

TASTE

BC LIQUOR STORES

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OVER 50 NEW RECIPES INSIDE

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1876

Estrella

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APOTRE KUNTSMANN DAMM
PROFATEUR DE LA BRASSERIE DAMM
BARCELONE 1876

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GREY GOOSE VODKA

France **\$45.99** 547661
Made from wheat using small batches in the Cognac region of France, this ultra-premium vodka is exceptionally clean and fresh, with a smooth, creamy texture.



BOMBAY SAPPHIRE LONDON DRY GIN

United Kingdom **\$25.49** 316844
Made using a vapour infusion of 10 botanicals, this iconic gin delivers a complex mix of juniper and herbs on the nose with smooth citrus, lemon peel and exotic spice flavours.



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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 2016 winter issue of TASTE.



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Summerhill

PYRAMID WINERY 25TH ANNIVERSARY

While the Okanagan Valley has grown to become one of the premier destinations for oenophiles across Canada and beyond, one winery in particular has been very instrumental in putting BC on the map. The Cipes family has built the Summerhill Pyramid Winery in Kelowna to be the largest organic winery in the nation.

Stephen Cipes was a very successful real estate developer in New York State until 1986. At that time, he and his wife Wendy decided they wanted a more environmentally friendly place in which to bring up their young family of four boys. They purchased a small vineyard in Kelowna and started the long journey that has led to 25 successful years for Summerhill.

Within four years, Stephen managed to convert the farm from mostly table and hybrid grapes to European vinifera varieties and, more importantly, farming their vines organically. At the time, he was selling the grapes to other wineries. Then he met Eric von Krosigk, a Vernon native who had studied

winemaking at the famous Geisenheim University in Germany. Erik had a special interest in sparkling wine and joined Stephen in opening a winery to specialize in making traditional “Champagne method” sparkling wine. The winery was licensed in 1991, the 13th winery license issued in British Columbia.

In 1992, Summerhill released their first sparkling wine, made in Stephen’s garage, perhaps the first “garagiste” wine in BC. Cipes Brut was born and Stephen took it back to New York, where it received rave reviews in the Wall Street Journal and New York Times. Current releases are still getting top marks from critics and wine judges, the most recent award being a double gold at the 2016 San Francisco Wine Competition and a gold medal at the 2015 BC Wine Awards. It is consistently one of the best sparklers made in Canada!

Stephen had a keen interest in the environment when developing land for housing in New York, and this interest became even more focused when he began farming grapes. He converted the original vineyard to organic principles soon after starting to work it. The 2016 vintage sees Summerhill working with about 15 different vineyards, from Kelowna in the north to Osoyoos in the south. They own some, manage others and purchase organic grapes from additional growers. They will use fruit from approximately 182 acres of organic farms in 2016. This is no simple task. They must persuade growers to grow the grapes organically, and to many, this means a big risk that is outside their comfort zone. However, the Cipes family are passionate experts and are able to guide and mentor these farmers to success. Sometimes the grape growers are so successful that they then open their own winery, which forces the Cipes team to find other willing partners to mentor. In 2012, their home vineyard attained Demeter Certification as biodynamic, the first in BC to do so.

Being an organic winery is unique, but that is not the only thing that marks Summerhill as special. You may have noticed the word “pyramid” in their name. During an exploration and buying trip in Europe with von Krosigk in 1991, Stephen was





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.

“ Being an organic winery is unique, but that is not the only thing that marks Summerhill as special. You may have noticed the word “pyramid” in their name. ”



struck by the serenity found in the wine storage caves. The Roman arches produced a calmness that intrigued him and he started studying why this would be. During his research, he found the same features in the pyramids of Egypt, which prompted him to build one at Summerhill. The pyramid can house about 6,000 cases, and all finished wines see at least one month of aging in it. Being in the pyramid is certainly an experience; it's very serene, calm and peaceful. There is something special about it. Some are skeptical about the positive effect this aging has on wine, but many blind taste tests have been conducted, putting a pyramid-aged wine alongside a control sample not aged in the structure. An amazing 90 percent of the tasters identified the pyramid-aged wine as superior!

Stephen Cipes, now working with three of his talented sons – Ari in production, Gabe in biodynamics and permaculture and Ezra as CEO – can boast of many firsts in Canadian wine. In addition to being the largest organic winery in Canada, producing up to 30,000 cases per year, they were the first to focus on agritourism. This has resulted in Summerhill being the most visited winery in the nation. With the next generation taking the helm, they are assured another 25 years of innovation and success.

Photo credits: Kevin Trowbridge



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SUMMERHILL ALIVE RED

BC \$19.99 225748

This Syrah/Merlot-led blend shows lovely black cherry and black raspberry fruit with a nice black pepper hint from the Syrah. Easy to like, this wine has richness, ripe fruit, soft tannins and balanced acid. Reach for this when you just want a delicious red to drink on its own or a lush, fruity wine for barbecued chicken or pork.



SUMMERHILL ALIVE WHITE

BC \$17.99 22574

This predominantly Pinot Gris organic blend shows lovely melon fruit, delicate floral notes and a touch of white pepper from the Grüner Veltliner. The palate is fruity, showing lots of melon, juicy acidity and lovely balance.



SUMMERHILL HERITAGE SERIES BACO NOIR

BC \$21.99 719716

One of the few hybrids left in Okanagan vineyards, this Baco has huge fruit character. Red-currants, raspberry and mocha with an herbal touch in the background show on the nose and palate. Its strong character needs full, rich-flavoured foods to match its exuberant personality.



SUMMERHILL CIPES BRUT

BC \$25.49 314419

This delicious traditional method bubble shows a delicate floral note over peach, apple and pear fruit and a light bready note from the aging period in the bottle. In the mouth, it has a creamy, rich character, lots of fruit and mouth-watering acidity. The peach and pear flavours linger in the long finish. No wonder every release since 1992 wins gold at competitions.



SUMMERHILL EHRENFELSER

BC \$16.99 440016

A textbook example of this aromatic white grape variety! It is floral, full of ripe peach and apricot with some lemon in the background. It explodes in the mouth with vibrant, fresh apricot and ripe peach flavour. It's great on its own or with spicy food. Very impressive!



HAPPY *Hanukkah* THE FESTIVAL OF LIGHTS



CRISPY POTATO AND SAUERKRAUT LATKES
SERVED WITH SPICED CARROT SOUP



LAWREN MONETA

Chef, food stylist and recipe developer Lauren Moneta's culinary passion has taken her all over the world. Now based in Vancouver, she loves exploring the ever-expanding food and wine culture the West Coast has to offer.

FOR RECIPES, SEE INDEX ON PAGE 123

PAIRS WITH HANUKKAH DINNER



**GALIL MOUNTAIN
VIOGNIER**

Israel **\$16.99** 127027

Perfumed aromas of apricot, nectarine, white flower and honey lead to a medium-bodied palate with elegant stone fruit flavours, silky texture, balanced acidity and a citrus-tinged finish.



ROAST RACK OF LAMB WITH GRAPE PAN SAUCE
SERVED WITH WHITE BEAN SALAD



**KABINETT ÜBER
RIESLING**

Germany **\$14.99** 498931

Fragrant nectarine, green apple, citrus, honey and floral notes mark this light-bodied Riesling. On the palate, the off-dry flavours are balanced by crisp acidity, finishing bright and clean.



**GALIL MOUNTAIN
CABERNET
SAUVIGNON**

Israel **\$16.99** 513663

Expressive black cherry, blueberry and plum notes with touches of tobacco and mint mark this elegant Cabernet. The palate is medium- to full-bodied with balanced acidity and a long finish.



**TEPERBERG VISION
MALBEC**

Israel **\$18.99** 507616

This delicious Malbec delivers plenty of blackberry, black cherry and spice on the nose. The palate is medium-bodied with layers of ripe black-fruit flavours, vibrant acidity and a clean finish.



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JAMIE OLIVER





LEMON GINGER SUFGANIYOT WITH BRANDY CHOCOLATE SAUCE



EDGE NAPA VALLEY CABERNET SAUVIGNON

USA \$39.99 80374

Stunning aromas of cassis, plum, vanilla, spice and tobacco emerge from this impressive Napa Cabernet, leading to a rich, layered and complex palate showing excellent fruit concentration and balance.



D'EAUBONNE VSOP BRANDY

Canada \$21.99 4176

This well-priced brandy has a nose of citrus, orange peel and caramel with touches of pineapple. The palate has delicate citrus and oak flavours, with a warm, dry finish.



Musical **PAIRINGS**



CAROLYN EVANS HAMMOND

Carolyn is a qualified sommelier, two-time bestselling wine book author, and acting president of the Wine Writers' Circle of Canada. Her syndicated wine column appears Saturdays in *The Toronto Star* and elsewhere; and her video blog appears weekly at GoingGlobalTV.com.

