled with ice. Shake well and pour into a tall glass filled with ice. Garnish with a slice of orange.



### CEDARCREEK PINOT GRIS

BC VQA \$18.95 561175

This multi-award winning wine opens with attractive almond aromas, then offers up clean flavours of ripe pear edged with spiced peach, white flowers and cream. Great purity of fruit shot through with racy acidity. Seamless, silky and stylish. Grab a few bottles before they're gone.



### TINHORN CREEK GEWÜRTZTRAMINER

BC VQA \$16.99 530675

Aromas of bitter orange and roses lead to rich, oily textured flavours of white grapefruit zest, rose petal, lychee and allspice. A dry, sophisticated expression of this variety with sleek yet muscular fruit and a lingering finish. A very well-made wine.



### GEHRINGER SIGNATURE RIESLING ICEWINE

BC VQA \$49.99 504860 375 ml

This award-winning thriller teems with lusciously sweet flavours and aromas of ripe peach, baked apple, dried apricot and honey balanced with an attractive shock of green apple acidity. Concentrated and pure, this wine is drinking well now, but will improve for up to 20 years with time in bottle.



### GEHRINGER EHRENFELSER

BC VQA \$12.99 171512

Ripe aromas of mango and pineapple lead to a full-on and slightly sweet attack of tropical fruit dappled with coconut cream. One sip and you're in the tropics. Mouthfilling, easy-drinking wine for that mid-week quaff.



### WENTE MORNING FOG CHARDONNAY

USA \$18.49 175430

Precise aromas of baked apple, roasted hazelnut, buttered popcorn, vanilla cream and cinnamon show in this full-bodied, oaked Chardonnay. It's toasty, focused and richly textured with nice control and a long, dry finish.



### LOUIS BERNARD CÔTES DU RHÔNE BLANC

France \$15.99 589432

This glossy blend of Grenache, Bourboulenc and Clairette grapes starts with a pretty, lifted scent of white flowers then races across the palate with crisp, vigorous lemon, stone and floral notes. Creamy underpinnings balance the freshness and add seasonal appeal.



IT'S TIME TO CELEBRATE



# NEW

Just in time for the holidays these three new products are perfect for festive gatherings or as a gift for someone special. Molinari Sambuca Extra is a sweet, strong liqueur from Italy, flavoured with essential oils extracted from star anise through steam distillation. In Italy, it is served after dinner with espresso or neat with three coffee beans added to each glass for luck. Jägermeister Spice is a new take on a bestselling favourite, with added cinnamon and vanilla giving spicy warmth to mixed drinks, but equally delicious served neat. Ravenswood Besieged is a blend of old vine California heritage varietals from Sonoma. It evokes the darkest fruit, with a side of exotic spice, wrapped in a full body with a long, smooth finish.



## MOLINARI SAMBUCA EXTRA

Italy \$22.99 714620 700 ml

In 1945, soon after the end of World War II, Commendatore Angelo Molinari started production of anise-flavoured Sambuca extra. The closely guarded formula combines star anise with wheat alcohol, sugar and other natural ingredients with delicious results.



## RAVENSWOOD BESIEGED

USA \$24.99 898247

This blend of Petite Sirah, Carignane, Zinfandel, Syrah, Barbera, Alicante Bouschet and Mourvèdre shows dark, rich flavours of blackberry, plum and black cherry that lead to a smooth, satisfying finish.

de  
from the same hand-selected herbs, blossoms, roots and fruits as the original. In this new edition, the cinnamon and vanilla have been turned up, while dialing back flavours such as licorice and roots.



**SPICE**  
**UP**  
YOUR  
WINTER



Nothing warms body and soul better during the winter months than a spicy dish! Hot peppers are versatile and can be paired with so many ingredients that they deserve to be a staple in everyone's kitchen. The level of spice can always be varied according to taste. These recipes are middle-of-the-road spice level – don't hesitate to tone down the heat or crank it up to suit your palate. A variety of peppers, both dried and fresh, are used, but can be adapted to what you have on hand or what is readily available in your area.



GRILLED STEAK WITH HOT PEPPER RELISH



SPICY SHRIMP WITH SAMBAL OELEK BEANS

PAIRS WITH SPICY SHRIMP WITH  
SAMBAL OELEK BEANS



**DR. LOOSEN SPARKLING RIESLING**

Germany **\$18.99** 158501

Bright and juicy, this sparkling Riesling offers flavours of lime sorbet with a hint of peach. The wine is off-dry, but beautifully balanced with racy acidity and a lively mousse.



**RED ROOSTER GEWÜRZTRAMINER**

BC VQA **\$16.99** 498832

Aromatic and intense, this Gewürztraminer opens with a nose of rose petals, lychee fruit and melon. This slightly off-dry wine is medium-bodied, with flavours of tropical fruit and exotic spice leading to a lingering, somewhat oily finish.





CHICKEN ENCHILADAS WITH POBLANO AND SPINACH CREAM

PAIRS WITH CHICKEN ENCHILADAS  
WITH POBLANO AND SPINACH CREAM



**GROONER**  
**GRÜNER VELTLINER**  
Austria \$16.99 326231

This fresh and vibrant white wine opens with aromas of fresh-cut apples, citrus fruits and a hint of white pepper. Flavours of tart apple and lemon/lime are carried along by a zippy acidity with a slight minerality on the finish.



**MISSION HILL RESERVE**  
**SAUVIGNON BLANC**  
BC VQA \$21.99 388629

Expressive aromas of grapefruit and lime waft from the glass. Crisp and lively on the palate, flavours of passion fruit, citrus and a slightly herbaceous note lead to a clean, dry finish.

# DISCOVER YOUR NEW SAWMILL CREEK.

Bold new look of Sawmill Creek.  
Life is *simpler* here.

Escape with us on 



Please drink responsibly.



PAIRS WITH GRILLED STEAK WITH HOT PEPPER RELISH



**MITOLO JESTER  
MCLAREN VALE SHIRAZ**

Australia \$22.99 86124

Upfront and approachable, this McLaren Vale Shiraz has aromas of plum and blackcurrant. The generous palate is filled with dark fruit flavours, such as blackberry, followed by a lengthy, savoury finish.



HALIBUT WITH MUSHROOMS AND PICKLED JALAPEÑOS



**EDMEADES MENDOCINO  
ZINFANDEL**

USA \$20.99 615799

Layered aromas of ripe cherries, spiced plums and pepper greet the nose. The palate has a generous mouth feel and flavours of dark fruit and mocha, with a note of toasty oak on the finish.



PAIRS WITH HALIBUT WITH MUSHROOMS AND PICKLED JALAPEÑOS



**HAHN PINOT NOIR**

USA \$22.99 831099

Scents of black cherry and red berries are evident as the wine opens up to reveal a hint of toasty oak. In this slightly richer style of Pinot Noir, flavours of black plum and black cherry are supported by round tannins and a dash of acidity.



**LURTON PINOT GRIS**

Argentina \$14.99 556746

This wine offers a nose of pear and apple with a slight floral tinge. In the mouth, it is dry and medium-bodied with flavours of fresh yellow fruit and a light acidity.

# THE WIDE WORLD OF **WHISKY**







#### JAMES NEVISON

James Nevison is an award-winning wine writer, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his column "The Wine Guy" appears each Thursday. James is the co-author of seven best-selling books on wine in Canada including *Had a Glass: Top 100 Wines for 2014 Under \$20*. Follow his wine musings @hadaglass.

“There is no such thing as a bad whisky. Some whiskies just happen to be better than others.”  
– William Faulkner

Oh, the wonderful world of whisky – and it truly is a worldly spirit! Rye, bourbon, Scotch. Single malt, blended and cask strength. Whether it is spelled with or without an “e,” whisk(e)y is not just enjoyed around the world, it is produced globally too.

The worldwide production is a real testament to this noble potable’s broad-based appeal. For while the lore of single malt naturally gravitates to Scotland, in fact the production of premium whisky has followed patterns of globalization and proliferated to distilleries throughout the world.

This is not to say that Scotch whisky’s esteemed pedigree is not warranted. Scotch is still the best place to start on a global whisky tour, both to set the stage and to provide some context. The Scotch Whisky Association records show that the spirit we know today as whisky evolved from a Scottish spirit called *uisge beatha*, or “water of life.” This hints at the legacy and lengthy history of whisky in the region; a notion further bolstered by the official record from the Exchequer Rolls of Scotland dated June 1, 1495 to provide one Friar John Cor with eight bolls of malt to distill aqua vitae, by order of the king. More than 500 years later, Scotch whisky remains the benchmark.

However, whisk(e)y is now made

in more than 20 countries, and to not explore the wide world of whisky is to deny the palate a fine gastro-cultural experience – not to mention missing the perfect opportunity for a true panoptic whisky tasting! For example, geographic proximity calls for a quick jaunt across the North Atlantic to Ireland, another proud spirit producer. Irish whiskey has traditionally favoured triple distillation over double, along with a tendency to steer clear of smoky peat during the malting process. This results in less smoky, and very approachable whiskies.

Further afield, but also historically significant, it is perhaps not surprising that thanks to the British Raj, whisky gained popularity in India during the early 19<sup>th</sup> century. Indeed today, India produces and consumes more whisky than any other country, and though the whisky in India has historically been based more on sugarcane-fueled, fermented molasses than on malted grain, in recent years premium distilleries have focused on crafting single malts that warrant serious attention.

Similarly, thanks to enterprising colonizers and settlers, it was only natural for whisky to spill into the New World. Thus, at the hands of pilgrims and adventurers looking to establish a comfortable life in

new lands, bourbon and rye came to be (admittedly, alongside a bevy of moonshine). Ultimately, they have become North America’s main contributions to the whisky world, and while historical records are spotty at best, it is generally accepted that the modern Kentucky bourbon industry, replete with charred oak casks and predominant corn mash content, was established in the late 19<sup>th</sup> century.

This is not to be confused with Tennessee whiskey, mind you, which, while technically a bourbon, will typically never be labelled as such. These Tennessee-bred bottles may have similar grain bills, but they differ in both their geographic characteristics and their charcoal-fueled, Lincoln County Process filtration.

Adding rye to the conversation only complicates the whisky dialogue. For while rye as an ingredient definitely adds spice and bite, where a whisky is produced will significantly determine its rye relevance. South of the border, American rye whiskey must legally include at least 51 percent rye in its mash bill. Canadian rye whiskey, on the other hand, offers a more fluid and lax nomenclature. Canadian rye may indeed be predominantly rye based, though it may also feature a majority of corn. Nothing askance

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# WHY NOT ENJOY ON ICE



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either way, just be sure to do some research if you have a grain preference.

Perhaps less obvious – but nonetheless important – is Japan’s contribution to whisky. Japan has honoured whisky tradition in creating sumptuous spirits since the late 19<sup>th</sup> century. Today, the brown spirits crafted in the land of the rising sun have risen to find their way into the glasses of whisky connoisseurs around the world. Made to similarly exacting standards found in the spiritual whisky homeland of Scotland, Japanese whiskies may be single malt, blended, or even blended malt, with special editions and limited bottle offerings galore.

More off the beaten path, whisky is also distilled in Taiwan, and the single malts from Yilan’s relatively young Kavalan Distillery are quickly gaining acclaim and stature among whisky connoisseurs. And, while France and whisky might not immediately make for a natural connection, a sip of the Bastille 1789 Hand-Crafted Whisky – made from wheat and barley grown in northeast France – will eliminate any initial doubts. There are even whiskies from Belgium, Denmark and Australia, and certainly new whiskies from other locales are maturing away in barrels at this very moment.

In short, there truly is a large array of whiskies available. In fact, now is the perfect time to explore this whisky diversity, as the annual Premium Spirit Release recently took place, bringing a number of notable, though limited, global whisky selections to local shelves. Indeed, the whisky world is worth sipping through, and fortunately, it is a journey that only requires one trip to the whisk(e)y aisle at your local BC Liquor Store.



**NIKKA WHISKY FROM THE BARREL**

Japan **\$62.95** 546366 500 ml

For an elegant taste of the culmination of Japan’s lengthy whisky-producing history, check out Nikka Whisky’s From the Barrel bottling. A cask-strength blend of malt and grain whisky that is married and further barrel matured, this is bold and powerful yet still impressively elegant.



**JAMESON IRISH WHISKEY**

Ireland **\$32.99** 10157

Triple distilled and proudly blended, Jameson Irish Whiskey is a classic tippie that has for decades been the foundation of Sours and Irish Coffees the world over. Smooth and subtly spicy, it’s an easygoing and balanced whiskey.



**CENTENNIAL LIMITED EDITION CANADIAN RYE WHISKY**

Canada **\$23.75** 387209

A true Canadian rye whisky, Centennial 10-Year-Old Limited Edition uses soft winter wheat blended with rye (instead of the traditional corn) to offer a smooth, rich flavour profile. Aged for a minimum 10 years, it is enjoyable in classic rye-based cocktails, on ice or neat.



**HIGHLAND PARK DARK ORIGINS**

United Kingdom **\$99.95** 67454

A new limited release from Orkney’s Highland Park, this non-age statement single malt is named in honour of distillery founder Magnus Eunson’s sordid bootlegging history. Matured using “double first fill sherry casks,” this is a rich, spicy and bold whisky. Pick one up while quantities last.



**AMRUT FUSION SINGLE MALT WHISKY**

India **\$84.97** 155697 700 ml

A product of India, Amrut’s Fusion Single Malt meshes barley from both India and Scotland. The result has won an impressive number of accolades in short order, including being named third best whisky in the 2010 edition of whisky expert Jim Murray’s esteemed Whisky Bible.



**JIM BEAM 6-YEAR-OLD BLACK**

USA **\$25.99** 537209

Any bourbon labelled “Kentucky Straight” must legally be aged a minimum of two years, and the “Triple Aged” emblazoned on this bottle of Jim Beam Black references this whisky’s leisurely six-year saunter in new charred white oak barrels. It’s smooth, it’s fruity, and it’s very approachable.

*Due to limited availability, please see [bcliquorstores.com](http://bcliquorstores.com) for product details.*

# Cookie GIFT EXCHANGE





RECIPES AND FOOD STYLING  
BY LAWREN MONETA

This time of year, with all the shopping, parties, wrapping, decorating and travel, most of us simply don't have the time to break out the baking trays and orchestrate a flour-fuelled bake-a-thon. To help simplify the season, why not host a cookie exchange party? By following a few simple tips, you can ensure that your festive gathering is anything but cookie-cutter. Ask each guest to prepare a dozen homemade cookies for every person in attendance, plus an extra dozen for sampling. Set your largest table with a selection of plates, platters and pedestals, to display each guest's contribution. On another table, set out a selection of wrapping materials for guests to assemble their gift boxes.



FOR RECIPES, SEE INDEX ON PAGE 141

SAVOURY THUMBPRINT COOKIES – PAIR WITH A CREAM SHERRY OR A SPARKLING



ANGEL WINGS – PAIR WITH A SPARKLING OR AN ICEWINE



RED BERRY BARS –  
PAIR WITH A  
SPARKLING OR AN  
ICEWINE

A smattering of savoury snacks and a couple of chilled bottles of champagne are the finishing touches needed to get the party and the holiday season off to a sweet start.



CHESTNUT SANDWICH COOKIES  
WITH APPLE CARAMEL CREAM



**BLACK VELVET TOASTED CARAMEL**

Canada \$27.99 255760

Aromas of caramel, toffee and a hint of toasty oak lead to a sweet palate of rich, toasted caramel with warm, toasty oak notes. A long finish with a little heat allows the spicy rye notes to emerge.



**TIA MARIA**

United Kingdom \$24.95 630913

Tia Maria is a premium liqueur elegantly flavoured with a blend of cane spirit, the finest Jamaican coffee, vanilla and sugar. Rich coffee and caramel notes make it excellent as a mixer or enjoyed over ice with your favourite dessert.





SAFFRON, PISTACHIO AND  
CHOCOLATE CHUNK BISCOTTI

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**Michel Marcil**

*Michel Marcil*

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100% Canadian Rye Whisky

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[www.tap357.com](http://www.tap357.com)



All six pairings featured in this article are perfectly suited to any of the cookie recipes. Mix, match and enjoy!



CHOCOLATE PEPPERMINT STARS



**HARVEY'S BRISTOL CREAM SHERRY**

Spain **\$18.49** 215483

This is a blend of old oloroso, fino and amontillado sherries with added sweetness from the addition of Pedro Ximénez. On the nose, notes of caramel and orange lead to a smooth palate of English toffee, vanilla and more caramel notes. Serve well chilled.



**INNISKILLIN OKANAGAN RIESLING ICEWINE**

BC VQA **\$29.99** 598946.200 ml

A bouquet of citrus fruit and fresh orange with a touch of spice greets the nose. Generous flavours of stone fruit such as peach and apricot caress the palate with a mouthfilling texture and crisp acidity to keep the finish going.



**G.H. MUMM CARTE CLASSIQUE**

France **\$59.99** 308064

This lovely champagne is an attractive golden yellow in the glass with an abundance of fine, lively bubbles. The nose offers expressive aromas of candied peach and pear with notes of honey and gingerbread spice in the background. Round, rich and fruity, it finishes with sweet notes of honey.



**CHOCOLATE SHOP THE CHOCOLATE LOVER'S WINE**

USA **\$16.99** 157545

Inviting aromas of dark chocolate-covered cherries intermingle and follow through to the palate with hints of cocoa powder. A fine balance of both chocolate and red wine unfolds across the palate in velvety layers.

# HOLIDAY WINE PAIRINGS

With so much focus and energy put into planning and cooking, choosing wine for a meal can sometimes become a frightening afterthought. While it is always encouraged to drink what you like, some basic food pairing principles can help bring out the best in both the wine and the dish. Holiday meals are often a decadent affair, with turkey, ham and beef dishes taking centre stage surrounded by all the trimmings. Whether you are the host or a guest, the wines suggested here will help alleviate the stress of what wine to serve or what to bring to the party.

## PAIRS WITH TURKEY



### GEHRINGER DRY ROCK MERLOT

BC VQA \$15.99 559583

Ruby red in the glass, this fruit-forward Merlot opens with aromas of cherry, plum and a touch of spice. The full-bodied palate offers flavours of dark fruit and spice with some chocolate and vanilla notes in the background. The wine finishes dry with savoury tannins lingering on the palate.



### MARISCO THE KING'S LEGACY MARLBOROUGH CHARDONNAY

New Zealand \$19.99 652891

This refined cool-climate Chardonnay from New Zealand shows expressive aromas of citrus fruit and spiced apple. The layered, creamy palate leads to notes of tropical fruit and hints of lingering oak.

## PAIRS WITH HAM



### MONKEY BAY PINOT GRIGIO

New Zealand \$14.99 926022

This pale straw-coloured wine shows lifted aromas of ripe pear and stone fruit on the nose. Fresh and approachable, the flavours of stone fruit, melon and pear lead to a crisp, refreshing finish.



### MARK WEST PINOT NOIR

USA \$17.99 318667

This is a lovely example of a well-priced California Pinot Noir. Aromas of raspberry, cherry and vanilla greet the nose, followed by a concentrated palate of cranberry, strawberry and plum. Well-integrated acidity refreshes the palate.



## PAIRS WITH BEEF



### LOUIS M. MARTINI SONOMA COUNTY CABERNET SAUVIGNON

USA \$18.99 651679

This wonderfully balanced Cabernet Sauvignon is a product of several different vineyards, each with its own characteristics. A bouquet of plum and cassis hints at flavours of blackberry jam and blackcurrant with a touch of oak spice. It's full-bodied and round in the mouth with a fruit-forward finish.



### LAYER CAKE SHIRAZ

Australia \$22.99 761742

This deep, dark and brooding Shiraz is packed with rich, fruity flavours of blackberry and dark cherry with hints of chocolate. Fruit and spice notes play back and forth, leading to a big, dense fruity conclusion.



# STOCK YOUR HOLIDAY BAR

'Tis the season for parties, luxurious meals and unexpected guests. Don't get caught with an empty liquor cabinet! Here is a selection of favourites to get your bar started. Some quick-stocking tips: Keep things simple. Pick up an assortment of mixers, such as eggnog, fresh coffee, pop and juice for cocktails. Don't forget garnishes like olives and citrus fruits, and always remember to have plenty of ice on hand. Keep in mind not everyone likes cocktails, so stock beer and wine to keep guests happy.



## SAILOR JERRY SPICED NAVY RUM

USA **\$29.49** 786988

This rum is a homage to Sailor Jerry Collins, the famous tattoo artist of the 1920s. An expressive nose of vanilla is in the forefront with hints of toffee and cinnamon. Rich vanilla flavours with notes of cinnamon and nutmeg lead to a generous, warm finish.



## FORTY CREEK BARREL SELECT WHISKY

Canada **\$24.96** 550715

An excellent example of Canadian whisky, Forty Creek Barrel Select opens with a nose of honey, vanilla and apricot fused with toasty oak, black walnut and spice. Rich and bold on the palate, it finishes long and smooth.



## THE DALMORE 12-YEAR-OLD

United Kingdom **\$79.99** 73999

This lovely Highland whisky opens with aromas of sweet malt, fresh roasted coffee and some leather notes. The rich and generous palate has mouth coating flavours of orange marmalade, fruitcake and spice leading to a warm, smooth finish.



## RUSSIAN STANDARD VODKA

Russia **\$24.49** 111922

Russian Standard vodka begins with a soft, bitter bite typical of many Russian vodkas. A subtle, bread-like aroma and the crisp character of the winter wheat are evident on both the palate and finish. This clean and versatile vodka will work well in a variety of cocktails and mixed drinks.



## BAILEYS THE ORIGINAL IRISH CREAM

Ireland **\$26.99** 5959

Baileys the Original Irish Cream is a natural marriage of fresh Irish cream, the finest of spirits and Irish whiskey. The whiskey complements the cream, cocoa, and vanilla that all go into the secret recipe. Use as an excellent addition to your coffee drinks.



## KAHLÚA

USA **\$25.49** 123315

Kahlúa is a rich, dark brown coffee liqueur made from premium 100 percent Arabica coffee, fine cane spirits and a hint of vanilla. Used in a multitude of classic cocktails and dessert recipes, no holiday bar is complete without it.

# BC WINERY PROFILE

## BLACK SAGE VINEYARD

It must have been a bold leap of faith in 1992 when Harry McWatters and his partner Bob Wareham purchased a chunk of desert in the south Okanagan with the goal of planting late-ripening red grapes, varieties that many doubted could survive in the extreme Okanagan climate. Despite the skeptics, the leap proved to be visionary, and the 20-year-old vines of Black Sage Vineyard are now part of an area that makes up more than 50 percent of all BC's plantings. What's more, it is reputedly some of the best vineyard land in Canada. What was once scrubby desert sage brush is now an endless rolling sea of neat rows of grapevines, dotted with wind machines in an attempt to fight the often harsh climate. The formerly risky Merlot, Cabernet Sauvignon and Cabernet Franc varieties are now *de rigueur* and among the most planted varieties in the province.

The Black Sage Vineyard is located on the east side of the Okanagan Valley between the towns of Oliver and Osoyoos, at the northern tip of the Sonoran desert. The climate is not for the faint of heart, but is part of what makes this place special for growing grapes. This east-facing bench soaks up the baking hot Okanagan sun long into the evening, gaining a couple

of hours more sunlight per day than places like Napa Valley in California. At night, though, it all changes and the dry, desert conditions mean the temperature can drop sharply. Day-to-night temperature variation has been recorded to be as severe as 39 C (102 F) in August, with a peak of 46 C (115 F) dropping down to just 7 C (45 F) overnight. For the grapes, this all means that sugars develop quickly with the plentiful sunlight and heat, while natural acidity is preserved by the chilly nights, resulting in ripe but refreshing wines. Cold winters can sometimes result in damage to the buds and canes and can, on occasion, even kill vines.

The soil of Black Sage Vineyard is also unique, the result of a failed ice dam near Okanagan Falls some 10,000 to 12,000 years ago at the end of the Fraser Glaciation, that dumped water and materials as far away as Washington State. The Black Sage Road area was left with what seems like endlessly deep sand. The dry, free-draining soils mean that water can be controlled through irrigation, and roots go deep in search of nutrients. This allows the grape growers a lot of control and the ability to grow quality grapes.

It was fortuitous timing for Harry

McWatters to develop the Black Sage Vineyard. At the time, he owned Sumac Ridge Winery, and the grapes soon became an important part of the best quality red wines the winery produced. It was also a good time for red wine in general; the French Paradox was still in the news touting the health benefits of moderate consumption, and consumer demand was growing rapidly. McWatters later sold Sumac Ridge to Constellation Brands and eventually the vineyard was divided in two, half going to McWatters for his current ventures and half staying with Constellation. The fruit from Black Sage Vineyard continued to go into quality wines under the Sumac Ridge label until the 2010 vintage, when the Black Sage Vineyard was spun off as a separate, single-vineyard brand.

The 50-acre Black Sage Vineyard now produces four wines under the guidance of winemaker Jason James, who has been at Sumac Ridge and worked with the Black Sage Vineyard grapes since 2005. "One of the major factors contributing to the fruit and wine quality of Black Sage Vineyard is that the vines have really matured," says winemaker James. "Almost 25 vintages of fruit have been produced by those vines, and there is impressive



BY RHYS PENDER

“ What was once scrubby desert sage brush is now an endless rolling sea of neat rows of grapevines, dotted with wind machines in an attempt to fight the often harsh climate. ”



Black Sage Vineyard Winemaker Jason James.



# FLY BEYOND

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balance between sugar and flavour development in good or not-so-good years.” The wines are Cabernet Sauvignon, Cabernet Franc, Merlot and a port-style wine known as Pipe. The vineyard has always produced wines with intense black-fruit flavours along with interesting dried-sage and tobacco notes that lend a certain elegance. They also have a track record for aging gracefully and drinking well, even after 6 to 10 years.

Winemaker Jason James is a born, bred and trained Canadian winemaker, graduating from Brock University with a Certificate in Oenology and Viticulture in 2001. He did stints in Ontario and New Zealand before taking the chance to move to British Columbia and the sunny Okanagan Valley in 2005. He has since been churning out numerous award-winning wines for Sumac Ridge, Black Sage Vineyard and the Steller’s Jay sparkling brand.

The future might see at least one more wine in the lineup; some Sauvignon Blanc and Chardonnay vines have been grafted over or replanted to more Cabernet Sauvignon, and some Syrah has been added to the mix. For now, the focus is on single-varietal wines, but the site also has a great history of producing Bordeaux-style varietal blends. Whatever the Black Sage Vineyard team chooses to make, nobody will think they are taking any chances, as this is now proven, top-quality grape-growing land. And as James says, “it’s just a lot easier to make a great wine when you start off with great grapes.”

“The vineyard has always produced wines with intense black-fruit flavours along with interesting dried-sage and tobacco notes that lend a certain elegance. They also have a track record for aging gracefully and drinking well, even after 6 to 10 years.”



**BLACK SAGE VINEYARD  
CABERNET FRANC**

BC VQA \$23.99 593038

The nose is interesting, with plum, red berry, floral notes and some potpourri and savoury earthiness. The palate is medium-bodied, with crisp, juicy acidity. The flavours are a mix of earth, dried herbs, meat, redcurrant, raspberry, and strawberry fruit with a dry, savoury finish.



**BLACK SAGE VINEYARD  
CABERNET SAUVIGNON**

BC VQA \$24.99 593095

The nose offers vibrant red berry, cassis, redcurrant, orange zest, milk chocolate and some dried herbal notes. The palate offers flavours of raspberry, blackberry and chocolate. It is crisp in acidity, medium-bodied and has dusty cocoa-like tannins and a juicy, leathery, spicy finish. Pair with lamb or venison sausages.



**BLACK SAGE VINEYARD MERLOT**

BC VQA \$22.99 593053

Aromas of plum pudding, violets and orange-infused chocolate with some blackberry, burlap and baking spice showing on the nose. The palate is full-bodied and rich textured with grippy tannins, crisp acidity and blueberry, dark chocolate, dried wild sage and oak on the finish. Try with aged cheddar or roast beef tenderloin with demi-glace.



**BLACK SAGE VINEYARD PIPE**

BC VQA \$22.99 713750 500 ml

Black Sage Vineyard’s version of port, Pipe is a blend of Bordeaux grape varieties and fortified to 19 percent alcohol. The nose shows strawberry and blueberry jam, milk chocolate, prune and nut, with some dusty vanilla aromas. The palate is sweet and rich, like chocolate-covered cherry liqueur, with some baking spice, fruitcake, cocoa, and vanilla on the finish. A perfect pairing with any not-too-sweet chocolate dessert.



COCONUT CRAB DIP  
WITH PLANTAIN CHIPS

# DIP INTO SOMETHING SPECIAL



With holiday gatherings and family visits to celebrate the season, dips fit the bill as an easy and delicious nibble to serve with a glass of wine. Whether incorporating them into an appetizer spread or offering them on their own, it is always nice to present guests with two or more dips that differ in texture, colour and even temperature. Get creative and think outside the cracker box when it comes to dippers. Thinly sliced root vegetables, seasonal fruit, small and sturdy salad leaves, steamed purple potatoes or homemade crisps all add extra flair to your presentation. Read on to discover some new ways to get dipping this holiday season.



PISTACHIO AND OLIVE LABNEH DIP WITH FRESH VEGETABLES



MIXED BEAN SALSA WITH WHOLE WHEAT AND HERB PITA BREAD

PAIRS WITH PISTACHIO AND OLIVE LABNEH DIP WITH FRESH VEGETABLES



**ROAD 13 STEMWINDER**  
BC VQA \$17.99 164681

This is an excellent example of Road 13's shift from single-varietal wines to blends. The Stemwinder has an elegant and complex nose of stone fruits with notes of orange peel and vanilla that carry on through to the lush palate.



**SANTA RITA RESERVA MERLOT**

Chile \$14.99 375790

Deep ruby red in the glass, this Merlot opens with a nose of ripe black fruit and sweet plum. Youthful and fruity on the palate, dark fruit notes with some vanilla and spice are supported by sweet tannins.



PAIRS WITH MIXED BEAN SALSA WITH WHOLE WHEAT AND HERB PITA BREAD



**NK'MIP CHARDONNAY**

BC VQA \$16.99 626408

This Chardonnay offers the best of both worlds: a blend of stainless steel and French oak gives it a freshness as well as robust, complex character. The aromas of baked apple and a hint of citrus lead to a palate with flavours of sweet apple and a hint of tropical fruit on the finish.



**SANDHILL HIDDEN TERRACE SAUVIGNON BLANC**

BC VQA \$15.99 587048

Clear, bright and fresh, this wine offers notes of citrus, apple and slightly herbaceous aromas. Refreshing acidity and light- to medium-bodied, the flavours of lemon, lime and grapefruit linger on the palate.



**MISS MOLLY HOITY TOITY CHENIN BLANC VIOGNIER**

South Africa \$14.96 505578

Miss Molly Hoity Toity has expressive notes of tropical fruits complemented by a floral bouquet. The tropical fruit carries over to the fresh palate, with the Viognier component adding a creamy dimension in the finish.

PAIRS WITH COCONUT CRAB DIP WITH PLANTAIN CHIPS





ROASTED JALAPEÑO AND BEET DIP WITH SOFT PRETZEL BITES

PAIRS WITH COCONUT CRAB DIP WITH PLANTAIN CHIPS

PAIRS WITH ROASTED JALAPEÑO AND BEET DIP WITH SOFT PRETZEL BITES



**CASAS DEL BOSQUE RESERVA SAUVIGNON BLANC**

Chile \$15.99 740878

Pungent and complex aromas of gooseberry and key lime transfer through to the palate, which offers citrus and tropical fruit flavours with just a hint of minerality. The fresh and zippy acidity will keep you coming back sip after sip.



**BRIDLEWOOD PASO ROBLES CABERNET SAUVIGNON**

USA \$18.99 425082

This wine displays classic Cabernet character with a nose of blackcurrant and dark plummy notes. The juicy palate is generous, with flavours of black cherry, currant and hints of caramelized sugar. The finish has gentle tannins with notes of vanilla and chocolate in the background.



**FRISK PRICKLY RIESLING**

Australia \$14.99 167205

Racy and lively, this Riesling has floral notes along with hints of lime sorbet and peach. Light-bodied and flavourful, hints of lemon zest, orange blossom and granny smith apple emerge. Medium-dry, the “prickly” aspect is from a light spritz of CO<sub>2</sub> that dances on the tongue.

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# HOT

Here's a sneak peak of what's hot this holiday season. Forty Creek combines Canadian whisky with fresh dairy cream to create a delightful cream liqueur. Rich and decadent it can be enjoyed as a pre-dinner cocktail or a great addition to freshly brewed coffee. Delicate, elegant and well priced, the Italian sparkling wine Prosecco has taken the market by storm. La Marca is an excellent example of why. The beautiful packaging adds elegance to any table. Spanish wines are proving to be some of the best-value wines available. The Monasterio de las Viñas Reserva is no exception. This Old World wine over delivers.



#### FORTY CREEK CREAM

Canada \$25.46 756007

Forty Creek Cream is crafted with fresh dairy cream, then blended with fine spirits and Forty Creek Whisky. Rich flavours of vanilla, chocolate and caramel with a slight whisky essence make this a wonderful after dinner choice. Serve over ice or in your favourite coffee.



#### LA MARCA PROSECCO

Italy \$18.99 321182

Lively and refreshing, this Prosecco has a delicate bouquet of fresh citrus with hints of honey and white flowers. The palate is fresh, with flavours of apple, citrus fruits and a light toast note. Full-textured bubbles leave an impression of lemon and a slight minerality on the finish.



#### MONASTERIO DE LAS VIÑAS RESERVA

Spain \$14.99 642785

Made from hand-picked Garnacha, Tempranillo and Cariñena from 35 to 40 year-old bush vines, this rustic red from Spain shows aromas of pepper, crushed stone, black cherry and plum. The bouquet echoes on the palate with similar notes followed by a ripe, plush finish.

# BAR



INSTANT  
CRUSH



## LAUREN MOTE UVA WINE & COCKTAIL BAR

There is nothing remotely timid about Lauren Mote. She comes off larger than life with an immense personality, wide smile and strong character. Her voice is sure, she's completely aware of her talents and she is undoubtedly driven.

After several years at Toronto's tenacious Le Sélect Bistro, Mote arrived in Vancouver in 2007. She had landed a dream job at Lumière. From Lumière she worked her mixology magic at Goldfish Pacific Kitchen in Yaletown and Chow on South Granville (both now defunct). Next, she built the entertainment district's Refinery into one of Vancouver's most notable and innovative cocktail bars.

Meanwhile, she and partner Chef Jonathan Chovancek created their company, Kale & Nori Culinary Arts. It morphed from catering and event planning into its current success as the parent company of Bittered Sling Extracts. Bitters have been used for thousands of years for medicinal purposes, but they have also become indispensable behind the bar and have been used in cocktails since the 19<sup>th</sup> century.

Mote and Chovancek (as mixologist and chef) have worked their alchemy to create their own, very successful line of top-quality, small-batch bitters. Both are scientific in their approach. "The fundamentals of building cocktail flavours are similar to [building] food flavours. We are each other's muses. We are eccentric, outgoing and crazy..."

Mote travels, not only to support her own business, but she





**DAENNA VAN MULLIGEN**

Daenna Van Mulligen is a Vancouver-based wine journalist, international wine judge, accredited sommelier, speaker and the publisher of *winediva.ca* and *winescores.ca*. She is a regular contributor to *Vines Magazine*, can be heard weekly on Tasting Room Radio (heard on stations throughout BC and Alberta) and has been published in numerous local and internationally distributed publications.

“ Overall, the ingredients Lauren combines are as complex and mesmerizing as the woman herself. ”

has also been instrumental in educating her peers through competitions and events, from Buenos Aires to New Orleans and Toronto. She is the former Events Director and current Associate Director of the Canadian Professional Bartenders Association (CPBA) and is one of 40 international industry professionals on the Tales of the Cocktail Seminar Selection Committee. Vancouver has been good to Mote and vice versa.

While building Bittered Sling Extracts, Mote took a two-year hiatus from behind the wood. It was only when she was approached for her expertise in September 2013 she decided to take on the additional role of Bar and Beverage Director. In one year, she turned Uva Wine & Cocktail Bar into one of Canada’s most talked about hotel bars and cocktail programs.

Mote is very deliberate in her training at Uva. She hires bartenders with very little experience and mentors them – professionalism and service are the foundation of her training. Motioning toward the bar at Uva, she says, “I never thought I’d be in the well again – unless it was my own place.”

Her cocktail list is extremely functional and easy to manoeuvre, but equally mischievous and avant-garde. It is essentially three lists, in addition to “Dailies” (daily specials). The first, “Signature Shakes,” is the most popular.



JUPITER #2

“Her cocktail list is extremely functional and easy to manoeuvre, but equally mischievous and avant-garde.”

“People love crushable cocktails or shakes,” she explains. The second list, “Seasonal Cocktails,” is self-explanatory, although Mote admits to using spirits and spices, rather than fruit, to lend seasonal twists. “Stirred Cocktails,” the third, is the bartender’s list – a trendy mélange of whisky, sherry, cognac and reposado tequila cocktails.

Overall, the ingredients Lauren combines are as complex and mesmerizing as the woman herself.

## PER DIEM

1	egg
1 oz (30 ml)	Père Magloire Fine Calvados <sup>1</sup>
1 oz (30 ml)	Highland Park 10-year-old Scotch Whisky <sup>2</sup>
½ oz (15 ml)	Alvear Fino Sherry <sup>3</sup>
¾ oz (22 ml)	Apple Black Tea Syrup (recipe follows)
¼ oz (7 ml)	Giffard Orgeat Almond Flower Syrup
½ oz (15 ml)	lemon juice
2 dashes	Bittered Sling Malagasy Chocolate Bitters
	cinnamon, grated, for garnish

Combine all ingredients in a shaker (except cinnamon). Dry shake without ice to emulsify the egg with ingredients. Add ice and shake vigorously for 10 seconds. Double strain into a chilled cocktail glass. Garnish with freshly grated cinnamon.

### APPLE BLACK TEA SYRUP

Using your favourite apple-flavoured black tea, add 7 tsp (35 ml) of loose tea, or 7 tea bags, to 1L (4 cups) of boiling water. Allow to steep for 5 minutes. Drain tea and add 1 kg (2 lbs) white sugar, mix until dissolved and allow to cool. Once cool, add to sterilized jars or bottles, with date labels, and store in refrigerator for up to 7 days.

1 SKU 163436

2 SKU 659755

3 SKU 112771



PER DIEM



## INSTANT CRUSH (PHOTO PAGE 54)

- 1 oz (30 ml) Don Julio Reposado tequila<sup>1</sup>  
 ½ oz (15 ml) Alipus Mezcal<sup>2</sup>  
 ½ oz (15 ml) Fernet Branca<sup>3</sup>  
 ½ oz (15 ml) Okanagan Spirits Blackcurrant Liqueur<sup>4</sup> ¾ oz (22 ml)  
 Martini Bianco Vermouth<sup>5</sup>  
 2 dashes Bittered Sling  
 Plum and Root Beer bitters  
 long peel of orange, for garnish

Combine all ingredients in a mixing glass with ice and stir until well chilled and diluted – 15 to 20 seconds. Strain over fresh ice in an Old Fashioned glass. Garnish with orange peel, pinched into a heart-shape onto top of glass.

- 1 SKU 698621  
 2 SKU 410282  
 3 SKU 674119  
 4 SKU 829747  
 5 SKU 9779

held together with a thin cinnamon twig.

## JUPITER #2 (PHOTO PAGE 55)

- 1 oz (30 ml) Havana Club 3-Year-Old<sup>6</sup>  
 ½ oz (15 ml) Campari<sup>7</sup>  
 ½ oz (15 ml) Green Chartreuse<sup>8</sup>  
 ¾ oz (22 ml) Rose-Vanilla Flower Syrup (recipe follows)  
 ¾ oz (22 ml) Sudachi Japanese lime juice  
 2 dashes Bittered Sling  
 Autumn Bog Cranberry bitters  
 fresh mint bundle, for garnish

Combine all ingredients in a shaker. Add ice and shake vigorously for 10 seconds. Double strain into a double Old Fashioned glass filled with crushed ice. Garnish with fresh mint.

### ROSE-VANILLA FLOWER SYRUP

Add dried rose buds and 1 scraped vanilla bean to 1 L (4 cups) each of lightly simmering honey and water. Allow to steep at room temperature, covered, for 24 hours. Strain out rosebuds and add 2 drops of highest quality rose essential oil (pure, no carrier oils). Once cool, add to sterilized jars or bottles, with date labels, and store in refrigerator for up to 7 days.

- 6 SKU 222554  
 7 SKU 277954  
 8 SKU 37333



### DON JULIO REPOSADO TEQUILA

Mexico \$84.99 698621

This premium reposado tequila is made from 100 percent agave, double distilled and aged for eight months in ex-bourbon barrels. Coconut and vegetal aromas with a hint of spice are followed by a slightly sweet palate with notes of vanilla, pear and spice. The finish is long and smooth with hints of white pepper.



### MARTINI BIANCO

Italy \$12.99 9779 1L

Martini Bianco is made from charcoal-filtered white wine flavoured with natural herbs from the French Alps. This sweet style vermouth has notes of herbs, flowers and sweet vanilla balanced by a slight bitterness.



### HAVANA CLUB 3-YEAR-OLD

Cuba \$23.99 222554

This white rum is pale straw-coloured in the glass. Aromas of vanilla and banana with some smoky oak notes lead to flavours of smoky vanilla with a chocolate hint on the smooth finish.



### GREEN CHARTREUSE

France \$36.99 37333 375 ml

This French liqueur has been produced by the Carthusian Monks since 1737, and the secret recipe of 130 herbs, plants and flowers is entrusted to two individuals bound by a vow of silence. This a powerful yet complex liqueur with notes of herbs, anise, mint and more.



### PÈRE MAGLOIRE FINE CALVADOS

France \$49.99 163436

Calvados is an apple brandy from the French region of Lower Normandy. Distinct and well-developed notes of fresh apple lead to a crisp and fresh flavour bursting on the palate. This versatile spirit can be served over ice, in a variety of cocktails, or used as a digestif.



### HIGHLAND PARK 10-YEAR-OLD

United Kingdom \$59.95 659755

This new and youthful expression of Highland Park has a sweet nose of vanilla and spice with some saline and peat notes. The palate is rich with flavours of heather and honey developing into notes of dried fruit, toffee, grain and a nice hit of spice on the finish.



An aerial photograph of a vineyard in the Douro region of Portugal. The vineyard is terraced in a semi-circular pattern on a hillside. In the background, there is a large, multi-story building with a red roof and a tower. A river flows through the valley to the left. The sky is clear and blue.

# PORTUGAL'S DAZZLING DOURO



“The vineyards, which soar above the Douro River in northern Portugal, are arguably the most stunning in the world.”

They say in the Douro, “It’s nine months of winter and three months of hell.” A statement that’s hard to comprehend when you’re staring, mouth agape, at the intricate paisley swirls of vines weaving their way across undulating slopes too steep to traverse, except by foot.

The vineyards, which soar above the Douro River in northern Portugal, are arguably the most stunning in the world. The stone terraces, built by the rough hands of sturdy Portuguese farmers over hundreds of years, stand as a testament to the history of this UNESCO-protected viticultural wonder. The Portuguese say, if you lined up all the walls (terraces) end-to-end, they would stretch farther than the Great Wall of China.

“Hell” is three months of summer, when temperatures scream upwards of 40 degrees Celsius. Meanwhile, the nine months of “winter” are cold and damp.

The landscape is dramatic and extreme.

The 20<sup>th</sup> century Portuguese poet Miguel Torga wrote: “The sublime Douro. The wonder of a landscape that ceases to be...It is not a view the eyes behold: it is an excess of nature...A geological poem. The absolute beauty.”

Wine from the Douro is attributed to the nearly superhuman efforts of

those who built the terraces, climb, harvest and foot-tread the indigenous grapes to produce this highly revered and seductive, sweet yet complex elixir. These wines are sought, cellared and shared, worldwide.

The history of wine in the Douro region stretches back a couple of thousand years, but fortified port wines, as we now know, didn’t appear until much later.

Its historical popularity can be attributed to lengthy trade ties between Portugal and another seafaring country, England.

When fuller-bodied wines came into fashion in the 1700s, producers in the Douro, 80 km from the port city of Oporto (Porto), needed to find a way to move their fare down river for shipping. They engaged Portuguese wooden boats (rabelos) and strong men capable of negotiating the dangerous, churning waters of the river back and forth from the vineyards. To pull the rabelos upstream, they often attached ropes to oxen on the shore. It was a treacherous journey still employed into the late 1960s. Ironically, port wines were named after their shipping point in Porto, rather than where they were grown and made.

The first versions of these fortified wines were very different from those



we enjoy today. To keep the wine from spoiling before its long journey, a small amount of spirit (brandy) was added. Today, the fermentation is purposefully halted by the addition of spirits, which maintains a high sugar level and increases the alcohol volume.

The quality of these wines increased in 1757, when guidelines were implemented for production and regional borders of vineyards – an early adoption of what would become the Appellation d’Origine Contrôlée (AOC) in France. By the mid-1800s, the wines began to resemble those of today.

**Vintage Ports** are only produced in the best years. When a producer feels the quality of the vintage is superlative, he has roughly two years to decide if they will declare it a Vintage Port. A sample will then be approved by the Instituto do Vinho do Porto before it is released as vintage.

BELGIUM'S ORIGINAL



BELGIUM

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FOR THE HOLIDAYS



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## PORTUGAL'S DAZZLING DOURO

These are extremely limited wines – only very small percentages are good enough to be declared. They are aged in wooden vats for two years and then bottled to age slightly longer before release. These sophisticated berry- and chocolate-toned wines can easily be aged for decades.

**Late Bottled Vintage Ports** (LBV) are from a single, undeclared vintage, stated on the bottle. They are left in wooden vats longer – roughly four to six years before bottling. The extra barrel time increases the oxidization of the wine, making it suitable to be consumed younger.

**Tawny Ports** are blended vintages that are left in barrel for 10 to 40 years. The extra time diminishes their intense hue and turns them a developed mahogany shade, while lending them nutty, cigar, dried-fruit and toffee flavours.

**Colheita Ports** are similar to tawny, but hail from a single vintage. They are aged for a minimum of seven years. They have a mahogany hue and boast nutty and dried-fruit flavours.

**Ruby Ports** are a blend of vintages and are aged in vat for up to three years, leaving them with the ruby hue they are named for.

**White Ports** are made from indigenous white grapes of the region. They can range from dry to sweet and are best served on ice. They make excellent aperitifs and cocktails.

Additionally, Douro table wines have become increasingly popular in recent years. Made from the region's main varieties (including Touriga Nacional, Tinta Roriz and Tinta Barroca), these wines have piqued the interest of a new generation of wine lovers.



### QUINTA DO CRASTO 'CRASTO' DOURO

Portugal **\$19.99** 499764

Douro table wines have been growing in popularity in recent years. These wines, unlike their sweeter fortified brethren are generally less pricey and more adaptable to daily life. The Crasto red is made from the region's traditional varieties of Tinta Roriz, Touriga Nacional, Tinta Barroca and Touriga Franca. It is a supple wine with purple fruits, mocha and fine spices.



### TAYLOR FLADGATE 10-YEAR-OLD TAWNY PORT

Portugal **\$38.49** 121749

Expect the aroma of dried apricots layered with a wisp of toffee, fine spice, cedar, nuts and cigar notes. It has wonderful freshness and levity. The finish is long with hints of pipe tobacco and caramel. Pair with apricot and almond squares or a nutty Gouda cheese.



### FONSECA BIN NO. 27 RESERVE PORT

Portugal **\$24.99** 271585

Here is a decadent tippie of ripe berries and dried cherry, sweet coffee and smooth chocolate. It is a supple and full-bodied port with intense fruit and mocha flavours balanced by suitable acidity to keep it fresh. Chocolate brownies, chocolate fondue or strong, smooth cheeses will pair perfectly.



### SANDEMAN RUBY PORT

Portugal **\$19.99** 23366

As its name suggests, the Sandeman is a lighter ruby shade with notes of kirsch, wood spice, raspberry and toffee. Slightly lighter in weight, it is smooth with juicy cherry and berry flavours wrapped in dried orange peel and burnt sugar. A nicely balanced port that's perfect for sipping.



### WARRE'S OTIMA 10-YEAR-OLD TAWNY PORT

Portugal **\$27.99** 565705 500 ml

This wine pleases with a delicious mix of spice cake, roasted nuts, dried fruits and undertones of cigar box. The palate is sweet and lively with attractive weight and nutty flavours followed by a smooth spice-box finish. A tawny to pair with nutty biscotti, nuts and dried fruit, firm cheeses or fruitcake.



### TAYLOR FLADGATE FINE WHITE PORT

Portugal **\$21.99** 164129

Made from a handful of traditional Portuguese white grapes, this honeyed white port has a light topaz hue with notes of golden fruits, orange peel and praline pastries. It has a long finish trailing flavours of bergamot. It is perfect chilled or served on ice with fresh mint and topped with tonic water for a version of Porto Tonic.

# STUFFED PASTA

LASAGNA  
ROLLS IN  
A CLASSIC  
TOMATO SAUCE



A treasure of flavour and texture awaits you at first bite! That is the essence of stuffed pasta. Hidden inside a seemingly innocuous envelope is a mix of ingredients that can be varied to suit every palate. Featured are lesser-known stuffed pastas, including caramelle, candy-shaped pasta, in a fresh, chunky tomato sauce, large tortellini called tortelloni, filled with delicate braised pork, and a new way to present lasagna. Enjoy the burst of flavour these parcels contain. *Buon appetito!*



BRAISED PORK-FILLED TORTELLONI IN A SAGE CREAM SAUCE

PAIRS WITH LASAGNA ROLLS IN A CLASSIC TOMATO SAUCE



**ANTINORI PÈPPOLI  
CHIANTI CLASSICO**

Italy \$24.99 606541

Ruby red in the glass, aromas of red cherry intermingle with hints of vanilla and chocolate from oak aging. Nicely concentrated, with flavours of spicy plum and black cherry, the slightly tannic finish is rounded out by a nice juicy acidity.



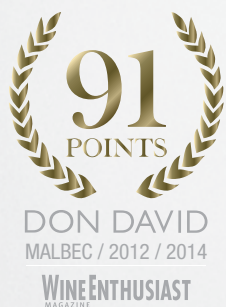
**CHÂTEAU LA GORCE MÉDOC**

France \$25.91 420232

This Bordeaux blend of Cabernet Sauvignon and Merlot has a nose of wild bramble berry and some cedar spice. The palate is bursting with blackberry and cassis flavours, leading to a full-bodied, savoury finish.

VALLES CALCHAQUIES  
EL ESTECO

WHEN HERITAGE  
TASTES LIKE FUTURE.



We pay tribute to Don David Michel; a man of vision who planted vines in the Calchaquí Valleys at 1800 Metres above sea level, convinced that the remote desert region high in the Andes Mountains of Argentina had the potential to deliver great wines.

We present Don David Malbec - a soulful red from where the clouds are born. Discover why the Calchaquí Valleys are a gem in the world of winemaking.

+56455 | Also available Don David Reserve Cabernet Sauvignon +407007 | Please enjoy responsibly.



PAIRS WITH BRAISED PORK-FILLED TORTELLONI IN A SAGE CREAM SAUCE



**KENDALL JACKSON AVANT CHARDONNAY**

USA \$17.99 325936

This bright and refreshing Chardonnay delivers layers of tropical fruit, apple and pear flavours. Stainless steel allows this wine to retain its fresh fruit flavours, while restrained use of neutral oak adds structure.



**HESTER CREEK PINOT GRIS**

BC VQA \$17.95 560037

This is another example of how Pinot Gris thrives in the Okanagan. Fresh and juicy tropical fruit flavours intertwine with tree fruit notes such as apple and pear. Crisp, citrus-tinged acidity leads to a vein of minerality in the long clean finish.



MOZZARELLA-STUFFED CAMELLE IN A FRESH TOMATO BASIL SAUCE

PAIRS WITH MOZZARELLA-STUFFED CAMELLE IN A FRESH TOMATO BASIL SAUCE



**MONTE ANTICO TOSCANA**

Italy \$16.99 587113

A deep ruby colour with hints of garnet, the expressive nose of black cherries, plum and leather leaps from the glass. The medium-bodied palate is full of ripe red-fruit flavours with notes of vanilla in the background. Soft tannins and a nice acidity round out the finish of this Tuscan red.



**GRAFFIGNA CENTENARIO PINOT GRIGIO RESERVE**

Argentina \$13.49 915918

Youthful, delicate and elegant this Pinot Grigio has a bouquet of white flowers and stone fruit such as white peach and apricot. The palate is crisp and fresh with flavours of citrus and pear lingering on the refined finish.

ALL I  
WANT  
FOR

# Christmas





“ Memorable gifts are those that consider the recipient’s personality, hobbies, tastes and secret pleasures. It could be something they might not purchase for themselves, but are utterly delighted to receive. ”

It is the season for gift giving. Unfortunately, finding the right gift for the people in our lives can quickly become both stressful and time consuming. We want to lift spirits and see a smiling face when our present is received. We also want to know it will be put to good use – not lobbed into that cupboard with the rest of the stocking-stuffer knick-knacks or abandoned in the freezer with last year’s fruitcake and boxed chocolates. Memorable gifts are those that consider the recipient’s personality, hobbies, tastes and secret pleasures. It could be something they might not purchase for themselves, but are utterly delighted to receive.

What’s the perfect gift? It’s the gift to share!



### THE BEST FRIEND (BFF)

Few things in life are more seductive than champagne. Although generally too pricy for everyday quaffing, we can still indulge – champers is not just for the rich and famous. For the person who knows you best and is your shoulder to cry on if the need arises, there should be nothing short of a top-notch bottle named for the Beautiful Era. The Belle Époque is a timeless gift. The stunning artwork on the bottle makes it the perfect vessel to house the delicate fruity, floral and French patisserie characters of this classic vintage champagne.



**PERRIER-JOUËT 2006 BELLE ÉPOQUE CHAMPAGNE**  
France \$199.99 267880

### THE FOODIE

Want to know a secret? Sherry is cool again. Bartenders are swooning over it, reclaiming long lost classics and artfully blending it into new cocktails.

For the purist, there is nothing like a chilled fino sherry to sip while noshing on toasted and seasoned nuts, green olives and delicacies such as oysters, grilled calamari, fried anchovies, sashimi and salty cheeses. It is dry with briny and bread-dough flavours, which pair exceptionally well with savoury and salty foods.



**GONZALEZ BYASS TIO PEPE EXTRA DRY PALOMINO FINO SHERRY**  
Spain \$21.99 242669



### THE BEER DRINKER

Things continue to grow more interesting with the local beer scene and the awesome selection of seasonal micro-brews now available. That doesn't mean you've stopped trying to get your beer-drinking buddy to trade the odd hop for grape. Few wines reveal more history than port – these decadent fortified wines have been a favourite of the British for centuries. The Warre's rich texture, supporting opulent chocolate and dried fruit tones, is perfect with strong cheeses or fudge – but, depending on your buddy's preferences, a cigar might be a better pairing.



**WARRE'S WARRIOR PORT**  
Portugal \$24.99 170928

“What’s the perfect gift?  
It’s the gift to share.”



#### THE TRENDSETTER

This season, grey is the new black. It’s more than a conversation piece. Several years ago, Mer Soleil changed their glass vessels to stunning grey ceramic to emulate the concrete tanks in which the wines are fermented. The wine has a mineral edge and creamy texture unhindered by oak. As a bonus, the bottle keeps the wine chilled longer than a typical glass version and makes a great water bottle or vase after the Chardonnay is long gone.



**MER SOLEIL SILVER UNOAKED CHARDONNAY**  
USA \$28.99 143784

#### THE BUDDING CONNOISSEUR

One of the most consistent lessons in any wine course is the importance of Chablis. For many, the pristine mineral character, free of interference from heavy-handed oak, is the epitome of perfect Chardonnay. Hailing from the cool-climate appellation of northern Burgundy, Chablis wines are not only highly valued, they are notoriously wonderful food wines. Fill a basket with fluffy cheese gougères, a round of Chaource or ambrosial Époisses cheese – all will be a great accompaniment to this elegant wine.



**WILLIAM FEVRE CHAMPS ROYAUX CHABLIS**  
France \$29.99 25270



#### THE CURIOUS COCKTAILER (OR AMATEUR BARTENDER)

This new brand of gin is blended with a range of botanicals certain to pique the senses of the mixologist in your life. Almond, cinnamon, licorice, orange peel, bergamot, coriander and juniper are artfully combined, ensuring this top-shelf spirit will be a favourite of bartenders everywhere. Add a personal touch to your gift by handwriting and including this classic cocktail recipe:

#### THE LONDON NO.1 MARTINI

5 tsp (25 ml) dry vermouth  
3-5 tbsp (50 to 75 ml) The London No. 1 Gin  
Add ingredients to a glass of ice (if stirring) or to an ice-filled Boston shaker (if shaking). Stir or shake well, then double-strain into a martini glass. Add a lemon twist or olive garnish as preferred.



**THE LONDON NO.1 GIN**  
United Kingdom \$49.99 557181





## ALL I WANT FOR CHRISTMAS

### THE CRITIC

This person is notoriously difficult to buy wine for. Instead, why not wrap up a bottle of spirit made from Glera, Pinot Grigio and Friulano grape must? The Alexander is triple distilled and filtered to create this fragrant and complex grappa, which is unbelievably smooth and leaves none of the bitterness often associated with more traditional styles. Along with your gift, share a cocktail recipe created expressly for this grappa.

### THE MEDITERRANEAN

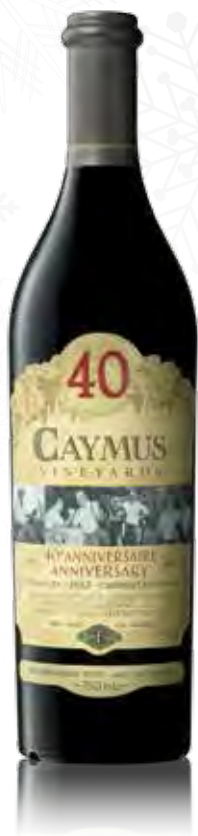
2 tbsp (30 ml) chilled Alexander Grappa  
2 lemon slices  
2 orange slices  
3 basil leaves, bruised  
1 tsp (5 ml) raw sugar

Muddle lemon and oranges in a glass with raw sugar, add bruised basil leaves and top with Alexander Grappa.



**ALEXANDER GRAPPA**

Italy \$39.99 432468



### THE WEEKEND WARRIOR

We all know one of these people. They work hard all week and seem to continue firing on all cylinders throughout the weekend. Whether they delve into extreme sports, are voracious socializers or are constantly renovating, weekend warriors will appreciate a wine as intense as they are. A supple, hedonistic and fruit-forward Napa Valley red with rich mocha layers, such as the Caymus, will be especially appreciated.



**CAYMUS CABERNET SAUVIGNON**

USA \$72.00 390849

### THE COLLECTOR

No matter what size the cellar – from transformed closet to fully temperature-controlled wine fridge – any collector will welcome a bold and age-worthy red. Here is a decadent wine made from a half dozen indigenous Venetian grape varieties. The grapes are harvested from various Valpolicella DOCG vineyards, then dried to intensify concentration. It is exotic and spicy, with sweet dried cherry, chocolate and vanilla. It has it all: balance, structure, freshness and purity of fruit, with a long espresso finish. A wine made to cellar, or pair it with dark chocolate, aged cheeses and rich meats.



**TEDESCHI AMARONE DELLA VALPOLICELLA**

Italy \$54.99 110312



# SMIRNOFF®

# 26 COCKTAILS IN EVERY BOTTLE\*



\*BASED ON A 750ML BOTTLE

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# FLAVOURS



A Canadian maple whisky liqueur, an expressive Highland single malt and a luxurious BC icewine are the featured flavours this season. New from Canadian Club, this maple liqueur is a combination of smooth and spicy whisky with sweet and decadent maple syrup. Enjoy on the rocks or use in cocktails. Aberfeldy 12-year-old Highland malt whisky is well-made and an easy sipper, a perfect introduction to single malts. Icewine has proven to be an Okanagan specialty with demand coming from all over the globe. The Nk'Mip Q'WAM Q'WMT Riesling icewine shows just why this sweet and sticky dessert wine is so sought after.



## CANADIAN CLUB MAPLE

Canada \$24.95 99234

A lovely golden maple-syrup colour in the glass, the nose reveals notes of Canadian maple syrup with background hints of oak and spice from the whisky base. Sweet maple and butterscotch flavours intermingle with cinnamon, vanilla and rye spice.



## ABERFELDY 12-YEAR-OLD

United Kingdom \$56.99 773002

Aberfeldy 12-year-old is a well-priced Highland single malt aged for 12 years in ex-bourbon casks. Aromas of heather and honey with a light smoke note greet the nose. A viscous mouth feel carries flavours of spice, orange zest and vanilla, with smoky notes on the finish.



## NK'MIP Q'WAM Q'WMT RIESLING ICEWINE

BC VQA \$59.99 988535 375 ml

A delicious icewine from Canada's first Aboriginal owned and operated winery. It has an expressive nose that reveals notes of honey, apricot and tropical fruit. In the mouth, layered flavours of honey, peach and sweet citrus fruit are all held together by a mouth-watering acidity.

# A VERY *Traditional* CHRISTMAS



TRADITIONAL  
HERB-ROASTED  
TURKEY



For many, one of the most anticipated events on Christmas day is gathering around a festive table and feasting on our favourite holiday foods. While every family has its own must-have dishes, one that has become a mainstay on many Christmas tables is a perfectly roasted turkey. Interestingly, goose used to be the traditional meat of choice at Christmas until King Edward the VII decided to tuck into a turkey one Christmas. Read on to discover recipes for a centrepiece-worthy turkey, accompanying side dishes, and six complementary pairings that will make you the talk of the table!



MIXED GRAIN AND SQUASH SALAD



SAVOURY HOLIDAY BREAD PUDDING

PAIRS WITH TURKEY AND TRIMMINGS



**CEDARCREEK MERLOT**

BC VQA \$19.95 408666

Mouth-watering aromas of plum, dark cherry and a hint of red licorice greet the nose. Plummy flavours combined with red and black fruits lead to a medium-bodied palate.



**INNISKILLIN OKANAGAN ESTATE  
PINOT NOIR**

BC VQA \$18.99 624767

Toasty oak and spice on the nose are complemented by bright raspberry and cherry aromas. The palate is bursting with berry-fruit flavours, with a medium- to full-bodied texture ending in a rich, savoury finish.







CUMIN-ROASTED CARROTS WITH LEMON HONEY YOGURT DRESSING

CRANBERRY AND ALMOND-DRESSED GREEN BEANS

PAIRS WITH TURKEY AND TRIMMINGS



**RODNEY STRONG CHALK HILL CHARDONNAY**

USA \$24.99 275552

This wine opens with a bouquet of toasty oak with notes of vanilla and spice. The palate echoes the toasty oak along with flavours of grilled pineapple, spiced vanilla and butter. A rich and creamy mouth feel contributes to the overall appeal of this wine.



**KUHLMANN-PLATZ GEWÜRZTRAMINER**

France \$16.99 90241

This lovely example of an Alsatian Gewürztraminer offers aromas of ripe lychee fruit and rose petals. The palate reveals ginger spice, candied apricot and some grapefruit flavours.



*Freixenet*  
Barcelona since 1861





HOLIDAY SPICED BAKED ALASKA WITH WALNUT RUM SAUCE

PAIRS WITH HOLIDAY SPICED  
BAKED ALASKA



**ZAYA 12-YEAR-OLD GRAN RESERVA**  
Trinidad-Tobago \$69.99 916718

Zaya is a rich, sweet sipping rum that has a prominent nose of vanilla and caramel with many other complex notes lurking in the background. The palate is well-endowed, with the vanilla and caramel again taking centre stage, backed by notes of cocoa and dried fruits.



**PENFOLDS GRANDFATHER  
RARE TAWNY**

Australia \$84.99 440214

This solera-system aged tawny has a total average age of more than 20 years. Deep amber/mahogany in colour, intense aromas of nuts, raisins and vanilla greet the nose. Rich and full in the mouth, flavours of raisined fruit, walnut and toffee glide towards the long, textured finish.

the  
cocktail  
menu

# HERBAL & SPICED LIQUEURS

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring herbal and spiced liqueurs, with original recipes from Bar Star Lauren Mote. Recreate these fresh drinks at home, add friends and enjoy!



FOX FORCE FIVE



AMPHIBIOUS



## FOX FORCE FIVE

1½ oz	(45 ml)	Maker's Mark Bourbon <sup>1</sup>
½ oz	(15 ml)	Laphroaig 10-Year-Old Islay Single Malt Scotch Whisky <sup>2</sup>
¼ oz	(7 ml)	Alvear Amontillado Sherry <sup>3</sup>
½ oz	(15 ml)	Bols Apricot Liqueur <sup>4</sup>
½ oz	(15 ml)	Green Chartreuse <sup>5</sup>
2	dashes	Bittered Sling Clingstone Peach Bitters long twist of lemon, for garnish

Combine all ingredients in a mixing glass, add ice and stir until well chilled and diluted – about 15 to 20 seconds. Using a strainer, serve neat in a chilled cocktail glass. Garnish with a long, thin twist of lemon, expressing the oils overop of the glass, then dropping inside.

- 
- 1 SKU 103747
  - 2 SKU 135210
  - 3 SKU 112789
  - 4 SKU 15628
  - 5 SKU 37333

## AMPHIBIOUS

1 oz	(30 ml)	freshly pulled high-quality espresso
1 oz	(30 ml)	Lemon Hart Navy Spiced Rum <sup>6</sup>
1 oz	(30 ml)	Galliano <sup>7</sup>
½ oz	(15 ml)	Red Wine Barrel-Aged Hibiscus Syrup, recipe follows
2	dashes	Bittered Sling Moondog Bitters

Add all ingredients to a shaker, even hot espresso. Add ice and shake vigorously for 10 seconds. Double strain into a chilled cocktail glass.

### RED WINE BARREL-AGED HIBISCUS SYRUP

Add 7 tsp (35 ml) Barrel-aged Jamaica/Hibiscus flowers<sup>8</sup>, to 1L (4 cups) of boiling water. Allow to steep for 5 minutes. Drain flowers and add 1 kg (2 lbs) white sugar, mix until dissolved and allow to cool. Once cool, add to sterilized jars or bottles and store in fridge for up to 5 days.

- 
- 6 SKU 385328
  - 7 SKU 508168
  - 8 Available at specialty tea shops.



CHARENTES-CHANSON

# RumChata

POUR YOURSELF A HOLIDAY



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## CHARENTES-CHANSON

(PHOTO ON PAGE 79)

- 1½ oz (45 ml) Courvoisier V.S. Cognac<sup>1</sup>
- ½ oz (15 ml) Schloss Kirsch<sup>2</sup>
- ¾ oz (22 ml) Averna Amaro Siciliano<sup>3</sup>
- ½ oz (15 ml) Echt Stonsdorfer Herbal Fruit Liqueur<sup>4</sup>
- 2 dashes Bittered Sling Malagasy Chocolate Bitters
- 1 cheek of orange, for garnish

Combine all ingredients in a mixing glass, add ice and stir until well chilled and diluted – about 15 to 20 seconds. Using a strainer, serve neat in a chilled cocktail glass. Garnish with a small cheek of orange, expressing the oils over top of glass, then dropping inside.

- 1 SKU 1925
- 2 SKU 43018
- 3 SKU 29546
- 4 SKU 155606



### COURVOISIER V.S. COGNAC

France \$52.95 1925

This excellent cognac shows a lovely light amber colour in the glass. The nose is fruity with an inherent sweetness and notes of young oak. In the mouth, a spicy opening leads to a soft palate with sweet, fruity and floral flavours and an intense, powerful finish.



### AVERNA AMARO SICILIANO

Italy \$38.99 29546 700 ml

An Italian herb-based liqueur traditionally consumed as a digestif, Amaro is made from a combination of herbs, roots and citrus rinds soaked in liquor and combined with caramel. Sweet and thick with a gentle herbal bitterness, it is now used as an ingredient in interesting, multi-layered cocktails.



### LAPHROAIG 10-YEAR-OLD ISLAY SINGLE MALT SCOTCH WHISKY

United Kingdom \$82.99 135210

A rich golden colour in the glass, the Laphroaig 10 exhibits classic Islay notes of rich peaty smoke with underlying hints of brine and some medicinal notes. An oily and viscous mouth feel leads to more smoky peat notes with salty/briny flavours and an underlying sweetness on the long expressive finish.



### LEMON HART SPICED DEMERARA RUM

Guyana \$25.99 385328

Rich and dark in the glass with a noticeable viscosity, aromas of butterscotch and vanilla with some cinnamon and clove spice greet the nose. The palate has notes of sweet vanilla, dried fruits and flavours of island spices that carry through to the lingering finish.



### GALLIANO VANILLA LIQUEUR

France \$19.99 508168 375 ml

This vibrant yellow liqueur is made from 40 different botanicals, with vanilla and anise leading the charge. It is Galliano's noticeable vanilla top note that distinguishes it from other anise-flavoured liqueurs. An excellent addition to a variety of cocktails, both new and classic.



### GREEN CHARTREUSE

France \$36.99 37333 375 ml

This French liqueur has been produced by the Carthusian Monks since 1737, and the secret recipe of 130 herbs, plants and flowers is entrusted to two individuals bound by a vow of silence. This is a powerful yet complex liqueur with notes of herbs, anise, mint and more.



### MAKER'S MARK KENTUCKY STRAIGHT BOURBON WHISKY

USA \$44.95 103747

Powerful yet elegant on the nose, aromas of caramel, oak and vanilla dominate, with some fruity notes lingering in the background. Generous in flavour yet smooth, notes of caramel and burnt sugar intermingle with hints of vanilla, butterscotch and spice. This well-made bourbon shows good reason why the spirit has taken off in popularity.



### BOLS APRICOT BRANDY

Netherlands \$18.29 15628

Golden amber in colour, Bols Apricot Brandy is produced with fresh apricot juice, which gives it a fuller flavour profile. Aromas of fresh apricot give way to a rich palate of apricot flavours with hints of cognac and almond on the finish.



# QUICK & CLEVER SEAFOOD SUPPERS

EASY FISH TAGINE





In the busy winter season the last thing you need is to spend hours in the kitchen. Quick seafood suppers can be your saving grace, and they may even become your quintessential dinner favourites. We've cornered the market with these three starring meals: a creamy macaroni and cheese studded with lobster and butternut squash – perfect for a family meal, an Easy Fish Tagine – so simple to cook with a minimum of planning, and last, delivering plenty of “wow,” a curried sablefish served on Puy lentils. This delicious trio of quick and clever suppers will score high points for your family fare or for any last-minute entertaining.



LOBSTER AND SQUASH MACARONI AND CHEESE

PAIRS WITH LOBSTER AND SQUASH MACARONI AND CHEESE



**SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY**

USA \$24.99 359505

Aromas of lemon zest, toasted coconut and hints of caramel greet the nose. Well-balanced with a nice acid backbone, this full-bodied California Chardonnay boasts flavours of tropical fruit, apple and pear. Complete malolactic fermentation in oak gives this wine a creamy, buttery profile with a long, clean finish.

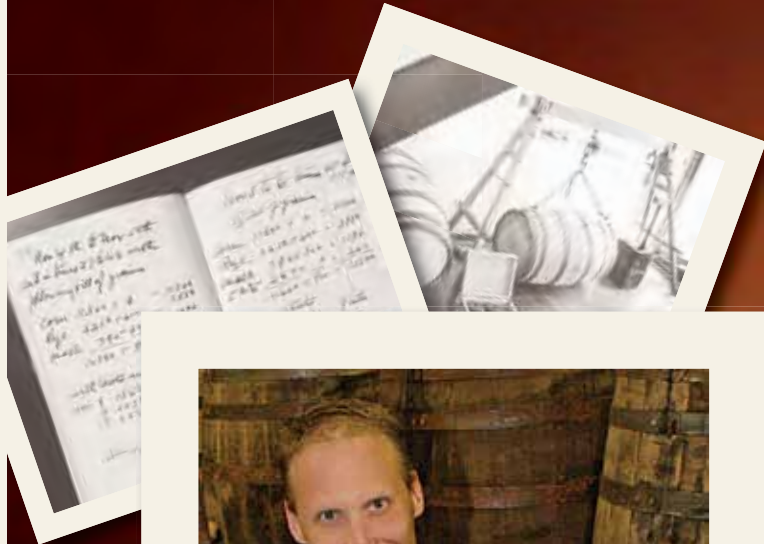


**RED ROOSTER PINOT GRIS**

BC VQA \$16.49 533174

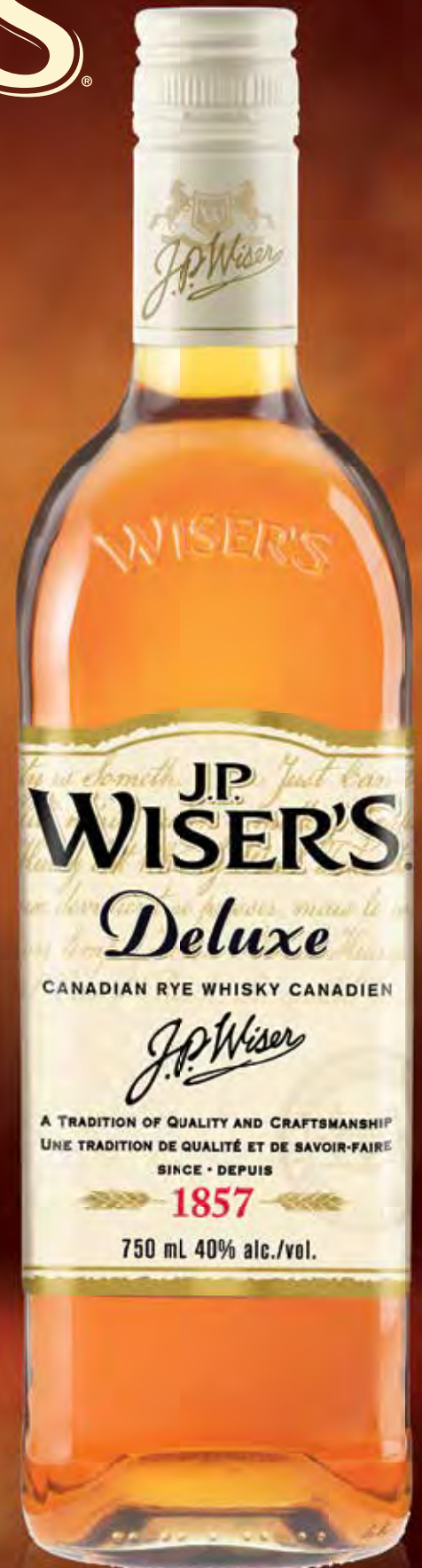
This Pinot Gris is bright and fresh with a bouquet of peach, apple and pear. Round and fleshy in the mouth, flavours of peach and melon show well with a hint of spice. The finish is clean, with notes of orange and yellow plum.

# J.P. WISER'S



“From grain to glass, we are committed to uncompromising quality. This is a testament to our founder J.P. Wiser’s dedication to the tradition, care and craftsmanship found in each of our whiskies.”

Don Livermore, PhD  
J.P. Wiser’s Master Blender



[www.wisers.ca](http://www.wisers.ca)

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Please enjoy our products responsibly.



PAIRS WITH EASY FISH TAGINE



**LA VIEILLE FERME LUBERON**

France **\$12.99** 298505

This lovely white wine from Luberon France shows aromas of citrus fruit, fresh peach and floral hints. In the mouth, flavours of stone fruit and citrus are balanced by a fresh acidity.



**CONCHA Y TORO MARQUES DE CASA CONCHA CHARDONNAY**

Chile **\$19.99** 342857

From one of Chile's newest wine regions, this Limari Valley Chardonnay offers a nose of apple and peach with hints of oak. The medium-bodied mouth feel has flavours of white pear and stone fruit with a mineral tinge on the long, vibrant finish.



CURRY-SPICED SABLEFISH WITH LENTILS AND RED WINE SAUCE

PAIRS WITH CURRY-SPICED SABLEFISH WITH LENTILS AND RED WINE SAUCE



**DR. LOOSEN RIESLING**

Germany **\$18.99** 599274

This lovely expression from the Loosen family, whose specialty is German Riesling, is crisp and fresh with a fine mineral edge that is typical of the region. Notes of apple, pear and citrus give way to an off-dry finish with flavours of citrus fruits and spice, all wrapped up in a balancing acidity.



**PERGOLO PROSECCO**

Italy **\$14.99** 591933

Produced from 100 percent Glera grapes, this fresh and inviting Prosecco has delicate floral aromas with notes of pear and apple. A fine mousse of bubbles leads to a slightly off-dry palate with flavours of white peach, apple and pear.



# APRÈS-SKI favourites



“ There are many great food and wine pairings that contrast richness perfectly and are lighter, fresher and pair beautifully with the soul-satisfying dishes that you crave in the cold of winter. ”

There is nothing like a cold night, preferably surrounded by snow, after a day of skiing, snowshoeing, chopping wood or maybe just relaxing when it's time to huddle around the fire and enjoy a warming meal with wine to match. And what better combination for a chilly night at the cabin or condo on the slopes than a rich, red wine and a hearty meat stew? A supple, full-bodied red is also the perfect accompaniment to a fireplace, a blanket and a good book. But there are many great food and wine pairings that contrast richness perfectly and are lighter, fresher and pair beautifully with the soul-satisfying dishes that you crave in the cold of winter.