FIVE SPIRITED HOLIDAY TUNES WITH TIPPLES TO MATCH

It's fine to deck the halls with boughs of holly, but it's all a bit flat without the spirit – in the air and in the glass. So put on some holiday tunes and whip up some classic holiday drinks. But not willy-nilly. Pair them properly to put some pep in your step. In fact, these six song and sipper duos should keep the spirit bright.

BABY IT'S COLD OUTSIDE AND HOT RUM PUNCH

Is there anything quite as convincing as this jazzy tune to keep you from venturing out in the chill of winter? Actually, yes. This tune paired with a cup of hot and spicy rum punch. Here's how to whip up a batch in a flash.

Squeeze one tangerine and about four lemons until you have three quarters of a cup (175ml) of juice. Set it aside.

Now, pour two cups (500ml) of aged rum and one cup (250ml) of cognac in a pot. Add $\frac{3}{4}$ cup (175 ml) of dark brown sugar and four cups (1L) of boiling water. Stir it all up to dissolve. Then stir in the juice and heat the mixture until it's just warm enough – being careful not to let it boil.

Ladle the punch into mugs, grate some nutmeg on top and serve.

HERE COMES SANTA CLAUS (RIGHT DOWN SANTA CLAUS LANE) AND EGGNOG

So you've finished your holiday shopping (for now), which has no doubt been hard work! But that's only the beginning. Now it's time to haul out the scissors, tape, tags and paper, and wrap everything up. Daunting, isn't it?

Infuse the moment with some musical momentum that reminds you time is tight, coupled with a proper treat – eggnog. Here's how to whip up one serving on the fly.

Combine $\frac{1}{2}$ cup (125 ml) of milk and $\frac{1}{2}$ cup (125 ml) of whipping cream in the blender with one egg, one tablespoon (15 ml) of white sugar, $\frac{1}{4}$ teaspoon (1 ml) of good quality vanilla extract, a couple cubes of ice, and one ounce (30 ml) of oloroso sherry. Blend it up. Ten seconds on high should do it. Pour it into a mug, sprinkle some ground nutmeg and cinnamon on top. And ho-ho-Ho!

SILENT NIGHT AND TAWNY PORT

There's something about a quiet holiday night that suggests a certain level of reverence. And when you're feeling a wee bit wistful, play this song and pour yourself a few ounces of something made to ponder – tawny port poured neat. Its compelling complexity mirrors the wonder of the season; magic, really. In fact, a glass of tawny port with a handful of nuts and Silent Night on the player can almost be a spiritual experience. Or at least infuse the moment with soul.

I'LL BE HOME FOR CHRISTMAS WITH SOMETHING DELICIOUSLY LOCAL

I'll be home for Christmas,

you can plan on me.

Please have snow and mistletoe

and presents on the tree.

If you have someone special coming home for Christmas, there's no better song to play than this fine tune poured with a delicious drop of something local. Sharing a bottle of the sumptuous 2008 Black Sage Vineyard Pipe, which tastes like a fine ruby port, is just the drop. Serve it slightly chilled with a plate of fine cheeses, nuts and dried fruit and, of course, this song is the stuff from which memories are made.

LET IT SNOW AND BAILEYS

Is it even possible not to like Baileys Irish Cream? It's just such liquid goodness. In fact, when the weather outside is frightful, Baileys is still delightful. So when you've no place to go, let it flow, let it flow, let it flow. Along with this song softly playing in the background, of course.

These pairings should add some serious joy to the world. Here's to that.



WE FIND SILENT NIGHTS TO BE A BIT OVERRATED



DRINK RESPONSIBLY.

JACK DANIEL'S

MUSICAL PAIRINGS



GONZALEZ BYASS OLOROSO NATTY SOLERA SHERRY

Spain **\$15.99** 35204
A terrific value sherry with praline, dried fruit, roasted walnut, caramel flavours and a hint of orange oil.



TAYLOR FLADGATE 10-YEAR-OLD TAWNY PORT

Portugal **\$34.99** 121749
Lush sweetness in this port is infused with notes of dried apricot, coffee and candied hazelnuts. It has mouth-watering acidity that creates great tension and a long finish.



APPLETON ESTATE 12-YEAR-OLD RUM

Jamaica **\$36.99** 105742
This deep golden rum has an almost creamy texture and flavours of brown sugar, toffee and mixed citrus zest. It's a very intense rum.



COURVOISIER VSOP FINE CHAMPAGNE COGNAC

France **\$75.99** 9902
This rich, heavy, warm cognac with mouth coating flavours of tree fruit, salt, fresh apricot and nuts is very smooth.



BAILEYS ORIGINAL IRISH CREAM

Ireland **\$24.99** 5959
Creamy, nutty goodness suggesting café latté, milk chocolate, vanilla bean and, of course, Irish whiskey on the finish. Yum.



BLACK SAGE VINEYARD PIPE

BC **\$23.99** 713750 500 ml
A ruby port-style wine that erupts with super-ripe flavours of dried and fresh berries, melted chocolate and crème de cassis. Lovely.



SHOW *Stoppers*



SENSATIONAL
SALAD

BC LIQUORSTORES



IRENE MCGUINNESS

Irene McGuinness is an award-winning food writer, editor and food stylist based in Vancouver. Her work has appeared in *Alive Magazine*, *Canada Wide Media*, *Ottawa Magazine*, *Chatelaine Magazine* and *Whitecap Books*. She was the script writer for DV Cuisine's *The World Pastry Cup* that aired on the Food Network and won The James Beard Foundation Award for Best Television Food Special. Irene is also a frequent radio and television contributor, preparing recipes for TV chefs and personalities.

FOR RECIPES, SEE INDEX ON PAGE 123



PAN-SEARED STEELHEAD WITH PEA PURÉE

PAIRS WITH PAN-SEARED STEELHEAD WITH PEA PURÉE



SANDHILL HIDDEN TERRACE PINOT GRIS

BC \$15.99 169060

This Pinot Gris is brimming with fresh aromas of melon, white peach, honeysuckle and a touch of tropical fruit. The palate offers lemon, green apple and mineral flavours accented by bright acidity.



CEDARCREEK CHARDONNAY

BC \$18.49 237974

Over-delivering for the price, this beautifully balanced Chardonnay offers loads of pineapple, mango and vanilla cream flavours with touches of citrus and nuts on a rich, textural palate.



CHÂTEAU DE SANCERRE SANCERRE

France \$29.49 164582

Herbal, citrus and floral aromas open to a rich, round and nicely textured palate with crisp acidity and subtle flavours of grapefruit, lemon blossom and minerals.



L'OSTAL CAZES PAYS D'OC ROSÉ

France \$14.99 71191

Elegant and stylish, this delicate rosé gives up plenty of rose petal, strawberry and pomegranate notes in a light-bodied, crisp and refreshing profile.

PAIRS WITH SENSATIONAL SALAD



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cheeseboard visit www.castellocheese.com



PAIRS WITH BLOOD ORANGE
CUSTARD CHOUX PUFFS



**CHÂTEAU DES
CHARMES VIDAL
ICEWINE**

Canada **\$23.49** 565861 200 ml
This stunning Icewine boasts vibrant honey, tropical fruit, apricot, pear and floral aromas. The palate is full-bodied and sweet with balancing acidity and a long, lip-smacking finish.



BLOOD ORANGE CUSTARD CHOUX PUFFS



**QUADY ESSENSIA
ORANGE MUSCAT**

USA **\$15.79** 197707 375 ml
Made from Orange Muscat grapes, this delicious dessert wine has complex flavours of orange blossom, apricot, citrus rind, honey and vanilla cream balanced by refreshing acidity. Serve well chilled.



Whisky COCKTAILS

THE PENICILLIN

FIVE-SPICED
WHISKY SOUR

VIEUX CARRÉ



JOANNE SASVARI

Joanne Sasvari is a food, drink and travel writer based in Vancouver. Certified by the Wine and Spirits Education Trust, she has a special expertise in spirits and cocktails, and a passion for all things palatable, from home entertaining to culinary travel. The former editor of *FLAVOURS* magazine and *Weekend Post*, she is also the author of *Paprika: A Spicy Memoir from Hungary* and the 2015 *Frommer's EasyGuide to Vancouver & Victoria*.

FOR RECIPES, SEE INDEX ON PAGE 123

DRINK RECIPES AND COCKTAIL STYLING BY DAVID WOLOWIDNYK

CLASSIC OR NEW, NOTHING IS BETTER ON A CHILLY WINTER NIGHT

As the days get cooler and shorter and, here on the West Coast, wetter, there is nothing that warms the soul quite like a whisky cocktail.

It makes sense, really. Whisky originated in Ireland and Scotland, places that are damp, dark and chilly even in summertime. Centuries ago the Irish, followed by the Scots, came up with the brilliant idea of transforming grains into the sweet, spicy spirit known in Gaelic as *uisge beatha*, the water of life. Today, terrific whiskies are made all over the world in a myriad of styles, with some of the best emerging from far-flung places like Japan and India.

Whatever its style and country of origin, though, one thing is clear: whisky makes a terrific base for a cocktail.

Indeed, cocktails became popular right around the same time as whisky emerged from the misty wilderness as a spirit to be taken seriously, so clearly they were meant to be together. That was in the mid to late 19th century, the period often known as the golden age of the cocktail. Prior to that, brandy was the preferred spirit among both the gentlefolk and bartenders. But then an infestation called phylloxera devastated the vineyards across Europe and brandy became prohibitively expensive – that is, if one could find it at all.

Luckily, here in North America, there were whisky stills all over the place, turning corn, barley and rye into spirits of varying quality, most of which could only be improved by a dash of bitters, a touch of sugar or a shot of fruit juice.

The earliest whisky cocktails were just whisky, sugar and bitters, known as a bittered sling. That's still the formula for one of the greatest whisky cocktails of all, the Old Fashioned. (Forget all that nonsense of muddling cherries and orange slices into the drink – use them as a garnish instead.) This is one drink that can be made with pretty much any style of whisky, especially bourbon, real rye or the blended whiskies erroneously called rye. It all depends on whether you prefer the sweet cherry-vanilla taste of bourbon, the mouth-watering spice of rye or the easy-drinking softness of the blends.

Where vodka adds neutral strength to a cocktail, and gin

adds powerful botanicals, whisky's contribution is sweetness, warmth and complexity. Along with a firm alcohol kick, it adds flavours and aromas of fruit, spice, oak and even smoke.

If you use a peated Scotch whisky, for instance, you might detect notes of campfire, charcoal, perhaps even a touch of petrol, exactly what you might crave on a wintry evening. Cocktails that call for peated whiskies include the Rob Roy, essentially a Scotch-based Manhattan, the Blood and Sand (Scotch, cherry brandy, orange juice and sweet vermouth), Rusty Nail (Scotch and Drambuie) and the Penicillin (see recipe).

However, you're more likely to see the more versatile bourbons and ryes used in cocktails both old and new.

Bourbon has, in recent years, been the cool kid on the block for whisky cocktails. Its sweet cherry and vanilla flavours, as well as toasty notes and structure, added by time in new oak barrels, have been popular in sours, Manhattans, Old Fashioneds and the entire gamut of creative, new whisky cocktails.

Lately, though, rye – especially 100 percent rye, such as the Crown Royal Northern Harvest Rye that took the whisky world by storm last year – is growing in popularity. Connoisseurs love its spicy flavours of cardamom, cinnamon, clove and nutmeg, along with orange peel, marmalade and dried fruits. Where bourbons can teeter between overt sweetness and woody harshness, ryes can be at once more approachable and more satisfyingly complex, with the kind of flavours you might expect to find in a brandy.

In fact, back in the 19th century, rye whisky replaced brandy in cocktails such as the Sazerac (rye or cognac, sugar, Peychaud's bitters) and it is traditionally called for in classics like the Manhattan (rye, bitters, sweet vermouth) and the Vieux Carré (see recipe).

But whether you choose rye, bourbon, Scotch or Irish whiskey, it's what you'll be wanting to sip all winter long. Nothing, after all, warms those cold nights and dark days quite like the water of life, especially when it's shaken, stirred and savoured in a cocktail.

WE MAKE WHISKY **THE** CANADIAN WAY



INGREDIENTS IN VIEUX CARRÉ



**CROWN ROYAL
NORTHERN
HARVEST RYE**

Canada **\$36.99** 429704
An exceptional Canadian whisky: Creamy and sweet, with notes of baking spices, vanilla, butterscotch, baked apples, marmalade and a hint of pepper.



**COURVOISIER VS
COGNAC**

France **\$51.99** 1925
At once rich and dry and bursting with flavours of orange peel, caramel, toffee, anise and toasted oak.



BÉNÉDICTINE B&B

France **\$33.49** 20024
B&B is a medium-sweet version of the original Benedictine's floral, spice and herbal profile. Blending the traditional liqueur with brandy makes it more approachable.

INGREDIENT IN FIVE-SPICED SOUR



**BULLETT FRONTIER
BOURBON**

USA **\$35.99** 774273
Versatile and flavourful, this is a great whiskey in a cocktail or on its own. It has flavours of rich caramel, vibrant spice and juicy fruit, with a hint of smoky oak.



**THE FAMOUS
GROUSE
SMOKY BLACK**

United Kingdom
\$32.99 752006
There are lots of peaty, smoky flavours from Islay malts in this blended whisky, along with creamy-sweet honey, citrus and hay flavours, and just a touch of pleasant brininess.



DON'T BE

Cheeky!



BEEF CHEEKS



CÉLINE TURENNE

Céline Turenne has more than 30 years' experience cooking for friends and family. Her travels throughout Canada, Europe and the United States, as well as her passion for reading about and shopping for food, have been influential in keeping her informed about food trends and discovering what people are really eating.

FOR RECIPES, SEE INDEX ON PAGE 123

PAIRS WITH BEEF CHEEKS



**LOUIS MARTINI
SONOMA COUNTY
CABERNET
SAUVIGNON**

USA \$16.49 651679

An incredible value year in and year out, this is an impressive, full-bodied Cabernet Sauvignon with loads of plum, blackberry, cassis, vanilla and toasty oak.



HALIBUT CHEEKS



**CATENA HIGH
MOUNTAIN VINES
MALBEC**

Argentina \$22.49 478727

This textbook Malbec offers a floral nose to go with a succulent, medium-bodied palate layered with rich notes of black cherry, blackberry, chocolate, espresso and tobacco.



PAIRS WITH HALIBUT CHEEKS



**KING ESTATE
ACROBAT
PINOT NOIR**

USA \$27.99 920280

Exquisite aromas of black cherry, brown sugar and clove spice waft from the glass, leading to a well-balanced palate with ripe red-berry fruit notes and a long finish.



**LOUIS LATOUR
ARDÈCHE
CHARDONNAY**

France \$16.49 132498

An excellent bargain from Ardèche, this elegant Chardonnay offers ripe apple, peach and vanilla spice notes with a creamy, buttery texture and crisp acidity.





THE GIFT OF
EXTRAORDINARY

ONE EXCEPTIONAL GIFT.
ENDLESS WAYS TO ENJOY.

GREY GOOSE
WORLD'S BEST TASTING VODKA



PORK CHEEKS

PAIRS WITH PORK CHEEKS



   **LAFAGE TESSELLAE
OLD VINES
ROUSSILLON**

France **\$22.99** 871384
A sensational value for the price, this red blend boasts a complex bouquet of black cherry, blueberry and spice intermixed with lavender, a velvety texture and a voluptuous mouth feel.



  **YANGARRA ESTATE
MCLAREN VALE OLD
VINE GRENACHE**

Australia **\$34.99** 312595
This biodynamic Grenache opens with complex aromas of black cherry, blackberry and anise with violets and earthy accents. Full-bodied and rich, the palate delivers mouthfilling flavours with a refreshing acid line.



ALL THAT

Sparkles

A HOLIDAY BUBBLY BUYING GUIDE

It's the holidays and a time to celebrate! And that means it's time to shop for sparkling wine. But with so many to choose from, how does one decide?

BC Liquor Stores carry more than 200 listings of sparkling wine. There is no need to panic, however, because we can consolidate most of the selections to fit into one of two styles: Champagne and wines similar to Champagne; and Prosecco and wines similar to Prosecco.



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 more than 300 students. He is co-owner of Barbarian Wine Consulting along with his wife Barbara. barbarianwine.com

“How the bubbles get into the wine has a very important influence on how the wine will taste.”

The one thing all sparkling wine has in common is that it contains bubbles. But, how the bubbles get into the wine has a very important influence on how the wine will taste. Most of the time, the bubbles in wine come from the same place as the alcohol does – from fermentation. Yeast converts the sugar in grape juice into alcohol and carbon dioxide (CO₂). When making a still wine, the CO₂ is allowed to escape into the atmosphere. Typically, when making a sparkling wine, sugar and yeast are added to an existing still wine to induce a second fermentation. This will occur in a sealed container, so the CO₂ is trapped and thus dissolved into the wine. The container used for the second fermentation has a profound influence on the resulting style of wine. For most sparkling wine, the second fermentation occurs either in the bottle the wine will be eventually sold in or in a large tank.

The most famous of the bottle-fermented sparkling wines is Champagne. For Champagne to be legally called Champagne, it must come from the specific delimited region in the northern part of France of the same name. The law also says that Champagne must obtain its bubbles from a second fermentation in the bottle. This is the most historic way to make sparkling wine and is known as the “traditional method.” The distinctive taste of Champagne is derived in large part from the bottle fermentation and subsequent aging on the dead yeast cells. Because the bottle is a very small container, there are a lot of yeast cells relative to the volume of wine, and therefore, Champagne has a strong yeasty, toasty, bread-like aroma and flavour.