One of the great classic dishes for winter weather that is social and fun as well as satisfying is cheese fondue. Sitting around with friends and family dipping good bread into a molten cheese mixture in front of the fireplace is the ultimate in comfort. There are many versions of fondue, but they should all have a few key elements – a rub of garlic on the pot, a splash of kirsch and some strong cheese in the mixture, all to give the dish a bit of bite.

Pairing wine to fondue is quite easy; you need a classic contrast with acidity in the wine to cut through the richness of the cheese. Any high-acidity wine will do, but the best not only contrast the richness, but also have



underlying flavours that complement the subtle flavours in the fondue. The best bets are Riesling and sparkling wine. Choose a Riesling that is fairly dry, with lots of crisp, citrusy acidity and plenty of flavour intensity. A weak-tasting wine will be overpowered. For a sparkling wine selection, try a cool-climate bubbly with acidity that combines with the bubbles to cut through the rich cheese perfectly. A splurge on champagne may well be worth it.

Another dish that is always warming and comforting is risotto. Not only does the kitchen smell great while it is simmering away, it provides lots of opportunity for interesting wine pairings. The creamy, rich texture of risotto calls for wines with some

acidity to help break through the heaviness. But the wine doesn't have to be light and fresh, as full-bodied wines match the texture of the risotto perfectly. For red wines, something medium-bodied such as Pinot Noir is a great pairing, particularly if you match the flavours in the risotto with flavours found in the wine. Mushrooms, with their umami flavours, and Pinot Noir, with its earthiness, have a great affinity for each other.

A great white wine option for risotto that is both full-bodied and high in acidity is Chenin Blanc. There are some great BC versions along with the classic wines of the Loire Valley and some of the old vines Chenin Blanc of South Africa. The green fruit



HEARTY LENTIL, BARLEY AND SAUSAGE SOUP



flavour element of Chenin should work particularly well with asparagus in a risotto. Lighter-bodied Chardonnay, Pinot Grigio and juicy Italian red wines, such as Barbera or Valpolicella, should also pair nicely.

Everyone loves slowly cooked, tender, stewed chicken on a cold night. It is an ideal dish for the end of the day, as it can be cooked in advance and just tastes better for it. Adding the crunch and savoury taste of puff pastry only makes it better.

This is a chance to explore some of the lesser-known grape varieties. Vermentino from Sardinia has enough weight and flavour, as do the white wines of the southern Rhône valley. Light red wines such as Beaujolais would also pair well. Another option is a dry rosé. Many people think of rosé as just a summer drink, but that underestimates its ability to pair well with a wide variety of foods. Dry rosé, particularly from Provence, has enough weight and freshness to stand up to the chicken and to pair well with any vegetables or salads you might serve alongside.

A good, healthy bowl of soup is always soul strengthening and a hearty lentil, barley and sausage soup combines a dash of spice from the sausages, juiciness from tomatoes and a rich earthiness from the lentils. The acidity in the tomatoes in this dish and the bold flavours make it a perfect pairing with Italian red wines. Anything from the juicy, meaty Sangiovese grape, such as Chianti or one of many Tuscan wines, is a perfect match. Other light reds, such as Pinot Noir and cool-climate Syrah, would also be a good pairing.

A cold night and a craving for comfort food doesn't mean you have to limit your wine choices to heavy red wines. Get creative with pairing to your après-ski favourite dishes to give them a new dimension, and you can save the hearty red for après dinner by the fire.



CLASSIC CHEESE FONDUE

PAIRS WITH CLASSIC CHEESE FONDUE



**PIPER-HEIDSIECK BRUT CHAMPAGNE**

France \$59.99 462432

The nose is intense with lots of lees and toasty, bready and savoury notes along with chalky, mineral, strawberry and cherry red fruit notes. The palate has a fantastically creamy mousse and combines fresh apple with a savoury brioche and lees-infused autolysis character along with stony, mineral notes that linger on a long finish.



**GRAY MONK RIESLING**

BC VQA \$15.99 321604

This is another vintage of ripe and intense Riesling from Gray Monk. The nose shows ripe apple, peach and apricot with lime zest and lemon notes. The palate is off-dry, balanced by crisp, juicy acidity and intense lime citrus, stone fruit, ripe golden apple and a bit of baking spice. A long, sustained finish rounds off this great-value wine.



DECONSTRUCTED CHICKEN POT PIE



PAIRS WITH HEARTY LENTIL, BARLEY AND SAUSAGE SOUP



**VILLA ANTINORI TOSCANA**

Italy **\$26.99** 104885

A crisp and juicy wine that exhibits lots of meat, game, leather, plum and dried herbal aromas on the nose. The palate is very savoury, crisp in acidity and has firm tannins with lots of interesting spice, leather, plum and red cherry. This wine is full of character and needs food to show its best. It's the perfect partner for tomato-based dishes.



**RUFFINO CHIANTI**

Italy **\$13.99** 1743

Chianti can be a great savoury food wine. This is a well-known affordable Chianti with lots of dried herbs, tobacco, leather, meat, plum and orange zest on the nose. The palate is dry and savoury with crisp acidity, firm drying tannins and lots of earth, leather, spice, charred meat and savoury dried red cherry fruit. Perfect with earthy winter stews and soups.



**UNDURRAGA SIBARIS RESERVA PINOT NOIR**

Chile **\$15.99** 761205

Chile is developing a solid reputation for quality, well-priced Pinot Noir. This wine shows lots of meat, spice and some slight vegetal notes along with ripe strawberry and raspberry and some floral violet notes. The palate is fresh, lively and crisp in acidity with a slight jammy-sweet perception of stewed strawberry and plum along with orange zest and spice and a caramel richness on the finish.



**QUAILS' GATE CHENIN BLANC**

BC VQA **\$18.99** 391854

Chenin Blanc can combine both weight and richness with fresh acidity, making it a great food wine. This is a richer style wine with honeydew melon, pineapple, honey and ripe pear on the nose with some fresher lemon notes. The palate has intense grapefruit, mandarin zest, spice, green apple and a flinty minerality, all with mouth-watering acidity and a very long finish.



PAIRS WITH RISOTTO WITH ASPARAGUS AND WILD MUSHROOMS

PAIRS WITH DECONSTRUCTED CHICKEN POT PIE



**ARGIOLAS COSTAMOLINO VERMENTINO DI SARDEGNA**

Italy **\$19.99** 457945

This wine has an intense, rich, ripe and slightly wild nose with lots of tropical fruit, waxy notes and lush stone fruit. The palate is dry, full-bodied and rich with just enough acid to keep it balanced and some interesting tea leaf, smoke and baked pineapple, mango and peach flavours. It has plenty of weight and intensity to stand up to rich poultry dishes.



**CHÂTEAU DE PIERREUX BROUILLY**

France **\$19.99** 16117

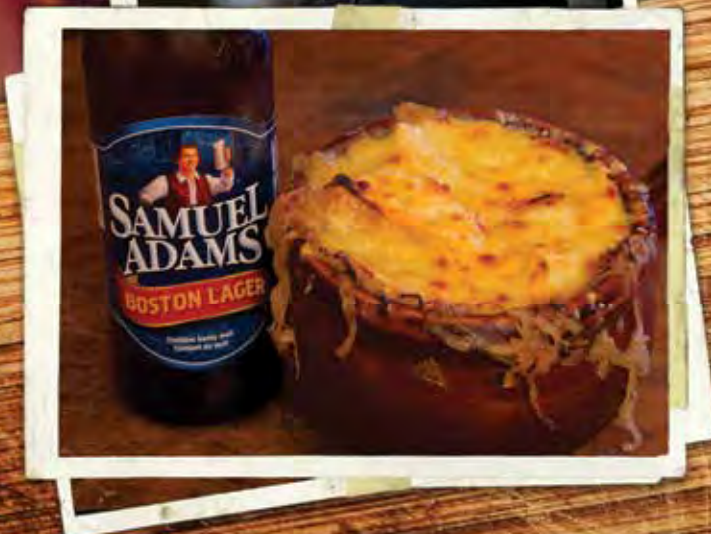
Bright, fresh and juicy aromas with raspberry, strawberry, floral notes and some cinnamon spice. The palate is crisp in acidity with a silky, light-bodied texture and very intense minerality along with cherry, plum, cinnamon hearts and a long, savoury, baking spice and graphite finish. A versatile food wine.





## SAMUEL ADAMS presents CHEF TREVOR BIRD

Nothing says winter like a hearty soup – and one made with beer is even better! French Onion soup is one of our favourites on a cold winter day, and Vancouver Chef Trevor Bird, of Fable Restaurant, has added his twist on this classic. The Samuel Adams Boston Lager adds just the right amount of bitterness to the sweet onion flavour. Pair with our newest beer to hit the West Coast – Rebel IPA – for the perfect pairing no matter the weather!



### Samuel Adams Boston Lager French Onion Soup

#### Ingredients:

- 100 mL grapeseed oil
- 6 large Spanish white onions, thinly sliced
- 2 cloves garlic
- 50 mL water
- Large pinch of kosher salt
- 1 bottle Samuel Adams Boston Lager
- 3lb beef or veal stock
- 1 bunch thyme
- 1 clove
- 2 tbsp sherry vinegar
- 6 slices French baguette, sliced 7/8-inch thick
- 1 head roasted garlic
- 1 tbsp unsalted butter
- Grated aged cheddar cheese, to taste

#### Directions:

1. In large pot, heat grapeseed oil over high heat. Add onions, garlic, water and salt. Reduce heat to medium-low, cover. Cook for approx. 5 minutes, stir onions, recover. Repeat process for approx. 20 minutes. Once onions are translucent, remove lid, cook for approx. 30 minutes.
2. Once caramelized, add beer, cook until mixture is thick. Add stock, thyme, clove, and cook for 30 minutes, bringing to slow simmer. Season with salt if necessary and sherry vinegar. Stir well, remove from heat.
3. Preheat oven broiler.
4. Rub baguette with roasted garlic and butter. Place on baking sheet and toast until golden brown.
5. Pour hot soup into heavy cast iron or earthen ware bowls, top with garlic bread. Sprinkle with aged cheese, place bowls under broiler, cook until cheese has melted and is golden brown. Remove from oven and cool.



T. Bird



# CONSULTANT'S CHOICE

our experts share their favourites



"The best part of my job is sharing new wines with my customers and encouraging them to explore and discover the vast array of wines and spirits that we can offer them."

**MAUREEN MCHUGH**  
WSET Advanced  
Peninsula Village, Surrey



**BESLLUM MONTSANT**  
Spain \$19.99 874651

A decadent blend from Spain harvesting grapes from old vines, this rich red is warm and inviting. It's bursting with red fruit and deep spice aromas, while the palate is full-bodied and structured. Ripe cherry and toasty oak nuances carry through to the elegant finish.



**BELLE GLOS LAS ALTURAS  
PINOT NOIR**  
USA \$43.99 102988

Very dense and super concentrated, this is the perfect Pinot Noir for those cold winter nights. An impressive mix of briary blackberry, raspberry and huckleberry flavours. The finish is supple, smooth and lingering. Ideal with roasted poultry and cedar-planked salmon.



"My passion for wine, food and travel makes my job an everyday adventure."

**CATRINA NOWAK**  
WSET Advanced  
Orchard Park, Kelowna



**MONTE DEL FRÁ BARDOLINO**  
Italy \$17.99 283648

From the vineyards surrounding Lake Garda in north-eastern Italy comes this light, fresh and juicy Bardolino. Based on Corvina and Rondinella grapes, it is fragrant with aromas of black cherry, raspberry and spice. Dry, light-bodied, with soft tannins, it would pair beautifully with wild mushroom risotto of festive turkey dinner.



**ST-RÉMY À LA CRÈME**  
France \$25.49 170019

Made from French brandy and fresh cream, this delicious liqueur has all the complex vanilla, white chocolate, caramel and hazelnut flavours that scream out for freshly brewed coffee. A rich, decadent and sophisticated treat for the winter holiday season.



"I enjoy getting to know my customers, and helping them select suitable products for their taste, event and budget is a big part of my job. So, when a customer returns to tell me my advice on a wine selection was bang on, that makes my day"

**LINDA FENGER**  
WSET Intermediate  
39<sup>th</sup> & Cambie



**CHARLES DE CAZANOV  
BRUT CHAMPAGNE**

France \$50.00 420315  
Made from Pinot Noir, Pinot Meunier and Chardonnay, this delicious, golden-hued Brut has a delicate fruity nose and an array of flavours. Hints of toasted brioche, brazil nut and ginger with a touch of honey make this a terrific champagne for the money. Cheers!



**BASIL HAYDEN'S 8-YEAR-OLD  
KENTUCKY BOURBON WHISKEY**  
USA \$46.95 106120

The recipe for this bourbon dates back to 1796 and is crafted using a larger percentage of rye and barley than most bourbons. Aged 8 years and just 40 percent ABV the result is a lighter-bodied bourbon with notes of peppermint, warm spices, peppered honey and a gentle bite. A perfect winter sipper.

Product Consultants are available at the 22 Signature BC Liquor Stores and three BC Liquor Stores (Dunbar, Caulfeild and Peninsula Village) across the province to assist with your shopping and to provide you with in-depth information on the world of beverage alcohol. Trained by the Wine and Spirits Education Trust (WSET), they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you!

# CHAMBAR

## RESTAURANT



Owner, Chef Nico Schuermans of Chambar Restaurant

It is said timing is everything. But unless there is substance, good timing can be for naught. The opening of Chambar in 2004 could be called a stroke of genius. A perfectly timed event before Vancouver morphed into what it is today, a diner's paradise – a city with a thriving and eclectic casual restaurant culture, flush with culinary prowess. One could firmly argue the reason Vancouver is recognized as one of the world's great food cities is, in part, thanks to Nico and Karri Schuermans.

Belgian-born Nico Schuermans didn't know landing a summer job at a local country restaurant at age 14 would open the door to his future and a cooking program at Belgium's prestigious culinary school, CREPAC. For four years he apprenticed, fortunate to learn from the best – his training at the Michelin-starred La Villa Lorraine was his ticket to Brussels' renowned Comme Chez Soi.

"Starting at that level was fantastic," Schuermans admits. Next on his curriculum vitae, the Savoy in London, where as Chef de Partie, he served 1,000 people per sitting.

In the late 1990s, backpacking took Schuermans from fine dining to casual beachside venues in Australia. Then an incredibly fortunate career twist brought him to Alhambra Cafe & Tapas Bar in Sydney. The owner taught him his recipes – a mélange of Moroccan and Spanish flavours. Schuermans spent two years exploring these exotic cuisines. "Alhambra is where my Moroccan influence comes from," he says, referring to Chambar's menu.

Australia also introduced him to his Canadian/Kiwi wife Karri, whom he followed back to Canada. Like many young people, they were initially drawn to Whistler, but Vancouver proved to be more their style.

The couple knew there was something missing in Vancouver – a casual room offering high-quality food and service. Having worked in film in Vancouver, Karri heard about a great old building in the still undiscovered Crosstown on Beatty Street that was often used for sets.





“ One could firmly argue the reason Vancouver is recognized as one of the world’s great food cities is, in part, thanks to Nico and Karri Schuermans. ”

The owner had no desire to lease the space for a restaurant, but the landlord in the next building did.

In 2004, Chambar was born.

Karri, who already had a strong background in marketing, was and continues to be equally important to Chambar’s success as her talented husband.

Fast-forward to 2014. Chambar has found a new home just steps away from its original location – ironically in the same building they initially sought to lease.

Its success has not dimmed in the decade since it opened, but some things have improved. It is still as warm and inviting as the original, with a feature bar, exposed brick and open wood-beam ceilings, but this new location is bigger and brighter. A patio on the south side of the building is home to cozy lounge chairs and table seating.

The downstairs holds additional seating, and a private dining room is planned. Most importantly, downstairs is home to the chef’s domain, his kitchen. Schuermans designed it himself

to be as functional and user-friendly as possible. He researched the best natural lighting for his team, who often see little daylight in winter months. In addition, Chambar is now able to make everything in-house: bread and pastries, smoked meats and sausage – something Schuermans is rightfully proud of. “I don’t want to buy something, cut it up and put it on a plate.”

The menus are finely honed – a delightful synthesis of Belgian and Moroccan dishes. Succulent tagines and paella are infused with charcuterie

and *moules frites* (mussels and fries), halloumi, baba ghanoush, salmon gravlax, duck confit and a venison and applewood-smoked cheddar burger. The beer selection is Belgian and Canadian, the wine list international with a strong local and French focus, while the cocktails are artfully designed to complement the kitchen.

Chambar is now open for breakfast, lunch and dinner and offers a new tapas menu. The menu rolls with the seasons – what is available from his farmers or whatever fish is in season, but classics remain. “I wanted to make this

#### PAIRS WITH SCAMPI



**LA CHABLISIENNE  
LA PIERRELÉE CHABLIS**

France \$27.99 359844

This classic Chablis is straw-yellow coloured with flecks of green. Aromas of orchard fruit, citrus and wet stone waft from the glass. The palate has a slightly creamy mouth feel with a zippy acidity and a long, complex, mineral-toned finish.



**MASI MASIANCO  
PINOT GRIGIO VERDUZZO**

Italy \$18.99 244681

A 75/25 blend of Pinot Grigio and Verduzzo, Masi Masianco shows a pale lemon colour in the glass. This youthful Italian white has a nose of citrus fruit and white flowers with a hint of honey. In the mouth, flavours of citrus fruit intermingle with notes of apricot and nectarine.



SCAMPI



place cool, somewhere you can come in for a glass of wine or cocktail with *amuse-gueules* (tapas), before a show or late at night,” Schuermans explained.

Timing, talent, location, hard work...truth be told, Chambar has always been cool – possibly because it has never tried too hard.

*Chambar Restaurant*  
 568 Beatty Street, Vancouver  
 604 879 7119  
[www.chambar.com](http://www.chambar.com)

PAIRS WITH *CANARD AUX ÉPICES*



**JOSEPH FAIVELEY BOURGOGNE  
 PINOT NOIR “PAULÉE”**

France \$25.99 142448

Brilliant ruby red in the glass, this Pinot Noir shows a nose of cherry and ripe plum with an underlying earthy note typical of the region. Fresh and lively in the mouth, juicy flavours of red cherry, cranberry and spice lead to a well-structured finish.



**COLUMBIA CREST  
 GRAND ESTATES MERLOT**

USA \$19.99 263418

Predominantly Merlot with a dollop of Cabernet for structure, this well-crafted wine offers aromas of chocolate-covered cherry and plum. The palate has a plush velvety mouth feel with flavours of dark fruit, some blueberry and sweet oak leading to a long, satisfying finish.



*CANARD AUX ÉPICES* (SPICED DUCK) WITH GOAT'S CHEESE SPRING ROLLS AND CHERRY COMPOTE

# CHEERS TO THE HOLIDAYS



# BACARDÍ®

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ÉCLAT DE CHOCOLAT

“

I wanted to make this place cool, somewhere you can come in for a glass of wine or cocktail with *amuse-gueules* (tapas), before a show or late at night.”

– Nico Schuermans

”

PAIRS WITH ÉCLAT DE CHOCOLAT



**PARADISE RANCH  
LATE HARVEST MERLOT**

BC VQA \$18.90 34.375 ml

Paradise Ranch Wines specialize in late harvest and icewines. This late harvest Merlot opens with scents of black cherry and stewed plums, and those same flavours are echoed in the mouth. The palate has both sweetness and weight without either being over the top.



**DOW'S LATE BOTTLED  
VINTAGE PORT**

Portugal \$24.99 533364

Late bottled vintage port offers exceptional value, as it is ready to be consumed upon release. Dow's LBV has intense aromas of blackberry and dark cherry with plum and fig notes. In the mouth, it is a slightly drier style with pronounced flavours of ripe blackberry and spicy stewed plum leading to a long, lingering finish.

THE **NEW** AND **IMPROVED**

# **SUPER BOWL** PARTY MENU



If you're a sports fan, you're probably pretty excited about the big game. If not, the mild amusement you get from the game probably flows from players prancing around the field in tights patting each other's bottoms and perpetually grinning pom-pom girls' effusive effervescence.

It's true, football is strategic - totally cerebral. The field merely gives form to the deep philosophy that is the game. Right. But not everyone is a fan.

Football fan or not, most would agree the traditional ball game fare of nachos, wings, hot dogs and chili with a keg of beer can be improved.

After all, what better time for a great menu than when your friends are already all geared up with lashings of enthusiasm and are eager to stay put, eating and drinking with gusto for hours on end - even if they are intermittently glued to the play-by-play. What's not to love about a parallel play-by-play of food and wine?

Given television coverage of the Super Bowl seems to start earlier every year, one could theoretically start the menu at brunch. A little truffled eggs on toast points with a drop of champagne perhaps? Could do, but



“What’s not to love about a parallel play-by-play of food and wine?”

by the time the players are introduced to the field ten hours later, it would feel like bedtime. The big day starts early in television-land, but let the real games begin on time, which means service starts at about 3:00 p.m.

Players running through the tunnel and onto the field should coincide with the lively Pinot Grigio running through the bottleneck and into the glasses. Pass them around with a tray of tiny football-shaped quenelles of pâté piped with mascarpone laces. Each quenelle can sit atop a cracker so it can easily be popped in the mouth while sitting on the couch. Five or six of these finger foods per person should work nicely.

Then, when the celebrity singer hits the high note during The Star-Spangled Banner, top up the glasses so everyone is prepared to lift a glass to the coin toss. Eat, drink, toast, then kick-off!

Pass around more quenelles and settle in for the first quarter.

Shift to Chardonnay with the second quarter – something Californian and wooded works well for its power, finesse and dose of American spirit. The perfect pairing? Risotto balls. These make-ahead little numbers are snazzy snacks that are hard not to love. And if you’re feeling really cutesy, you can

even shape them to look like footballs. All the crunch and goodness of nachos and cheese, but so much better.

When half time sets in, it’s time to head to cocktail-land to shake it up a little. The drink of the day: the Americano – Campari and sweet vermouth on the rocks with a splash of soda water. [See sidebar recipe]. Serve with salted nuts and it’s all good.

With the third quarter, it’s time to turn to – you guessed it – a big Napa Cabernet Sauvignon, for all its crushed velvet, pretty much universal appeal. Cook a rib roast ahead of time. Then, when the third quarter arrives, serve slices piled high on fresh Kaiser rolls alongside classic Caesar salad. Much like the Super Bowl, this combination is a time-tested match that never gets old.

When the fourth quarter arrives, get bold. Keeping with the American theme, while building to a crescendo, turn to California’s flagship variety: Zinfandel. With serious depth and concentration, it is our southern neighbour’s answer to Italy’s Amarone. So lay out a nice spread of cheese and crackers and call it a touchdown.

## SUPER BOWL MENU AT-A-GLANCE

### FIRST QUARTER

Pinot Grigio and Pâté Quenelles

### SECOND QUARTER

Californian Chardonnay and Risotto Balls

### HALF-TIME

Americanos and Nuts

### THIRD QUARTER

Napa Cabernet Sauvignon and  
Roast Beef on Kaisers with Caesar Salad

### FOURTH QUARTER

Zinfandel and Cheese with Crackers

Turn the page to see  
our recommended  
wines selected with  
this menu in mind.

# Captain Morgan®

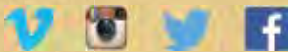
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## WHY NOT RAISE A TANKARD TO WINTER? CAPTAIN & COLA

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# THE AMERICANO

## THE ORIGIN OF THE AMERICANO COCKTAIL

This classic cocktail was invented in the 1860s by the Italian drink maker Garspar Campari in his bar Café Campari, in Milan. Originally named Milano-Torino to reflect the origins of Campari and sweet vermouth respectively, it was renamed the Americano because it was so popular among American tourists during prohibition.

## HOW TO MAKE AN AMERICANO

The Americano is a sparkling hit of sweet and sour refreshment with a tight bitter finish.

- 1 ½ oz (45 ml) Campari
- 1 ½ oz (45 ml) sweet vermouth
- soda water, to top
- orange slices, for garnish

Fill an Old Fashioned glass with ice. Add Campari and sweet vermouth. Top with soda water. Stir gently and garnish with a slice of orange.



### MER SOLEIL SANTA LUCIA RESERVE CHARDONNAY

USA \$34.99 453142

This barrel-fermented California Chardonnay is made in the Meursault style – all power and finesse. Think lemon oil, green apple, crisp citrus, butterscotch, brioche and baked pear – it's all here. It is seamless, tightly-wound and long.



### CAMPARI

Italy \$26.99 277954

Flavoured with 68 fruits, herbs and spices, this deep pink drink offers an incredibly complex nose and palate. With an almost viscous mouth feel and a very bitter tug, the predominant flavours are grapefruit peel, orange pith, rhubarb and ginseng.



### LOUIS M. MARTINI NAPA CABERNET SAUVIGNON

USA \$32.99 920355

This great go-to California Cabernet is made to a signature profile, so it consistently tastes the same from vintage to vintage. Dark aromas of chocolate, coffee and black cherry lead to a crushed, velvety flush of dark fruit flavours with nuances of mocha and vanilla. This trade favourite is Napa in a glass.



### STONELEIGH PINOT GRIGIO

New Zealand \$15.99 502054

An apple-lemon nose leads to a bright, tight shock of citric flavour with fruit-forward notes of ripe cantaloupe. Weighing in at 13.5 percent ABV, this wine is fuller-bodied than most Italian versions of Pinot Grigio, but it's well balanced with dense fruit and racy acidity. Definitely a crowd-pleaser.



### CAYMUS NAPA ZINFANDEL

USA \$45.99 709808

Though Caymus is best known for its Cabernet Sauvignon, its limited production Zinfandel is outstanding. Big, brawny and muscular, this bold red is saturated with ripe berry fruit accented with notes of chocolate, coffee, baking spices and vanilla. It is intense and long.



### SEVEN DEADLY ZINS LODI OLD VINE ZINFANDEL

USA \$24.99 337402

This trade favourite explodes with a natural saturated attack of black cherry and damson plum purée, edged with bright raspberry jam, black pepper, olive and warm earth. Firm but ripe tannins, serious weight, and considerable intensity create mouth coating structure and serious sensual appeal. Great value.

MAKE IT A  
*Mocktail*  
(OR NOT)

WHITE  
MOONLIGHT

LADY MARMALADE

APPLE CIDER  
PUNCH





# YOUR RECIPE FOR A SAFE AND HAPPY HOLIDAY SEASON

**A**s you concoct your merry mixers this season, remember that a little foresight can help avoid a recipe for disaster and allow both you and your company to relax and have a good time. While your primary concern may be your guests' enjoyment, you are also in charge of ensuring that they drink responsibly. Consider their safety, not only during the party but on the way home as well. On the other hand, if you are the invitee, take a moment before you leave to arrange for a safe ride home. If you plan to have an alcoholic beverage, leave the car at home and take transit, taxi or appoint a designated driver. Here are some key ingredients to ensure that you, your friends and family all have a safe and happy holiday season!

## JUST A DASH

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.

## ADD FILLER

If you are serving drinks, be sure to offer an assortment of appetizers and snacks to your guests. High-starch and high-protein foods like cheese, meat and crackers are best. Be careful with overly sweet, salty or greasy offerings as these can make your guests thirsty.

## MIX 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 this issue's seasonal Mocktails by Bartender Danielle Tatarin for some spectacular non-alcoholic recipes. They are so good, in fact, that we have supplied an alternative with alcohol to recreate them in a cocktail for guests who wish to imbibe.

## 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.

## ALLOW TO SIT

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.

## DELIVER WITH CARE

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 drive your guests home yourself (if you haven't been drinking). 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 it.

Follow this easy recipe, add friends and enjoy a safe and happy holiday!

## WHITE MOONLIGHT

1 oz	(30 ml)	White Tea Syrup, recipe follows
¾ oz	(22 ml)	lemon juice
2 dashes		orange bitters
1		egg white
		soda, to top <sup>1</sup>
		orange wheel, for garnish

Shake first four ingredients with ice. Strain into a champagne flute and top with soda. Garnish with orange wheel.

### TEA SYRUP

Steep white tea in hot water until desired strength, add equal parts sugar. Keep mixture refrigerated.

### <sup>1</sup>COCKTAIL ALTERNATIVE

Add 2 oz (60 ml) gin and substitute sparkling wine to top

## LADY MARMALADE

2 tbsps	(30 ml)	orange marmalade
½ oz	(15 ml)	lemon juice
6		mint leaves
3 dashes		chocolate bitters
		soda, to top <sup>2</sup>

Shake ingredients on ice and pour over crushed ice in a highball glass. Garnish with mint sprig.

### <sup>2</sup>COCKTAIL ALTERNATIVE

Add 2 oz (60 ml) vodka and substitute sparkling wine to top

## APPLE CIDER PUNCH

10		lemons
1 cup	(250 ml)	raw sugar
4		whole star anise
1 tsp	(5 ml)	whole allspice
4		cinnamon sticks
2		vanilla beans, split
4		whole cloves
2 L	(8 cups)	unfiltered 'cloudy' apple juice

Remove wide zest of lemons and place in a large bowl. Add sugar and spices. Muddle sugar, zests and spices together until spices are broken and sugar is wet from oils. Squeeze juice of lemons and strain into bowl with sugar and spices and add apple juice. Move mixture to a saucepan over low heat to dissolve sugar. Strain peels from saucepan after about an hour. Serve warm or chilled.

### COCKTAIL ALTERNATIVE

Add 2 oz (60 ml) Canadian whisky per serving of cider.



# GREAT Giftables



CHUTNEY TRIO  
GIFTED WITH GRAY  
MONK PINOT GRIS.



The number one question for many at this time of year is what to buy for the person who has everything. Solution – flavourful homemade food gifts! Who do you know who wouldn't appreciate a handmade gift from the heart? Add a delicious bottle to complement your thoughtful treat and you have a unique and personal gift. These foodie creations will charm everyone on your list. Whether it's an assortment of spicy nuts for the coffee table, a collection of spice mixes to add flair to favourite winter proteins, a medley of chutneys to pair perfectly with a holiday bird, or a caramel-whisky sauce to pour over a warm crumble or ice cream – each will have its recipient swooning.



SALTED CARAMEL WHISKY SAUCE AND SWEET AND NUTTY CRUMBLE MIX GIFTED WITH WOODFORD RESERVE DISTILLER'S SELECT BOURBON

GIFT PAIRINGS FOR SALTED CARAMEL WHISKY SAUCE AND SWEET AND NUTTY CRUMBLE MIX



**VEUVE CLICQUOT DEMI-SEC CHAMPAGNE**

France \$76.95 301721

Yellow with golden highlights and fine, persistent bubbles, this champagne has an intense nose of ripe fruit with hints of toasty brioche. In the mouth, the wine is round yet delicate with a lovely fresh acidity.



**WOODFORD RESERVE DISTILLER'S SELECT BOURBON**  
USA \$49.99 480624

A brilliant honey-amber colour in the glass points to an expressive nose of dried fruit and spice with notes of chocolate and orange lingering in the background. Full and rich in the mouth, flavours of chocolate, caramel, cinnamon and other spices lead to long, warm finish. A classic bourbon.





A SELECTION OF SPICED RUBS GIFTED WITH CLINE ZINFANDEL

GIFT PAIRINGS FOR SPICED RUBS



**CLINE ZINFANDEL**

USA \$19.99 489278

Expressive jammy cherry notes are apparent on the nose with hints of vanilla and cola in the background. The palate is full of spicy, dark fruit flavours with sturdy tannins and a balancing acidity.



**CHARLES AND CHARLES  
POST NO. 35 CABERNET  
SAUVIGNON SYRAH**

USA \$17.99 114611

A collaboration between Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves), this wine is rich and textured without losing focus. Hints of smoke with plum and cherry flavours intermingle with notes of herbs and a vein of minerality.



GIFT PAIRINGS FOR CHUTNEY TRIO



**GEHRINGER RIESLING**

BC VQA \$14.99 171488

Pale golden yellow in colour, this BC VQA Riesling has delicate hints of apple and refreshing acidity. Its hint of sweetness on the palate makes it a special addition to any menu, particularly with spicy fare, sushi, grilled pork chops or curry dishes.



**GRAY MONK PINOT GRIS**

BC VQA \$17.99 118638

On the nose, stone fruits such as peach and apricot are abundant with a citrus-tinged backbone. Clean and fresh with a hint of residual sugar and balancing acidity, this wine offers flavours of fresh apple and pear on the palate. This Pinot Gris pairs with a wide variety of cuisine, West Coast and beyond.



HOT AND SPICY CHILI LIME NUTS GIFTED WITH GRANT'S SHERRY CASK FINISH BLENDED SCOTCH WHISKY

GIFT PAIRINGS FOR HOT AND SPICY CHILI LIME NUTS



**GRANT'S SHERRY CASK FINISH SCOTCH WHISKY**

United Kingdom \$27.95 171082

In 2001, Grant's became the first blended Scotch whisky to be finished in hand-selected oloroso sherry casks. Aged for up to an additional four months in cask, the whisky gains complexities of dried fruit and warm spices with a sweet honey note on the finish.



**QUAILS' GATE FORTIFIED VINTAGE FOCH**

BC VQA \$22.99 638148 375 ml

This fortified vintage Foch was made in the traditional port style using very ripe Marechal Foch grapes. Aromas of blueberry compote and orange marmalade greet the nose. This rich, round dessert wine is brimming with flavours of baked blueberry and quince along with hints of vanilla.

FA LA LA LA LA LACIOUS



*Bodaciously smooth*



# Insider Picks

To help keep you ahead of the trends, **Insider Picks** gives you an industry professional's advantage! It's a sneak-peek showcase of over-delivering, up-and-coming, new and exciting products personally chosen by BC Liquor Store Portfolio Managers, each one an expert on wine, spirits, beer or refreshment beverages. Look for these and other **Insider Picks** at your local BC Liquor Store.

SELECTED BY **BARBARA PHILIP**,  
Master of Wine



**PIERRE AMADIEU DOMAINE  
GRAND ROMANE GIGONDAS**

France **\$37.99** 874883  
Gigondas offers a silky alternative to Châteauneuf-du-Pape and is one sommeliers often turn to when seeking plush, raspberry-scented, Grenache-based wines. The richness of the Pierre Amadieu is balanced by violet and dried-herb aromas.



**MATHIEU AND  
CAMILLE LAPIERRE MORGON**

France **\$39.99** 141366  
The famous estate of Marcel Lapiere has now passed into the hands of his children Mathieu and Camille, who continue to make some of the best wines in Beaujolais. The Morgon is complex with redcurrant, blackberry tea, mineral and anise notes.

SELECTED BY **ADELE SHAW**



**BAILEYS CHOCOLATE CHERRY**

Ireland **\$28.99** 729962  
This is the newest flavour from Baileys. If your favourite treat is chocolate-covered cherries this is the liqueur for you – rich and decadent!



**JACK DANIEL'S OLD #7  
TENNESSEE SOUR MASH WHISKEY**

USA **\$31.99** 41384  
Revisit the tried and true favourite. Jack Daniel's is a Tennessee whiskey that differs from bourbon by the added process of slow filtering the whiskey for mellowing through a bed of sugar-maple charcoal before barreling. Also, the whiskey must be produced in Tennessee. Smooth and very versatile, use it in your favourite cocktails or serve it straight.



SELECTED BY **KIM GIESBRECHT**



**KILIKANOON KILLERMAN'S RUN  
CABERNET SAUVIGNON**

Australia **\$22.99** 566562  
A pure, classy expression of Cabernet, this wine took the 2014 Decanter World Wine Awards gold medal and was the regional trophy winner. An excellent value for gift giving or for a special dinner.



**EDDYSTONE POINT PINOT GRIS**

New Zealand **\$28.99** 692509  
Eddystone Point is situated in windswept northeast Tasmania, which features some of the most uniquely layered terrains on the planet. This Pinot Gris is a pale yellow colour with a nose of lifted pear and rosewater aromas followed by a lively palate. Enjoy over the holidays!

SELECTED BY **STEPHEN SCHIEDEL**



**INTRIGA CABERNET SAUVIGNON**

Chile **\$27.99** 313346  
Dating back to 1865, this old Maipo Valley estate has been reborn with MontGras as Intriga Cabernet Sauvignon. Consistently a firm, structured red wine with excellent poise and currant berry hints, this is another good example of how Chilean reds can stand up against wines selling at twice the price.



**POPLAR GROVE MERLOT**

BC VQA **\$29.90** 948919  
Known for their engaging red wines, this noted Naramata Bench pioneer shines in the 2010 vintage. Here, low yields have achieved a full-flavoured wine with black fruit hints, oak complexities and a little Malbec that makes up 10 percent of the blend. This wine is drinking impressively now.



*Due to limited availability, please see [bcliquorstores.com](http://bcliquorstores.com) for product details.*

# Au Revoir 2014





## A NEW YEAR'S EVE AFFAIR

For many westerners using the Gregorian calendar, New Year's Eve on December 31<sup>st</sup> is usually celebrated with nighttime social gatherings that include eating and drinking. For many, it's an evening of traditions paying homage to the year gone by and welcoming, with anticipation, the new year. In New York's Times Square, since 1907 it has been symbolized by the "ball drop" of a large crystal ball. In Mexico, the celebration involves eating a grape at each of a clock's 12 chimes during the midnight countdown, making a wish with each strike. Featured here is an elegant dinner paired with superb wines to make your festivities special! Happy New Year!



WILD MUSHROOM BISQUE WITH SPICED CROUTONS

PAIRS WITH WILD MUSHROOM  
BISQUE WITH SPICED CROUTONS



**LOUIS LATOUR BOURGOGNE  
PINOT NOIR**

France \$24.99 69914

This Bourgogne Pinot Noir is an intense red colour with a bouquet of red fruits complemented by scents of blackcurrant and blueberry. The palate is light and lively, with soft tannins and a nice acidity. Flavours of red fruits carry on through to the elegant, satisfying finish.



**BERONIA RIOJA RESERVA**

Spain \$22.99 216770

This well-priced Rioja opens with a nose of smoky oak intermingled with dark berry, spice and a hint of mushroom. The well-structured palate reveals notes of sawdust, cherries and plum. Nice length on the refined finish.





VENISON FILLETS WITH PARSNIP PURÉE AND SAUTÉED ASPARAGUS AND GREEN BEANS

PAIRS WITH VENISON FILLETS



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

France \$57.99 22889

Grenache takes centre stage in this southern Rhône red blend. An enticing purple colour in the glass, aromas of cherry and plum are backed by hints of spice and mesquite. Dark and brooding fruit in this wine has a savoury meaty quality on the palate.



**FUSE NAPA VALLEY  
CABERNET SAUVIGNON**

USA \$39.99 893925

The nose reveals notes of cassis, sweet cherry and blueberry framed by hints of vanilla in the background. The palate is medium-bodied with layered flavours of cherry, blueberry, spice and more vanilla notes on the finish.

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LEGEND.  
THE  
WINE.



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{ INKAMEEP }  
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BLOOD ORANGE AND LIME TART

PAIRS WITH BLOOD ORANGE  
AND LIME TART



**WHISTLER  
SAUVIGNON BLANC ICEWINE**

BC VQA \$28.90 813758 200 ml

Sauvignon Blanc, an uncommon varietal in the production of icewine, produces aromas and flavours of tropical fruit, peach and apricot, with a nice balancing acidity to keep things together on the long, sweet finish.



**DOMAINE PINNACLE ICE CIDER**

Canada \$29.99 7674 375 ml

Produced in Quebec, ice cider is the apple equivalent of icewine. A rich, golden colour, the nose is full of fresh apple, cinnamon spice and a touch of honey. Rich and sweet, but not cloying, it ends with a clean, lingering finish.





GORGEOUS  
*Rosés*  
FOR  
VALENTINE'S  
DAY



“ Rosé champagne offers all the taut flavours of crisp apple, butter pastry, nut, lemon and cream found in the white version, but it’s also imbued with bright berry notes. ”

This year, treating your valentine to a gorgeous rosé might be the most stylish and tasteful thing you can do.

No, not the type you buy at the florist, petal. We’re talking wine. Fine wine. And here’s why.

Rosé has moved far beyond the blushingly single-note saccharine style it once was to an altogether more delicate, dry and complex pour that tastes as come-hither as it looks.

Whether it’s champagne in a short’n’sassy coupe, sparkling wine from elsewhere in a long-stemmed flute, or something still and stellar in a pouty-lipped glass, rosé is the colour of choice.

And in case you think pink is a bit girly, think again. GQ recently wrote: “The easiest way to amp up that trusted gray suit? A pop of pink under the lapel.”

Pretty sure the editors at *Gentleman’s Quarterly* would also agree a pop of pink looks dashing in front of the lapel too – held in stemware.

So really, the burning question for February 14<sup>th</sup> is not whether to buy or

make a card, give red or pink flowers, or eat here or there. It’s which rosé to pour.

For traditionalists, nothing says celebration like champagne. It can be both jaunty and serious. It’s always delicious when young and fresh. And, when cared for properly, it can last for years – developing real character and depth. Could there be a better vinous allusion to love – especially when it’s tinted pink?

Rosé champagne offers all the taut flavours of crisp apple, butter pastry, nut, lemon and cream found in the white version, but it’s also imbued with bright berry notes.

A fun and flirty alternative to rosé champagne is pink sparkling wine from Italy, which is improving in quality at breakneck speed due to fierce competition. And today there are more dry and delicate offerings from Italy than ever before – which are more food-friendly. What’s not to love? Especially when Italian sparkling wine costs a fraction of the price of champagne and goes well with everything from cheese and charcuterie

to not-too-sweet desserts such as panna cotta with raspberries or biscotti. But bear in mind, it doesn’t improve with age, nor is it particularly complex.

Other excellent sparkling rosés hail from such regions as Bordeaux and Burgundy in France as well as from Spain and Australia. And if bubbles aren’t your thing, still rosé table wine – ranging from the palest coral-tinted juice from the south of France to deep pink versions from Chile and everything in between – is a great choice for Valentine’s Day. And it can be quite a stylish pour.

Good quality rosé table wine is not only fashionable, it’s also well-respected in wine circles – no longer something to blush about. Pink wine has grown up. As a category, it has become generally drier, more balanced and altogether more sophisticated – especially when it’s from the Old World, where they’ve been making and drinking dry rosé for centuries.

Now prance along, petal. There’s shopping to do.

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GORGEOUS **ROSÉS** FOR VALENTINE'S DAY



**BOTTEGA ROSE GOLD**

Italy \$24.99 223669

From the elegant label design to its refined flavour and structure, this wine will make you swoon. Shining the palest shade of salmon, this restrained sparkler hints at enticing flavours of peach and red berries. It's light, dry and delicate with turnkey reliability.



**VILLA TERESA ORGANIC ROSÉ VENETO VINO FRIZZANTE**

Italy \$17.49 826875

Not only is this fruit-forward hit of wild cherry and honeysuckle fizz a fun and flirty organic sparkler, its reusable swingtop bottle is a charming perk. It's clean, crisp and delicately effervescent, as well as dry, ripe and refreshing. Great value.



# THINK PINK COCKTAILS

## KIR

This popular French cocktail is a deliciously simple mix of a neutral, crisp white wine – traditionally Bourgogne Aligoté, but Pinot Grigio works too – and the blackcurrant liqueur crème de cassis.

5 oz (75 ml) white wine, chilled  
1 oz (15 ml) crème de cassis

Pour a glass of chilled white wine and drizzle in crème de cassis, stirring until it's a lovely dark rosé hue.

## PINK BELLINI

Mix rosé sparkling wine with peach nectar and you have a variation on the Bellini. The Bellini cocktail was invented in the 1930s at Harry's Bar in Venice – the capital of Italy's Veneto region, where Prosecco is made. And it is still served there today, using fresh peach purée. Pink Bellinis are a good way to use up leftover pink sparkling wine the day after Valentine's Day – which conveniently happens to fall on a Sunday this year. Pink Bellinis with eggs benny for brunch? Magic.

1 tbsp (15 ml) peach purée  
pink sparkling, to top

Place peach purée into a champagne glass. Top with chilled pink sparkling.



**VEUVE DU VERNAY BRUT ROSÉ**

France \$13.99 610048

Outstanding wine for the price. With all the sophistication and complexity of a more celebrated label, this wine's seamless harmony will charm even the most jaded wine lovers. Think creamy lemon curd infused with warm, toasty, biscuity notes and a subtle hint of fresh, wild strawberries.



**LE PETIT CHAT MALIN ROSÉ**

France \$12.99 823229

This dry pink from the south of France blends Grenache and Syrah to charming effect. It's well-made and juicy with a gentle lick of raspberry, apricot and honeydew melon. All the reserved character of an Old World rosé, with attractive poise and purity.



**VEUVE CLICQUOT ROSÉ CHAMPAGNE**

France \$84.95 945261

Veuve's signature rosé style is all about intensity. With about 50 percent Pinot Noir, the red berry fruits just sing, underpinned with elegance and finesse from Chardonnay and Pinot Meunier. The attack is immediate and the complexity compelling, suggesting freshly rolled pastry, cooked apple, mixed berries and lemon.



**MOËT & CHANDON ROSÉ IMPÉRIAL CHAMPAGNE**

France \$77.95 482026

This classic, big-name champagne opens with aromas of cooked apple and brioche with hints of homemade strawberry jam, then races across the palate with telltale refreshment, effervescence and elegance, its flavours mirroring the aromas.



# WHITE VALENTINE

WHITE CHOCOLATE SWEETS

WHITE CHOCOLATE,  
COCONUT AND  
RASPBERRY LAYER CAKE





For Valentine’s Day, nothing says “I love you” with more charisma than white chocolate. Featured is a delicious Rocky Road Chocolate Fudge, adapting a traditional fudge with white chocolate and adding a combination of dried fruits and nuts. Next are the Sparkly White Chocolate Truffles, for a starring favourite. Rolled in sparkly sugar, they are nothing short of melt-in-your-mouth tasty. To this mix is added a mile-high white chocolate coconut cake with a decadent white chocolate frosting. Yum! And last, but most impressive, are the easy-to-make melted chocolate dessert cups with mousse filling. Visually, they might look daunting to make, but truthfully, they are far too easy! Just follow the steps to delight your Valentine!



FRANGELICO WHITE CHOCOLATE MOUSSE IN CHOCOLATE TULIP CUPS

PAIRS WITH FRANGELICO WHITE CHOCOLATE MOUSSE IN CHOCOLATE TULIP CUPS



**DISARONNO AMARETTO**

Italy \$26.49 2253

Expressive aromas of sweet marzipan with a hint of toasted nuts greet the nose. Sweet apricot and warm almond flavours dominate, with hints of vanilla and lemon zest in the background.



**CHAMDEVILLE  
BLANC DE BLANCS BRUT**

France \$14.99 187740

This fresh and lively value-priced bubbly opens with aromas of apples and pears with honey and almond hints. Citrus flavours and a note of toasted nuts round off the creamy palate.

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Hardy Family since 1853, is in every sip of our wine»







SPARKLY WHITE CHOCOLATE TRUFFLES

PAIRS WITH SPARKLY WHITE CHOCOLATE TRUFFLES



**CHATEAU DERESZLA TOKAJI ASZÚ 5 PUTTONYOS**

Hungary \$49.95 285643 500 ml

This classic Hungarian dessert wine is a gorgeous golden colour in the glass. The expressive bouquet offers apricot and lemon curd with tropical fruit aromas. The palate has a rich and viscous mouth feel with flavours of honey, peach, dried apricot and citrus zest all tied together by a lively acidity.



**LILLET**

France \$18.99 32631

Lillet is a French aperitif made from a blend of wine, liqueurs, fruits and herbs. Golden colour in the glass, notes of orange zest, honey and a hint of mint greet the nose. Full and fleshy in the mouth, this fortified wine strikes a balance between bitter and sweet. Serve well chilled.

A GIFT  
THE HOST  
WON'T SOON  
FORGET





PAIRS WITH WHITE CHOCOLATE,  
COCONUT AND RASPBERRY LAYER CAKE



**WHISTLER PINOT NOIR ICEWINE**

BC VQA \$28.90 817841.200 ml

Pinot Noir is an unusual choice as the source grape for icewine. Rich dark fruit and cherry flavours are entwined with sweet, port-like fruit notes. Soft, fruity tannins and a long, lingering sweet finish round out this local treat.



ROCKY ROAD WHITE CHOCOLATE FUDGE



**CHAMBORD BLACK RASPBERRY LIQUOR**

France \$45.99 70573

Chambord is made from all natural ingredients, including red and black raspberries, Madagascar vanilla, Moroccan citrus peel, honey and cognac. It makes an excellent addition to sparkling cocktails, suitable for any occasion.



PAIRS WITH ROCKY ROAD WHITE  
CHOCOLATE FUDGE



**THE TAPAS WINE COLLECTION MOSCATO**

Spain \$13.99 517425

This lighter-style wine with a hint of frizzante bubbles has a very expressive nose of apricot and Turkish Delight. Lower alcohol and a fruit-forward palate provide a welcome sweetness.



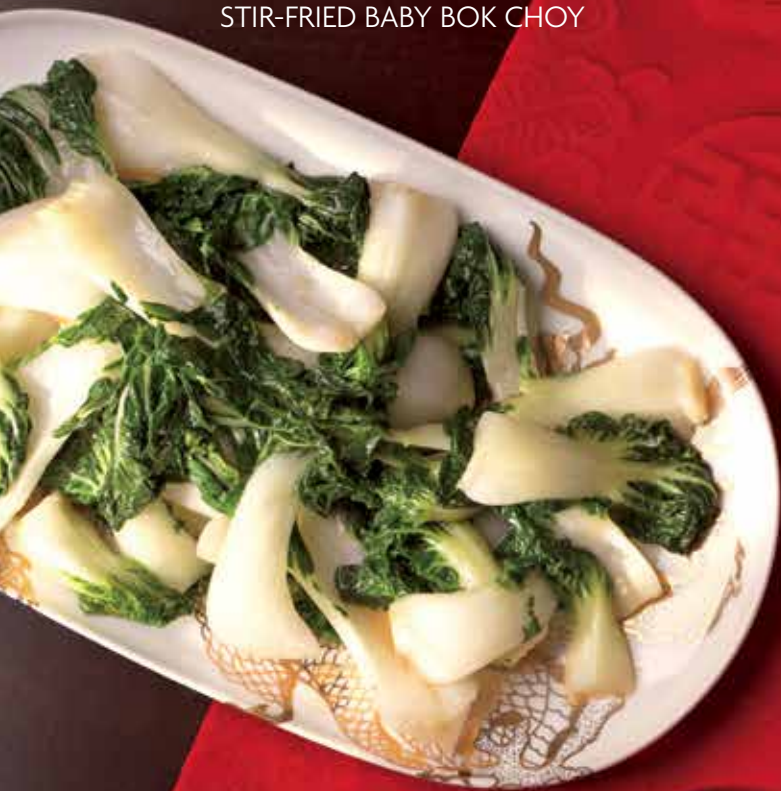
**TRADER VIC'S MACADAMIA NUT LIQUEUR**

USA \$30.99 644344

The package is instantly appealing, with its glass decanter-style bottle and a solid stopper. The nose has intense aromas of roasted nuts that carry on through to the palate along with hints of vanilla. It makes a wonderful addition to a number of cocktails, and is delicious with coffee.



STIR-FRIED BABY BOK CHOY



# CHINESE NEW YEAR

WELCOME THE YEAR  
OF THE SHEEP



CANTONESE ROAST DUCK



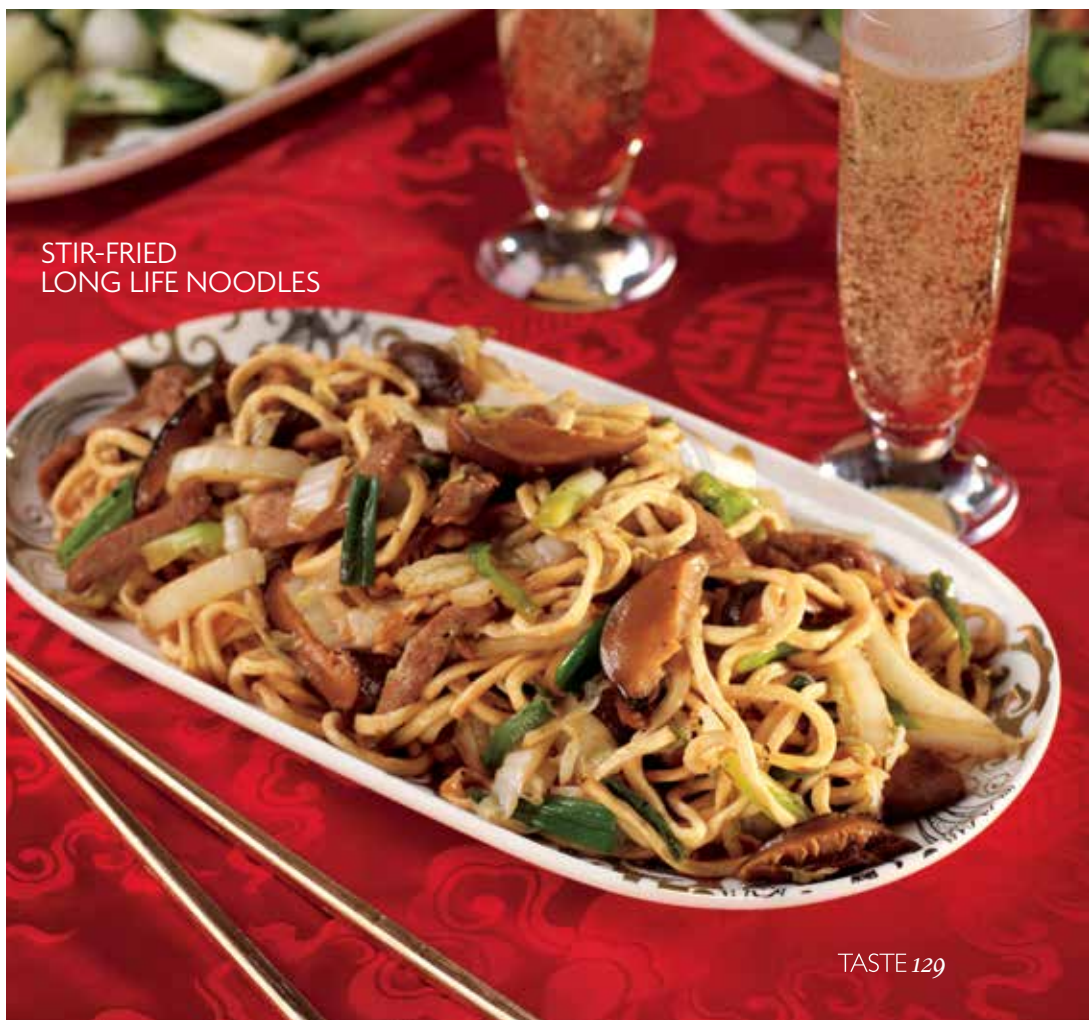
STIR-FRIED  
GLUTINOUS  
RICE



Chinese New Year falls on Thursday, February 19, 2015 and marks the Year of the Sheep. The number eight is considered lucky, therefore traditionally eight dishes are served for a new year's feast. Here are six auspicious new year's dishes to get you started, from a classic roasted duck, symbolizing fidelity, to a vegetarian dish called Buddha's Delight, with ingredients representing luck and success. A sweet and sour pork dish symbolizes good fortune as well as grandchildren for the coming year. Stir-fried greens represent wealth, while rice means bounty for the coming year and long noodles symbolize longevity. Finish off the table with any of these six perfect pairings.



BUDDHA'S DELIGHT



STIR-FRIED  
LONG LIFE NOODLES




**GRAY MONK UNOAKED  
CHARDONNAY**

BC VQA \$16.99 501114

This unoaked Chardonnay from the Okanagan shows tropical fruit and floral aromas. The full-bodied mouth feel is loaded with flavours of tropical fruits and notes of melon, leading to a lengthy finish of sweet fruit.





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ADAMS  
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IPA™**

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That first batch of Boston Lager brewed in Jim Koch's kitchen in 1984 was the start of a revolution.

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Brewed with five West Coast hops, the American Cascade, Simcoe, Chinook, Centennial and Amarillo hops all combine to create a unique sensory experience with citrus and grapefruit notes.



@SamuelAdamsCA

MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.





**LOUIS JADOT COMBES AUX JACQUES BEAUJOLAIS-VILLAGES**

France \$21.99 469924

This wine opens with a nose of fresh red fruit and a note of dark cherry lurking in the background. The smooth yet complex palate delivers some clove and mineral notes intermingled with dark berry and plum notes. Best served with a slight chill.



**QUAILS' GATE DRY RIESLING**

BC VQA \$16.99 308312

Aromas of apple and a mineral note greet the nose, leading to flavours of lime and apple with hints of lychee fruit. Fresh and lively acidity keeps you coming back sip after sip.



SWEET AND SOUR PORK



**CODORNIÚ ANNA DE CODORNIÚ BRUT**

Spain \$16.49 156075

Anna de Codorníu Brut is the first Spanish cava to incorporate Chardonnay in its cuvée. The nose shows tree fruits such as pear and apple with a note of dough and freshly baked brioche. The soft palate offers elegant notes of citrus on the well-balanced finish.



**KING ESTATE ACROBAT PINOT NOIR**

USA \$22.99 920280

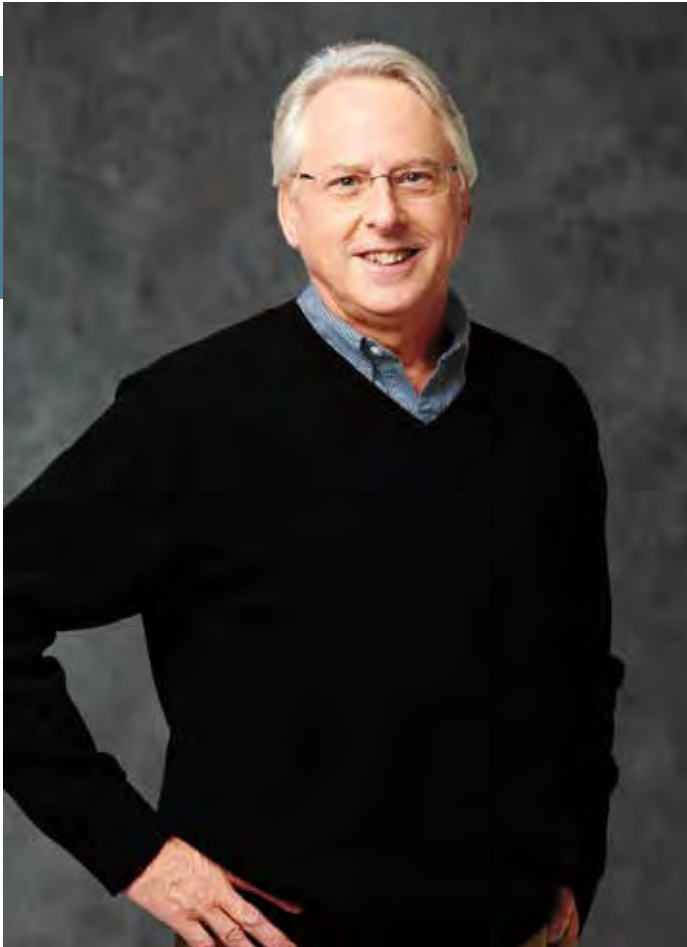
Ruby red in the glass, the bouquet is bursting with vanilla, cherry and strawberry. Flavours of plum, toasty oak and a mocha note are supported by a vibrant acidity and a long, fruity finish.



**INVIVO MARLBOROUGH SAUVIGNON BLANC**

New Zealand \$16.99 231589

Highly lifted aromas of passion fruit and papaya leap from the glass. The wine presents a fruity entry on the palate with a medium body and a balanced, refreshing acidity on the finish.



ASK AN

# EXPERT

DAVID HOPGOOD

David Hopgood's long career in the beverage alcohol industry started in the late 1960s. He spent 36 years with the LDB, the last 20 of which were as Portfolio Manager. He managed almost all of the product categories over that period and travelled extensively to wine regions around the world.

## HOW DO I LEARN ABOUT WINE?

I love wine and want to become more knowledgeable about it, but there seem to be so many varieties of training available. Where do I start?

It is true that learning about wine can be very complicated. There are approximately 3,300 wines available in BC Liquor Stores, most of them stocked at the large flagship store in Vancouver located at Cambie Street and 39<sup>th</sup> Avenue. Wine comes from all over the world and prices range from \$8 well into the \$100 range, with some of the finest costing more than your monthly paycheque.

Even the task of choosing a wine for dinner can be stressful if you have nothing on which to base your choice. So where to begin with your wine education? There are a number of ways to start, depending on your wine tastes and budget. For

example, you could buy one or two reference books. As you sample, record your observations, and then compare them with the reference. Or you could gather a few friends together and host a wine tasting as per the instructions below.

Pick a theme, such as a grape variety or a wine region, and have everyone bring a bottle, in a brown paper bag, along with enough glasses for each taster to sample all the wines. (It is wise to provide containers for people to spit into; if you are drinking rather than tasting it becomes difficult to be discerning.) Taste the wines without revealing their labels (known as blind tasting), make notes, rank them according to preference, then discuss the wines and, finally, unmask the bottles. You might discover that the most expensive wine does not always finish first! It would also help to have a few reference books available to look up the styles you are sampling. Some food after the tasting is always a nice touch.

If you plan on hosting a blind tasting, here are a few tips on how to do so and look experienced. Avoid the least expensive wines, as they are not very distinctive. The price point should be \$15 or more, to ensure that you get a wine that shows the



“Where to begin with your wine education? There are a number of ways to start, depending on your wine tastes and budget.”

character of the variety or region you are studying. Make notes when tasting – about the colour, aroma, flavour and aftertaste of the wine. Then, after you have ranked the wines, discuss your impressions with your guests. The power of suggestion is strong, and when someone finds a particular aroma or taste, it can become quite evident in the wine. Don't be too ambitious in the beginning, six wines are plenty. Keep your reference books on hand to confirm or negate your findings.

If you really want to expand your wine knowledge, I suggest signing up for one of the many courses available. Just google <wine course> along with the city where you live and you will find a selection to consider. In Vancouver, there are many non-credited sessions available through UBC Continuing Studies, or perhaps your local community college. For those more serious, perhaps thinking about a career in wine, there are credited courses available. The “gold standard” in wine education is WSET (Wine and Spirit Education Trust). Headquartered in London, England, this is the recommended path for those wanting to acquire a strong and disciplined background in wine. The highest accreditation in the subject is Master of Wine and the WSET Diploma level is the prerequisite. There are quite a few providers of WSET courses in British Columbia.

It is always a good idea to invest in a few books; here are two I consider to be among the best: Hugh Johnson's Pocket Wine Book is a great resource to acquire basic information about wine from all over the world. There is even a page on BC wine in this guide. Johnson, along with another British wine writer, Jancis Robinson, put together The World Atlas of Wine. This is one of the very best and is a serious reference. There are new updated editions every few years and you might even find older, used copies for sale. Maps are very important in learning, and this book is full of them.



Included on the next page are tasting notes on six BC VQA (Vintners Quality Alliance) wines. These wines show the characteristics of their grape varieties very clearly. Try them to see if you can find the aromas and flavours described. Enjoy your journey in wine!

Thanks to our knowledgeable readers for this issue's interesting questions about the world of wine. If you have a question you'd like an expert response to, simply send an email to [taste.magazine@bcliqorstores.com](mailto:taste.magazine@bcliqorstores.com) Watch for answers in upcoming issues of TASTE!

**NEW GIFT CARDS IN ANY AMOUNT**

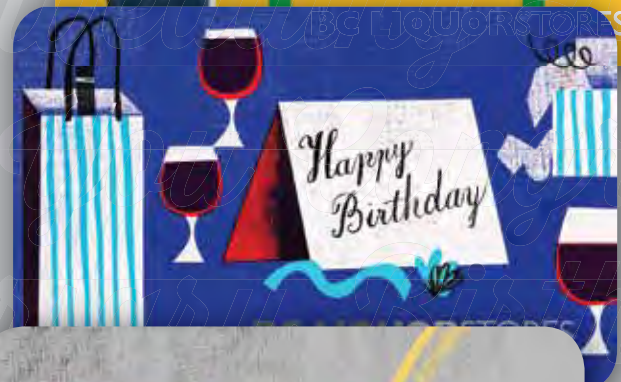
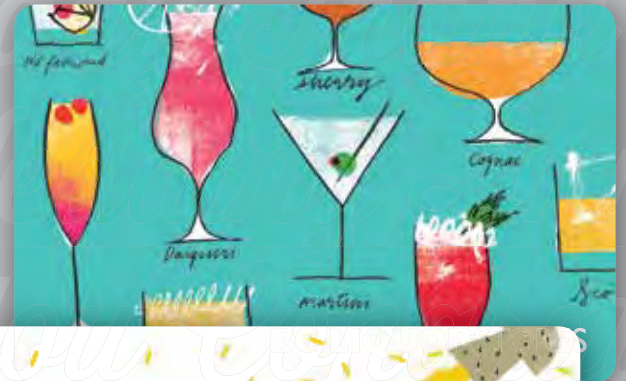
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LOOKING  
FOR THE  
PERFECT  
GIFT?

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they choose what they want.  
Now that's perfect.

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“ “ Included here are tasting notes on six BC VQA wines. These wines show the characteristics of their grape varieties very clearly. Try them to see if you can find the aromas and flavours described. Enjoy your journey in wine! ” ”



**QUAILS' GATE CHARDONNAY**

BC VQA \$19.99 377770

This medium-bodied Chardonnay shows lovely apple and citrus aromas and flavours supported by the restrained use of oak barrel aging, which adds a bit of spice, butter and vanilla. It is round, supple and delicious with roast chicken.



**SEE YA LATER RANCH  
GEWÜRZTRAMINER**

BC VQA \$15.99 868067

The character of Gewürztraminer is pronounced and is one of the easiest wines to identify blind. Floral aromas of rose petals, lychee fruit and red grapefruit can all be found in the nose and on the palate. Typical of Okanagan wines, there is ample brightness from the acid balance, which keeps the wine lively and fresh in spite of the grape's tendency to be low in acidity. Try with spicy food.



**MISSION HILL RESERVE  
PINOT NOIR**

BC VQA \$27.99 584581

Don't let the pale colour of Pinot Noir fool you into thinking this grape is wimpy. This delicious wine is full of fruit, with notes of red berries, cherries and strawberries along with a delicate hint of spice in the background. The light oak supports the wine and frames it with the core of ripe fruit. Great with salmon.



**GEHRINGER PRIVATE  
RESERVE RIESLING**

BC VQA \$14.99 347492

The aroma of this Riesling shows a delicate floral note, followed by white peach and apple on the palate. A very slight hint of residual sugar rounds out the wine, and the bright acidity keeps it fresh and juicy.



**SANDHILL ESTATE  
VINEYARD SYRAH**

BC VQA \$19.99 98541

Syrah has made a big impression in the Okanagan, and this wine proves it. Its distinctive nose shows the grape's character of ripe black cherries and plum fruit, spice, pepper and smoked meat – all textbook Syrah attributes. It's quite full-bodied with tons of fruit and ripe, chewy tannins which work well with red meat dishes.



**HESTER CREEK SELECTED  
BARRELS MERLOT**

BC VQA \$18.95 677195

This impressive Merlot offers lots of fresh, ripe fruit, including cherries and plums, with the telltale oak note of vanilla, as well as Merlot's typical chocolatey aroma. The terroir of the South Okanagan adds a hint of sage. The palate shows a soft, round character with sweet, ripe fruit, fresh acidity, soft tannins and a long, juicy finish. Pair this delicious wine with almost any meat dish.

# SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of cooking demonstrations, wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit [bcliquorstores.com/event](http://bcliquorstores.com/event). To receive monthly updates and exclusive special announcements send an email to [events@bcliquorstores.com](mailto:events@bcliquorstores.com).

## DECEMBER

### 39TH & CAMBIE

**HOLIDAY HOSTING!**  
SATURDAY, DECEMBER 6  
4:00 – 8:00 P.M.

Join Absolut brand ambassador Jacob Sweetapple to taste some of finest spirits of the world! Learn how to make cocktails that will help you host the perfect holiday party.

**KIM CRAWFORD**  
SUNDAY, DECEMBER 7  
12:00 – 4:00 P.M.

Celebrate the season with Kim Crawford wines! Sample award-winning wines by Kim Crawford and receive a special gift of a premium umbrella with the purchase of any two bottles of wine – perfect for winter in Vancouver!



**RÉMY MARTIN PRESENTS THE LOUIS XIII LE JEROBOAM RELEASE**  
TUESDAY, DECEMBER 9  
4:00 – 5:30 P.M.

Join us for this very special release event for the Louis XIII Jeroboam Cognac. An extremely limited production from world-renowned cognac maker Rémy

Martin, there is only one bottle available for purchase at BC Liquor Stores for \$25,000. A private mixology session led by a local Vancouver mixologist and Rémy Martin Brand Ambassador will feature Rémy Martin cocktail tastings along with Piper-Heidseick champagne. Tickets are \$15 and are available at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

**CALIFORNIA CRUISIN'**  
WEDNESDAY, DECEMBER 10  
3:00 – 7:00 P.M.

Join Peter Marshall, Brand Ambassador for Bridlewood Estate Winery, Edna Valley Vineyard and Ghost Pines as he showcases wines from regions along California's highway 101 including Paso Robles, San Luis Obispo and Sonoma. Sample wines from this dynamic wine region alongside delicious food pairings.

**HOLIDAY SPARKLE**  
THURSDAY, DECEMBER 11  
6:00 – 8:00 P.M.  
THURSDAY, DECEMBER 18  
6:00 – 8:00 P.M.

Join the ladies of House Wine, Michelle Bouffard and Michaela Morris as they take you on an enlightening tasting tour of sparkling wines to enjoy throughout the holiday season. The wines will be perfectly paired with a spread of gourmet cheeses and accompaniments. Tickets are \$35 and are available at the 39<sup>th</sup> & Cambie Customer Service desk.

**WONDERFUL WINTER WARMERS**  
FRIDAY, DECEMBER 12  
3:00 – 7:00 P.M.  
SATURDAY, DECEMBER 13  
1:00 – 5:00 P.M.

Taste wines to be enjoyed during this festive time of year. Join us for a wonderful opportunity to taste three amazing red wines and one white wine paired with delicious canapés. 'Tis the season!

**JOHNNIE WALKER BLUE EXPERIENCE**  
SATURDAY, DECEMBER 13  
2:00 – 4:00 P.M.

Join Johnnie Walker Blue in the Spirits Room for a tasting experience to remember. Take a journey through the nuances that make the Johnnie Walker Blue label so unique. Complimentary bottle engraving and gift wrapping will be offered. A personalized, engraved bottle would make a wonderful holiday gift for any Johnnie Walker aficionado!

**LOUIS M. MARTINI GUIDED TASTING AND SPECIAL RELEASE**  
TUESDAY, DECEMBER 16  
5:00 – 5:45 P.M.  
6:00 – 6:45 P.M.  
7:00 – 7:45 P.M.

Join Peter Marshall, Brand Ambassador for Louis M. Martini, for a formal guided tasting of wines from this iconic winery including special releases from Louis M. Martini's famed Monte Rosso Vineyard. Louis M. Martini is an iconic Napa Valley winery that has crafted world-class Cabernet Sauvignon for over 80 years. Tickets are \$10 and are available at the 39<sup>th</sup> & Cambie Customer Service desk.





**DISCOVER CHAMPAGNE WITH MASTER OF WINE, BARBARA PHILIP**  
**WEDNESDAY, DECEMBER 17**  
**6:00 – 8:00 P.M.**

Rediscover some old favourites or find a new favourite during this very special champagne tasting. Join BC Liquor Stores and our very own Master of Wine, Barbara Philip for an evening of hand-selected champagnes and perfectly paired gourmet cheeses. Don't miss out as seating is limited. Tickets are \$50 and are available at the 39<sup>th</sup> & Cambie Customer Service desk.

**FESTIVE BUBBLES**  
**FRIDAY, DECEMBER 19**  
**4:00 – 7:00 P.M.**  
**SATURDAY, DECEMBER 20**  
**2:30 – 5:30 P.M.**

Need some ideas for an upcoming holiday get together? Join us for this wonderful opportunity to sample exceptional-value sparkling wines, including 'growers' Grand Cru champagne and Italian frizzante wines. The wines will be paired with French cheeses and baked appetizers.

**SPARKLE AND ICE**  
**SUNDAY, DECEMBER 21**  
**1:00 – 5:00 P.M.**

Enhance your holiday shopping experience with live music, assorted canapés and samples of award-winning sparkling wine by Steller's Jay, fortified wine by Black Sage Vineyard and Icewine by Inniskillin Okanagan Estate.

**GREY GOOSE**  
**MONDAY, DECEMBER 22**  
**3:00 – 6:00 P.M.**

Sample Grey Goose Vodka along with the Grey Goose flavour line-up and find out what makes Grey Goose the world's greatest vodka! Team Grey Goose will be on hand to answer any questions and share some great cocktail ideas.

**MOËT & CHANDON HOLIDAY CHAMPAGNE TASTING**  
**TUESDAY, DECEMBER 23**  
**6:00 – 8:00 P.M.**

Get into the holiday spirit with Moët & Chandon – the world's favourite champagne. Join us to sample a selection of champagnes along with a tasty treat.

**PRINCE GEORGE PINE CENTRE**

**CALIFORNIA CRUISIN'**  
**FRIDAY, DECEMBER 5**  
**3:00 – 7:00 P.M.**  
**SATURDAY, DECEMBER 6**  
**1:00 – 3:00 P.M.**

Join Peter Marshall, Brand Ambassador for Bridlewood Estate Winery, Edna Valley Vineyard and Ghost Pines as he showcases wines from regions along California's highway 101 including Paso Robles, San Luis Obispo and Sonoma. Sample wines from this dynamic wine region alongside delicious food pairings

**PARK ROYAL**

**JOHNNIE WALKER BLUE EXPERIENCE**  
**FRIDAY, DECEMBER 5**  
**5:00 – 7:00 P.M.**

Join Johnnie Walker Blue for a tasting experience to remember. Take a journey through the nuances that make the Johnnie Walker Blue label so unique and special. Complimentary bottle engraving and gift wrapping will be offered. A personalized, engraved bottle would make a wonderful holiday gift for any Johnnie Walker fan!

**CALIFORNIA CRUISIN'**  
**SUNDAY, DECEMBER 14**  
**1:00 – 3:00 P.M.**

Join Peter Marshall, Brand Ambassador for Bridlewood Estate Winery, Edna Valley Vineyard and Ghost Pines as he showcases wines from regions along California's highway 101 including Paso Robles, San Luis Obispo and Sonoma. Sample wines from this dynamic wine region alongside delicious food pairings

**KIM CRAWFORD**  
**SATURDAY, DECEMBER 20**  
**2:00 – 6:00 P.M.**

Celebrate the season with Kim Crawford wines! Sample award-winning wines by Kim Crawford and receive a special gift of a premium umbrella with the purchase of any two bottles of wine – perfect for winter in Vancouver!

**ALBERNI & BUTE**

**JOHNNIE WALKER BLUE EXPERIENCE**  
**FRIDAY, DECEMBER 12**  
**5:00 – 7:00 P.M.**

Join Johnnie Walker Blue for a tasting experience to remember. Take a journey through the nuances that make the Johnnie Walker Blue label so unique and special. Complimentary bottle engraving and gift wrapping will be offered. A personalized, engraved bottle would make a wonderful holiday gift for any Johnnie Walker aficionado!

**NORDEL CROSSING**

**JOHNNIE WALKER BLUE EXPERIENCE**  
**SATURDAY, DECEMBER 6**  
**2:00 – 4:00 P.M.**

Join Johnnie Walker Blue for a tasting experience to remember. Take a journey through the nuances that make the Johnnie Walker Blue label so unique and special. Complimentary bottle engraving and gift wrapping will be offered. A personalized, engraved bottle would make a wonderful holiday gift for any Johnnie Walker aficionado!



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TWISTED®**

True Iced Tea Taste  
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Hard Iced Tea  
ORIGINAL

True Iced Tea Taste  
**TWISTED TEA**  
Hard Iced Tea  
ORIGINAL

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Hard Iced Tea

True Iced Tea Taste  
Alcohol By Volume  
**TWISTED TEA**  
Hard Iced Tea  
The Original

MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.



## FLEETWOOD

### CALIFORNIA CRUISIN' SUNDAY, DECEMBER 7 1:00 – 5:00 P.M.

Join Peter Marshall, Brand Ambassador for Bridlewood Estate Winery, Edna Valley Vineyard and Ghost Pines as he showcases wines from regions along California's highway 101 including Paso Robles, San Luis Obispo and Sonoma. Sample wines from some of this dynamic wine region alongside delicious food pairings.

## JANUARY

### 39TH & CAMBIE

### CRAFT BEER THURSDAY THURSDAY, JANUARY 8 4:00 – 6:30 P.M.

Join the 39<sup>th</sup> & Cambie Beer Advocates to explore award-winning and local craft beers that are new to the BC market! Sip on craft beer while enjoying gourmet food pairings provided by Chef Céline Turenne.

### LOVELY LOBSTER WEDNESDAY, JANUARY 21 6:00 – 8:00 P.M.

Join Chef Lawren Moneta as she demonstrates lobster recipes to impress your family and friends. Each recipe will be paired with wine selected by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$35 and will be available at the 39<sup>th</sup> & Cambie Customer Service desk.

### SUPER BOWL SIPPERS THURSDAY, JANUARY 22 4:00 – 6:30 P.M.

Join our 39<sup>th</sup> & Cambie Product Consultants for spectacular wine and cheese pairings, perfect for the festivities leading up to Super Bowl Sunday and sure to please at your game-time get together for the Phoenix-hosted championship game!