There are many other European wines that have regulations that insist on the traditional method and they will certainly have similarities to Champagne and its yeasty flavours. The French regions outside of Champagne will use the term Crémant to indicate a wine made in the traditional method. Some of the more famous wines are Crémant de Bourgogne, from Burgundy, Crémant de Loire and Crémant d’Alsace. Cava

is the delicious and important sparkling wine from Spain. Cava, by law, is always made in the traditional method.

The best bottle-fermented wines come from cool climates, because you don’t want the grapes to get over-ripe and too fruity. Fruity aromas and flavours don’t marry well with yeasty characters. Whether from the US, Australia or South Africa, the best traditional method wines come from the countries’ coolest regions. That is why the Okanagan Valley has such potential for great bottle-fermented bubbly.

On the other hand, some sparkling wines are best when the fruitiness of the grapes shows through without yeast getting in the way. This is where completing a second fermentation in a large tank makes sense. The large volume of wine relative to a tiny amount of yeast cells means the resulting wine will taste more purely of the base wine. The most popular of the tank-fermented wines is Prosecco. From the Prosecco region of northeast Italy, it is a simple, softly fruity wine. The best wines come from around the towns of Valdobbiadene and Conegliano and will be labelled Prosecco Superiore. Some Prosecco is made as spumante (fully sparkling), some as frizzante (lightly fizzy). Many Prosecco wines are labelled Dry or Extra Dry. Ironically, sparkling wines labelled Dry or Extra Dry will be sweeter than ones labelled Brut. Most Champagne is Brut and, and therefore, is often drier than Prosecco.

German sparkling wine, known as Sekt, is most often made using the tank method. Many New World popularly priced brands also gain their bubbles through tank fermentation such as Yellow Tail bubbles from Australia and Cook’s from California. The wine that probably benefits most from tank fermentation is the gloriously aromatic Asti from the northwest corner of Italy. The purity and perfumed nature of the Moscato grape variety is preserved in this always-sweet wine.

Here it is. Buying simplified: fruity or yeasty; tank or bottle. Either or, not better or worse, as joy comes from all that sparkles.

—INTRODUCING—

RUFFINO PROSECCO D.O.C.

*A delicious sparkling wine
with delicate bubbles. A medley
of fresh peach and apricot lead
to a lightly sweet, fruity finish.*



NOW AVAILABLE AT BC LIQUORSTORES

PLEASE ENJOY OUR WINES RESPONSIBLY.

ALL THAT SPARKLES



**VALDO
VALDOBBIADENE
SUPERIORE MARCA
ORO EXTRA DRY
PROSECCO**

Italy **\$18.49** 550111
Classic Prosecco from the superior region around Valdobbiadene in the Veneto of Italy. Pure aromas of canned pears dominate this wine that delivers just a hint of sweetness. Great as an aperitif or with a splash of white peach purée for the perfect Bellini.



**LOUIS BOUILLOT
PERLE D'AURORE
CRÉMANT DE
BOURGOGNE
BRUT ROSE**

France **\$21.49** 494856
The beautiful, delicate pink colour comes from the Pinot Noir and Gamay, and added complexity comes from Chardonnay. This traditional method Burgundian bubble will have you questioning why it is not twice the price.



**FITZPATRICK FAMILY
VINEYARDS
FITZ BRUT**

BC **\$32.99** 668327
This serious bottle-fermented blend of Chardonnay and Pinot Noir is sharp, pure and focused. Elegant citrus fruit, apples and pears are complemented by toasted-bread notes. Compare it to the world's other great sparkling wines at the Sparkling Bar, which opens next spring at their Greata Ranch winery near Peachland.



SANTERO ASTI

Italy **\$15.99** 846337
Profoundly aromatic, with exotic fruit and flowers on the nose leading to a sweet and softly frothy palate. At only 7.5 percent alcohol, it is light and not overbearing. The quintessential brunch wine.



**CAVA VARIAS LA
BONA VIDA BRUT**

Spain **\$18.99** 952838
This is serious wine in a fun package. Twelve months aging on the yeast leads to a sophisticated toastiness along with pear and lemon flavours. Serve with Spanish jamón and manchego cheese.



**MOËT & CHANDON
BRUT IMPERIAL**

France **\$63.99** 453084
The hallmark bottling from the world's largest Champagne house, this non-vintage brut may be the very definition of Champagne. Crisp citrus and apple notes with nice, toasty yeast characteristics match perfectly with oysters on the half shell.



NEW



FERNWALK PINOT NOIR

BC \$17.99 743021

Impressive for the price, this BC Pinot Noir offers attractive raspberry, strawberry and cherry notes on an elegantly structured palate with fine tannins and balanced acidity.



RAVEN CONSPIRACY WHITE

BC \$12.99 355107

This aromatic white blend delivers plenty of juicy peach, pear, tropical fruit, tangerine and floral notes in a light-bodied profile with off-dry fruit flavours and refreshing acidity.



CORAZON DE LEON RUEDA VERDEJO

Spain \$16.99 143545

Made from Verdejo grapes, this charming white wine is intensely aromatic with tropical fruit, citrus and floral notes. The palate is fresh and well-balanced with mouth-watering acidity.

WARM UP YOUR WINTER WITH THESE BRAND-NEW PRODUCTS!



SUNTORY WHISKY TOKI

Japan **\$54.99** 855445
Green apple, vanilla, pear, peach and honey notes emerge from this vivid, well-balanced and silky blend of malt and grain whiskies. The finish is subtly sweet and spicy with a hint of ginger.



WILD TURKEY 101 BOURBON

USA **\$32.99** 558858
This iconic, high rye-content Bourbon has intensified notes of lemon zest and butterscotch. The palate is rich and full, with cigar box, caramel, vanilla, toasty oak and honey flavours.



PIKE CREEK 10-YEAR-OLD DOUBLE BARRELED

Canada **\$36.99** 545376
This unique Canadian whisky was double-distilled in small copper column stills, aged in white oak bourbon barrels and finished in vintage port barrels. It offers considerable complexity for the price.



Holiday Brunch WITH COCKTAILS



POTATO ROSTI WITH SMOKED SALMON
AND AVOCADO

SLEIGHBELL SPRITZ



TARYN WA

Taryn Wa owes a culinary debt to her mother and grandmother, who infused in her an abiding passion for food. As founder and co-owner of the industry-leading Savoury Chef Foods, Taryn is the creative force behind her company's famously simple-yet-elegant entertaining and catering.

DRINK RECIPES AND COCKTAIL STYLING BY DAVID WOLOWIDNYK

INGREDIENTS IN SPARKLING STAR



VILLA TERESA PROSECCO

Italy \$17.49 268714

Vibrant citrus, green apple, peach, honeysuckle and toasty lees aromas emerge from this delicious sparkler. On the palate, it has a soft, creamy mousse and a crisp finish.



STAR OF BOMBAY

UK \$45.99 653436

A more exotic expression of Bombay Sapphire gin, featuring two additional botanicals – bergamot orange peel and ambrette seed – as well as intensified notes of juniper, angelica and coriander.



NAKANO UMÉ PLUM WINE

Japan \$10.49 568907 300 ml

Concentrated flavours of ripe plum, apricot and candied citrus peel are balanced by a crisp streak of acidity, creating the perfect balance of sour and sweet before finishing clean.



CITRUS AND POMEGRANATE SALAD SERVED WITH SPARKLING STAR

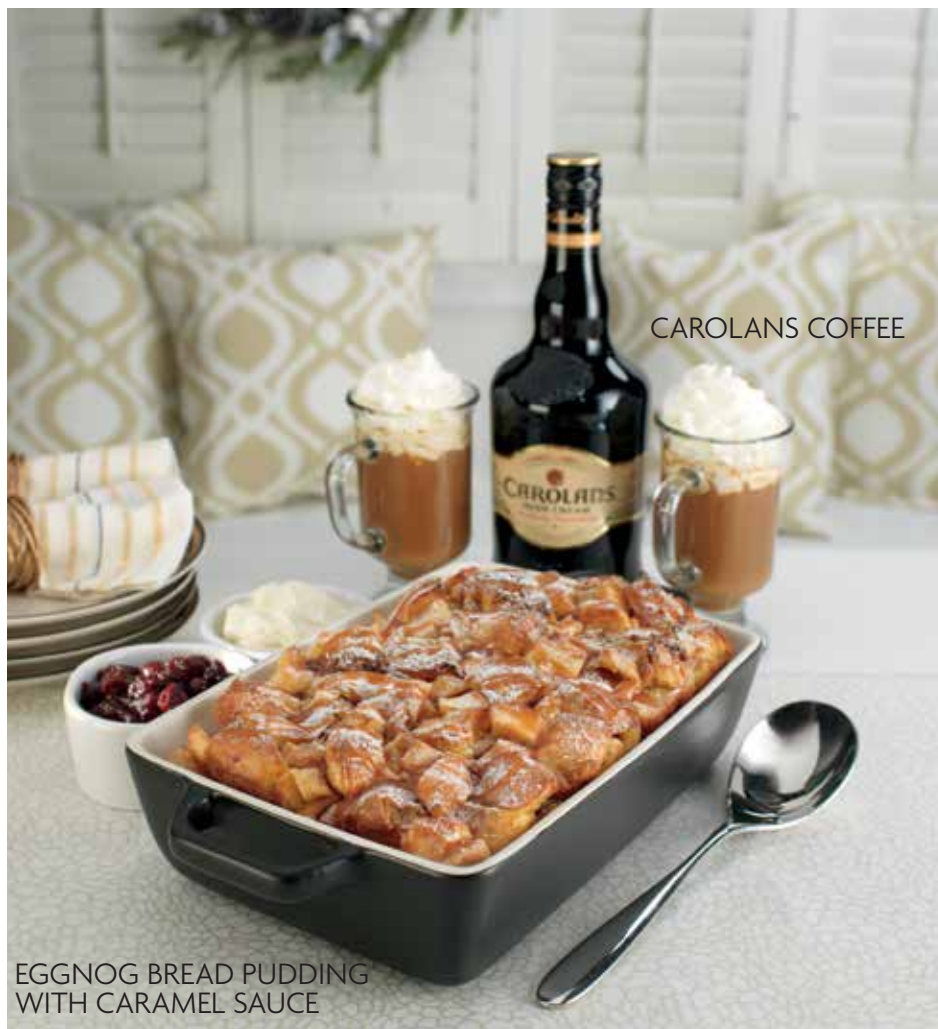
Originality Attracts.