### THE GLENLIVET SINGLE CASK: SQUADRON 70

MONDAY, JANUARY 26

6:00 – 8:00 P.M.

TUESDAY, JANUARY 27

6:00 – 8:00 P.M.

For the first time ever, The Glenlivet is offering an experience available only to scotch aficionados in Canada: the rare release of a one-of-a-kind, hand-selected single cask. The Glenlivet will document the journey of the cask from creation to bottling to delivery. This event is a four-course dinner featuring a tasting of the Glenlivet Ultra-Premium whisky range and your opportunity to buy a bottle of the limited release Glenlivet Single Cask: Squadron 70. Tickets are \$50.00 and are available only at [www.theglenlivetsquadron70.ca](http://www.theglenlivetsquadron70.ca)

### SPICE UP YOUR WINTER WEDNESDAY, JANUARY 28 6:00 – 8:00 P.M.

Come in from the cold and join Chef Céline Turenne as she prepares a divine four course dinner to remember! Each recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$35 and will be available for purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

### SINFONIA OF FLAVOURS! FRIDAY, JANUARY 30 3:00 – 7:00 P.M.

Join us and sample some enticing and savoury appetizers together with vibrant and new wines from around the world.

## LANGLEY

### BUDWEISER AND THE VANCOUVER CANUCKS PRESENT KIRK MCLEAN SATURDAY, JANUARY 31 12:00 – 1:00 P.M.

Come meet Kirk McLean! Kirk will be on site for photos and autographs.

12:00 – 4:00 P.M.

The Bud Team will be on location with samples of great food pairings and Budweiser!

## FEBRUARY

### 39TH & CAMBIE

### CRAFT BEER THURSDAY THURSDAY, FEBRUARY 5 4:00 – 6:30 P.M.

Join the 39<sup>th</sup> & Cambie Beer Advocates to explore award-winning and local craft beers that are new to the BC market! Sip on craft beer while enjoying gourmet food pairings provided by Chef Céline Turenne.

### ROMANCE IS IN THE AIR WEDNESDAY, FEBRUARY 11 6:00 – 8:00 P.M.

Join Chef Lawren Moneta as she demonstrates four romance-inspired recipes that you can recreate to impress your special someone on Valentine's Day. Each recipe will be paired with wine selected by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$35 and are available at the 39<sup>th</sup> & Cambie Customer Service desk.

### FORGET-ME-NOTS THURSDAY, FEBRUARY 12 4:00 – 6:30 P.M.

Join our 39<sup>th</sup> & Cambie Product Consultants for spectacular wine and cheese pairings, perfect for sharing on Valentine's Day with your special someone.

### STUFFED PASTA WEDNESDAY, FEBRUARY 25 6:00 – 8:00 P.M.

Join Chef Céline Turenne as she prepares a divine four course dinner to remember! Each recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$35 and will be available for purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

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### ASIAN-STYLE SALMON TARTARE IN PHYLLO CUPS

Makes 24 small tarts

- ¼ lb (125 g) butter
  - 8 phyllo sheets
  - 4 tbsp (60 ml) finely grated Parmesan
  - 2 tbsp (30 ml) finely chopped fresh parsley
- Asian-Style Salmon Tartare (make ahead, recipe follows)

Preheat oven to 350 F (180 C). Melt butter in a small saucepan over low heat. Lay 1 sheet of phyllo on a clean flat surface. Brush all over with melted butter and sprinkle with a bit of Parmesan and chopped parsley. Top with another phyllo sheet and repeat 3 more times until 4 sheets have been stacked. Cover finished stack with a damp towel to prevent drying while you work on next phyllo stack. Repeat with remaining sheets until you have another 4-layer stack. With a sharp knife, cut each stack into 12 equal pieces, about 4 x 3-in (10 x 8 cm). Transfer into 24 lightly greased small tart moulds or 2 mini muffin pans sprayed with non-stick cooking spray. Line each mould or muffin cup with a phyllo stack, gently pressing down into edges to form a cup. Bake in

preheated oven for 10 minutes or until lightly golden and crisp. Remove and cool completely before filling with prepared Asian-Style Salmon Tartare.

### ASIAN-STYLE SALMON TARTARE

- 1 lb (500 g) boneless, skinless sockeye or spring salmon fillet
  - ¼ cup (50 ml) finely diced Japanese or seeded English cucumber
  - 2 tsp (10 ml) finely minced red onion
  - 1 tbsp (15 ml) freshly squeezed lime juice
  - 1½ tsp (7 ml) each finely chopped chives and cilantro
  - 1½ tsp (7 ml) grapeseed oil
  - 1½ tsp (7 ml) finely minced jalapeño chili
  - ¾ tsp (3 ml) peeled and finely minced ginger
  - ½ tsp (2 ml) low-sodium soy sauce
  - ½ tsp (2 ml) toasted sesame oil
- sea salt and freshly ground black pepper, to taste  
crème fraîche and black caviar, for garnish

Freeze until well chilled and slightly frozen, about 20 minutes. Thinly slice lengthwise into ¼-in (0.5 cm) thin sheets then cut each sheet into ¼-in (0.5 cm) strips. Cut strips into small ¼-in (0.5 cm) *brunoise*<sup>1</sup>. Place into a small bowl. Add remaining ingredients except salt, pepper and garnishes. Toss well to combine. Season to taste and place small spoonfuls into baked, cooled phyllo cups. Garnish with a small dollop of crème fraîche and a touch of caviar.

### PAIRS WITH

**LA CHABLISIENNE SAINT BRIS SAUVIGNON**

France \$19.99 587238

**ANNA SPINATO ORGANIC PROSECCO**

Italy \$14.95 374769

<sup>1</sup>*Brunoise* is a French term to define a very fine dice cut.

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**MINI GRILLED DOUBLE CHEESE AND PROSCIUTTO PUMPERNICKEL SANDWICHES SERVED WITH CHIPOTLE CHILI SPICED TOMATO SOUP**

Makes 16 mini sandwiches

- |        |          |   |
|--------|----------|---|
| ¾ cup  | (175 ml) | unsalted butter   |
| 1 tbsp | (15 ml)  | finely chopped fresh sage   |
| 32     |          | cocktail-size pumpernickel bread slices                                     |
| 1 cup  | (250 ml) | coarsely grated Fontina cheese  |
| ½ cup  | (125 ml) | coarsely grated sharp cheddar   |
| 8      |          | thin slices prosciutto, each cut in half                                    |
|        |          | Chipotle Chili-Spiced Tomato Soup, optional<br>(make ahead, recipe follows) |

Melt butter in small saucepan over medium heat. Pour half into a small bowl and reserve. Add sage to remaining butter in saucepan and stir over medium heat for 30 seconds. Arrange 16 bread slices on clean flat surface. Brush lightly with sage butter. Mix together cheeses and divide among bread slices. Fold half slices of prosciutto to fit over cheese. Top each with remaining bread slices, pressing to adhere. Brush tops of sandwiches with some reserved melted butter. Heat 2 large heavy frying pans over medium heat. Place 4 sandwiches in each frying pan, buttered side down and grill until golden on bottom, about 4 to 5 minutes. Brush tops of sandwiches with melted butter, turn over and cook until cheese melts, about 4 minutes. Transfer to cutting board and cut in half diagonally with serrated knife. Serve immediately with prepared Chipotle Chili-Spiced Tomato Soup.

**CHIPOTLE CHILI-SPICED TOMATO SOUP**

Serves 4 as an appetizer

- |           |          |  |
|-----------|----------|--|
| 2 x 28 oz | (796 ml) | cans whole tomatoes in juice                                 |
| ½ tsp     | (2 ml)   | cumin seeds  |
| 3 tbsp    | (45 ml)  | olive oil  |
| 1         |          | large yellow onion, coarsely chopped, about 2¼ cups (550 ml) |
| 2         |          | garlic cloves, finely chopped                                |
| 2 tsp     | (10 ml)  | peeled and finely chopped fresh ginger                       |
| 1         |          | small chipotle chili, finely chopped                         |
| 2 cups    | (500 ml) | reduced-sodium chicken stock                                 |
| 1 tbsp    | (15 ml)  | granulated sugar   |
| 2 tsp     | (10 ml)  | sea salt, or to taste  |
|           |          | freshly ground black pepper, to taste                        |

With blender or food processor, purée tomatoes, including juice. Set aside. Heat large saucepan over medium heat and add cumin seeds. When they start to sizzle and become fragrant add oil, onion, garlic and ginger. Sauté until onion is translucent and soft, about 5 minutes. Stir in chipotle chili, chicken stock, sugar, salt and pepper, to taste. Simmer uncovered, stirring occasionally, for 20 minutes. Working in 3 or 4 batches, transfer soup to blender and carefully process until smooth. Serve in small cups or bowls as an appetizer.

**PAIRS WITH**

**FRESCOBALDI NIPOZZANO CHIANTI RÚFINA RESERVA**

Italy \$24.99 107276

**FONTANAFREDDA BRICOTONDO PIEMONTE BARBERA**

Italy \$18.99 898718







### BELGIAN ENDIVE WITH DUNGENESS CRAB AND CITRUS SALAD

Makes about 24 to 30

6		large Belgian endives, firm fat heads with yellow tips at least 6-in (15 cm) long
1/2		fennel bulb, trimmed, finely chopped
1/2 lb	(250 g)	fresh Dungeness crabmeat
1		shallot, finely minced
3 tbsp	(45 ml)	finely chopped chives, divided
2 tbsp	(30 ml)	mayonnaise
1 tbsp	(15 ml)	sour cream
1 tsp	(5 ml)	each, finely grated lime zest and finely grated grapefruit zest
1 tbsp	(15 ml)	lime juice
2 tbsp	(30 ml)	grapefruit juice
1/4 tsp	(1 ml)	each, sea salt and freshly ground white pepper
1/2 cup	(125 ml)	grapefruit segments, skinned, cut into 1/2-in (1.25 cm) pieces

Trim root ends from bottoms of endives and separate into spears. Keep 24 to 30 of largest ones and immerse in an ice water bath. Chill at least 15 minutes, then drain, dry and refrigerate. In a mixing bowl, mix together fennel, crabmeat, shallot, 1/2 tbsp (21 ml) of chives, mayonnaise, sour cream, lime and grapefruit juice and zest, and seasonings. Adjust to taste. Mix in grapefruit pieces. Spoon a generous amount of crab salad onto wide bottom part of each endive spear. Garnish with remaining chopped chives and serve immediately.

#### PAIRS WITH

**LOUIS LATOUR BOURGOGNE CHARDONNAY**

France \$24.99 55533

**GANTON AND LARSEN PROSPECT WINERY LARCH TREE HILL RIESLING**

BC VQA \$12.99 35550



### ANCHOVY BASIL CHEESECAKE TARTLETS

Makes about 36

10 oz	(300 g)	plain cream cheese, at room temperature
1/4 tsp	(1 ml)	sea salt
1 pinch		freshly ground black pepper
2		large eggs

1		egg yolk
1/2 cup	(125 ml)	plain regular yogurt
2		garlic cloves, peeled, finely minced
8		oil-packed anchovy fillets, finely minced
1 tbsp	(15 ml)	finely chopped fresh basil
36		small unbaked tartlet shells <sup>2</sup> , 2 to 3-in (5 to 8 cm)

Place cream cheese, salt and pepper in a mixing bowl and beat with an electric mixer until smooth. Add eggs and yolk 1 at a time, beating well after each addition. Add yogurt and mix until well combined. Add remaining ingredients and mix until blended. Refrigerate for 30 minutes. Preheat oven to 350 F (180 C). Place tartlet shells on a baking sheet and fill each with 1 tbsp (15 ml) of filling. Bake for 10 minutes. Turn off oven and let stand in oven for further 10 minutes. Remove cheesecakes from oven and when cool enough to handle, remove from moulds to a cooling rack. Serve warm or at room temperature.

#### PAIRS WITH

**LOBSTER AND SHRIMP MUSCADET SÈVRE-ET-MAINE**

France \$15.99 282780

**MARQUÉS DE CÁCERES RIOJA ROSE**

Spain \$16.99 361188



### SEARED SESAME BEEF TERIYAKI CUBES

Makes about 32 cubes

1 lb	(500 g)	beef tenderloin
1 tbsp	(15 ml)	sesame oil
2 tbsp	(30 ml)	light soy sauce
1 tbsp	(15 ml)	rice vinegar
1		green onion, finely chopped
1		garlic clove, minced
2 tsp	(10 ml)	hoisin sauce
1 tsp	(5 ml)	Chili Garlic Sauce
1/4 cup	(50 ml)	Teriyaki Sauce, warmed
1/4 cup	(50 ml)	toasted mixed black and white sesame seeds

Trim tenderloin of any fat or silverskin. Cut into 1-in (2.5 cm) cubes. In a mixing bowl whisk together remaining marinade ingredients, except for sesame seeds. Add beef and toss well to coat. Cover and marinate in refrigerator for 30 minutes to 8 hours. Preheat broiler and set oven rack 6-in (15 cm) from heating element. Line a baking sheet with foil and spray with non-stick cooking spray. Spread beef cubes onto prepared baking sheet. Bake until cooked to desired doneness, about 5 minutes for medium-rare, 8 minutes for medium-well. Transfer to bowl and toss with warmed Teriyaki Sauce. Skewer with serving picks and dip each one halfway into a bowl with toasted sesame seeds to garnish. Serve immediately.

<sup>2</sup> Found in the frozen section of your local supermarket.

**PAIRS WITH**  
**THE VELVET DEVIL MERLOT**  
 USA \$19.99 745299

**RENWOOD ZINFANDEL**  
 USA \$19.99 749218



### FLAMING FIGGY GINGER PUDDING

Serves 14 to 16

1¼ cup	(300 ml)	dried mission figs, chopped
1¼ cup	(300 ml)	seedless dark raisins
½ cup	(125 ml)	pitted dates, chopped
1 cup	(250 ml)	dark brown sugar
1 cup	(250 ml)	water
½ cup	(125 ml)	unsalted butter
½ cup	(125 ml)	cognac or brandy
¼ cup	(50 ml)	candied ginger, chopped
1 tsp	(5 ml)	baking soda
2		eggs, whisked
2 cups	(500 ml)	all-purpose flour
1½ tsp	(7 ml)	baking powder
2 tsp	(10 ml)	cinnamon
1 tsp	(5 ml)	ground ginger
		zest from 1 orange
¼ cup	(50 ml)	apple jelly, heated
		Candied Blood Orange Slices, for garnish (make ahead, recipe follows)
		Flaming Cointreau Sauce (recipe follows)
		whipped cream, for garnish

In a saucepan, combine figs, raisins, dates, sugar, water, butter and cognac. Bring to a gentle boil and stir until sugar is dissolved, about 5 minutes. Remove from heat and stir in candied ginger and baking soda. Set aside to cool. Once cooled, stir in whisked eggs. In a bowl, combine flour, baking powder, cinnamon, ginger and orange zest and stir to blend. Add flour mixture to fruit mixture and stir until blended. Generously butter an 8 cup (2 L) mould or ceramic bowl. Scrape mixture into prepared mould and gently tap bottom of mould on counter to release any air bubbles. Smooth surface. Lightly butter a sheet of foil and place buttered side down over top of mould. Press foil snugly down the outside of cake mould and tie tightly with a piece of butcher twine to seal. Place on rack in large saucepan and fill with enough boiling water to reach halfway up sides of mould. Cover saucepan with lid. Bring to a boil, then reduce heat to low or medium-low to achieve a vigorous simmer. Cook until pudding is firm when top is pressed, about 2 to 2½ hours. Check water level every 30 minutes and add more boiling water if needed to maintain level. Carefully transfer mould to rack and cool until it can be handled, about 15 minutes. Remove lid and foil and gently invert pudding onto a serving platter. Carefully lift off mould. Brush cake with heated jelly to glaze and seal pudding. Serve with Candied Blood Oranges and Flaming Cointreau Sauce. If not serving right away, let pudding cool in mould. Cover and refrigerate up to 1 week or

freeze. To reheat, bring pudding to room temperature and repeat steaming process until pudding is warmed through, about 1 hour.

### CANDIED BLOOD ORANGES

1 cup	(250 ml)	water
1 cup	(250 ml)	granulated sugar
1		blood orange <sup>3</sup> , sliced into 8 to 10 wheels

Combine water and sugar in medium-sized frying pan large enough to hold orange wheels in a single layer. Bring to a boil, stirring until sugar is dissolved. Add orange slices to syrup arranging in a single layer. Reduce heat to medium-low or until it barely simmers and cook, uncovered, until white pith of orange slices becomes translucent, about 40 minutes. Turn slices a couple of times. Remove from heat and cool slices in syrup. Turn occasionally. Brush Figgy Pudding lightly with sugar syrup to glaze. Arrange candied slices on top and around base of pudding before serving.

### FLAMING COINTREAU SAUCE

		zest and juice of 1 orange and 1 lemon
1 tbsp	(15 ml)	granulated sugar
5 tbsp	(75 ml)	Cointreau or brandy, divided
3 tbsp	(45 ml)	unsalted butter, diced

In a small saucepan, combine citrus juice and zest, sugar and 2 tbsp (30 ml) Cointreau or brandy. Cook over medium heat until sugar dissolves. Remove from heat and stir in diced butter to melt. Add more sugar to taste, if desired. Reserve until pudding is ready to serve then drizzle sauce over warm Figgy Pudding. To flambé<sup>4</sup> pudding, hold ladle over a gas flame or rest it on burner. Then remove ladle from heat and pour a little remaining Cointreau or brandy into it. Return ladle to flame or burner to slightly warm spirits. Carefully light it and pour flaming Cointreau over Figgy Pudding. Repeat, if necessary, to acquire a nice glowing flame. Slice and serve with whipped cream.

**PAIRS WITH**  
**CROFT ORIGINAL FINE PALE CREAM SHERRY**

Spain \$17.99 73452

**WILLIAMS AND HUMBERT**  
**DRY SACK MEDIUM DRY**

Spain \$15.99 13565



### APRICOT ALMOND STEAMED PUDDING WITH BRANDY BUTTER AND APRICOT COMPOTE

Serves 12

¾ cup	(175 ml)	unsalted butter, at room temperature
¾ cup	(175 ml)	granulated sugar
4		eggs
1½ cups	(375 ml)	all-purpose flour
¾ cup	(175 ml)	ground blanched almonds
1 tsp	(5 ml)	baking soda

<sup>3</sup> Can substitute a regular naval orange.

<sup>4</sup> Keep a fire extinguisher close on hand.



...FESTIVE FIGGY PUDDINGS FROM PAGE 16

1 tsp	(5 ml)	each of vanilla and almond extract
1 tsp	(5 ml)	lemon zest
¼ cup	(50 ml)	dried apricots, slivered
¼ cup	(50 ml)	golden seedless raisins
¼ cup	(50 ml)	apricot or apple jelly, heated
		unblanched, sliced almonds, toasted, for garnish (optional)
		apricots, for garnish, or mixed fresh fruits (optional)
		Brandy Butter (make ahead, recipe follows)
		Apricot Compote (make ahead, recipe follows)

Generously butter a 5 or 6 cup (1.25 or 1.5 L) pudding mould with removable lid or a sponge cake mould. Select a saucepan with a tight-fitting lid deep enough to hold mould. In a mixing bowl beat butter and sugar with electric mixer until blended. Beat in eggs, 1 at a time until well mixed. In a separate bowl, stir flour, almonds and baking soda together. Blend into butter mixture along with vanilla, lemon zest, slivered dried apricots and raisins. Scrape into greased mould and gently tap bottom of mould on counter to release air bubbles. Smooth surface. Seal mould lid or press a sheet of greased foil snugly down outside of cake mould and tie tightly with butcher twine to seal. Place in large saucepan and fill with enough boiling water to reach halfway up sides of mould. Cover saucepan with lid. Bring to a boil, then reduce heat to low or medium-low to achieve a vigorous simmer. Cook until pudding is firm when top is pressed, about 2 hours. Check water level every 30 minutes and add more boiling water if needed to retain level. Carefully transfer mould to rack

and cool until it can be handled, about 15 minutes. Remove lid or foil and gently invert pudding onto serving platter. Carefully lift off mould. Brush cake with heated jelly to create a nice glaze. Sprinkle with sliced almonds, if using. Serve with Brandy Butter and Apricot Compote. If not serving right away, let pudding cool in mould. Cover and refrigerate up to a week or freeze. To reheat, bring pudding to room temperature and repeat steaming process until pudding is warmed through, about 1 hour. Glaze with heated jelly and serve.

**BRANDY BUTTER**

Makes 2 cups (500 ml)

¼ cup	(50 ml)	butter
¼ cup	(50 ml)	all-purpose flour
⅓ cup	(150 ml)	light brown sugar
1½ cups	(375 ml)	whole milk
¼ cup	(50 ml)	brandy
1 tsp	(5 ml)	lemon juice
¼ tsp	(1 ml)	vanilla

Melt butter in a small heavy-bottomed saucepan over medium-low heat. Stir flour and sugar together, then stir into butter. It will be a bit crumbly. Gradually whisk in milk and continue to stir over medium heat, until thickened and smooth. Stir in brandy, lemon and vanilla. Serve warm over Apricot Almond Steamed Pudding. Also excellent with Individual Steamed Christmas Rum Puddings and Flaming Figgy Ginger Pudding.



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**APRICOT COMPOTE**

Makes about 1½ cups (375 ml)

- ¼ cup (50 ml) granulated sugar
- ½ cup (125 ml) water
- 1 x 14 oz (398 ml) can apricot halves in light syrup
- 1 tsp (5 ml) vanilla
- 6 dried pitted prunes
- 2 tbsp (15 ml) brandy

Combine sugar and water in a small heavy-bottomed saucepan. Stir over medium heat to dissolve sugar. Drain juice from apricots into saucepan and add vanilla. Stir in prunes, cover and set aside for 1 hour for prunes to plump. Quarter apricots and add to mixture along with brandy. Serve with Apricot Almond Steamed Pudding and Brandy Butter.

**PAIRS WITH**

**QUADY ESSENSIA ORANGE MUSCAT**

USA \$16.49 197707 375 ml

**HESTER CREEK LATE HARVEST PINOT BLANC**

BC VQA \$15.95 438622 200 ml



**INDIVIDUAL STEAMED CHRISTMAS RUM PUDDINGS**

Makes 6 servings

- 1 cup (250 ml) each, dried pitted prunes and dried apricots
- ½ cup (125 ml) dried apple slices
- 1 cup (250 ml) each, golden raisins and currants
- zest from 1 orange
- 1 large Granny Smith apple, peeled, cored, grated
- 2 cups (500 ml) freshly ground soft bread crumbs, lightly packed
- 1 cup (250 ml) all-purpose flour
- 1 cup (250 ml) pecans, chopped and lightly toasted
- 1 tsp (5 ml) cinnamon
- ½ tsp (2 ml) each, nutmeg and allspice
- ¼ tsp (1 ml) ground cloves
- 5 cardamom pods, seeds removed and crushed
- ½ cup (125 ml) frozen apple juice concentrate, thawed
- ½ cup (75 ml) honey
- ¼ cup (50 ml) walnut oil
- 2 eggs, whisked
- ½ cup (75 ml) amber-coloured rum or sweet sherry
- Buttery Vanilla Rum Sauce (make ahead, recipe follows)

Combine prunes, apricots and apple slices in a food processor. Pulse until finely chopped, scraping down sides of bowl with a spatula. Transfer to a large bowl. Add raisins, currants, orange zest and grated apple. Fold together. In separate bowl combine bread crumbs, flour, pecans, cinnamon, nutmeg, allspice, cloves and crushed cardamom seeds. Stir together to blend. Stir into fruit mixture until blended. Mixture will be a little dry and crumbly. In a separate bowl,

combine apple juice concentrate, honey, walnut oil, eggs and rum or sherry and whisk to blend. Add to fruit mixture and fold together to blend. Batter will be like a thick, wet cookie dough. Preheat oven to 300 F (150 C). Generously butter 6 individual oven-safe moulds such as mini bundt pans, custard cups or metal cups. Fill each mould full with pudding mixture and gently press down to remove any air pockets. Tightly seal with a sheet of foil pressed firmly down outside of each mould. Tighten foil with butcher twine. Place in baking dish that will fit them with a little space between each. Fill pan with boiling water to reach halfway up sides of moulds. Bake in preheated oven for 1½ hours topping up pan with more boiling water as needed. Remove from water bath. Slightly cool and turn out onto individual dessert plates using the blade of a thin palette knife. Garnish with fresh in-season fruits and serve with Buttery Vanilla Rum Sauce. Pudding can be made ahead and reheated by keeping puddings in moulds after steaming and refrigerating. Before serving, place pudding in pan with boiling water measuring halfway up sides. Steam covered puddings in 275 F (140 C) oven for 1 hour or until warmed through. Turn out and serve as above with Buttery Vanilla Rum Sauce or whipped cream.

**BUTTERY VANILLA RUM SAUCE**

Makes 1 cup (250 ml)

- ½ cup (125 ml) unsalted butter, at room temperature
- 1 cup (250 ml) icing sugar, sifted
- 1 tbsp (15 ml) light rum
- zest from ½ lemon
- ¼ tsp (1 ml) vanilla

Place butter in mixing bowl. Gradually beat in icing sugar using an electric mixer. Beat in remaining ingredients adding a little more rum if you wish. Spoon into a serving dish or place in a piping bag and place a dollop on each serving of pudding.

**PAIRS WITH**

**GEKKEIKAN JAPANESE PLUM WINE**

Japan \$17.99 46763

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

Portugal \$39.99 989319



**GRILLED STEAK WITH HOT PEPPER RELISH**

Serves 2 to 4\*

- 2 rib-eye steaks, 1-in (2.5 cm) thick
- olive oil
- Hot Pepper Relish (make ahead, recipe follows)
- 1 avocado, pitted, peeled and cut into small dice
- cooked new potatoes, optional

Remove steaks from refrigerator 1 hour before cooking. Preheat a heavy-bottomed frying pan over medium-high heat. Lightly oil steaks then add to pan and brown on both sides, turning once (rare: 3 to 4 minutes per side, medium-rare: 4 to 5 minutes). Transfer steaks to cutting board when done, cover loosely with foil and let stand 5 minutes before slicing. While steaks rest, prepare avocado. Remove steaks to warmed plates, top with prepared relish and garnish with avocado. Serve with cooked new potatoes, optional.



**HOT PEPPER RELISH**

Makes about 4 cups (1 L)

- 1 cup (250 ml) sweet pepper (yellow, red or orange), seeded and cut into thin strips
- 1 cup (250 ml) banana peppers, seeded and cut into thin strips<sup>1</sup>
- 1 cup (250 ml) habanero peppers, seeded and cut into thin strips<sup>5</sup>
- 1 cup (250 ml) Vidalia onion, peeled, and coarsely chopped
- 1 tbsp (15 ml) mustard seeds
- 1 tsp (5 ml) celery seeds
- 1½ tsp (7 ml) kosher salt
- 1½ cups (375 ml) white vinegar
- ¾ cup (175 ml) granulated sugar

Combine all ingredients in a large, heavy-bottomed saucepan and bring to a boil. Cook for 15 to 20 minutes, or until desired consistency is achieved. Stir often. Remove from heat, let cool to room temperature and refrigerate. Will keep for a month refrigerated.

**PAIRS WITH**

**MITOLO JESTER MCLAREN VALE SHIRAZ**

Australia \$22.99 86124

**EDMEADES MENDOCINO ZINFANDEL**

USA \$20.99 615799



**SPICY SHRIMP WITH SAMBAL OELEK BEANS**

Serves 4

- 1 tsp (5 ml) salt
- 1 lb (500 g) fresh string beans
- 1 tbsp (15 ml) unsalted butter
- 1 tbsp (15 ml) olive oil
- 2 large garlic cloves, finely minced
- 1 lb (500 g) large shrimp, peeled, deveined with tail on
- 2 to 3 tbsp (30 to 45 ml) Sambal Oelek, divided (make ahead, recipe follows)
- cooked jasmine rice, optional

Bring large pot of water to boil and add salt. Add beans and cook until al dente. While beans cook, prepare shrimp. In a large frying pan, heat butter and oil over medium heat. Add garlic and cook for about 1 minute, until fragrant. Add shrimp and cook until they turn pink and begin to curl – about 2 minutes. Remove shrimp to a warm plate, add 1 tbsp (15 ml) prepared Sambal Oelek and stir to coat. Remove cooked beans from heat, drain, transfer to a serving dish and add 2 tbsp (15 to 30 ml) Sambal Oelek, to taste. Stir to coat. Serve with jasmine rice, optional.

**SAMBAL OELEK**

- 1 red bell pepper, seeded and diced
- 4 hot red chilies, not seeded, sliced
- 2 Thai red chilies, not seeded, sliced (optional)<sup>1</sup>
- 2 garlic cloves, peeled

<sup>1</sup> Wear gloves when handling hot peppers.

# METAXA 12 STARS



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¼ cup (50 ml) white vinegar  
 1 tbsp (15 ml) granulated sugar  
 salt

Combine all ingredients, except salt, in bowl of a food processor and purée. Transfer to a small saucepan and bring to a boil. Lower heat and simmer for 15 minutes, stirring occasionally, until all liquid has evaporated. Season with salt, to taste. Pour into a jar and cool completely. Will keep for a month refrigerated.

**PAIRS WITH**

**DR. LOESEN SPARKLING RIESLING**

Germany \$18.99 158501

**RED ROOSTER GEWÜRZTRAMINER**

BC VQA \$16.99 498832



**CHICKEN ENCHILADAS WITH POBLANO AND SPINACH CREAM**

Serves 4 to 6

2 fresh poblano peppers  
 1 cup (250 ml) fresh spinach leaves, roughly chopped  
 2 cups (500 ml) whole milk  
 2 cups (500 ml) chicken stock  
 6 tbsp (90 ml) butter  
 3 garlic cloves, peeled and finely chopped  
 ½ cup (125 ml) all-purpose flour  
 salt and freshly ground black pepper, to taste  
 3 cups (750 ml) coarsely shredded cooked chicken  
 12 small corn tortillas, about 5-in (12 cm)  
 1 cup (250 ml) shredded Monterey Jack or cheddar cheese

Roast poblanos over a gas flame for 5 minutes, turning regularly until skins have blistered and blackened on all sides. Alternatively, place on a baking sheet, 4-in (10 cm) below broiler, for 10 minutes, also turning until blackened on all sides. Place peppers in a bowl, cover with plastic wrap and set aside to steam for a few minutes. When cool enough to handle, remove blackened skin and seeds. Chop flesh coarsely and put in a blender. Add spinach and set aside. Preheat oven to 350 F (180 C). Lightly oil a 9 x 13-in (3.5 L) baking dish and set aside. In a medium-sized saucepan, combine milk and stock and warm over medium-low heat. In a large saucepan, melt butter over medium heat. Add garlic and cook for 1 minute, until fragrant. Add flour and cook 1 minute, stirring constantly. Raise heat to medium-high and gradually add warm milk mixture while whisking constantly. Bring to a boil, reduce heat and simmer for 5 minutes. Remove from heat. Pour half of sauce into blender with peppers and spinach. Process until smooth. Pour mixture back into saucepan with remaining sauce. Taste and season with salt and pepper, if needed. Place cooked chicken in a bowl and stir in 1 cup (250 ml) sauce. Divide chicken equally among tortillas and roll. Place into prepared baking dish, seam-side down. Pour remaining sauce over and top with shredded cheese. Bake until enchiladas are heated through and cheese has melted, about 15 to 20 minutes. Serve immediately.

**PAIRS WITH**

**GROONER GRÜNER VELTLINER**

Austria \$16.99 326231

**MISSION HILL RESERVE SAUVIGNON BLANC**

BC VQA \$21.99 388629



**HALIBUT WITH MUSHROOMS AND PICKLED JALAPEÑOS**

Serves 6

5 tbsp (75 ml) olive oil, divided  
 2 medium yellow onions, sliced ¼-in (0.25 cm) thick  
 5 large garlic cloves, peeled and halved  
 2 cups (500 ml) shiitake, chanterelle or other full-flavoured mushrooms  
 1½ cups (375 ml) chicken stock  
 ¼ tsp (1 ml) kosher salt  
 ¼ cup (50 ml) cider vinegar  
 2 sprigs fresh thyme  
 ½ tsp (2 ml) freshly ground black pepper  
 3 bay leaves  
 4 Pickled Jalapeños (make ahead, recipe follows)  
 6 x 4 oz (125 g) halibut fillets

Heat 4 tbsp (60 ml) oil in a saucepan over medium-high heat. Add onions and garlic and cook, stirring often, until onions are tender but not brown, about 5 minutes. Stir in mushrooms, stock, salt, vinegar, thyme, pepper and bay leaves. Simmer covered, over low heat, stirring occasionally, for 30 minutes. Remove from heat and remove thyme sprigs and bay leaves. Add Pickled Jalapeños and season with salt and pepper to taste. Keep warm. Heat a large, heavy-bottomed frying pan over medium heat. Add remaining oil. As soon as it begins to sizzle, add fillets being careful not to crowd pan. Cook, turning once, until browned, about 2 minutes per side. Carefully remove halibut to individual deep-set plates or serving bowls. Divide broth and vegetables among servings and serve immediately.

**PICKLED JALAPEÑOS**

Makes about 2 cups (500 ml)

1 cup (250 ml) white vinegar  
 1 cup (250 ml) water  
 2 tbsp (30 ml) kosher salt  
 ½ tbsp (7 ml) whole black peppercorns  
 ½ tbsp (7 ml) honey or granulated sugar  
 ½ lb (250 g) jalapeño peppers

Add all ingredients, except peppers, to a medium-sized saucepan and place over medium heat. Bring to a boil and reduce heat to simmer. Wearing gloves, slice jalapeños into ¼-in (0.5 cm) rings. Add to brine and bring back to boil. Turn off heat and let cool to room temperature. Pour into a glass container and refrigerate until ready to use. Will keep for a month refrigerated.



**PAIRS WITH**  
**HAHN PINOT NOIR**

USA \$22.99 831099

**LURTON PINOT GRIS**

Argentina \$14.99 556746



**SAVOURY THUMBPRINT COOKIES**

Makes about 3 dozen

- |        |          |   |
|--------|----------|---|
| ¾ cup  | (175 ml) | unsalted butter, at room temperature                      |
| ½ cup  | (125 ml) | finely grated Parmesan                                    |
| 1      |          | large egg yolk  |
| 2 tbsp | (30 ml)  | whipping cream  |
| 2 cups | (500 ml) | all-purpose flour   |
| ¼ tsp  | (1 ml)   | salt  |
| ¼ tsp  | (1 ml)   | freshly ground black pepper                               |
| 1 cup  | (250 ml) | finely chopped pecans or almonds (optional)               |
|        |          | Quick Orange Thyme Marmalade (make ahead, recipe follows) |
|        |          | Red Pepper Jelly (make ahead, recipe follows)             |

Preheat oven to 325 F (170 C). Line 2 baking sheets with parchment paper and set aside. In bowl of a food processor fitted with steel blade attachment combine butter, Parmesan, egg yolk and cream until well combined. Scrape down sides of bowl as needed. Add flour, salt and pepper, pulsing until dough comes together. Gather 1 tbsp (15 ml) dough and roll into a 1-in (2.5 cm) ball before placing on prepared baking sheets. If you opt for nut-coated option, fill a small bowl with room temperature water and dip dough into water then into a bowl with the finely chopped pecans or almonds. Flatten each ball slightly and make a deep indent in centre using thumb or index finger. Bake in oven until lightly golden brown around edges, about 15 to 18 minutes. If indent puffs up during baking, gently press the back of a spoon into indent as soon as cookies are removed from oven. Transfer cookies to a wire rack to cool while baking remaining cookies. Cookies may be prepared to this point, cooled and stored in an airtight container in refrigerator for 1 week or in freezer for 1 month. When ready to serve, fill indent with heaping ½ tsp (2 ml) of prepared Quick Orange Thyme Marmalade, Red Pepper Jelly or jam of your choice.

**QUICK ORANGE THYME MARMALADE**

Makes approximately 3 cups (730 ml)

- |       |         |  |
|-------|---------|--|
| 1     |         | lemon                                    |
| 3     |         | oranges                                  |
| 1 lb  | (500 g) | granulated sugar, about 2¼ cups (300 ml) |
| ½ tsp | (2 ml)  | chopped fresh thyme leaves               |

Wash oranges and lemons well and remove any blemishes. Finely grate zest of lemon and 1 orange. Chop oranges, peel and all, discarding any seeds, and place in bowl of a food processor fitted with steel blade attachment. Blend until oranges are very finely chopped, scraping down sides of bowl as needed. Transfer chopped oranges along with zests, sugar and juice from lemon to medium-sized, heavy-bottomed saucepan. Bring to a boil over medium-high

heat, stirring occasionally. Reduce heat to medium and simmer, continuing to stir occasionally, until thickened and drops from a spoon in clumps, about 20 minutes. Remove saucepan from heat and stir in thyme leaves. Transfer to a heatproof container, cover with a lid and refrigerate until ready to use. Marmalade can be kept up to 1 week in refrigerator.

**RED PEPPER JELLY**

Makes about 3 cups (750 ml)

- |          |          |   |
|----------|----------|---|
| 1 cup    | (250 ml) | seeded and roughly chopped red bell peppers |
| 1        |          | jalapeño, seeded and chopped (optional)     |
| 1 cup    | (250 ml) | apple cider vinegar, divided                |
| 3 cups   | (750 ml) | granulated sugar                            |
| 1 pinch  |          | crushed chili flakes (optional)             |
| 1 packet |          | liquid pectin, about 3 oz (85 g)            |

In a blender, purée bell peppers, jalapeño (if using) and ½ cup (125 ml) vinegar until smooth. Transfer to a medium-sized, heavy-bottomed saucepan and stir in remaining ½ cup (125 ml) vinegar, sugar and chili flakes (if using). Bring to a boil over medium-high heat and cook at a boil, stirring constantly, for 10 minutes. Stir in pectin and continue to boil, stirring constantly, for 1 minute. Remove saucepan from heat before skimming and discarding any foam that has formed on top of jelly. Transfer to a heatproof container, cover with a lid and refrigerate until ready to use. Jelly can be kept up to 1 week in refrigerator.