We sincerely believe our sparkling wine has the mark of true originality. We make it first of all as winemakers to please ourselves and believe you will enjoy it too. We are a little secret worth sharing.

**Discover our secret
and share with friends.**



Segura Viudas
CAVA



CAROLANS COFFEE

EGGNOG BREAD PUDDING WITH CARAMEL SAUCE

INGREDIENT IN CAROLANS COFFEE



 **CAROLANS IRISH CREAM**

Ireland **\$23.99** 108357
 A fine blend of fresh cream, Irish whiskey and natural honey create a liqueur that is silky smooth with a subtle sweetness, making it perfect for cocktails or sipping over ice.

INGREDIENTS IN SLEIGHBELL SPRITZ

 **VICTORIA GIN**
 Canada **\$41.99** 645085
 Handcrafted in small batches on Vancouver Island, this complex, full-bodied and intensely-flavoured gin balances the evergreen characteristic of juniper with floral, citrus and spice notes.



 **APEROL APERITIVO**
 Italy **\$20.99** 144071
 This popular Italian aperitif infuses orange, rhubarb and other herbs and roots to create a bittersweet liqueur that is perfect for sipping as a pre-dinner drink or mixed with sparkling wine.



DARRYL BROOKER

KING OF THE HILL

There are few winemakers who can say their interest in wine was piqued while serving on a submarine. That the winemaker is from the land down under adds another intriguing element to Darryl Brooker's history. Chief Winemaker at Mission Hill Family Estate, which recently hosted the Duke and Duchess of Cambridge, was born in Canberra, Australia in 1973, and has a degree in Wine Science from Stuart University as well as a diploma in Wine Business from Adelaide University. Knowledge is one thing, experience another, and after stints at Mountadam Vineyards in Australia's Barossa Valley and Villa Maria Estate in Hawkes Bay, New Zealand, he brought prowess with the grape and an ability to embrace both traditional and innovative techniques to his Canadian ventures in Ontario and BC. In the terroir and microclimates of the Okanagan Valley, his passion for cooler-climate, single-vineyard wines meshed with the vision of willing winery owners. He started at CedarCreek in 2010 and, five years later, was chosen to succeed famed winemaker John Simes. Mission Hill proprietor Anthony Von Mandl, a viticulture visionary who saw the early potential of the Okanagan, equally saw the potential of Darryl Brooker.

WHAT WAS THE TAKE-AWAY FOR WINEMAKING FROM WORKING ON A ROYAL AUSTRALIAN NAVY SUBMARINE?

While travelling the world, I developed an interest in wine regions. Whenever we'd pull into a port, I'd rent a car and visit wineries – first in Australia and then internationally. I think the biggest take-away that's helped me in winemaking is the ability to work hard, long hours under intense pressure. The sense that everyone's working together toward a common goal is, I believe, one of the greatest strengths the military taught me – along with the fact that you're working with a wide variety of

people, an international crew really, so you have to all learn to get along, accept your differences and work together as a highly functioning team.

WHAT'S THE MOST IMPORTANT PIECE OF MACHINERY AT MISSION HILL?

Berry-sorting equipment has to be number one. After a harvest, sorting fruit and plant material is important for producing great wine.

Now, with advancement in technology, we're sorting berries, but it wasn't that long ago that people used to hand-sort bunches of grapes. If we go back 20 years, people didn't sort berries except for one or two of the world's great châteaux.

The new optical sorter we received just before the 2016 harvest is the first one in British Columbia, and the technology is cutting-edge. It has a high-speed digital camera that scans the fruit, illuminating it with light that's adjusted to colour, shape, size and texture parameters. Each grape (and other debris) is inspected, and perfect grapes pass into a hopper for delivery to fermentation tanks, while unwanted material is ejected with air jets.

Our sorter can handle three to five tons per hour, which would normally take six people four to five hours to sort. Apart from speed, the real benefit is that an optical sorter does not get tired and is consistent after 15 hours of operation.

HOW DO YOU SEE THE OKANAGAN VALLEY WINES – ESPECIALLY MISSION HILL – EVOLVING IN THE NEAR FUTURE?

The number of wines will naturally narrow, and then we'll focus on what we do well. We'll never be known for one or two wines, because of the diversity of the region. When I arrived in 2010, people were afraid of acid, but now that's our



KASEY WILSON

Kasey Wilson is an award-winning food and travel writer, broadcaster and author. She is editor of *Best Places Vancouver* and her articles have appeared in *National Geographic Traveler*, *Bon Appetit* and *Gastronomica*. Wilson is executive producer and co-host of the “Best of Food and Wine Show” on AM650. The author of 10 non-fiction books on travel and food, Kasey is a member of the judging panel for the World’s 50 Best Restaurants.



Photo credit: James O'Mara

blessing – the telltale sign in Okanagan wines. It’s what makes wine easy to drink on its own, pair well with food and age well. Acidity is now what people around the world look for.

IT MUST HAVE BEEN AN HONOUR TO HAVE THE DUKE AND DUCHESS OF CAMBRIDGE VISIT MISSION HILL ON THEIR ROYAL VISIT TO BRITISH COLUMBIA LAST SEPTEMBER.

It was an incredible privilege. In addition to tasting our 2012 Oculus and 2013 Perpetua Legacy Series wines, they also tried our 2015 Cabernet Franc, which will form part of our Iconic Oculus blend. The Duke and Duchess even proved themselves adept at drawing the wine from the barrel using a traditional glass “wine thief.” Our proprietor, Anthony von Mandl, also toured the Royal couple through the winery’s private vault. In there is a bottle of 1981 Mission Hill Gewürztraminer, the

first wine ever produced at Mission Hill to commemorate the visit of H.R.H. Queen Elizabeth II to the Okanagan in 1983. Gewürztraminer is the Queen’s favourite style of wine, and 500 bottles were produced and served at a celebration dinner in her honour.

DO YOU HAVE ANY FAVOURITE RESTAURANTS IN THE OKANAGAN?

Executive Chef Mark Filatow does an amazing job at Waterfront Wines, utilizing ingredients from local food purveyors. RauDZ is fantastic. I normally go to Japanese restaurants, and there are two or three really good ones in Kelowna. Penticton also has a couple of fine spots.

My favourite winery restaurants are at Quails’ Gate, Miradoro at Tinhorn Creek and the Terrace at Mission Hill.

ELEVATE YOUR
TASTE
WITH 150 YEARS
OF CRAFTSMANSHIP



LIVE PASSIONATELY. DRINK RESPONSIBLY.
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OF BACARDÍ & COMPANY LIMITED. BACARDÍ U.S.A., INC., CORAL GABLES, FL. RUM - 40% ALC. BY VOL.



BACARDÍ



**MISSION HILL
RESERVE CABERNET
SAUVIGNON**

BC **\$25.99** 330506

This elegant Cabernet Sauvignon boasts stunning cassis, black cherry and plum notes with touches of leather, mocha and smoke. The palate is full-bodied with rich tannins and a long finish.



**MISSION HILL
RESERVE MERLOT**

BC **\$22.99** 772244

Ripe plum, black cherry, blueberry, mocha and vanilla aromas emerge from this lush Merlot, leading to a medium-bodied palate with soft tannins and a velvety finish.



**MISSION HILL
FIVE VINEYARDS
PINOT NOIR**

BC **\$17.99** 118844

Combining Old World style with New World finesse, this Pinot Noir delivers ripe raspberry, cherry and wild strawberry in an elegant profile with a subtle hint of French oak.