**PAIRS WITH**  
**HARVEY'S BRISTOL CREAM**

Spain \$18.49 215483



**ANGEL WINGS**

Makes about 3 dozen

- |                |          |   |
|----------------|----------|---|
| 1 cup + 2 tbsp | (280 ml) | unsalted butter, at room temperature            |
| ½              |          | vanilla bean, split and seeds scraped out       |
| 4 tsp          | (20 ml)  | lemon zest                                      |
| 1¾ cup         | (425 ml) | all-purpose flour, plus extra to dust surface   |
| ½ tsp          | (2 ml)   | fine sea salt                                   |
| ½ cup          | (125 ml) | ice cold water, divided                         |
| ¾ cup          | (175 ml) | granulated sugar, divided, plus extra as needed |
| 2 tbsp         | (30 ml)  | sanding sugar, for garnish                      |

In a bowl mix together butter, vanilla bean seeds and lemon zest with a fork. Refrigerate until well chilled, about 1 hour. Cut butter into large pieces and keep refrigerated until ready to use. On clean work surface, place flour in a mound. Create a large well in centre of flour and add prepared vanilla butter and salt. With fingertips, gradually work together butter and salt while drawing flour into mix. Do not over mix. You should still see large pieces of butter covered in flour. Gradually add half the water and gently rake through dough with fingers. Add remaining water and mix with fingers, still taking care not to over mix. Dough will look very shaggy. Form into a ball and wrap in plastic wrap. Refrigerate for 30 minutes. On floured work surface, roll chilled dough into a 16 x 8-in (40 x 20 cm) rectangle. Fold dough into 3, bringing ends

# BORN IN BC

ENJOYED ACROSS CANADA



into centre, like folding a letter, forming a 4 x 8-in (10 x 20 cm) rectangle. Give it a quarter turn. Roll dough out again into a 16 x 8-in (40 x 20 cm) rectangle and fold again as before. Wrap dough in plastic wrap and chill for 30 minutes. Repeat rolling, folding and chilling dough, as described above, 2 more times. If not using immediately, wrap dough in plastic wrap and refrigerate up to 3 days or freeze up to 4 months. Sprinkle work surface with ¼ cup (50 ml) granulated sugar. Cut pastry into 4 equal pieces. Keep dough you are not working with wrapped in plastic and chill in refrigerator. Working with 1 piece of dough at a time, place onto sugar-dusted work surface and roll into a 5 x 12-in (12 x 30 cm) rectangle, turning often to coat both sides with sugar. Use additional sugar as needed to keep dough from sticking to work surface. Roll up each of short sides together to meet in centre of long side so it resembles a scroll. Place on a parchment-lined baking sheet and repeat rolling technique with remaining dough. Cover scrolls with plastic wrap and freeze until firm but not frozen, about 20 minutes. Slice crosswise into ½-in (1 cm) slices before placing 2-in (5 cm) apart on foil-lined baking sheets. Freeze cookies again for at least 45 minutes. Preheat oven to 400 F (200 C). Bake cookies until golden brown on underside, about 6 to 10 minutes. Flip with a spatula, pressing down to flatten if cookies seem to be unrolling. Sprinkle with sanding sugar before placing back in oven for another 2 to 4 minutes, watching carefully, until golden brown and crisp. Transfer to a cooling rack and cool completely before serving.

**PAIRS WITH**  
**MUMM CARTE CLASSIQUE**  
France \$59.99 308064



## RED BERRY BARS

Makes about 2 dozen

¾ cup	(175 ml)	chilled unsalted butter, cut into cubes
8 oz	(250 g)	plain cream cheese
2 cups	(500 ml)	all-purpose flour
½ tsp	(2 ml)	salt
1 cup	(250 ml)	blanched almonds
½ cup	(125 ml)	fresh or frozen cranberries
3 tbsp	(45 ml)	water, divided
½ cup	(125 ml)	raspberry jam
¼ tsp	(1 ml)	orange zest
1		large egg yolk
3 tbsp	(45 ml)	turbinado sugar

In bowl of a stand mixer fitted with paddle attachment, mix butter and cream cheese on low until mixed but still chunky. On low speed, add flour and salt, and mix until crumbly and just beginning to hold together, about 20 seconds. Small pieces of butter should still be visible. Divide dough in half, wrap in plastic wrap and refrigerate at least 4 hours or overnight. Preheat oven to 350 F (180 C). Spread almonds on baking sheet and toast, stirring occasionally, until golden and fragrant, 8 to 10 minutes. Allow to cool to room temperature on baking sheet before coarsely chopping. In small saucepan stir together cranberries and 2 tbsp (30 ml) water over medium heat. Cook, stirring

*Rickard's*



occasionally until cranberries have popped and a thick paste has formed, about 10 minutes. Remove from heat and stir in raspberry jam, orange zest and chopped almonds. In a small bowl whisk together remaining 1 tbsp (15 ml) water and egg yolk. Set aside. Line a 9 x 13-in (23 x 33 cm) baking pan with parchment paper, keeping a 2-in (5 cm) overhang along length of pan. Place 1 ball of dough between 2 large pieces of waxed paper and roll into a rectangle 9 x 13-in (23 x 33 cm). Line prepared baking pan with rolled dough. Spread dough evenly with berry mixture. Repeat rolling remaining ball of dough as before and place on top of berry filling to cover. Trim edges of dough so they are even. Brush top with egg wash and sprinkle with turbinado sugar. Bake until golden, about 30 to 35 minutes, rotating halfway through. Cool completely in pan on wire rack. Using parchment paper, remove from baking pan and cut into 24 rectangles, approximately 1 x 3¾-in (2.5 x 10 cm) each.

**PAIRS WITH**

**INNISKILLIN OKANAGAN RIESLING ICEWINE**

BC VQA \$29.99 598946 200 ml



**CHESTNUT SANDWICH COOKIES WITH APPLE CARAMEL CREAM**

Makes about 2 dozen

- |        |          |  |
|--------|----------|--|
| ⅓ cup  | (150 ml) | unsalted butter, at room temperature             |
| ½ cup  | (125 ml) | granulated sugar                                 |
| ¼ tsp  | (1 ml)   | salt   |
| 1      |          | large egg  |
| 1 tsp  | (5 ml)   | vanilla  |
| ¾ cup  | (175 ml) | chestnut flour                                   |
| 1¼ cup | (300 ml) | all-purpose flour, plus extra                    |
|        |          | Apple Caramel Cream (make ahead, recipe follows) |

In bowl of a stand mixer fitted with paddle attachment cream together butter, sugar and salt until well combined and creamy, about 4 minutes. Add egg and vanilla to mixture and beat for another 2 minutes. Meanwhile whisk together flours. With mixer on low speed, gradually add in flour mixture and beat until dough just comes together. Gather dough into a ball and wrap in plastic wrap. Refrigerate for 1 hour. Preheat oven to 350 F (180 C). Line 2 baking sheets with parchment paper and set aside. Divide dough into roughly 2 equal parts. Keep 1 ball refrigerated while placing other on a lightly floured work surface. Knead 3 to 4 times before rolling out to a ¼-in (0.5 cm) thickness. Cut dough using a 2-in (5 cm) square cookie cutter (or cutter of your choice) before transferring to prepared baking sheets. Repeat with remaining dough. Gather dough scraps and refrigerate 20 minutes before rolling out again. Bake cookies until just golden brown around edges, 10 to 12 minutes. Transfer to a wire rack to cool. To finish, pipe or spread about 1 tbsp (15 ml) of Apple Caramel Cream onto 1 cookie and sandwich with another cookie. Continue until all cookies have been used up. Serve right away or store in an airtight container in refrigerator up to 1 week.

**APPLE CARAMEL CREAM**

Makes about 3 cups (750 ml)

- |        |          |                          |
|--------|----------|--------------------------|
| 4 cups | (1 L)    | apple cider              |
| ¼ cup  | (300 ml) | unsalted butter, divided |

- |         |          |                    |
|---------|----------|--------------------|
| ½ cup   | (125 ml) | granulated sugar   |
| ¼ cup   | (50 ml)  | light brown sugar  |
| ¼ cup   | (50 ml)  | whipping cream     |
| ½ tsp   | (2 ml)   | salt               |
| ¼ tsp   | (1 ml)   | cinnamon           |
| 8 oz    | (250 g)  | plain cream cheese |
| 3½ cups | (875 ml) | icing sugar        |

Place apple cider in a heavy-bottomed saucepan and bring to a boil over high heat. Boil until reduced to ½ cup (125 ml), about 40 minutes. Remove from heat and stir in ¼ cup (50 ml) butter, granulated and brown sugars and cream. Clip a candy thermometer onto saucepan before returning to medium heat and cooking caramel until it reaches 234 F (112 C). Remove from heat, stir in salt and cinnamon and set aside to cool to room temperature. In bowl of a stand mixer fitted with paddle attachment cream together remaining 1 cup (250 ml) butter and cream cheese until smooth and creamy. Add ½ cup (125 ml) prepared caramel, reserving rest for another use, and beat to combine. Add icing sugar about ¼ cup (50 ml) at a time, mixing on medium between each addition. Once all is added beat filling at medium speed for a few minutes until light and fluffy. Use right away or store in an airtight container in refrigerator up to 2 weeks. Allow filling to sit at room temperature for 1 hour and beat until creamy before using.

**PAIRS WITH**

**BLACK VELVET TOASTED CARAMEL**

Canada \$27.99 255760



**SAFFRON, PISTACHIO AND CHOCOLATE CHUNK BISCOTTI**

Makes about 30 biscotti

- |        |          |   |
|--------|----------|---|
| 2¼ cup | (300 ml) | all-purpose flour                                 |
| ¾ tsp  | (4 ml)   | baking powder                                     |
| 1 tsp  | (5 ml)   | salt  |
| 1 cup  | (250 ml) | granulated sugar                                  |
| ½ cup  | (75 ml)  | unsalted butter, at room temperature              |
| 1 tsp  | (5 ml)   | orange zest                                       |
| 1 tsp  | (5 ml)   | saffron, lightly crushed                          |
| 2      |          | large eggs  |
| ½ cup  | (125 ml) | roughly chopped shelled pistachios                |
| 2½ oz  | (75 g)   | dark chocolate, roughly chopped                   |
| ¼ cup  | (50 ml)  | pearl sugar <sup>6</sup> , for garnish (optional) |

Preheat oven to 325 F (170 C). Line a baking sheet with parchment paper and set aside. Whisk together flour with baking powder and salt in a medium-sized bowl. In bowl of a stand mixer fitted with paddle attachment, cream together sugar, butter, orange zest and saffron until pale and fluffy. Beat in eggs, 1 at a time. Add flour mixture and stir until combined. Remove bowl from stand mixer and stir in pistachios and chocolate by hand with a wooden spoon. Gather dough together and divide in half on prepared baking sheet. Shape each portion into a 2-in (5 cm) wide x ¾-in (2 cm) high log. Position logs 3-in (8 cm)

<sup>6</sup>Found in specialty food stores.



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\* Aztec MAT 28/09/14



## ...COOKIE GIFT EXCHANGE FROM PAGE 36

apart, as they will spread during baking. Sprinkle each log with half the pearl sugar and pat lightly into dough so it sticks. Bake dough until golden brown and almost firm, 30 to 35 minutes. Remove from oven and let logs cool on tray for 10 minutes. Cut each diagonally into 1/2-in (1 cm) slices. Place a cooling rack on a new baking sheet. Arrange sliced biscotti on rack, cut side down. Continue baking until very firm and golden brown, about another 20 to 30 minutes. Let cool to room temperature before enjoying or storing in an airtight container up to 1 week at room temperature, or freezing up to 1 month.

### PAIRS WITH

**TIA MARIA**

United Kingdom \$24.95 630913



### CHOCOLATE PEPPERMINT STARS

Makes about 2 dozen

1 1/4 cup	(300 ml)	all-purpose flour, plus extra
3/4 cup	(175 ml)	unsweetened cocoa powder
1/4 tsp	(1 ml)	each, baking powder and salt

3/4 cup	(175 ml)	unsalted butter, at room temperature
1 cup	(250 ml)	granulated sugar
1		large egg
1/2 tsp	(2 ml)	vanilla
20		round red and white peppermint candies

In a medium-sized bowl whisk together flour, cocoa, baking powder and salt. Set aside. Beat butter and sugar in bowl of a stand mixer fitted with paddle attachment on medium speed for 3 minutes. Beat in egg, then vanilla, and beat for 1 minute. Reduce speed to low and gradually incorporate flour mixture until combined, about 2 minutes. Shape dough into a disk, and wrap in plastic wrap. Refrigerate until firm, at least 2 hours. Meanwhile, finely grind candies in a food processor. Preheat oven to 325 F (170 C). Line several cookie sheets with parchment paper and set aside. Roll out dough to a 1/4-in (0.5 cm) thickness on a lightly floured work surface. Transfer to 1 prepared baking sheet, and refrigerate until firm, at least 30 minutes. Cut out star shapes using a 4 1/2-in (11 cm) or 5-in (12 cm) star cookie cutter. Cut a smaller star out of centre of each cookie using cookie cutter that is about 1-in (2.5 cm) smaller than larger star. Transfer cookies to prepared baking sheets, leaving about 1-in (2.5 cm) between each. Freeze for 10 minutes before baking until just firm, 12 to 15 minutes. Quickly fill centre of each cookie with ground mints. Bake until candy melts, about 6 minutes. Let cookies cool on sheets set on wire racks for 10 minutes. Transfer cookies to racks, and let cool completely to room temperature before serving. Cookies may be stored in an airtight container at room temperature for 3 days.

### PAIRS WITH

**CHOCOLATE SHOP THE CHOCOLATE LOVER'S WINE**

USA \$16.99 157545





### COCONUT CRAB DIP WITH PLANTAIN CHIPS

Serves 6

½ cup + 2 tbsp	(155 ml)	unsweetened, shredded coconut, divided
¾ cup	(175 ml)	hot water
3		green onions, trimmed and chopped
1		Thai red chili, chopped
½ cup	(125 ml)	mayonnaise
¼ cup	(50 ml)	plain cream cheese, at room temperature
2 tbsp	(30 ml)	freshly squeezed lime juice
1 lb	(500 g)	crabmeat, picked over and coarsely shredded
½ cup	(125 ml)	chopped cilantro leaves
		salt and pepper, to taste
3 tbsp	(45 ml)	diced mango, for garnish
		Plantain Chips (make ahead, recipe follows)

Preheat oven to 350 F (180 C). Scatter 2 tbsp (30 ml) coconut over a baking sheet and toast in oven, stirring occasionally, until lightly browned and fragrant, about 4 minutes. Set aside to cool completely. In a blender add remaining ½ cup (125 ml) coconut and the hot water. Allow coconut to sit in hot water for 5 minutes. Blend on high for 1 to 2 minutes until coconut mixture is a smooth, thick purée. Add green onions and chili and blend another minute. In medium-sized bowl, stir together mayonnaise, cream cheese and lime juice until smooth. Add coconut mixture and stir until well combined. Fold in crabmeat and cilantro. Season to taste with salt and pepper. Dip can be prepared to this stage and stored in an airtight container in refrigerator overnight. To serve, transfer dip to a serving bowl and garnish with toasted coconut and diced mango. Serve with Plantain Chips.

### PLANTAIN CHIPS

Serves 6

1½ tsp	(7 ml)	fine sea salt
¼ tsp	(1 ml)	chili powder
		vegetable oil, for frying
4		green plantains, about 1½ lbs (750 g)

In a small bowl, stir together salt and chili powder. Heat oil in a deep fryer or large, deep pot over medium heat until 375 F (190 C) on a deep-frying thermometer. Line baking sheet with paper towel and set aside. Peel plantains and slice into thin lengthwise slices with a vegetable peeler. Fry slices, about 6 at a time, turning frequently, until golden, about 30 to 45 seconds. Transfer to lined baking sheet and season with a sprinkle of seasoned salt mixture. Chips can be made up to 2 days ahead and kept in an airtight container at room temperature.

### PAIRS WITH

**MISS MOLLY HOITY TOITY CHENIN BLANC VIOGNIER**

South Africa \$14.96 505578

**CASAS DEL BOSQUE RESERVA SAUVIGNON BLANC**

Chile \$15.99 740878



### PISTACHIO AND OLIVE LABNEH DIP

Serves 6

4 cups	(1 L)	whole milk yogurt
½ tsp	(2 ml)	salt, plus extra for garnish
¼ cup	(50 ml)	shelled pistachios
10		green Sicilian olives, pitted and roughly chopped
3 tbsp	(45 ml)	chopped fresh parsley
1 tbsp	(15 ml)	chopped fresh mint
½ tsp	(2 ml)	lemon zest
½ tsp	(2 ml)	ground sumac
2 tbsp	(30 ml)	pomegranate seeds
		extra-virgin olive oil, for garnish
		assorted cut fresh vegetables, for dipping

Place a fine mesh sieve over a large bowl and line with 2 layers of cheesecloth. Stir together yogurt and salt before transferring to cheesecloth-lined sieve. Fold corners of cheesecloth over yogurt and place in refrigerator overnight to allow whey to drain away from yogurt. Transfer strained yogurt (labneh) to a shallow serving bowl and smooth out so that it is no more than 1-in (2.5 cm) thick. Discard whey. Preheat oven to 350 F (180 C). Spread pistachios on rimmed baking sheet and toast for 5 to 8 minutes, until fragrant. Let cool to room temperature before roughly chopping. In bowl, stir together pistachios, olives, parsley, mint and lemon zest. Scatter mixture over top of labneh and garnish with ground sumac, pomegranate seeds, a drizzle of olive oil and a pinch of salt. Serve alongside assorted cut vegetables for dipping.

### PAIRS WITH

**ROAD 13 STEMWINDER**

BC VQA \$17.99 164681

**SANTA RITA RESERVA MERLOT**

Chile \$14.99 375790



### MIXED BEAN SALSA WITH WHOLE WHEAT AND HERB PITA BREAD

Serves 6

5 tbsp	(75 ml)	extra-virgin olive oil, divided
1 cup	(250 ml)	corn kernels, thawed if frozen
½ tsp	(2 ml)	ground cumin
½ tsp	(2 ml)	ground ancho chili powder

...DIP INTO SOMETHING SPECIAL FROM PAGE 48

1½ tbsp	(21 ml)	freshly squeezed lime juice
1 tbsp	(15 ml)	sherry vinegar
		salt and pepper, to taste
1 cup	(250 ml)	each, cooked black beans, black-eyed peas, pinto beans and chickpeas
1 cup	(250 ml)	diced roasted red pepper
½ cup	(125 ml)	diced red onion
⅓ cup	(75 ml)	cilantro leaves, chopped
		Whole Wheat and Herb Pita Bread, (make ahead, recipe follows)

Warm 1 tbsp (15 ml) olive oil in frying pan over medium-high heat. Sauté corn until starting to caramelize, about 4 minutes. Transfer to large bowl and allow to cool slightly. Meanwhile, in a medium-sized bowl whisk together cumin, chili powder, lime juice, sherry vinegar and a good pinch of both salt and pepper. While whisking continuously, slowly incorporate remaining 4 tbsp (60 ml) oil until combined. Stir together corn with black beans, black-eyed peas, pinto beans, chickpeas, red pepper, onion and cilantro until well incorporated. Drizzle dressing over bean mixture and stir to incorporate. Let salsa sit for 20 minutes at room temperature before transferring to serving bowl and serving alongside fresh pita bread or pita chips. Salsa can also be stored in an airtight container in refrigerator for 1 day. Allow to sit at room temperature for 30 minutes before serving.

**WHOLE WHEAT AND HERB PITA BREAD**

Makes 8 pitas

1¼ cup	(300 ml)	warm water
1 tsp	(5 ml)	honey
½ tsp	(7 ml)	active dry yeast
3 cups	(750 ml)	whole wheat flour, plus extra
1 tsp	(5 ml)	salt
1 tbsp	(15 ml)	each, chopped fresh parsley and fresh chives
1½ tbsp	(21 ml)	extra-virgin olive oil, plus extra

In a bowl stir together water, honey and yeast. Set aside, allow yeast to bloom, about 8 minutes. If mixture does not become frothy like head on a beer, yeast may be inactive and you will need to repeat this step with fresh yeast. In large bowl whisk together flour, salt and herbs. Add bloomed yeast and olive oil and stir with a wooden spoon until a shaggy dough forms. Transfer to a lightly floured surface and knead until dough is soft and smooth, about 3 minutes. Place in a lightly oiled medium-sized bowl and cover with a kitchen towel. Set aside in a warm, draft-free spot until doubled in size, about 60 to 90 minutes. Meanwhile, preheat oven to 500 F (260 C). Lightly oil 2 large baking sheets and set aside. Divide risen dough into 8 equal portions and form into balls. Working with 1 ball of dough at a time, on a lightly floured surface roll into a 6-in (15 cm) round disk using a rolling pin. Place on prepared baking sheet and repeat with remaining dough. Allow dough to rest for 10 minutes before baking. Bake pita until puffed and golden brown, about 7 to 10 minutes. Transfer pitas to a clean kitchen towel spread over your work surface and allow to cool to room temperature. Pitas will keep for 2 days at room temperature stored in an airtight container.

**PAIRS WITH  
NK'MIP CHARDONNAY**

BC VQA \$16.99 626408

**SANDHILL HIDDEN TERRACE SAUVIGNON BLANC**

BC VQA \$15.99 587048



**ROASTED JALAPEÑO AND BEET DIP WITH SOFT PRETZEL BITES**

Serves 6

3		golden beets
2		jalapeños
3		garlic cloves, unpeeled
2 tbsp	(30 ml)	extra-virgin olive oil, divided
1 cup	(250 ml)	canned white kidney beans, drained
2 tbsp	(30 ml)	tahini
1 tbsp	(15 ml)	freshly squeezed lemon juice
1 tsp	(5 ml)	turmeric
¼ tsp	(1 ml)	each, ground cumin and smoked paprika
½ tsp	(2 ml)	salt, plus extra
¼ tsp	(1 ml)	ground black pepper, plus extra
3 tbsp	(45 ml)	crumbled blue cheese, for garnish
2 tsp	(10 ml)	chopped chives, for garnish
		Soft Pretzel Bites (make ahead, recipe follows)

Preheat oven to 400 F (200 C). Trim golden beets and pierce each with a fork several times. Wrap each in aluminum foil and place on a baking sheet. Roast until tender, about 50 to 60 minutes. Meanwhile, toss jalapeños and garlic with 1 tbsp (15 ml) olive oil. During last 20 minutes add jalapeños and garlic to baking sheet with beets to roast. Allow beets to cool before peeling and chopping. Cut jalapeños in half and seed. Squeeze garlic from papery husk. To bowl of a food processor fitted with steel blade attachment add beets, jalapeños, roasted and peeled garlic and kidney beans. Blend until a coarse paste forms. Add remaining 1 tbsp (15 ml) olive oil, tahini, lemon juice, turmeric, cumin, paprika, salt and pepper. Process until smooth. Adjust consistency of dip to your liking with additional olive oil or water. Season to taste with additional salt and pepper, if desired. To serve, transfer dip to serving bowl and garnish with blue cheese and chives. Serve alongside Soft Pretzel Bites for dipping.

**SOFT PRETZEL BITES**

Makes about 6 dozen

3 cups	(750 ml)	warm water, divided
1 tsp	(5 ml)	honey
1 tsp	(5 ml)	fine sea salt
2½ cups	(625 ml)	all-purpose flour, plus extra
2¼ tsp	(11 ml)	fast acting yeast
		vegetable oil, to coat
¼ cup	(50 ml)	baking soda
1		egg
2 tbsp	(30 ml)	kosher salt

In bowl of a stand mixer fitted with paddle attachment, stir together 1 cup (250 ml) warm water, honey, fine sea salt, all-purpose flour and yeast until well combined. Switch to dough hook and mix dough until soft and smooth, about 5 minutes. Cover bowl with plastic wrap and allow dough to sit at room temperature for 30 minutes. Meanwhile preheat oven to 400 F (200 C). Oil 2 baking sheets with a light coating of vegetable oil and set aside. In medium



## STUFFED PASTA FROM PAGE 62

saucepan bring remaining 2 cups (500 ml) water to a boil. Remove from heat and stir in baking soda until dissolved. Set aside to cool. Scrape dough onto lightly floured work surface and divide into roughly 6 equal pieces. Roll each piece into a rope, roughly 14-in (35 cm) long. Cut each rope crosswise into twelve 1½-in (3.5 cm) pieces. Pour baking soda solution into a 9 x 13-in (23 x 33 cm) baking pan and add dough bites. Allow dough to sit in solution for 2 minutes, stirring occasionally to coat. Transfer bites to prepared baking sheet. In a small bowl whisk egg. Lightly brush dough with egg before sprinkling with kosher salt. Bake until puffed and golden brown, about 10 to 13 minutes. Allow bites to cool on baking sheet set on a wire rack before enjoying. Best eaten same day they are made.

### PAIRS WITH

#### BRIDLEWOOD PASO ROBLES CABERNET SAUVIGNON

USA \$18.99 425082

#### FRISK PRICKLY RIESLING

Australia \$14.99 167205



## LASAGNA ROLLS IN A CLASSIC TOMATO SAUCE

Serves 6 to 8

12		lasagna noodles
3 cups	(750 ml)	Classic Tomato Sauce (make ahead, recipe follows)
1 tbsp	(15 ml)	olive oil
½ cup	(125 ml)	chopped yellow onion
1 lb	(500 g)	lean ground veal
		salt and freshly ground black pepper, to taste
2 cups	(500 ml)	fresh baby spinach leaves
1½ cups	(375 ml)	ricotta cheese
¼ cup	(50 ml)	freshly grated Parmesan
1 tbsp	(15 ml)	dried oregano
2 tsp	(10 ml)	dried basil
2 cups	(500 ml)	grated mozzarella cheese, divided

Cook pasta in salted boiling water, uncovered, until al dente, as per package directions. Drain well. Cut each noodle in half lengthwise and place on parchment paper-lined baking sheets in single layer. Set aside. Spread ½ cup (125 ml) prepared Classic Tomato Sauce in ungreased 9 x 13-in (3.5 L) baking dish. Set aside. Heat oil in a medium-sized frying pan over medium heat. Add onion and veal, season with salt and pepper, and cook until veal is no longer pink. Stir often and crumble veal while cooking. Turn off heat and add spinach. Stir until lightly wilted. Drain mixture and transfer to a large bowl and set aside to cool to room temperature. In a separate bowl, combine ricotta, Parmesan, oregano, basil and 1½ cups (375 ml) mozzarella. Add to cooled veal mixture and stir to combine. Spread ¼ cup (50 ml) of mixture on each lasagna sheet. Beginning with short side, loosely roll up each noodle. Place rolls “frilly” side up in a baking dish. Top with remaining Classic Tomato Sauce. Cover with aluminum foil and bake at 350 F (180 C) for 30 to 40 minutes or until bubbly and heated through. Remove foil, sprinkle with remaining mozzarella cheese and bake for an additional 3 to 5 minutes or until cheese is melted. Remove from oven, let stand for 5 to 10 minutes and serve.

## CLASSIC TOMATO SAUCE

Makes 3 cups (750 ml)

1 tbsp	(15 ml)	olive oil
1		garlic clove, minced
½ cup	(125 ml)	chopped yellow onions
1 tsp	(5 ml)	dried basil
1 x 28 oz	(796 ml)	can San Marzano tomatoes
1 tbsp	(15 ml)	tomato paste
1 tsp	(5 ml)	dried oregano
1 tsp	(5 ml)	granulated sugar
½ tsp	(2 ml)	salt
¼ tsp	(1 ml)	freshly ground black pepper

Heat oil in large saucepan over medium-low heat. Add garlic, onions and basil and cook until onion just begins to soften, stirring often. Cover and sweat onion 2 to 3 minutes or until soft. Meanwhile, pour tomatoes and their juice into a large bowl. Coarsely crush tomatoes with hands or masher. Once onion has softened, add tomato paste. Increase heat to medium and cook, stirring frequently for 1 minute or until tomato paste changes colour to burnt orange. Add crushed tomatoes and their juice, oregano, sugar, salt and pepper. Increase heat to high and bring to a boil, stirring often. Reduce heat and simmer, uncovered, stirring occasionally, for 20 to 30 minutes. Leave as is or pour into blender and process until smooth. Sauce can be prepared to this point and refrigerated or frozen until needed.

### PAIRS WITH

#### ANTINORI PÈPPOLI CHIANTI CLASSICO

Italy \$24.99 606541

#### CHÂTEAU LA GORCE MÉDOC

France \$25.91 420232



## BRAISED PORK-FILLED TORTELLONI WITH SAGE CREAM SAUCE

Serves 6 to 8

2 cups	(500 ml)	all-purpose flour
2		large eggs, lightly beaten
4 tbsp	(60 ml)	water
		egg wash (1 large egg mixed with 1 tsp (5 ml) water)
		Braised Pork Filling with Sage Cream Sauce (make ahead, recipe follows)

Sift flour into a medium-sized bowl. In a small bowl, mix eggs and water with a fork. Pour egg mixture into flour and mix with fork until flour is moistened and starts to clump together. With lightly floured hands, gather clumps, folding mass together and knead, cleaning sides of bowl. When dough begins to hold together in a ball, turn onto a lightly floured work surface and knead 2 to 3 minutes until smooth and shiny. Form dough into a disk and wrap tightly in plastic wrap. Let rest at room temperature for ½ hour, refrigerate for 1 day, or freeze for up to 1 month. Let dough return to room temperature before rolling. With a pasta machine or rolling pin, roll dough into ⅛-in (0.25 cm)

thickness. Cut into 4-in (10 cm) squares. Place 1 tbsp (15 ml) of Braised Pork Filling into centre of each square. Brush egg wash on bottom half of square and fold over to seal. Fold back around your finger and turn down edge to form a tortelloni. Place filled pasta in a single layer on a baking sheet lined with parchment paper. Meanwhile, bring 4 quarts (4 L) water to a boil. Carefully place stuffed tortelloni in boiling water and boil for 4 to 5 minutes. Gently remove tortelloni with a slotted spoon to warmed serving dishes. Top with Sage Cream Sauce and serve.

#### BRAISED PORK FILLING WITH SAGE CREAM SAUCE

3 lb	(1.5 kg)	boneless pork shoulder
		kosher salt and freshly ground black pepper
3 tbsp	(45 ml)	olive oil
2 tbsp	(30 ml)	unsalted butter
20		fresh sage leaves (reserve 6 to 8 for garnish)
2 cups	(500 ml)	each, whole milk and whipping cream
3		bay leaves
		zest from 1 lemon, removed in wide strips with a vegetable peeler
2		garlic cloves, peeled and halved
1 tsp	(5 ml)	freshly squeezed lemon juice

Remove pork shoulder from refrigerator and let stand at room temperature for 1 hour. Preheat oven to 325 F (170 C). Pat pork dry and season generously with salt and pepper. In Dutch oven, or pot large enough to fit pork with 1-in (2.5 cm) clearance around meat, heat oil over medium-high heat. Add pork, fat side down, and sear on all sides until light golden in colour. Transfer pork to a platter and pour fat from pot. Return pot to medium heat and add butter to melt. Add sage leaves and cook for 1 minute. Stirring constantly, slowly pour in milk and cream. Return pork to pot, add bay leaves, lemon zest, and garlic. Season with salt and pepper. Make sure liquid rises to at least two thirds the way up the roast. Bring to a boil then reduce heat to simmer. Place on a baking tray, cover and cook for 2 hours, turning every 30 minutes. Pork is done when very tender and pulls apart easily. When done, remove pork from cream to a platter. Place pot with cream onto stovetop and bring to a gentle boil. Cook cream for about 20 minutes or until reduced by about half to one third. Meanwhile, remove butcher twine from pork and shred meat into small pieces. Place into a bowl. Set aside. Once sauce has reduced and thickened slightly, remove from heat and strain sauce through a sieve into a bowl. Make sure to scrape bottom of sieve pressing out all the sauce. Return sauce to saucepan and cook over low heat to reduce further, or until desired consistency. Add lemon juice and season with salt and pepper to taste.

#### PAIRS WITH

**KENDALL JACKSON AVANT CHARDONNAY**

USA \$17.99 325936

**HESTER CREEK PINOT GRIS**

BC VQA \$17.95 560037



#### MOZZARELLA-STUFFED CAMELLE IN A FRESH TOMATO BASIL SAUCE

Serves 4

8		assorted coloured tomatoes, coarsely chopped
4 tbsp	(60 ml)	chopped fresh basil, divided
2 tbsp	(30 ml)	olive oil, divided
		salt and freshly ground black pepper
½ cup	(125 ml)	finely chopped yellow onion
2		garlic cloves, peeled and grated
2 cups	(500 ml)	all-purpose flour
2		large eggs, lightly beaten
4 tbsp	(60 ml)	water
½ lb	(250 g)	fresh mozzarella, cut into ¾-in (2 cm) cubes
		shaved Parmesan, to taste

In a large non-reactive bowl, combine tomatoes, 2 tbsp (30 ml) basil and 1 tbsp (15 ml) oil. Season to taste with salt and pepper and set aside. Heat remaining olive oil in a frying pan over medium heat. Add onion and garlic and cook for 1 minute. Add 1 tsp (10 ml) salt and pepper to taste. Remove from heat, add remaining basil and set aside to cool. Sift flour into a medium-sized bowl. In a small bowl mix eggs and water with a fork. Pour egg mixture into flour and mix with fork until flour is moistened and starts to clump together. With lightly floured hands, gather clumps, folding mass together and knead, cleaning sides of bowl. When dough begins to hold together in a ball, turn onto a lightly floured work surface and knead 2 to 3 minutes until smooth and shiny. Form dough into a disk and wrap tightly in plastic wrap. Let rest at room temperature for ½ hour, refrigerate for 1 day, or freeze for up to 1 month. Let dough return to room temperature before rolling. With a pasta machine or rolling pin, roll dough into ¼-in (0.25 cm) thickness (very thin, but not too thin so it holds the mozzarella.) Cut into twenty 4 x 5-in (10 x 12 cm) rectangles. Place 1 cube of mozzarella and some of the onion/garlic/basil mixture into centre of each rectangle. Moisten edges of pasta, roll up and gently seal edges making a cylinder. Gently squeeze and twist ends to form a candy-shaped pasta. Place filled pasta in a single layer on a baking sheet lined with parchment paper. Meanwhile, bring 4 quarts (4 L) of water to a boil. Add 1 tbsp (15 ml) salt. Carefully place caramelle in boiling water and boil for about 4 to 5 minutes. Gently remove caramelle with a slotted spoon to warmed serving dishes. Top with prepared fresh chunky tomato sauce and add Parmesan shavings to taste.

#### PAIRS WITH

**MONTE ANTICO TOSCANA**

Italy \$16.99 587113

**GRAFFIGNA CENTENARIO PINOT GRIGIO RESERVE**

Argentina \$13.49 915918





**TRADITIONAL HERB-ROASTED TURKEY**

Serves 8 to 10

- |             |               |   |
|-------------|---------------|---|
| 20 cups     | (5 L)         | water   |
| 1 cup       | (250 ml)      | light brown sugar                             |
| 1 cup       | (250 ml)      | kosher salt                                   |
| 1 tbsp      | (15 ml)       | black peppercorns                             |
| 8           |               | fresh thyme sprigs                            |
| 6           |               | fresh sage sprigs                             |
| 4           |               | fresh rosemary sprigs                         |
| 4           |               | bay leaves                                    |
| 10 to 12 lb | (5 to 5.5 kg) | whole turkey                                  |
| 1 cup       | (250 ml)      | unsalted butter, at room temperature, divided |
| ¼ cup       | (50 ml)       | extra-virgin olive oil                        |
| 1           |               | small shallot, diced                          |
| 2           |               | garlic cloves, minced                         |

- |        |          |                               |
|--------|----------|-------------------------------|
| 1 tsp  | (5 ml)   | lemon zest                    |
| 2 tbsp | (30 ml)  | chopped fresh chives          |
| 1 tbsp | (15 ml)  | chopped fresh tarragon        |
| 1 tbsp | (15 ml)  | fresh thyme leaves            |
| ¼ cup  | (50 ml)  | chopped fresh parsley         |
|        |          | salt and pepper, to taste     |
| ½ cup  | (125 ml) | all-purpose flour             |
| 3 cups | (750 ml) | chicken stock or turkey stock |
| ½ cup  | (125 ml) | dry white wine                |
| 1 tbsp | (15 ml)  | pear brandy                   |

In a large stockpot, large enough to hold turkey, stir together water, sugar, salt, peppercorns, sprigs of thyme, sage and rosemary and bay leaves. Place over high heat, bring to a boil then simmer for 10 minutes. Remove from heat, let cool slightly before placing in refrigerator to chill. Strain out herbs with a slotted spoon before submerging turkey in brine. Place a plate on top of turkey to ensure it keeps submerged. Place brining turkey in refrigerator and let soak 12 hours. Preheat oven to 450 F (230 C). In bowl of a food processor fitted with steel blade attachment blend together ½ cup (125 ml) butter, olive oil, shallot, garlic, lemon zest, chives, tarragon, thyme leaves and parsley. Remove turkey from brine, rinse under cold water and pat dry with paper towel. Place turkey on large cutting board and with a small spatula, separate a pocket between skin and breast meat. Pipe or spoon half the butter mixture under skin on both sides of breasts, spreading evenly over whole breast area by pressing it out with hands. Rub remaining butter mixture all over outside of bird. Place turkey on rack in a large roasting pan and tie together legs



The Sun Never Sets in PALM BAY

with kitchen twine. Sprinkle with salt and pepper. Place turkey in oven, reduce temperature to 325 F (170 C) and roast until thermometer inserted into thickest part of thigh registers 185 F (85 C), about 2½ to 3 hours. Tent with foil and let turkey sit at room temperature for 30 minutes before transferring to serving platter. Meanwhile, prepare gravy. Measure ½ cup (125 ml) pan juices. Melt remaining ½ cup (125 ml) butter in a large saucepan over medium heat. Whisk in flour, stirring constantly, until light brown, about 2 minutes. Gradually whisk in stock, white wine and pan juices. Simmer until thickened, stirring frequently, about 10 minutes. Remove from heat, stir in pear brandy and season to taste with salt and pepper. Transfer gravy to a serving dish and serve alongside turkey.

**TURKEY AND TRIMMINGS PAIR WITH  
INNISKILLIN OKANAGAN ESTATE PINOT NOIR**

BC VQA \$18.99 624767

**CEDARCREEK MERLOT**

BC VQA \$19.95 408666

**RODNEY STRONG CHALK HILL CHARDONNAY**

USA \$24.99 275552

**KUHLMANN-PLATZ GEWÜRZTRAMINER**

France \$16.99 90241



**MIXED GRAIN AND SQUASH SALAD**

Serves 8

- ½ butternut squash, peeled and cut into ½-in (1.25 cm) pieces
- ¼ tsp (1 ml) salt, plus extra
- 1 pinch ground nutmeg
- ¼ tsp (1 ml) ground cinnamon
- 6 tbsp (90 ml) extra-virgin olive oil, divided
- ½ cup (125 ml) uncooked wild rice
- ¾ cup (175 ml) uncooked farro
- ½ cup (125 ml) uncooked buckwheat
- ½ cup (125 ml) uncooked millet
- 3 tbsp (45 ml) white balsamic vinegar
- 2 tbsp (30 ml) honey
- 2 green onions, trimmed and thinly sliced
- black pepper, to taste
- 1 cup (250 ml) thinly sliced dried apricots
- 1½ cups (375 ml) chopped radicchio
- ½ cup (125 ml) coarsely chopped flat-leaf parsley
- 3 oz (90 g) crumbled blue cheese or goat's cheese

Preheat oven to 450 F (230 C). Toss together squash with salt, nutmeg, cinnamon and 2 tbsp (30 ml) oil on rimmed baking sheet. Roast until just tender, about 10 to 15 minutes, stirring halfway through cooking time. Allow squash to cool on baking sheet while preparing grains. Bring 6 cups (1.5 L) water to a boil over high heat. Add wild rice, reduce heat to medium and simmer, stirring occasionally, for 20 minutes. Stir in farro and buckwheat and continue

to simmer for another 15 minutes. Meanwhile in a dry frying pan, toast millet over medium heat, stirring constantly, until lightly browned. Stir millet into pot with grains and continue to simmer for another 10 to 15 minutes or until millet is tender. Drain grains in a fine mesh strainer and rinse under cold water. Allow grains to drain thoroughly. In large bowl whisk together vinegar, honey, green onions and remaining ¼ cup (50 ml) oil until well combined. Season to taste with salt and pepper. Let dressing stand for 10 minutes. Add grains, apricots, radicchio and parsley and stir until well combined. Transfer to serving platter and garnish with roasted squash and crumbled cheese.