**MISSION HILL
FIVE VINEYARDS
CABERNET MERLOT**

BC **\$15.99** 257816

This full-bodied blend of Cabernet Sauvignon, Merlot and Cabernet Franc boasts impressive cassis, black cherry and plum notes with underlying hints of vanilla, sage and lavender.



**MISSION HILL
RESERVE
SAUVIGNON BLANC**

BC **\$20.49** 388629

Lively and fresh, this elegant Sauvignon Blanc is brimming with grapefruit, citrus zest and lemon grass aromas accented by hints of passion fruit and herbs.



**MISSION HILL
RESERVE RIESLING
ICEWINE**

BC **\$55.99** 240127 375 ml

Vibrant aromas of apricot, honey and citrus lead to lemon marmalade, orange peel and peach flavours. On the palate, the sweetness is perfectly balanced by mouth-watering acidity.





Classic REDS & WHITES

It's the most wonderful time of the year, so the saying goes. Truly, the holiday season does bring many special occasions. It's when families rejoice and reconvene, when the work schedule submits to the social calendar, when tradition trumps the day. From a wine pairing perspective, the holiday season marks the perfect time to embrace classic reds and whites.

What constitutes a classic red or classic white? While there will always be room for debate on something so personal, the "classics" refer to specific grapes or typical wine styles. While it is true that one of the amazing facets of wine is the sheer diversity of bottles available, in a haste to constantly seek out the new and the latest, it is easy to overlook the wine classics. But it's not as if we get tired of turkey year-in and year-out (or even if we do, we don't disown the big bird!), so why would we overlook the classic reds and whites?



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 2015 Under \$20*. Follow his wine musings @hadaglass.

“What constitutes a classic red or classic white? While there will always be room for debate on something so personal, the “classics” refer to specific grapes or typical wine styles.”

CLASSIC WHITES

SPARKLING WINE

Admittedly, bubbly also comes in many shades of pink and red; however, sparkling white wine remains the definitive standard. Really, is there any other wine to ring in the New Year or to toast any other festive gathering? Champagne remains the obvious choice, but if a twist on the classic is more your style, there are certainly fun bubbly options from around the wine world, from Italian Prosecco to local BC sparklers.

As a bonus, sparkling wine makes a fantastic, classic pairing partner with many meals. This is no small feat, particularly during the holiday season, when the appetizers and multi-course meals are in regular rotation. Indeed, if limited to just one classic wine choice these holidays, it is tough to do wrong by opting for sparkling wine.

RIESLING

Another classic white wine option is Riesling, an honorific bestowed due to the wine’s sheer breadth of style as well as its Swiss Army knife-like pairing versatility. Riesling is a food multi-tasker. This is an admirable trait any day of the year, but it’s especially appealing during the frenetic holidays, when the table is potentially laden with baked ham, roast turkey and vegetarian stuffing (not to mention all the fixings!).

CHARDONNAY

That said, while Riesling excels at marrying with food, it tends not to be the most caressing of wines. Thus, for sheer comfort and taste bud-soothing sensibility, Chardonnay retains a classic role. Not only will it work with roast turkey or a creamy cheese dip, this rich white tastes great sipped solo at a holiday party – and a Chardonnay with a kiss of toasty oak works all the better.

CLASSIC REDS

GAMAY NOIR

Of course, the other hue of Saint Nick’s robes cannot be forgotten, and red wines certainly have their place atop the holiday table. While perhaps not the most mainstream grape, Gamay gets a nod on the classic red list thanks to its food-matching prowess. Typically, light and bright, Gamay is an easy pick when a crowd is coming and the buffet table is heaving. In other words, it’s versatile.

CHIANTI

Generally speaking, the strategy of serving more acidic, less oak-influenced reds works well throughout the vagaries of the holiday season. Several red wines fit this profile, including Chianti, which is an excellent example to consider. Typically fruity and savoury, elegant but lithe, a glass of Chianti sipped with a plate of canapés (or even a prime rib roast) makes a classic match.

SHIRAZ

For some, however, rich and red remains the obvious choice. In this case, there is no denying the classic, cockle-warming character of a robust Shiraz. It may not easily pair with lighter fare during the holidays, but it darn sure complements a crackling fire – which sometimes is the only recipe required for enjoying the holiday season.

POINT MADE.

— *Barossa Valley Estate Shiraz 2014, 91 Points, Natalie MacLean* —

With its exquisitely vibrant flavours of red plum and exotic spice, Natalie MacLean made a point of singling out

our Barossa Valley Estate Shiraz 2014 and gave it an impressive 91 Points. Obviously all points well made.



91
POINTS
NATALIE
MACLEAN

Experience the wines that made the Barossa great.

barossavalleyestate.com

CLASSIC REDS & WHITES



**BOLLINGER
SPECIAL CUVÉE**

France **\$75.99** 384529
Bubbles are the holiday wine choice without peer, and Bollinger provides an elegant, rich and toasty non-vintage Champagne redolent with brioche and pear compote.



**GEHRINGER
RIESLING**

BC **\$13.29** 171488
A reliably good (and perennial great value) local white offering classic Riesling traits of peach, honey, apple and flowers that is ready to serve alongside both turkey and baked ham.



**KENDALL-JACKSON
CHARDONNAY**

USA **\$21.49** 296566
California Chardonnay is quintessentially classic, as nicely expressed by the exuberant orchard and citrus fruit aromas and rich yet crisp overall style of this Kendall-Jackson Chard.



**LOUIS LATOUR
BOURGOGNE
GAMAY**

France **\$22.99** 822809
Juicy and boisterous, this open vat-fermented Gamay (there's a dollop of Pinot Noir in the blend) is fresh with berry fruit and a sinewy finish.



CECCHI CHIANTI

Italy **\$14.99** 231712
Classic Chianti characteristics of berries and tobacco abound in this lighter, crisp Chianti that finishes dry and with a healthy tannic kick.



**PIRRAMIMMA
MCLAREN VALE
SHIRAZ**

Australia **\$29.99** 607093
Shiraz offers a more robust classic red, and Pirramimma's McLaren Vale Shiraz is an excellent example, full of intensity and richness, with concentrated dark fruit and overt, toasty oak.



Holiday turkey

IDEAS



HALF-TURKEY ROAST WITH POMEGRANATE
SAUCE, WILD GRAINS AND FENNEL

PAIRS WITH HALF-TURKEY ROAST WITH POMEGRANATE SAUCE, WILD GRAINS AND FENNEL



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

France **\$21.99** 469924
This delicious, easy-drinking Beaujolais has fragrant aromas of strawberry, black cherry and red rose. The palate is smooth with silky tannins and juicy dark-berry fruit flavours.



HERBED TURKEY BREAST WITH APPLE CALVADOS SAUCE

PAIRS WITH HERBED TURKEY BREAST WITH APPLE CALVADOS SAUCE



**VEUVE DU VERNAY
BRUT ROSÉ**

France **\$13.29** 610048
Showing considerable elegance for the price, this sparkling rosé brings together red berry fruits and a hint of rose petals on a well-balanced palate with invigorating acidity and a long, dry finish.



**TULI SONOMA
PINOT NOIR**

USA **\$27.99** 284521
Perfumed aromas of black cherry, brambleberry pie, plum and violets lead to an exuberantly plush palate with soft tannins, supple texture and a long, harmonious finish.



**HESTER CREEK
PINOT BLANC**

BC **\$15.49** 467316
Ripe honeydew, peach and citrus aromas mark this delightful Pinot Blanc. The juicy stone-fruit and apple flavours are accented by crisp acidity and a backbone of minerality.





Don't just turn up.



Arrive.



STUFFED TURKEY THIGHS

PAIRS WITH STUFFED TURKEY THIGHS



**ROBERT MONDAVI
NAPA FUMÉ BLANC**

USA \$22.99 221887

Blended with a splash of Sémillon, this Fumé Blanc is impressively complex and concentrated, with zesty lime, nectarine, pineapple and orange blossom flavours highlighted by mouth-watering acidity.



**MEDICI ERMETE
REGGIANO
CONCERTO
LAMBRUSCO
FRIZZANTE**

Italy \$19.99 571968

High-toned and lively, this sparkling red exhibits fresh strawberry, raspberry and sour-cherry notes. The fine mousse and racy acidity persist through the dry, effervescent finish.

Winter COMFORT pastas



LOBSTER MAC AND CHEESE
WITH BACON CROUTON CRUST



NATHAN FONG

Awarded the inaugural IACP/Julia Child Award of Excellence for Food Styling, Nathan is also an internationally published food and travel journalist, and television and radio contributor. His work has appeared in *The Vancouver Sun*, *Cooking Light*, *Men's Health*, *Enroute* and *Westjet* magazines.

FOR RECIPES, SEE INDEX ON PAGE 123

PAIRS WITH LOBSTER MAC AND CHEESE WITH BACON CROUTON CRUST



RODNEY STRONG SONOMA CHALK HILL CHARDONNAY

USA \$27.99 275552

This stylish Chardonnay delivers attractive notes of citrus blossom, tangerine, nectarine and green apple with a hint of wet rock minerality in a crisp, medium-bodied, nicely textured profile.