**SAVOURY HOLIDAY BREAD PUDDING**

Serves 8

- 10 cups (2.5 L) challah bread, cut into 1-in (2.5 cm) cubes
- ½ cup (125 ml) chopped fresh parsley leaves and tender stems
- ¼ cup (50 ml) chopped fresh sage
- 2 tbsp (30 ml) chopped fresh thyme leaves
- ¼ cup (50 ml) unsalted butter, plus extra
- 4 celery stalks, diced
- 4 shallots, diced
- 3 garlic cloves, minced
- salt and pepper, to taste
- 3 cups (750 ml) trimmed and chopped collard greens
- 2 cups (500 ml) vegetable, chicken or turkey stock
- ½ oz (15 g) dried mixed mushrooms
- 8 large eggs
- 2 cups (500 ml) whipping cream

Preheat oven to 325 F (170 C). Butter 9 x 13-in (23 x 33 cm) baking dish and set aside. In a large bowl, stir together bread, parsley, sage and thyme with a wooden spoon and set aside. Melt butter in a large frying pan over medium-high heat. Once butter starts to foam, reduce heat to medium and add celery, shallots, garlic and a good pinch of salt. Cook, stirring often, until celery is tender, about 10 minutes. Add collard greens and cook until tender and bright green, about 4 minutes. Stir vegetable mixture into bowl with bread. Let cool. Meanwhile bring stock to a boil in medium-sized saucepan over high heat. Remove saucepan from heat and stir in dried mushrooms. Let mushrooms soften in stock until stock has cooled. In large bowl, whisk together eggs and cream before stirring in mushroom stock, a couple of pinches of salt and some pepper. Pour over bread mixture and toss until bread is evenly soaked. Transfer to a baking dish, pressing into corners, and dot top with butter. Bake until top puffs and centre is set, about 1 hour. Let cool for 10 minutes before serving.





### CRANBERRY AND ALMOND-DRESSED GREEN BEANS

Serves 8

1½ lbs	(750 g)	fresh green beans
2 tbsp	(30 ml)	extra-virgin olive oil
½ cup	(125 ml)	chopped natural almonds
2 tbsp	(30 ml)	pumpkin seeds
½ cup	(75 ml)	dried cranberries
3		garlic cloves, thinly sliced
¼ cup	(50 ml)	white balsamic vinegar
1 tbsp	(15 ml)	each chopped fresh chives and parsley
		salt and pepper

Bring a large pot of salted water to a boil. Blanch beans until bright green and tender crisp, about 8 minutes. Drain and place in a bowl of ice cold water to stop beans cooking further. Drain again and arrange beans on a serving plate. Heat olive oil in a large frying pan over medium-high heat. Add almonds, pumpkin seeds, cranberries, garlic and a good pinch of salt. Cook, stirring until almonds are warmed through, about 2 minutes. Remove from heat and stir in vinegar, chives and parsley. Spoon dressing over green beans and season with salt and pepper to taste. Serve immediately.



### CUMIN-ROASTED CARROTS WITH LEMON HONEY YOGURT DRESSING

Serves 8

3 lbs	(1.5 kg)	Thumbelina or small carrots, trimmed and scrubbed
2 tbsp	(30 ml)	freshly squeezed orange juice
1 tsp	(5 ml)	ground cumin
1 tbsp	(15 ml)	chopped fresh thyme leaves
2		bay leaves
¼ cup	(50 ml)	melted coconut oil or grapeseed oil
		salt and pepper, to taste
1 cup	(250 ml)	plain yogurt
3 tbsp	(45 ml)	tahini
1 tbsp	(15 ml)	freshly squeezed lemon juice
½ tsp	(2 ml)	lemon zest
2 tbsp	(30 ml)	honey
¼ cup	(50 ml)	chopped fresh cilantro leaves, plus extra for garnish

Preheat oven to 450 F (230 C). Toss together carrots, orange juice, cumin, thyme, bay leaves and oil on a rimmed baking sheet. Season with a good pinch of salt and pepper. Roast, tossing occasionally, until carrots are starting to caramelize and are fork tender, 30 to 35 minutes. Remove bay leaves and set aside while preparing dressing. In medium-sized bowl whisk together yogurt, tahini, lemon juice, lemon zest, honey and chopped cilantro. Season to taste with salt and thin to desired consistency with water. To serve, place carrots on serving platter and drizzle with some of the Lemon Honey Yogurt Dressing. Garnish carrots with extra cilantro leaves and serve with remaining dressing.



### HOLIDAY SPICED BAKED ALASKA

Serves 8

1¼ cup	(300 ml)	all-purpose flour
1 tsp	(5 ml)	baking powder
¼ tsp	(1 ml)	fine salt
½ tsp	(2 ml)	each, ground cinnamon and ground cardamom
¼ tsp	(1 ml)	ground cloves
1 pinch		freshly grated nutmeg
¼ cup	(50 ml)	unsalted butter, at room temperature
¼ cup	(50 ml)	sour cream
½ cup	(125 ml)	light brown sugar
2 tbsp	(30 ml)	honey
1		large egg
½ cup	(125 ml)	buttermilk
		Vanilla Ginger Ice Cream (make ahead, recipe follows), softened
8		large egg whites
2 cups	(500 ml)	granulated sugar
1 pinch		cream of tartar
1 tsp	(5 ml)	vanilla
1 quantity		Walnut Rum Sauce (recipe follows)

Preheat oven to 350 F (180 C). Butter and flour a 9 x 13-in (23 x 33 cm) baking pan. In a bowl, whisk together flour, baking powder, salt, cinnamon, cardamom, cloves and nutmeg. In bowl of a stand mixer fitted with paddle attachment, beat together butter, sour cream and brown sugar until well combined, about 4 minutes. Add honey and 1 large egg and beat until thoroughly mixed. Stir in flour mixture and buttermilk alternately, beginning and ending with flour mixture. Stir until just combined. Pour batter into prepared pan and smooth surface with a spatula. Bake until cake springs back when touched, about 30 minutes. Let cake cool in pan for 10 minutes before inverting onto wire rack to cool completely to room temperature. Cake can be prepared to this point, wrapped in plastic wrap and refrigerated for up to 4 days. Line a 9 x 5-in (23 x 12 cm) loaf pan with plastic wrap, making sure there is a 3-in (8 cm) overhang on each side. Cut cake into 4 equal pieces making roughly 9 x 3.5-in (23 x 9 cm) in size. Line bottom and sides of loaf pan with 3 pieces of cake. Spoon softened Vanilla Ginger Ice Cream into loaf pan before topping with remaining piece of cake. Fold excess plastic wrap over top piece of cake and freeze until firm, at least 3 hours. When ready to assemble, place egg whites,

sugar and cream of tartar in metal bowl of a stand mixer set over a saucepan of simmering water. Whisk constantly until sugar melts and mixture is very thin and warm, about 3 minutes. Remove bowl from heat, return to mixer with whisk attachment and whip, starting on low speed and gradually increasing to high speed until glossy stiff peaks form, about 10 minutes. Add vanilla and whisk until combined. Unmould cake-wrapped ice cream from loaf pan, using plastic wrap to help coax it out of pan. Place on parchment-lined baking sheet and discard plastic wrap. Thickly coat top and sides with meringue. Form swirly peaks in meringue using the back of a spoon or pipe spikes of meringue using a star-shaped piping tip. Return to freezer for at least 3 hours. Preheat oven to 500 F (260 C). Bake cake, keeping a close eye on it, until meringue peaks are golden brown, about 4 minutes. You could also brown meringue with a kitchen blowtorch. Make Walnut Rum Sauce while cake bakes. Let cake soften for about 3 minutes before slicing and serving. Serve alongside prepared Walnut Rum Sauce.

**VANILLA GINGER ICE CREAM**

Makes about 4 cups (1 L) ice cream

- 3 oz (90 g) unpeeled ginger, cut into thin slices
- 1 cup (250 ml) water
- 1 cup (250 ml) whole milk
- 2 cups (500 ml) whipping cream, divided
- ¾ cup (175 ml) granulated sugar, divided
- ⅛ tsp (0.5 ml) salt
- ½ vanilla bean, split and seeds scraped out
- 5 large egg yolks
- ½ cup (75 ml) chopped candied ginger

In a small saucepan bring sliced ginger and water to a boil over high heat. Boil for 2 minutes before draining, discarding liquid. In heavy-bottomed, medium-sized saucepan stir together milk, 1 cup (250 ml) whipping cream, ½ cup (125 ml) sugar, salt, vanilla bean seeds and boiled ginger over medium heat until simmering. Remove from heat, cover and let steep at room temperature for 1 hour. Meanwhile, in large bowl prepare an ice bath. Nestle another bowl in ice bath. Add 1 cup (250 ml) of whipping cream to bowl and set aside. In another large bowl, whisk together egg yolks and remaining ¼ cup (50 ml) granulated sugar until thick and light in colour. Slowly pour cooled steeped milk mixture into egg yolk mixture while whisking constantly. Transfer mixture back to saucepan and cook, stirring constantly with a heatproof spatula over medium heat. Custard base is ready when it starts to steam and coats spatula (it will register about 170 F (77 C) on a thermometer). Remove saucepan from heat and strain custard through a fine meshed sieve over top chilled cream. Discard strained ginger and vanilla bean. Stir until custard is cool. Remove bowl from ice bath, cover and refrigerate for 4 hours or overnight. Pour chilled custard into an ice cream maker and freeze according to manufacturer’s instructions. Just before it’s finished turning, add candied ginger and allow to incorporate. Serve immediately or transfer to an airtight container, cover and freeze for up to 1 week.

**WALNUT RUM SAUCE**

Serves 8

- 1 cup (250 ml) water
- 1½ cup (325 ml) light brown sugar
- ½ cup (125 ml) unsalted butter
- ¼ cup (50 ml) dark rum
- 1 cup (250 ml) toasted walnut halves, roughly chopped

In a small saucepan stir together water, sugar and butter over high heat until sugar has dissolved. Bring to a boil and cook until thick and glossy, 8 minutes. Remove from heat and stir in rum and walnuts. Serve sauce while still warm.

**PAIRS WITH**

**ZAYA 12-YEAR-OLD GRAN RESERVA**

Trinidad-Tobago \$69.99 916718

**PENFOLDS GRANDFATHER RARE TAWNY**

Australia \$84.99 440214



**EASY FISH TAGINE**

Serves 4

- ¼ cup + 1 tbsp (65 ml) olive oil, divided
- ¼ cup (50 ml) chopped fresh Italian parsley
- 3 garlic cloves, peeled
- 3 chopped fresh cilantro
- 3 tbsp (45 ml) Hungarian paprika
- 1 tbsp (15 ml) turmeric
- 2 tsp (10 ml) salt
- ½ tsp (2 ml) freshly ground black pepper
- ⅛ tsp (0.5 ml) saffron
- 4 x 4 oz (125 g) white fish, such as halibut or cod, skinless
- 1 sweet onion, (Vidalia) peeled and thinly sliced
- 1 yellow pepper, cored and julienned
- ½ cup (75 ml) green colossal olives
- 3 large ripe tomatoes, roughly chopped
- ½ cup (125 ml) fish or vegetable stock
- 1 lb (250 g) raw prawns, peeled and deveined, tail-on
- ½ lb (250 g) mussels or clams, scrubbed
- salt and pepper to taste
- lemon wedges, for garnish
- crusty bread, optional

Whirl ¼ cup (50 ml) olive oil, parsley, garlic, cilantro, paprika, turmeric, salt, pepper and saffron in a food processor or grind with a mortar and pestle until almost smooth. Transfer to a shallow bowl. Add fish and turn in olive oil mixture to evenly coat. Set aside. In large, ovenproof frying pan, heat 1 tbsp (15 ml) olive oil. Add onion and sauté until almost soft. Add yellow pepper and green olives and sauté another 2 minutes. Fold in tomatoes and stock and bring to a boil. Snuggle pieces of fish into vegetable mixture and scrape remaining marinade over top. Cover pan and simmer at medium-low for 5 minutes. Remove lid and tuck prawns and mussels or clams into tagine. Cover and continue to simmer over medium-low until clams open and prawns are just opaque, about 5 to 10 minutes. Discard any mussels or clams that do not open. Season with salt and pepper, to taste. Serve with lemon wedges and crusty bread for dipping.

**PAIRS WITH**

**LA VIEILLE FERME LUBERON**

France \$12.99 298505

**CONCHA Y TORO MARQUES DE CASA CONCHA CHARDONNAY**

Chile \$19.99 342857





## LOBSTER AND SQUASH MACARONI AND CHEESE

Serves 4

½		small butternut squash, peeled, seeded, diced ½-in (1.25 cm)
1 tbsp	(15 ml)	olive oil
4		slices hearty sourdough bread, roughly torn
4 tbsp	(60 ml)	chilled unsalted butter, divided
1 cup	(250 ml)	grated aged white cheddar
1¾ cup	(175 ml)	macaroni
		salt and freshly ground black pepper, to taste
2 tbsp	(30 ml)	all-purpose flour
2 cups	(500 ml)	whole milk
2 cups	(500 ml)	grated Fontina cheese
½ cup	(125 ml)	mascarpone
1 tsp	(5 ml)	dry mustard
¼ tsp	(1 ml)	cayenne
1 pinch		freshly grated nutmeg
4 oz	(120 g)	cooked lobster meat
4		green onions, sliced
		fresh Italian parsley, minced, for garnish

Preheat oven to 400 F (200 C). Generously butter six 1 cup (250 ml) individual baking dishes or a 2 L casserole dish and set aside. Toss ½ cups (375 ml) diced squash<sup>7</sup> and oil together and spread out in ovenproof dish large enough to hold cubes in single layer. Roast for 18 to 20 minutes or until tender but firm. Meanwhile, combine torn sourdough with 2 tbsp (30 ml) diced butter in a food processor. Whirl until coarse crumbs. Place mixture in bowl, stir in aged cheddar and set aside. Bring a large pot of salted water to a boil. Add macaroni and cook until halfway tender. Drain and transfer to bowl. Set aside. Melt remaining 2 tbsp (30 ml) butter in large heavy saucepan. Add flour and whisk until crumbly. Gradually add milk. Whisk over medium heat until smooth and sauce begins to thicken. Stir in Fontina, mascarpone, dry mustard, cayenne and nutmeg. Fold in cooked macaroni, baked squash and green onions and gently heat through. Add salt and pepper to taste. Spoon into prepared baking dishes. Sprinkle with bread crumb and cheese mixture. Bake in preheated oven for 20 to 30 minutes until topping is golden and dish is bubbling. Sprinkle with parsley and serve.

### PAIRS WITH

**SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY**

USA \$24.99 359505

**RED ROOSTER PINOT GRIS**

BC VQA \$16.49 533174



## CURRY-SPICED SABLEFISH WITH LENTILS AND RED WINE SAUCE

Serves 4

3 tbsp	(45 ml)	unsalted butter, divided
1		small onion, finely diced
1		small carrot, peeled and finely diced
½		stalk celery, finely diced
1 cup	(250 ml)	Puy lentils, well rinsed
2		large fresh bay leaves
1		fresh thyme sprig, plus extra for garnish
1 tsp	(5 ml)	curry powder, divided
½ tsp	(2 ml)	turmeric
		salt and black pepper
		olive oil
2 tbsp	(30 ml)	Alaskan black cod (sablefish) fillets, skin on
4 x 5 oz	(140 g)	large ripe tomato, seeded and finely diced
1		Red Wine Sauce (make ahead, recipe follows)
		lemon wedges, for garnish
		chopped fresh parsley, for garnish

Melt 1 tbsp (15 ml) butter in medium-sized saucepan. Add onion, carrot and celery and sauté over medium heat until onion is soft and clear. Do not brown. Add lentils, bay leaves, thyme sprig and 2½ cups (625 ml) cold water or enough to generously cover lentils. Stir in ½ tsp (5 ml) of curry powder, turmeric and generous pinches of salt and pepper. Bring to a boil, reduce heat to medium-low and simmer uncovered until lentils are tender, about 20 to 25 minutes. About 5 minutes before lentils are finished cooking, prepare fish. Lightly sprinkle both sides of cod fillets with remaining curry powder and pinches of salt and pepper. Heat oil in a large frying pan over medium heat. Cook cod skin-side down for 3 minutes or until it starts to crisp and turn golden. Add 1 tbsp (15 ml) butter to pan to melt and turn fish carefully to coat with butter. Turn off heat and let rest, uncovered, to finish cooking. When lentils are tender but not mushy, drain any excess water and remove bay leaves and thyme sprig. Add remaining 1 tbsp (15 ml) butter and diced tomato and fold into lentils. Divide lentils among 4 serving dishes. Place a piece of cod on top of lentils, skin-side down. Spoon Red Wine Sauce around each plate and garnish with lemon wedges and chopped parsley.

### RED WINE SAUCE

Makes 1¾ cups (425 ml)

3 tbsp	(45 ml)	unsalted butter, divided
1		small onion, finely diced
1		small carrot, peeled and finely diced
½		stalk celery, finely diced
⅛ tsp	(0.5 ml)	curry powder
1 pinch		each, ground cloves, cinnamon and crushed red chilies
2		cardamom pods, seeds scraped out
2 cups	(500 ml)	red wine such as Cabernet Sauvignon
2 cups	(500 ml)	chicken stock
1 tsp	(5 ml)	maple syrup

<sup>7</sup> Save leftover squash for another use.

## APRÈS-SKI FAVOURITES FROM PAGE 86

¼ tsp (1 ml) salt  
1 tbsp (15 ml) all-purpose flour

Place half the butter in a medium-sized saucepan. Add onion, carrot and celery and sauté over medium heat until onion is soft and clear. Add spices and seeds from cardamom pods and stir-fry 1 minute or until aromatic. Add red wine, stock, maple syrup and salt and boil vigorously for 20 minutes or until sauce has reduced to about 2 cups (500 ml). Strain through a fine sieve into a bowl, discarding vegetables. Wipe out saucepan and add remaining butter. Melt over medium heat. Whisk in flour until crumbly. Gradually whisk in red wine mixture, stirring over medium heat until you have a smooth sauce. Cover, set aside and keep warm until ready to use. Or refrigerate and reheat adding a little bit more stock if sauce is too thick. Season to taste.

**PAIRS WITH**  
**DR. LOOSEN RIESLING**  
Germany \$18.99 599274

**PERGOLO PROSECCO**  
Italy \$14.99 591933



### HEARTY LENTIL, BARLEY AND SAUSAGE SOUP

Serves 6

2 tbsp	(30 ml)	olive oil
1		medium yellow onion, coarsely chopped
2		stalks celery, cut into ½-in (1.25 cm) slices
1 cup	(250 ml)	peeled and diced carrots, cut into ½-in (1.25 cm) dice
1 lb	(500 g)	Polish or Ukrainian sausage, cut into ½-in thick (1.25 cm) slices
1		garlic clove, finely chopped
2 x 14 oz	(398 ml)	cans stewed tomatoes
4 cups	(1 L)	beef stock
¼ cup	(50 ml)	dried pot barley
½ cup	(125 ml)	dried lentils
½ tsp	(5 ml)	sea salt
		freshly ground pepper, to taste
1 tsp	(5 ml)	dried basil
2 cups	(500 ml)	peeled and diced Yukon Gold potatoes, cut into ½-in (1.25 cm) dice

Heat a large stock pot over medium-high heat. Add olive oil, onion, celery and carrots. Sauté until onion is translucent. Add sausage and garlic. Sauté for a couple minutes or until sausage is partially cooked. Add remaining ingredients and bring to a boil. Reduce heat and simmer soup, covered, about 45 minutes to an hour or until potatoes and carrots are tender. Season to taste with salt and pepper.

**PAIRS WITH**  
**VILLA ANTINORI TOSCANA**  
Italy \$26.99 104885

**RUFFINO CHIANTI**  
Italy \$13.99 1743



### RISOTTO WITH ASPARAGUS AND MUSHROOMS

Serves 4 to 6

½ lb	(250 g)	wild mushrooms (mixture of crimini, chanterelles, shiitake)
2 tbsp	(30 ml)	olive oil, divided
3 tbsp	(45 ml)	butter, divided
6 cups	(1.5 L)	chicken stock
1 cup	(250 ml)	dry white wine
2		shallots, finely chopped
1 cup	(250 ml)	finely chopped yellow onion
1		small red bell pepper, cored and cut into ½-in (1.25 cm) dice
2 cups	(500 ml)	Arborio or Carnaroli rice
½ lb	(250 g)	asparagus, rinsed, trimmed and cut into 1-in (2.5 cm) pieces, then blanched until tender
½ cup	(125 ml)	grated Parmigiano-Reggiano
1 tsp	(5 ml)	freshly grated lemon zest
		sea salt and freshly ground black pepper

Clean mushrooms with a damp paper towel and remove any tough stalks. Heat frying pan over medium-high heat. Add 1 tbsp (15 ml) each of olive oil and butter. When hot, add mushrooms and sauté until soft. Set aside including any liquid that may have accumulated. In a saucepan add stock and wine and heat to a simmer. Heat a large heavy saucepan over medium heat and add remaining 1 tbsp (15 ml) olive oil and 2 tbsp (30 ml) butter. Add shallots, onion and red pepper and gently sauté until onion is translucent, about 5 minutes. Add rice and stir-fry for 3 minutes. Reduce heat to low. Add enough hot stock mixture just to cover top of rice. Stir often until liquid is completely absorbed. Ladle more hot stock mixture just to cover rice and continue stirring as before. There should be enough stock mixture to repeat once more. It should take about 30 to 35 minutes for all liquid to be absorbed. Add asparagus and mushrooms, including any juices that accumulated, just before last addition of stock has been absorbed. It should be creamy, and rice still a bit al dente. Remove from heat and add Parmigiano-Reggiano and lemon zest. Season to taste with salt and pepper and serve in warmed serving dishes.

**PAIRS WITH**  
**UNDURRAGA SIBARIS RESERVA PINOT NOIR**  
Chile \$15.99 761205

**QUAILS' GATE CHENIN BLANC**  
BC VQA \$18.99 391854





### DECONSTRUCTED CHICKEN POT PIE

Serves 6

1 lb	(500 g)	frozen puff pastry, thawed
1		large egg, beaten
2 tbsp	(30 ml)	canola oil
3 tbsp	(45 ml)	butter
1 cup	(250 ml)	yellow onion, chopped
1 cup	(250 ml)	peeled and diced carrot, cut in ½-in (1.25 cm) dice
1 cup	(250 ml)	sliced celery, cut in ½-in (1.25 cm) slices
2 cups	(500 ml)	peeled Yukon Gold potatoes, diced ½-in (1.25 cm)
1½ cups	(375 ml)	low-sodium chicken stock, divided
½ cup	(125 ml)	whipping cream
3 tbsp	(45 ml)	all-purpose flour
2 tsp	(10 ml)	chopped fresh thyme
2 tbsp	(30 ml)	chopped flat leaf parsley
1 tsp	(5 ml)	sea salt
½ tsp	(2 ml)	freshly ground black pepper
1 cup	(250 ml)	frozen peas
3 cups	(750 ml)	diced cooked chicken, white and dark meat

Preheat oven to 400 F (200 C). Roll out puff pastry on a lightly floured surface. Cut out pastry discs large enough to cover 6 individual bowls. Place discs on parchment paper-lined baking sheet, brush with egg and bake until golden brown, according to package instructions. Remove and allow to cool. Heat a large saucepan over medium heat. Add canola oil and butter. When hot, add onion, carrot and celery and sauté until onion is translucent. Add potatoes and 1 cup (250 ml) of stock. Cover and reduce heat to simmer until carrots and potatoes are tender. Whisk together remaining stock, cream and flour until smooth then stir into vegetable mixture and cook until thickened. Stir in thyme, parsley, salt, pepper, peas and chicken. Heat, stirring occasionally. Divide and ladle into warmed bowls. Top with puff pastry discs and serve.

#### PAIRS WITH

**ARGIOLAS COSTAMOLINO VERMENTINO DI SARDEGNA**

Italy \$19.99 457945

**CHÂTEAU DE PIERREUX BROUILLY**

France \$19.99 161117



### CLASSIC CHEESE FONDUE

Serves 4 to 6

½ lb	(250 g)	Emmental cheese, coarsely grated
½ lb	(250 g)	Gruyère or Fontina cheese, coarsely grated
2 tbsp	(30 ml)	cornstarch
1		large garlic clove, halved
1 cup	(250 ml)	dry white wine
1 tbsp	(15 ml)	freshly squeezed lemon juice
1 tbsp	(15 ml)	kirsch (optional)
½ tsp	(2 ml)	dry mustard
1 pinch		nutmeg
1		baguette, cut into 1-in (2.5 cm) cubes
		assorted cured meats, bread, vegetables and fruits, for dipping

In a mixing bowl toss together grated cheese with cornstarch until well combined. Rub inside of a ceramic fondue pot with cut sides of garlic clove. Discard garlic. Add wine and lemon juice and bring to a gentle simmer. Gradually add cheese to simmering liquid, stirring gently. Melting cheese slowly will produce a smooth fondue. Once melted, stir in kirsch, mustard and nutmeg. Serve with an assortment of your choosing for dipping.

#### PAIRS WITH

**PIPER-HEIDSIECK BRUT CHAMPAGNE**

France \$59.99 462432

**GRAY MONK RIESLING**

BC VQA \$15.99 321604



### SCAMPI: HARISSA PRAWNS SERVED WITH RAITA AND PRESERVED LEMON HERB SALAD

#### HARISSA PRAWNS

Serves 4

20		Ocean Wise jumbo prawns, peeled and deveined
1 tbsp	(15 ml)	harissa <sup>8</sup>
1		garlic clove, chopped
1 pinch		each, salt and fresh black pepper

<sup>8</sup>Harissa is a Moroccan spice mix, often in paste form, available in the international section of many supermarkets.

canola oil  
 Harissa Yogurt Sauce (make ahead, recipe follows)  
 Preserved Lemon and Herb Salad, for garnish (make ahead, recipe follows)  
 Raita (make ahead, recipe follows)

Mix prawns, harissa, garlic and pepper in a large bowl and marinate for 45 minutes. Meanwhile make Harissa Yogurt Sauce, Preserved Lemon Salad and Raita and set aside. When ready to cook prawns, using a large non-stick or cast iron frying pan, preheat to medium or medium-high heat. When hot, season pan with canola oil and place prawns evenly in bottom of pan. Season with a pinch of salt. As prawns begin to colour, flip and add Harissa Yogurt Sauce, ensuring all prawns are evenly coated. Once coated and cooked remove from pan. To serve, spoon a dollop of Raita across centre of plate. Place prawns on Raita and garnish with Preserved Lemon and Herb Salad.

### HARISSA YOGURT SAUCE

Makes about 1 cup (250 ml)

1 cup (250 ml) plain yogurt  
 1 pinch cumin seed, toasted  
 1 tbsp (15 ml) fish sauce  
 1 tsp (5 ml) harissa

Mix all ingredients together in a metal bowl until smooth. Set aside until ready to use.

### PRESERVED LEMON AND HERB SALAD

Makes 1 cup (250 ml)

1 preserved lemon, sliced and finely diced  
 10 each, fresh cilantro, mint and Italian parsley leaves  
 1 tbsp (15 ml) extra-virgin olive oil

Mix all ingredients in a mixing bowl and set aside until ready to use.

### RAITA

Makes 1¼ cup (300 ml)

1 cup (250 ml) plain yogurt  
 1 quarter lemon, juiced  
 3 fresh mint leaves, thinly sliced  
 1 pinch each, salt and ground sumac  
 ½ pinch fresh black pepper

Whisk all ingredients together in mixing bowl and season to taste. Set aside.

### PAIRS WITH

#### LA CHABLISIENNE LA PIERRELÉE CHABLIS

France \$27.99 359844

#### MASI MASIANCO PINOT GRIGIO VERDUZZO

Italy \$18.99 244681



## CANARD AUX ÉPICES (SPICED DUCK) SERVED WITH GOAT'S CHEESE SPRING ROLLS AND CHERRY COMPOTE

Serves 4

4 duck breasts  
 1 pinch each, ground cardamom and ground star anise  
 zest of half a lemon  
 1 tsp (5 ml) extra-virgin olive oil, plus extra  
 1 tbsp (15 ml) butter  
 Vincotto<sup>9</sup> (Italian condiment), for garnish, optional  
 Goat's Cheese Spring Rolls (make ahead, recipe follows)  
 Cherry Compote (make ahead, recipe follows)  
 Belgian Endive (make ahead, recipe follows)

In a small bowl mix together cardamom, star anise and orange zest. Rub mixture evenly over duck breasts. Score duck breast by taking a sharp knife and skimming across fat diagonally creating small diamonds. This will allow fat to render evenly, creating a crisp surface. In a medium-sized frying pan on low-medium heat use a small amount of olive oil and fry duck fat-side down. Reduce heat to low and allow fat to render, about 10 to 15 minutes. After duck reaches golden brown flip and add butter, cooking for another 10 minutes on low. Once cooked to desired doneness, remove from heat and allow to rest. Prepare remaining ingredients. To serve, arrange sliced duck breast (cut against the grain into 3 pieces) on large round plate along with spring rolls cut in half on an angle. Place 4 dots of Cherry Compote to garnish plate, then evenly distribute your endive mix, finishing with a drizzle of extra-virgin olive oil and Vincotto.

### GOAT'S CHEESE SPRING ROLLS

Makes 4 servings

1 cup (250 ml) crumbled goat's cheese  
 1 celery stalk, thinly sliced  
 1 pinch black pepper  
 4 spring roll wrappers  
 4 mustard greens leaves  
 1 egg, whisked  
 olive oil, for frying

Mix goat's cheese, celery and black pepper. Shape into 4 even-sized logs. Lay out spring roll wrappers, place a log of goat's cheese mixture at 1 corner of wrapper on a diagonal, top with mustard greens (can substitute with baby arugula or other strong-flavoured greens). Leave a 1-in (2.5 cm) perimeter. Repeat with remaining goat's cheese and wrappers. Using a pastry brush, or fingers, brush whipped egg on outer inch of spring roll wrapper. Fold up bottom corner over mixture and fold in sides. Roll your spring rolls. Using a deep frying pan filled with 1-in (2.5 cm) olive oil, fry spring rolls on low to medium heat until golden brown. Remove to a paper towel-lined plate until ready to serve.

### CHERRY COMPOTE

Makes 2 cups (500 ml)

2 cups (500 ml) frozen sour cherries  
 1 tsp (5 ml) granulated sugar  
 1 cinnamon stick  
 1 star anise  
 1 pinch salt  
 1 splash sherry vinegar

Combine all ingredients in a small saucepan over low-medium heat and allow to cook down for 10 minutes or until sugar is dissolved and you have a sauce-like consistency coating your sour cherries. Remove from heat.

### BELGIUM ENDIVE

Serve 4

2 tsp (10 ml) liquid honey

<sup>9</sup> Found at specialty food stores.



- 1 pinch ground Espelette pepper
- 1 quarter lemon, juiced
- 4 Belgium endives, cut into quarters lengthwise
- ¼ cup (50 ml) roasted hazelnuts, halved
- 8 mustard green leaves

In a small saucepan heat honey, Espelette pepper and lemon juice slightly over low heat. In a mixing bowl combine honey mixture with remaining ingredients and toss until mustard greens are coated.

**PAIRS WITH**

**JOSEPH FAIVELEY BOURGOGNE PINOT NOIR “PAULÉE”**  
France \$25.99 142448

**COLUMBIA CREST GRAND ESTATES MERLOT**  
USA \$19.99 263418



**ÉCLAT DE CHOCOLAT – MASCARPONE MOUSSE WITH CHOCOLATE TUILE AND TIA MARIA GEL**

Serves 4 to 6

If you should desire, bake your favourite chocolate cake to use as the base for this dessert. The cake will add an additional layer of texture.

- 1 lb (500 g) mascarpone cheese
- ½ cup (125 ml) granulated sugar
- 1 vanilla bean, seeds scraped out
- 1 pinch salt
- ⅙ fresh lemon, juiced
- 1½ cups (675 ml) whipping cream
- Chocolate Tuile (make ahead, recipe follows)
- Tia Maria Gel (make ahead, recipe follows)
- prepared chocolate cake, optional
- cocoa powder, for garnish
- espresso ice cream, optional

In an electric mixer using a paddle attachment, whip mascarpone, sugar, vanilla bean seeds, salt and lemon juice on high until smooth. Place mix into a separate bowl. Clean mixer bowl and switch to a whisk attachment. Add whipping cream and beat on high until soft peaks form. Then fold whipped cream into whipped mascarpone. To serve, pipe or spoon mascarpone mousse onto plates. Then break tuiles into desired size and position tuiles in mousse, standing upright. Take your chocolate cake of choice, if using, and tear into bite-sized pieces. Garnish plate with dots of Tia Maria Gel and bite-sized cake. Finish with dusting of cocoa powder. Serve with a dollop of espresso ice cream, if desired.

**CHOCOLATE TUILE**

- 1½ cup (325 ml) granulated sugar
- 1 tsp (5 ml) apple pectin
- ¾ cup (175 ml) butter
- ¼ cup (50 ml) light corn syrup
- 1 tbsp (15 ml) cocoa powder
- ¼ cup (50 ml) water

- ½ cup (75 ml) dark chocolate chips

Preheat oven to 350 F (180 C). Line a baking sheet with parchment paper and set aside. Boil sugar, pectin, butter and corn syrup for 1 minute over medium-high heat. Add cocoa powder and water, cooking for another 4 minutes. Next, remove from heat and stir in chocolate chips until melted. Spread thinly on parchment sheet with a palate knife or spatula, place in oven and bake until bubbles form, about 2 minutes. Remove pan to a rack and cool.

**TIA MARIA GEL**

- 1 cup (250 ml) Tia Maria liqueur
- ½ cup (75 ml) strong brewed coffee
- ½ tsp (2 ml) agar agar (gelling agent)

In a small saucepan bring all ingredients to a boil over medium-high heat, stirring occasionally. Pour into a metal bowl and chill until firmly set. Place in blender and blend until you have a smooth gel.

**PAIRS WITH**

**PARADISE RANCH LATE HARVEST MERLOT**  
BC VQA \$18.90 34 375 ml

**DOW'S LATE BOTTLED VINTAGE PORT**  
Portugal \$24.99 533364



**CHUTNEY TRIO**

**CRANBERRY APPLE GINGER CHUTNEY**

Makes approximately 8 cups (2 L)

Pairs beautifully with roast turkey, cold turkey sandwiches and even as a topping on cream cheese and baguettes. Process for longer storage. For gifting, transfer to creative glass jars with instructions to refrigerate.

- 2 Granny Smith apples, peeled, cored and coarsely chopped
- 1 lemon, quartered, seeds removed
- 1 small yellow onion, peeled and quartered
- 1 x 12 oz (340 g) bag frozen cranberries, thawed
- 4½ cups (1.125 L) granulated sugar
- ¾ cup (175 ml) water
- ¼ cup (50 ml) cider vinegar
- 1 cup (250 ml) golden raisins
- 2 tbsp (30 ml) fresh ginger, peeled and grated
- 1 tbsp (15 ml) cinnamon
- 1 package salt, to taste
- liquid pectin, 3 oz (85 ml)

In a food processor, process apples, lemon and onion in small amounts until coarsely chopped. Place in a large saucepan along with cranberries, sugar, water and cider vinegar. Heat gently over medium heat to dissolve sugar. Then bring to a vigorous boil and stir in raisins, ginger and cinnamon until blended. Reduce heat to simmer over medium-low heat and cook until liquid is reduced

and mixture is of desired consistency. Add salt to taste. Stir in pectin and boil hard for 1 minute. Remove from heat. Pack into sterilized glass jars for gifting and refrigerate up to 1 month or freeze. For longer storage, spoon into sterilized jars leaving a ½-in (1.25 cm) headspace. Wipe rims to remove any residue and seal with sterilized lids. Process in a boiling water bath with lids covered by at least 1-in (2.5 cm) of water for at least 10 minutes. Remove gently from hot water and place upright on a protected counter surface. Do not retighten lids as they will seal automatically once cooled. Once cooled, lids should curve downward and not give any movement when pressed. If any have not properly sealed, refrigerate up to 2 weeks or freeze. Otherwise sealed jars can be stored in a cool dark place for up to a year.

### PINEAPPLE SPICED CHUTNEY

Makes 5 cups (1.25 L)

Delicious with roast pork, grilled chicken or on crusty sourdough bread with sliced smoked ham and Camembert.

2 tbsp	(30 ml)	coconut oil
2		medium-sized red onions, peeled and finely chopped
1 tbsp	(15 ml)	yellow mustard seeds
2 tsp	(10 ml)	each, black mustard seeds and cumin seeds
1 tsp	(5 ml)	each, turmeric and salt
¼ tsp	(1 ml)	crushed red chilies
2		red Thai chilies, cut in half lengthwise, seeds removed
1 cup	(250 g)	light brown sugar
¾ cup	(175 ml)	cider vinegar
2		medium-sized, ripe pineapples, peeled, cored, and cut into ¾-in (2 cm) dice
		6 to 8 fresh or dried curry leaves, optional

Heat oil in a large heavy saucepan. Add onions and sauté over medium heat until almost soft but not golden. Stir in seasonings and chili halves. Sauté for 3 minutes until fragrant. Stir in sugar and cider vinegar and continue to stir over medium heat until sugar is dissolved. Stir in pineapple. Cook over medium heat until mixture begins to bubble and pineapple turns soft, about 20 minutes. Stir often to prevent from sticking. Remove from heat and stir in curry leaves, if using. Pack into creative sterilized glass jars for gifting and refrigerate up to 2 weeks or freeze. For longer storage, spoon into sterilized jars leaving a ½-in (1.25 cm) headspace. Wipe rims to remove any food residue and seal with sterilized lids. Process in a boiling water bath with lids covered by at least 1-in (2.5 cm) of water for at least 10 minutes. Remove gently from hot water and place upright on a protected counter surface. Do not retighten lids as they will seal automatically once cooled. Once cooled, lids should curve downward and not give any movement when pressed. If any have not properly sealed, refrigerate for up to 2 weeks or freeze. Otherwise sealed jars can be stored in a cool dark place for up to a year.