WHITE LASAGNA SERVED WITH CHERRY TOMATO AND MOZZARELLA SALAD



VEUVE DU VERNAY BLANC DE BLANCS BRUT

France \$13.29 209023

Delightfully fresh and easy drinking, this sparkler has delicate apple, pear and lemon flavours framed by fine, persistent bubbles. The crisp acidity delivers a clean finish that begs another sip.



PAIRS WITH WHITE LASAGNA SERVED WITH CHERRY TOMATO AND MOZZARELLA SALAD



LOUIS LATOUR BOURGOGNE CHARDONNAY

France \$21.99 55533

Fresh apple, citrus and mineral aromas emerge from this unoaked expression of Burgundy white. The palate is medium-bodied and round, with white-fruit notes, juicy acidity and a crisp finish.



YALUMBA Y SERIES VIOGNIER

Australia \$15.99 624502

Perfumed aromas of honeysuckle, apricot and candied ginger lead to a full, round and richly textured palate with balanced acidity and a long, grapefruit pith-tinged finish.



NEW PEPPERMINT TWIST

SCRATCH THE BOTTLE FOR A
SCENT OF COOL PEPPERMINT



WHAT'S INSIDE:

1.25 oz. SMIRNOFF PEPPERMINT TWIST
0.5 oz. BAILEYS ORIGINAL
IRISH CREAM LIQUEUR

HOW TO MIX IT:

Shake ingredients over ice and strain into a chilled martini glass. Garnish with grated nutmeg and a mini candy cane

750 mL 30% alc./vol.

 SmirnoffCA 

PLEASE ENJOY RESPONSIBLY
Diageo Canada Inc.





GARGANELLI WITH SUN-DRIED TOMATOES, PROSCIUTTO, HERBS AND ROASTED GARLIC

PAIRS WITH GARGANELLI WITH SUN-DRIED TOMATOES, PROSCIUTTO, HERBS AND ROASTED GARLIC



ZONIN RIPASSO VALPOLICELLA SUPERIORE

Italy \$19.49 813790

An excellent introduction to the ripasso technique of double fermentation, this opulent red shows great richness and intensity with tones of ripe, dark fruit, cherry, tobacco smoke and exotic spice.



ROCCA DELLE MACIE CHIANTI CLASSICO

Italy \$16.99 308510

Succulent red cherries, licorice, tobacco and leather notes emerge from this rich Chianti Classico. This full-bodied wine drinks very nicely thanks to the balanced acidity and integrated tannins.

HOT HO HOT HO HOT HO



MACALLAN 1824 SERIES GOLD

United Kingdom **\$65.99** 3061
Intense aromas of lemon, citrus zest and vanilla lead to flavours of toasted apple, orange peel and spicy oak with ginger and cinnamon accents. The finish is long and malty.



LAPHROAIG QUARTER CASK

United Kingdom **\$84.99** 656546
This Islay single malt has an oily and buttery nose, with toffee aromas and hints of coconut and peat. Full-bodied, complex and smoky, it surprises the palate with a gentle sweetness.



ABERFELDY 12-YEAR-OLD

United Kingdom **\$53.49** 773002
A rich, honeyed and creamy vanilla nose leads to a full-bodied palate with dried fruit, butterscotch and baking spice flavours. A toasted wood note lingers on the finish.

DON'T MISS OUT ON THESE HOT PRODUCTS FOR WINTER!



VINTAGE INK REBEL RED

BC \$12.99 49023

Intense aromas of blackberry, black cherry, cassis, vanilla bean and mocha lead to a rich, medium- to full-bodied palate with off-dry fruity flavours and soft, round tannins.



CA' MOMI ROSSO DI NAPA NAPA VALLEY RED

USA \$16.99 618504

An amazing value from Napa, this impressive red blend delivers intense plum, blackberry pie and toasty spice flavours on a balanced palate with smooth tannins and a long, vanilla-tinged finish.



WOLF BASS YELLOW LABEL CABERNET SAUVIGNON

Australia \$13.99 251876

Always a terrific value, this Cabernet has a nose of blackcurrant, blackberry and plum aromas with touches of eucalyptus and spice. Full-bodied and smooth, it has fine-grained tannins and a long finish.





WHITE CHOCOLATE
AND PEPPERMINT-
DIPPED COOKIES
from Taryn

CAPPUCCINO
SHORTBREAD
WITH CHOCOLATE
from Nathan

GINGER BREAD
RUM BALLS
from TASTE

MAPLE CREAM
COOKIES
from Celine

TASTE

cookie exchange



EGGNOG BUTTER
CAKE BARS
from Lauren

CHEWY
CHOCOLATE
PANFORTE
from Irene



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PAIRS WITH WHITE CHOCOLATE AND PEPPERMINT-DIPPED COOKIES



**RIONDO SPAGO
NERO PROSECCO
FRIZZANTE**

Italy **\$12.49** 814319
Fresh and fruity, this delicious Prosecco brings together apple blossom, poached pear and candied lemon zest flavours on a light-bodied palate with persistent effervescence and a clean finish.

PAIRS WITH CAPPUCCINO SHORTBREAD WITH CHOCOLATE



KAMORA COFFEE

Mexico **\$14.99** 129411
Intense aromas of freshly made espresso emerge from the glass and open to a satiny smooth palate with rich coffee, vanilla and caramel notes.

PAIRS WITH CHEWY CHOCOLATE PANFORTE



**KVV CLASSIC
CAPE TAWNY**

South Africa **\$10.49** 17434
Orange zest, dried apricot, caramel and roasted-nut aromas lead to a sweet, flavourful and well-balanced palate with loads of dried citrus fruit, marzipan and butterscotch.

PAIRS WITH MAPLE CREAM COOKIES



RUFFINO PROSECCO

Italy **\$15.99** 192153
This vibrant Prosecco is bursting with apple, pear, white peach and citrus aromas. The palate is crisp yet slightly creamy in texture thanks to the fine, persistent bubbles.

PAIRS WITH EGGNOG BUTTER CAKE BARS



**BAILEYS ALMANDE
ALMOND BEVERAGE**

USA **\$26.99** 756999
Made from real almond milk, this dairy-free and gluten-free liqueur delivers vanilla, almond and hints of honey and nuts on the palate with a long, creamy finish.

PAIRS WITH GINGERBREAD RUM BALLS



**CAYMUS NAPA
ZINFANDEL**

USA **\$46.99** 709808
Napa Valley's quintessential Zinfandel opens with wonderful aromas of blackcurrant, black cherry, blueberry, plum and spice. Rich, full-bodied and complex, this multi-dimensional wine is Zinfandel royalty.

'tis the

Season!

WHAT TO GIVE

For years, it has been said by many that BC cannot make good Bordeaux-style reds. This wine will prove that there has been a big change and it will keep you coming back for more.



OSOYOOS LAROSE LE GRAND VIN

BC **\$41.99** 129999

This complex, rich and structured Bordeaux blend uses all five Bordeaux-permitted varieties. Hugely concentrated black fruit, currants, cherries and plum are bolstered by French oak in what is the best vintage yet from this Bordeaux-owned BC winery. Harmonious and balanced, it is delicious now, but will age gracefully for 10-plus years. This newly released 2013 is as good as any Bordeaux at this price point! A perfect gift for the collector.

If you decide to opt for Italian for that special dinner this year instead of the routine turkey, this is your bottle. This Chianti Classico from the oldest winery in Italy cries out for tomatoes and would be a match made in heaven.



RICASOLI BROLIO CHIANTI CLASSICO

Italy **\$25.99** 3962

This Sangiovese-based wine offers a light, floral aroma over bright red cherry fruit. It's medium-bodied with good fruit concentration and a lovely texture thanks to the polished, silky tannins. It really expands in the mouth, so give it some air before serving.

For that growing group of individuals who are "fish only, no meat," but still love red wine, this is your best pick.



LOUIS JADOT COUVENT DES JACOBINS BOURGOGNE PINOT NOIR

France **\$29.49** 341875

This delicious Pinot Noir will charm with its delicate, pure red cherry and strawberry fruit. The nose has a honeyed richness and the palate is fresh, juicy and tangy. Serve at 16 degrees to get the best from this light red Burgundy. A perfect match for salmon or tuna.

Choosing a wine as the perfect gift or finding the special wine to pair with a special meal over the holidays can be intimidating. How to choose the right one? Listed below are six wines that will make seasonal shopping fast, easy and make you look like an expert!

For those inclined to New World reds, and all the bargain hunters out there, this bottle will put a smile on their faces and still leave you enough money to buy flowers for your sweetheart.



LOUIS MARTINI NAPA CABERNET SAUVIGNON

USA **\$28.99** 920355

A Napa Cabernet for \$30? Look no further. Martini has been a fixture in Napa since 1933, and they certainly deliver with this Napa Cab. Brimming with cassis, black cherry, vanilla and spice, this pour is full-bodied and well-structured with ripe, dusty tannins. It blossoms with air, so open it early or, better yet, decant it before dinner. A grilled rib-eye would be an excellent choice with this bargain.