### PEAR AND DATE CHUTNEY

Makes 8 cups (2 L)

An excellent chutney to serve with grilled pork dishes. Or serve as an appetizer on crusty bread with sliced blue cheese and rocket salad.

2 lbs	(1 kg)	ripe Bartlett or Anjou pears, peeled, cored and chopped, about 4 large pears
3 cups	(750 ml)	pitted dates, chopped
4 cups	(1 L)	shallots, peeled and finely sliced
2		Granny Smith apples, peeled, cored and chopped
2 cups	(500 ml)	cider vinegar
¼ cup	(300 ml)	light brown sugar

2		cinnamon sticks
		salt, to taste

Combine pears, dates, shallots, apples, cider vinegar, sugar and cinnamon sticks in a large heavy-bottomed saucepan. Bring to a boil and reduce to simmer over medium-low heat, stirring often until sugar is dissolved. Continue to cook, uncovered, for an additional 20 minutes or until fruit is tender and chutney is thickened. Stir often. Add salt to taste. Remove cinnamon sticks. Pack chutney into sterilized glass jars and refrigerate up to 1 month or freeze. For longer storage, spoon into sterilized jars leaving a ½-in (1.25 cm) headspace. Wipe rims to remove any food residue and seal with sterilized lids. Process in a boiling water bath with lids covered by at least 1-in (2.5 cm) water for at least 10 minutes. Remove gently from water and place upright on a protected counter surface. Do not retighten lids as they will seal automatically once cooled. Once cooled, lids should curve downward and not give any movement when pressed. If any have not properly sealed, refrigerate up to 2 weeks or freeze. Otherwise sealed jars can be stored in a cool dark place for up to a year.

### PAIRS WITH

#### GEHRINGER RIESLING

BC VQA \$14.99 171488

#### GRAY MONK PINOT GRIS

BC VQA \$17.99 118638



### SALTED CARAMEL WHISKY SAUCE

Makes 1 cup (250 ml)

1 cup	(250 ml)	granulated sugar
¼ cup	(50 ml)	water
½ cup	(75 ml)	whisky
¼ cup	(50 ml)	whipping cream
¼ tsp	(1 ml)	sea salt
		freshly squeezed lemon juice

Combine sugar and water in a small deep heavy saucepan. Cook over medium-high heat brushing down insides of pan with a heatproof brush dipped in cold water. When syrup begins to turn golden, about 5 minutes, continue to swirl pan over heat source until it turns a deep golden caramel, about 5 more minutes. Be careful as it can turn in a minute and burn. Remove from heat, add whisky in small drops to prevent from splattering. Whisk in whipping cream and salt. Add a squeeze of lemon juice if you wish. Pour into jars and seal. To use, simply warm sauce and drizzle over your favourite crumbles (see recipe for Sweet and Nutty Crumble Mix), cakes or ice cream. Perfect with Sweet and Nutty Crumble Mix.

### SWEET AND NUTTY CRUMBLE MIX

Makes 1½ cups (375 ml)

This delicious crumble blend just needs a little butter and then spread over sliced fruit and bake.

½ cup	(125 ml)	light brown sugar
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*Brent Marris*

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WINEMAKER/PROPRIETOR

[www.marisco.co.nz](http://www.marisco.co.nz)



The Ned  
989m



HOKIWI/SBIII4CA PHOTOGRAPHY CHRISTOPHER DAVID THOMPSON

## ...GREAT GIFTABLES FROM PAGE 106

½ cup	(125 ml)	all-purpose flour
¼ cup	(50 ml)	finely chopped nuts such as walnuts or almonds
¼ cup	(50 ml)	rolled oats
½ tsp	(2 ml)	cinnamon
¼ tsp	(1 ml)	salt

Layer ingredients in a jar for giving. Label it with a tag suggesting to toss into a bowl and rub ½ cup (125 ml) butter into mixture. Sprinkle over fruit before baking. Serve with ice cream and a drizzle of warmed Salted Caramel Whisky Sauce.

### PAIRS WITH

**VEUVE CLICQUOT DEMI-SEC CHAMPAGNE**

France \$76.95 301721

**WOODFORD RESERVE DISTILLER'S SELECT BOURBON**

USA \$49.99 480624



### SPICED RUBS

#### MADRAS CURRY

Makes about 1½ cups (375 ml)

½ cup	(125 ml)	coriander seeds
¼ cup	(50 ml)	brown mustard seeds
¼ cup	(50 ml)	turmeric
2 tbsp	(30 ml)	each, fenugreek and cumin seeds
2 tbsp	(30 ml)	red chili flakes
4 tsp	(20 ml)	each, ground ginger, black peppercorns and cinnamon
2 tsp	(10 ml)	cardamom seeds

Combine ingredients in a bowl and stir to blend. Grind if you wish. Package in small spice containers.

**PAPRIKA RUB**

Makes about 1/4 cups (300 ml)

Perfect for poultry particularly game birds and delicious with pork roasts, ground meats and shepherd's pie. This spice mix is best ground and packaged.

- 1/3 cup (75 ml) dried marjoram
- 1/4 cup (50 ml) Hungarian paprika
- 1/4 cup (50 ml) dry whole sage leaves, rubbed
- 2 tbsp (30 ml) each, ground Ancho chili powder and onion powder
- 2 tbsp (30 ml) dried lemon peel
- 1 tbsp (15 ml) coarse sea salt
- 1 tbsp (15 ml) Tellicherry black peppercorns
- 2 tsp (10 ml) celery seeds

Combine all ingredients in a bowl. Grind together in a coffee mill and package.

**GREEN HARISSA SPICE**

Makes about 1 cup (250 ml)

Typically harissa is red. But this mixture uses parsley and cilantro for a twist. When using, add a little olive oil to a couple of tablespoons green harissa and stir together. Use sparingly in ground turkey or chicken. Or stir a little in your favourite rice pilaf or couscous.

- 2 tbsp (30 ml) cumin seeds
- 1 tbsp (15 ml) coriander seeds
- 4 tbsp (60 ml) dried red chili flakes
- 1 tbsp (15 ml) each, hot Hungarian smoked paprika and coarse sea salt
- 1 tbsp (15 ml) cinnamon
- 2 tsp (10 ml) each, dried lemon peel and dried garlic flakes
- 1 tsp (5 ml) caraway seeds
- 1/2 cup (125 ml) dried parsley flakes
- 1/4 cup (50 ml) dried cilantro flakes

Place cumin and coriander seeds in a small frying pan and toast for a couple of minutes or just until fragrant. Be careful not to burn. Transfer to a small bowl. Cool. Then add chili flakes, paprika, salt, cinnamon, lemon, garlic and caraway. Stir to blend. Grind together in a coffee mill. Return to bowl and stir in parsley and cilantro flakes and package.

**BRAISING BEEF RUB**

Makes about 1 1/2 cups (375 ml)

This sweet and spicy blend jazzes up a beef brisket. Perfect for braising red meats. Also excellent for slow simmering pot roasts.

- 1/2 cup (125 ml) light brown sugar
- 2 tbsp (30 ml) cinnamon
- 1 tbsp (15 ml) each, juniper berries and black peppercorns
- 1 tsp (5 ml) allspice
- 2 tsp (10 ml) coarse sea salt

Combine all ingredients in a bowl. Grind together in a coffee mill, if you wish, and package into small jars.

**PAIRS WITH**

**CLINE ZINFANDEL**

USA \$19.99 489278

**CHARLES AND CHARLES POST NO. 35 CABERNET SAUVIGNON SYRAH**

USA \$17.99 114611



**HOT AND SPICY CHILI LIME NUTS**

Makes 3 1/2 cups (875 ml)

- 1 cup (250 ml) each, blanched raw peanuts, raw cashews and pecan halves
- 1/2 cup (250 ml) brazil nuts, shelled
- finely grated zest of 1 lime
- 2 tbsp (30 ml) granulated sugar
- 1 1/2 tbsp (21 ml) unsalted butter, melted
- 1 1/2 tsp (7 ml) chili powder
- 1 tsp (5 ml) crushed dried chilies
- 1/2 tsp (2 ml) each, ground cumin and salt

Preheat oven to 350 F (180 C). Line baking sheet with parchment paper. Set aside. Combine nuts in a large bowl. Combine remaining ingredients in a small saucepan and stir over medium heat until sugar is dissolved. Drizzle over nuts and stir together to evenly coat nuts. Spread on prepared baking sheet in a single layer. Bake in oven for 15 minutes. Remove. Thoroughly cool on pan before packing into jars for gifting. Refrigerate.

**PAIRS WITH**

**QUAILS' GATE FORTIFIED VINTAGE FOCH**

BC VQA \$22.99 638148 375 ml

**GRANT'S SHERRY CASK FINISH SCOTCH WHISKY**

United Kingdom \$27.95 171082



**WILD MUSHROOM BISQUE WITH SPICED CROUTONS**

Serves 4 to 6

- 2 cups (500 ml) water
- 1 cup (250 ml) dried porcini mushrooms
- 2 lbs (1 kg) mixed fresh mushrooms such as shiitake, chanterelle, crimini
- 1 tbsp (15 ml) olive oil
- 2 tbsp (30 ml) butter
- 2 leeks, white part only, rinsed well and coarsely chopped
- 2 shallots, thinly sliced
- 1 sea salt and freshly ground pepper
- 1 stalk celery, thinly sliced



½ tsp	(2 ml)	chopped fresh rosemary
1 cup	(250 ml)	chicken stock
¼ cup	(50 ml)	sweet sherry such as Marsala
1		medium Yukon Gold potato, peeled and ½-in (1.25 cm) diced
1 tsp	(5 ml)	fresh thyme, chopped
1 cup	(250 ml)	whipping cream
		Spiced Croutons (make ahead, recipe follows)

Bring water to a boil. Place dried porcini in a small heatproof bowl and pour boiling water over top and set aside. Clean and trim fresh mushrooms, removing any tough stems then coarsely chop and set aside. Heat olive oil and butter in a large stockpot over medium heat. Add leeks, shallots, a pinch of salt and pepper. Cook stirring occasionally until shallots begin to brown, about 5 to 6 minutes. Add celery and rosemary and continue to cook until translucent, about 2 minutes. Add fresh mushrooms and season with salt and pepper, stirring frequently for 5 minutes, until mushrooms lose approximately half their volume. Using a slotted spoon, remove porcini mushrooms from water, reserving liquid, and add them to stockpot. Increase heat to medium-high. Cook 1 minute. Slowly pour porcini liquid into stockpot, leaving any sediment behind. Add stock, sherry and diced potatoes and bring to a boil. Then reduce to a simmer and cook until potatoes are tender, about 12 minutes. Turn off heat and let soup cool slightly (about 8 minutes), stirring occasionally. Using a standard or immersion blender, purée soup until smooth. If using a standard blender, purée in small batches to prevent spilling. Transfer to a clean pot. Heat soup over medium-low and add thyme and cream; stir well. Use additional cream or stock if too thick. Simmer 5 minutes and adjust seasoning to taste. Ladle into warm soup bowls and garnish with Spiced Croutons.

#### SPICED CROUTONS

Makes 2 cups (500 ml)

¼ tsp	(1 ml)	each, dried basil, black pepper, oregano, thyme, dried dill weed, garlic powder and ground celery seed
¼ cup	(50 ml)	butter
		sea salt, to taste
8 to 10		slices baguette or Italian style bread, cut into ¾-in (2 cm) dice

Preheat oven to 350 F (180 C). Mix all spices together. In a small saucepan melt butter over low heat. Add spices and salt to taste. Pour over bread cubes and toss to coat. Spread cubes evenly on a parchment paper-lined baking sheet. Bake 10 to 15 minutes or until golden brown, stirring once during baking.

#### PAIRS WITH

##### LOUIS LATOUR BURGOGNE PINOT NOIR

France \$24.99 69914

##### BERONIA RIOJA RESERVA

Spain \$22.99 216770



#### VENISON FILLETS

Serves 6 to 8

1½ tsp	(7 ml)	chopped fresh rosemary
1 tsp	(5 ml)	coriander seeds
1		large garlic clove
1½ tsp	(7 ml)	olive oil, divided
		freshly ground black pepper
1 lb	(500 g)	venison tenderloin
4 tbsp	(60 ml)	unsalted butter, divided
3		large shallots, halved, thinly sliced, about 1 cup (250 ml)
¾ cup	(175 ml)	dry red wine
1 sprig + ½ tsp	(2 ml)	finely chopped fresh rosemary
¾ cup	(75 ml)	low-sodium beef stock
		Parsnip Purée, to serve
		Sautéed Sliced Asparagus and Snow Peas, to serve

Grind 1 tsp (5 ml) rosemary, coriander seeds and garlic with a mortar and pestle to make a paste, then stir in ½ tsp (2 ml) olive oil. Pat venison dry and put in a bowl, then rub with paste. Season well with pepper, cover and refrigerate 20 minutes. Use this time to prepare Parsnip Purée (if making). Preheat oven to 450 F (230 C). Heat a well-seasoned cast iron or heavy ovenproof frying pan over high heat until hot. Then add remaining 1 tsp (5 ml) oil, tilting pan to coat evenly. Season venison well with salt, then brown in pan, turning once, about 6 minutes total. Transfer pan to middle of oven and roast venison uncovered until an instant-read thermometer inserted diagonally into centre registers 125 F (80 C), about 7 to 10 minutes. When done, transfer meat to a plate and cover tightly with foil. While venison roasts, make sauce and prepare sautéed vegetables (if making). For sauce, melt 2 tbsp (30 ml) butter in a 12-in (30 cm) frying pan over medium heat. Add shallots and cook, stirring often, until they soften and turn golden brown, 8 to 10 minutes. Add wine and rosemary sprig and bring to a boil over medium-high heat. Boil until wine and shallots reduce to ½ cup (125 ml), about 3 minutes. Add stock and continue to boil until sauce is reduced to 1 cup (250 ml), about 5 minutes. Reduce heat to low. Remove rosemary sprig and stir in chopped ½ tsp (2 ml) rosemary. Dice remaining 2 tbsp (30 ml) cold butter and, while whisking, add a few cubes at a time to sauce, whisking to melt each addition. Unwrap venison and stir any accumulated juices into sauce. Season sauce to taste with salt and pepper. Slice meat and serve with sauce, Parsnip Purée and Sautéed Sliced Asparagus and Snow Peas.

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## ...AU REVOIR 2014 FROM PAGE 112

### PARSNIP PURÉE

Makes 6 servings

6		medium parsnips, about 3 lbs (1½ kg), peeled and chopped into ½-in (1.25 cm) thick slices
4 oz	(120 g)	unsalted butter
½ cup	(75 ml)	chicken stock
½ tbsp	(7 ml)	sea salt
1 tsp	(5 ml)	freshly ground black pepper

In a stockpot, add enough cold water to cover parsnips. Place over medium-high heat, cover and bring to a boil. Cook until tender, about 30 to 40 minutes. Drain well. Using a food processor, working in 2 batches, purée hot parsnips, butter, stock and seasoning until smooth. Transfer to a warm serving dish.

### SAUTÉED SLICED ASPARAGUS AND SNOW PEAS

Makes 6 to 8 servings

1 lb	(500 g)	asparagus
¾ lb	(340 g)	snow peas
2 tbsp	(30 ml)	olive oil
		sea salt and freshly ground black pepper
		red pepper flakes (optional)

Cut off tough ends of asparagus and slice stalks on extreme bias (diagonally) into 2-in (5 cm) pieces. Snap off and string snap peas and cut them on the bias lengthwise. Heat olive oil in a large sauté pan over medium-high heat and add the asparagus and snow peas. Season with salt, pepper and red pepper flakes, if using. Cook for 4 to 6 minutes, or until desired texture, tossing occasionally. Serve hot.

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### BLOOD ORANGE AND LIME TART

Serves 8

1 cup	(250 ml)	unsalted butter, cut into small chunks
¼ cup	(50 ml)	brown sugar
¼ tsp	(1 ml)	salt
½ tsp	(2 ml)	finely minced fresh rosemary
2 cups	(500 ml)	all-purpose flour
		butter, for greasing pan
		Orange and Lime Tart Filling (recipe follows)

Lightly butter a 9-in (23 cm) tart pan with a removable bottom. With electric mixer, beat butter until soft. Add brown sugar and beat on high until light and fluffy, about 3 minutes. On lowest speed add salt, rosemary and flour until dough comes together, scraping sides down if necessary. Do not over mix. Turn off machine as soon as dough forms. Gather dough, form into flattened disc. Wrap in plastic wrap and chill at least 1 hour. Preheat oven to 350 F (180 C). Roll out dough on a lightly floured surface and transfer to tart pan, making sure edges are fully extended up sides. Bake 20 minutes, rotating after 10 minutes. Remove from oven and cool on rack before filling.

#### ORANGE AND LIME TART FILLING

¼ lb	(125 ml)	unsalted butter
¼ cup	(50 ml)	freshly squeezed lime juice
½ cup	(125 ml)	freshly squeezed blood orange juice
½ cup	(125 ml)	granulated sugar
		zest each of 1 lime and 1 blood orange
		pinch of salt
3		large egg yolks
3		large eggs
		thinly sliced blood orange and limes, for garnish
		sweetened whipped cream, for serving

Preheat oven to 375 F (190 C). Place baked and cooled tart pan on a baking sheet. Add butter, lime and orange juices, sugar and zests into a saucepan and melt butter over low heat. Mix well. In a medium bowl beat egg, salt and yolks. Slowly whisk in ¼ cup (50 ml) of warm butter mixture into beaten eggs to temper. Then slowly whisk egg mixture back into butter mixture and stir constantly over low heat until it starts to thicken, about 8 to 10 minutes. Do not stop stirring. Do not boil. Once curd thickens, remove from heat and pour into prebaked tart shell. Garnish with blood orange and lime slices. Bake for 10 minutes. Remove from oven and allow to cool at least an hour before serving. Best refrigerated before serving. Serve with whipped cream.

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### WHITE CHOCOLATE, COCONUT AND RASPBERRY LAYER CAKE

Serves 16

2¼ cup	(550 ml)	cake flour
1 tbsp	(15 ml)	baking powder
½ tsp	(2 ml)	salt
½ cup	(125 ml)	unsalted butter, at room temperature
1½ cups	(375 ml)	granulated sugar
2 tsp	(10 ml)	lemon zest
½ tsp	(2 ml)	lemon extract
1¼ cup	(300 ml)	whole milk
½ cup	(125 ml)	egg whites, from about 4 or 5 eggs
¾ cup	(175 ml)	commercially prepared raspberry preserves
		White Chocolate Buttercream Frosting (make ahead, recipe follows)
2 cups	(500 ml)	unsweetened large coconut flakes
1½ cups	(375 ml)	white chocolate shavings
		fresh raspberries, for garnish

Preheat oven to 350 F (180 C). Grease three 9-in (23 cm) cake pans and line with fitted parchment paper. Set aside. To measure flour, spoon into a measuring cup and level off. Place flour, baking powder and salt in bowl and stir to blend. In bowl of electric mixer fitted with a paddle, combine butter and sugar. Beat at medium speed scraping down sides of bowl with a spatula until light and fluffy. Beat in lemon zest and extract. Combine milk and egg whites in a separate bowl. Whisk to blend. Gradually beat half the milk mixture into butter mix. Then beat in half the flour. Repeat until all ingredients are blended. Divide batter evenly among 3 prepared cake pans. Tap pans gently on kitchen surface to remove air bubbles. Smooth tops with a flat spatula. Bake in centre of oven for 20 to 25 minutes or until cakes are almost golden and pulling away from sides of pans. Test with a toothpick to be sure cakes are cooked through. Remove to a rack and after 10 minutes, turn out and peel off parchment. Cool completely. To assemble, place 1 cake layer on a cake platter. Lightly spread with a thin coating of White Chocolate Buttercream and gently dollop with half the raspberry preserves. Gently spread to edges. Top with another cake layer and repeat. Top with third layer and gently swirl entire cake with remaining Buttercream. Press coconut flakes all around sides of cake. Top cake with white chocolate flakes. Refrigerate until ready to serve.

#### WHITE CHOCOLATE BUTTERCREAM

4 oz	(125 ml)	plain cream cheese, at room temperature
½ cup	(125 ml)	unsalted butter, at room temperature
2 cups	(500 ml)	icing sugar, sifted
½ lb	(250 g)	white chocolate, broken into pieces
2 tsp	(10 ml)	vanilla
2 tsp	(10 ml)	freshly squeezed lemon juice
		salt, to taste

Place white chocolate in a double boiler. Stir over simmering hot water, making sure water does not touch pan containing chocolate. Stir until chocolate is

almost melted but there are still some small lumps. Remove chocolate from simmering hot water and continue to stir until it is smooth. Cool but do not allow chocolate to harden. Set aside. Combine cream cheese and butter in large bowl and beat with an electric mixer until creamy. Gradually beat in icing sugar until smooth. Slowly beat in melted and cooled chocolate until smooth. Then beat in vanilla, lemon juice and salt. Place buttercream in refrigerator until it begins to set and is firm enough to spread onto cooled cake layers.

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**FRANGELICO WHITE CHOCOLATE MOUSSE IN CHOCOLATE TULIP CUPS**

Serves 6

4 oz	(125 g)	white chocolate, broken into pieces
¼ cup	(50 ml)	unsalted butter
2		eggs, at room temperature, separated
½ cup	(125 ml)	icing sugar, sifted
2 tbsp	(30 ml)	Frangelico hazelnut liqueur or Amaretto
1 pinch		cream of tartar
½ cup	(125 ml)	whipping cream, cold
		Chocolate Tulip Cups (make ahead, recipe follows)
		white chocolate curls, for garnish
		fresh raspberries, for garnish

Combine white chocolate and butter in a double boiler. Stir over simmering hot water until chocolate is melted and mixture is blended. Transfer to a bowl and set aside. Clean top saucepan of double boiler. Set aside. Combine egg yolks, sugar and liqueur in a bowl and beat with electric mixer until ribbons form when beaters are lifted. Pour mixture into top saucepan of double boiler and whisk over simmering water until very thick, about 3 minutes. Transfer to a large bowl. Add melted chocolate and whisk together until smooth. Beat egg whites with cream of tartar in a bowl until stiff but not dry. Whip cream in separate bowl until stiff. Gently fold egg whites into chocolate mixture, then fold in whipping cream. Refrigerate for 1 hour until chilled but not firm. Pipe into prepared Chocolate Tulip Cups and refrigerate until set, about 2 to 3 hours. Garnish with raspberries and white chocolate curls and serve.

**CHOCOLATE TULIP CUPS**

Makes about 6 to 8 bowls

4 oz	(125 g)	white chocolate, broken into pieces
2 oz	(60 g)	dark chocolate, broken into pieces
		small party balloons

Place white chocolate in a double boiler over simmering hot water, making sure water does not touch bottom of pan containing chocolate. Stir until chocolate is almost melted but a few lumps remain. Remove from heat and

continue to stir chocolate off of heat until smooth. Set aside. Repeat process with dark chocolate. Drop spoons of dark chocolate into white chocolate and swirl with a wooden skewer a couple of turns. Line a baking sheet with parchment paper. Blow up 6 balloons that would equal 4 oz (125 g) sized dessert cups. Blow up 6 more balloons that would equal 2 oz (60 g) sized cups. Taking the larger balloons, dip each one into melted chocolate and swirl around to coat half the bottom of each balloon. Place balloon, knotted side up, on parchment. Hold for a second so it will stay upright. Refrigerate for 1 hour or until chocolate hardens. Repeat steps with smaller balloons. Gently pop each balloon and peel out of chocolate cups. Place smaller cups inside larger cups. Return to refrigerator to keep cold. Fill each with chilled piped mousse and refrigerate until ready to serve. Garnish with shaved chocolate and raspberries.

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**SPARKLY WHITE CHOCOLATE TRUFFLES**

Makes about 2 dozen 1-in (2.5 cm) truffles

¾ cup	(175 ml)	whipping cream
		finely grated zest from 1 lemon
1 lb	(500 ml)	white chocolate, broken into pieces
½ cup	(75 ml)	unsalted butter, diced
1 pinch		salt
1 tbsp	(15 ml)	freshly squeezed lemon juice
¾ cup	(175 ml)	white sanding sugar <sup>10</sup>

Combine cream and zest in a small saucepan. Heat until cream begins to simmer and bubble around edges. Stir occasionally. Remove from heat, cover and set aside for 20 minutes. Combine white chocolate, butter and salt in a double boiler. Strain cream into chocolate and stir over simmering hot water, making sure water does not touch pan containing chocolate. Stir until chocolate is almost melted but still has some small lumps. Remove pot from simmering water and continue to stir chocolate off the heat until it is smooth. Stir in lemon juice and pour mixture into a small bowl. Refrigerate until firm, about 4 hours. Then tightly seal until ready to roll into balls. To make truffles, place sanding sugar in a bowl. Using a melon baller or small scoop, form chocolate mixture into 1-in (2.5 cm) balls and roll each in sugar when shaped. Store in a tightly sealed container in refrigerator until ready to serve.

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<sup>10</sup> White sanding sugar can be found in specialty gourmet shops or you may use granulated sugar.





### ROCKY ROAD WHITE CHOCOLATE FUDGE

Makes about 48 bars

1 lb	(500 g)	white chocolate, broken into pieces
1 x 300 ml		can sweetened condensed milk
1½ cups	(275 ml)	macadamia nuts, chopped and toasted
¾ cup	(175 ml)	dried cranberries
½ cup + 2 tbsp	(155 ml)	raw shelled pistachios, toasted, divided
1 tbsp	(30 ml)	finely grated zest from 1 orange

Oil a 9 x 13-in (3.5 L) dish such as a metal lasagna pan and line with tightly fitted parchment paper allowing paper to overhang edges. Press paper into corners

to firmly seal into oiled pan. Set aside. Combine chocolate and condensed milk in small heavy saucepan. Heat over low, stirring occasionally, until chocolate is almost melted except for a few lumps. Remove from heat and continue to stir until mixture is blended and creamy. Combine chopped toasted macadamias, cranberries and ½ cup (125 ml) toasted pistachios in a large bowl along with orange zest. Stir together until blended. Pour melted chocolate mixture over top. Fold together until evenly mixed. Transfer white chocolate fudge mixture into prepared pan, spread into corners and smooth top. Finely chop remaining 2 tbsp (30 ml) pistachios and evenly sprinkle over top. Refrigerate until set. Can be refrigerated covered for several days. To serve, cut into fingers using a hot knife.

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### CANTONESE ROAST DUCK

Serves 4 to 6 as part of a multi-course meal

4 lb	(2 kg)	duck
2 tsp	(10 ml)	salt
1½ tsp	(7 ml)	Szechuan peppercorns
2 whole		star anise
2 tbsp	(30 ml)	ground bean sauce
1 tbsp	(15 ml)	each, light soy sauce, dark soy sauce and Chinese cooking rice wine (such as Shao Hsing)
2 tsp	(10 ml)	granulated sugar
½ cup	(75 ml)	cilantro sprigs
1 tsp	(5 ml)	vegetable oil
5		garlic cloves, smashed
3 slices		fresh ginger, peeled
3		green onions
1 tbsp	(15 ml)	honey

Preheat oven to 400 F (200 C). Remove any fat pockets from duck and rub all over with salt. Rinse duck in cold water, removing as much salt as possible. Thoroughly dry inside cavity and outside with paper towels. Set on a roasting rack breast-side up. In a small frying pan add peppercorns and star anise and fry over medium heat, stirring 3 to 5 minutes or until fragrant and just starting to smoke. Remove from heat and place into a spice grinder and process until ground. Set aside. In a small mixing bowl mix together bean sauce, light and dark soy sauces, cooking rice wine, sugar, reserved ground spices and cilantro. Heat a 14-in (35 cm) flat-bottomed wok or a large frying pan over high heat until hot but not smoking. Add vegetable oil, garlic, ginger and green onions and stir-fry 10 seconds. Add soy mixture and bring to a boil. Reduce heat to low, cover and simmer 5 minutes. Remove from heat, uncover and cool completely.

In a small heatproof bowl, mix together ¼ cup (50 ml) boiling water with honey. Stir until well dissolved and set aside. Line a large roasting pan with a few sheets of heavy-duty aluminum foil and set rack holding duck into roasting pan. Add enough water to bottom of pan to reach a depth of ½-in (1.25 cm). Lightly brush entire bird, including back side, with cooled honey mixture. When soy and green onion mixture has cooled, carefully spoon into cavity of duck. Close cavity using a bamboo skewer or long turkey skewer, carefully weave skewer through flaps of skin to sew tightly. Tuck tail end in. Roast duck for 15 minutes, turn over and roast another 15 minutes. Turn duck breast-side up. Pierce skin with a fork repeatedly over body to allow fat to run out. Roast for 20 minutes longer until well cooked with a golden brown glaze. Remove from oven and allow to cool for 10 minutes. Remove skewer and transfer juices from duck cavity into a gravy boat. Cut duck into bite-sized pieces or carve and slice. Serve with reserved juices.

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### STIR-FRIED BABY BOK CHOY

Serves 4 to 6 as part of a multi-course meal

1 lb	(500 g)	baby bok choy
2 tbsp	(30 ml)	chicken stock
1 tbsp	(15 ml)	oyster sauce
1½ tsp	(7 ml)	light soy sauce
1½ tsp	(7 ml)	cornstarch
½ tsp	(2 ml)	granulated sugar
1 tbsp	(15 ml)	canola oil
2 slices		fresh ginger, peeled
1		garlic clove, peeled and crushed

Cut ¼-in (0.5 cm) off ends of bok choy. If too large, slice bok choy in half, lengthwise. Wash in a few changes of cold water and drain thoroughly in colander. In a small bowl combine stock, oyster sauce, soy sauce, cornstarch and sugar. Set aside. Heat a large flat-bottomed wok or frying pan over high heat. When hot, add canola oil and ginger, stir-fry for 10 seconds. Add garlic and bok choy and stir-fry 2 to 3 minutes or until leaves are just limp but still bright green. Stir sauce mixture and pour over greens. Stir-fry 1 to 2 minutes or until sauce is thickened and lightly coats bok choy. Transfer to a warmed serving platter.





### STIR-FRIED GLUTINOUS RICE

Serves 4 to 6 as part of a multi-course meal

2 cups	(500 ml)	each, glutinous rice and water
½ cup	(125 ml)	chopped Chinese bacon, or substitute double smoked thick sliced bacon, ¼-in (0.5 cm) dice
3		Chinese sausages, chopped ¼-in (0.5 cm) dice
2 tbsp	(30 ml)	dried shrimp, soaked in warm water 20 minutes, cut into ½-in (1.25 cm) dice
½ tsp	(2 ml)	salt
2 tsp	(10 ml)	each, light soy sauce and dark soy sauce
2 tbsp	(30 ml)	oyster sauce
4		green onions, finely sliced
1 tbsp	(15 ml)	sesame oil

Wash rice in bowl filled with cold water until water is clear. Drain well after each wash. Place rice and 2 cups (500 ml) water in a cake pan set in a steamer. Cover and steam for 35 minutes. Turn off heat, remove pan and set aside. Heat a large flat-bottomed wok or frying pan over high heat for 30 seconds. Add bacon and stir-fry for 30 seconds. Push to one side and add sausage. Cook for 1 minute then mix with bacon. Add shrimp and salt, stir-fry for 30 seconds. Add reserved rice, reducing heat to medium, and continually turn rice, mixing well, for about 2 minutes. Add soy and oyster sauces and stir-fry until rice is evenly coated. Remove from heat and add green onions and sesame oil. Stir-fry until well combined. Serve immediately.



### BUDDHA'S DELIGHT

Serves 6 as part of a multi-course meal

¼ cup + 3 tbsp	(95 ml)	vegetable stock
1 tsp	(5 ml)	sesame oil
1 tsp	(5 ml)	granulated sugar
2 tsp	(10 ml)	dark soy sauce
1 tbsp	(15 ml)	cornstarch
1 pinch		ground white pepper
3 tbsp	(45 ml)	peanut oil
1 tbsp	(15 ml)	peeled and finely minced ginger
½ tsp	(2 ml)	salt
½ cup	(125 ml)	lotus root, peeled and cut into 2 x ½-in (5 x 1.25 cm) pieces
½ cup	(125 ml)	carrot, peeled and julienned into 2 x ½-in (5 x 1.25 cm) pieces
¼ cup	(50 ml)	bamboo shoots, julienned into 2 x ½-in (5 x 1.25 cm) pieces
¼ cup	(50 ml)	water chestnuts, sliced
½ cup	(125 ml)	celery, cut on bias, 2-in (5 cm) pieces
½ cup	(125 ml)	snow peas, strings removed, cut into 1-in (2.5 cm) pieces
6		Chinese mushrooms, soaked in hot water until soft, about 40 minutes, squeezed dry, stems removed and julienned
30		dried tiger lily buds <sup>11</sup> , soaked in hot water until soft, about 30 minutes, squeezed dry, hard ends removed, then cut in half
4		sliced dried bean curds, soaked in hot water for 30 minutes, squeezed dry, then julienned
½ cup	(125 ml)	canned or packaged ginkgo nuts

To make sauce, combine ¼ cup (50 ml) vegetable stock, sesame oil, sugar, dark soy sauce, cornstarch and white pepper in a small bowl. Set aside. Heat a flat-bottomed wok or large frying pan over high heat. Add peanut oil and swirl to coat bottom. When hot, add ginger and salt and stir-fry for a few seconds. Add lotus root and stir-fry for 30 seconds. Add carrot and stir-fry briefly, then add bamboo shoots and water chestnuts and stir-fry for 30 seconds. Add celery and snow peas along with remaining vegetable stock. Stir-fry until stock heats up then add remaining ingredients. Stir-fry until well heated then pour sauce mixture over top and fold in. When sauce bubbles and thickens, remove from heat and transfer to a heated platter and serve.

<sup>11</sup> Available at Asian supermarkets



### STIR-FRIED LONG LIFE NOODLES

Serves 4 to 6 as part of a multi-course meal

1 lb	(500 g)	fresh Asian-style wheat or dried yee mein noodles
1½ tbsp	(21 ml)	Chinese cooking rice wine (Shao Hsing) or dry sherry
1½ tsp	(7 ml)	hoisin sauce
½ tsp	(2 ml)	cornstarch
6 oz	(180 g)	boneless pork tenderloin cut into 2 x ¼-in (5 x 0.5 cm) julienne strips
3 tbsp	(45 ml)	dark soy sauce
2 tbsp	(30 ml)	oyster sauce
1 tbsp	(15 ml)	low-sodium soy sauce
½ tsp	(2 ml)	granulated sugar
2 tbsp	(30 ml)	canola oil, divided
3 cups	(750 ml)	chopped napa (Chinese) cabbage
½ tsp	(2 ml)	minced garlic
4		Chinese mushrooms, soaked in hot water until soft, about 40 minutes, squeeze-dried, stems removed and julienned
4		green onions, cut into 1-in (2.5 cm) pieces

Cook noodles according to package directions. Drain and rinse with cold water and drain again. Set aside. Whisk together rice wine, hoisin sauce and cornstarch in a small bowl. Add pork and stir to coat. Cover and let stand 10 minutes. Combine dark soy sauce, oyster sauce, low-sodium soy sauce and sugar in a small bowl. Set aside. Heat 1 tsp (5 ml) oil in a large flat-bottomed wok or frying pan over high heat. Add cabbage and stir-fry 1 minute or until it wilts but is still crisp. Transfer cabbage to a large bowl. Heat 2 tsp (10 ml) oil in pan. Add garlic and stir-fry 10 seconds or until fragrant. Add pork mixture and stir-fry 3 minutes or until done. Add pork mixture to bowl with cabbage. Wipe wok clean and return to heat. Heat remaining 1 tbsp (15 ml) oil. Add reserved noodles, stir-fry 1 minute. Add mushrooms, onions and soy sauce mixture to pan, stir-fry 1 minute. Add pork and cabbage mixture and stir to combine. Cook 1 minute or until hot.



### SWEET AND SOUR PORK

Serves 4 to 6 as part of a multi-course meal

2 tbsp	(30 ml)	light soy sauce
1 tbsp	(15 ml)	Chinese cooking rice wine (such as Shao Hsing)
1 tsp	(5 ml)	sesame oil
½ tsp + 2 tbsp	(32 ml)	granulated sugar, divided
¼ tsp	(1 ml)	salt
¼ tsp	(1 ml)	ground white pepper
1 lb	(500 g)	pork loin or butt, trimmed and cut into 1-in (2.5 cm) cubes
½ cup + 1 tbsp	(140 ml)	cornstarch, divided
½ cup	(250 ml)	all-purpose flour
1 x 14 oz	(398 ml)	can pineapple chunks in juice
½ cup	(75 ml)	ketchup
½ cup	(75 ml)	white vinegar
1 cup + 1 tbsp	(265 ml)	canola oil, divided
4 slices		fresh ginger, peeled
½		small yellow onion, cut into 1-in (2.5 cm) dice
½		small green bell pepper, cut into 1-in (2.5 cm) dice
½		small red bell pepper, cut into 1-in (2.5 cm) dice
½ cup	(125 ml)	canned whole lychees, drained (optional)

In a mixing bowl combine soy sauce, rice wine, sesame oil, ½ tsp (2 ml) sugar, salt and white pepper. Add pork and stir to mix. Let sit 10 minutes to marinate. In a medium bowl combine ½ cup (125 ml) cornstarch with flour. Drain pork, reserving marinade. Lightly dredge pork in cornstarch mixture and set aside on a plate. Drain pineapple chunks, reserving ½ cup (125 ml) juice. Combine juice, ketchup, vinegar, remaining 2 tbsp (30 ml) sugar, 1 tbsp (15 ml) cornstarch and reserved marinade and stir to mix well. Set sauce mixture aside. Heat 1 cup (250 ml) canola oil in a large flat-bottomed wok or frying pan over high heat until hot but not smoking. Carefully add half the dredged pork, spreading it in wok. Deep-fry without meat cubes touching 1 to 2 minutes allowing pork to brown. Using a slotted metal spoon, carefully turn pork over until browned all over but not fully cooked through, about 3 to 4 minutes. Remove with slotted spoon and place onto paper towel-lined baking sheet. Repeat with remaining pork. Carefully pour oil out of wok and set aside to cool before discarding. Wash wok and dry thoroughly. Return wok to high heat. When hot, add remaining 1 tbsp (15 ml) oil and ginger. Stir-fry for 10 seconds. Add onion and bell peppers. Stir-fry 1 minute. Add reserved pineapple, lychees (if using) and sauce mixture. Bring mixture to a boil, stirring constantly until just thickened. Add pork and cook, stirring, 2 to 3 minutes or until pork is cooked through. Transfer to a warm serving platter.



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