For the New Zealand Sauvignon Blanc lover, and there are many of them, choose one of the very best examples.



CLOUDY BAY MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$32.99** 304469

This tangy, vibrant white has WOW all over it. The gooseberries, fresh-cut grass, asparagus, citrus and notes of tropical fruit will impress. It is medium-bodied with juicy, crunchy acidity and tons of flavour, but for New Zealand Sauvignon, a welcome restraint. Very classy and would pair well with chicken and herbs or any fish dish.

A wine to go with those beautiful oysters, baked or raw, on your holiday menu.



LA CHABLISienne LA PIERRELÉE CHABLIS

France **\$29.49** 359844

Juicy, fresh apple and citrus fruit in this unoaked Chardonnay are enhanced by a deep minerality from the clay and limestone soils where the grapes are grown. The palate is round, silky and filled with ripe fruit and the finish is long and mouth-watering with citrus and spice. Oysters for sure, but also great with clams and mussels.

Canapé Cravings



PHYLLO BITES

PAIRS WITH PHYLLO BITES



VILLA MARIA PRIVATE BIN SAUVIGNON BLANC

New Zealand **\$17.49** 342360
Medium-bodied with mouthfilling lemon, gooseberry and herb flavours, this vibrant Sauvignon Blanc has a lively backbone of acid and a clean, crisp finish.



SANDHILL ESTATE CHARDONNAY

BC **\$15.99** 541193
Gorgeous aromas of ripe apple, pear, pineapple, yellow plum and vanilla open to a palate that is crisp yet slightly creamy, with orchard fruit flavours and refreshing acidity.



PAIRS WITH MUSHROOM HAZELNUT PÂTÉ



MUSHROOM HAZELNUT PÂTÉ



LOUIS LATOUR BOURGOGNE PINOT NOIR

France **\$25.99** 69914
This elegant Burgundian Pinot Noir has aromas of wild strawberry, raspberry and blackberry with underlying earthy and herbal notes. The palate is medium-bodied with fine tannins.



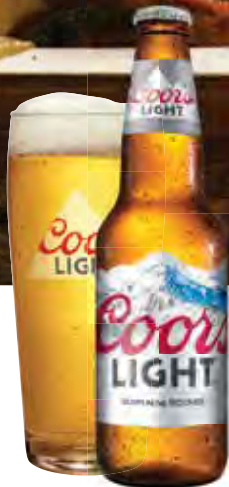
BAILLY LAPIERRE CRÉMANT DE BOURGOGNE BRUT RÉSERVE

France **\$22.79** 657742
This delightful Crémant is an excellent alternative to Champagne. Look for lively pear, apple and lemon flavours along with toasted-bread notes, frothy bubbles and a crisp finish.



PERFECTING HOLIDAY GET TOGETHERS.

HOLIDAY BEER & FOOD PAIRINGS TO KEEP YOU ON THE NICE LIST



LIGHTER &
REFRESHING

EGGS FLORENTINE + COORS LIGHT

The creaminess of the poached eggs and savouriness of the prosciutto are contrasted by **Coors Light's** fresh fruity notes of green apple and banana; a classic light, sweet flavour. The beer's refreshing carbonation cuts through the richness of this dish and leaves the palate clean and ready for the next bite.

BRUNCH



BRIGHT &
BALANCED

BUFFALO MOZZARELLA, PROSCIUTTO & TOMATO SALAD + COORS BANQUET

The fresh buffalo mozzarella, along with the savoury prosciutto are a perfect match to the well-balanced malty and fruity taste of **Coors Banquet**. The crisp, smooth finish of the beer balances any stronger flavours from the wide variety of ingredients in this dish.

LUNCH



BRIGHT &
BALANCED

PORK & APRICOT MEATLOAF + HEINEKEN

The malt biscuit sweetness of **Heineken** complements the sweet apricot notes in the meatloaf. The lively hop bitterness and carbonation of the beer cuts through the fattiness in the pork while the medium body of Heineken creates the perfect finish.

DINNER



START PAIRING AT BREWSANDBITES.CA



PAIRS WITH SEARED GRAPE AND MASCARPONE CROSTINIS



MATUA HAWKES BAY SAUVIGNON BLANC

New Zealand **\$14.49** 309575
Hailing from the warmer region of Hawkes Bay, this vibrant Sauvignon Blanc is bursting with ripe tropical fruit, stone fruit and citrus flavours, accented by lively acidity.



SEARED GRAPE AND MASCARPONE CROSTINIS SERVED WITH FIG AND PROSCIUTTO ROLL UPS



JAUME SERRA CRISTALINO BRUT

Spain **\$11.99** 551218
Delivering considerable complexity for the price, this sparkler offers aromas of fresh apple, pear and biscuit. The palate is medium-bodied, with elegant acidity, crisp structure and a lingering finish.



PAIRS WITH FIG AND PROSCIUTTO ROLL UPS



LAMARCA PROSECCO

Italy **\$16.99** 321182
This delightful sparkler offers aromas of fresh citrus and stone fruit with honey and white flower notes. The palate is clean and refreshing, with slightly off-dry fruit flavours and persistent bubbles.



QUAILS' GATE ROSÉ

BC **\$16.49** 170316
A fantastic expression of BC rosé, this wine is bursting with fresh strawberry, raspberry, cranberry and exotic melon notes. The palate is textured yet crisp with a dry, refreshing finish.

Boulevard

KITCHEN & OYSTER BAR



Chef Alex Chen

Few Chefs have had the fortune of being exposed to such a wide range of international cuisines as Alex Chen. Born in Malaysia and raised in Vancouver, Chen studied his craft at Vancouver Community College. He found a mentor in Chef Robert Sulatycky at the Wedgewood Hotel, when he joined their team in 1999. When Sulatycky moved to the Four Seasons, first in Toronto, and then Chicago, Chen followed.

Several years later, he took the helm at the prestigious Polo Lounge in the Beverly Hills Hotel, where he ran the kitchen for six years. While his training and mentoring focused on classic French cooking, Chen was influenced, not only by his Latino staff sharing their dishes and flavours, but by Los Angeles' prolific Korean culture.

Chen speaks fondly of his time in The Golden State, not only as a culinary melting pot, but also as the home of some of the best farmer's markets on earth.

"Nearly 365 days per year, there is a market open somewhere in Los Angeles," he shares. "Every Sunday in Hollywood, you would see high-profile chefs and their teams shopping there – it was one of the largest farmer's markets I've ever seen." Chen got to know which markets specialized in which seasonal products, and the best places to track down exactly what he needed for his menus.

In 2013, after returning to Canada with his young family, Chen led team Canada into a top-10 finish at the world-renowned Bocuse d'Or culinary championship in Lyon, France. By a stroke of luck, Moxie's Bar & Grill sponsored his training for the competition – its owners, the Gaglardi family, have vast holdings in restaurants, hotels and hockey teams (among others).

When Gaglardi took on the challenge of modernizing the Sutton Place's outdated Fleuri Restaurant that same year, Chen was the perfect choice to lead the kitchen as executive chef. Working with Gaglardi, the entire concept for Boulevard Kitchen & Oyster Bar, including menu, stunning modern décor and kitchen design, was achieved. It was a first for Chen, who had always stepped into roles of delegation and training, not building a restaurant from scratch.

It was a whirlwind experience, but one he was proud to be part of.

Today, his menu is influenced by the styles of the Pacific Northwest and, to some extent, Cantonese cuisine – yet he still draws on flavours from his days in Hollywood – from those Latin and Korean communities. "All the places I have worked have shaped me, but I'm heavily rooted in classic French cuisine and the old guard of mother sauces – it is still my strongest influence," he underlines.



DAENNA VAN MULLIGEN

Daenna Van Mulligen is a Vancouver-based wine journalist, but is typically found in the world's vineyards. She is also a wine judge, accredited sommelier and international speaker. Daenna is publisher of the long-running websites WineDiva.ca and Winescores.ca. She has been published in numerous local and internationally distributed publications and is a regular contributor to *Vines Magazine* and more recently, *Montecristo Magazine*. Follow her @thewinediva.

FOR RECIPES, SEE INDEX ON PAGE 123

“ “ We tend to focus on technique, balance, texture and what is local. That’s our DNA. ” ”

The plates coming out of the kitchen are conservative, but beautifully constructed. Chen relies upon his team for their input and cultural dominion as well. Together they create and taste all new dishes.

“We do what feels right,” he stresses, “We tend to focus on technique, balance, texture and what is local. That’s our DNA. A good dish is a good dish.”

It is an evolution; Chen always asks himself, “How do we get better and preserve the integrity?” So far, it is ensuring he works with what is in season. His key dishes remain, but their garnishes change with the seasons. He works with local farmers for produce and meats, and insists on reputable fishmongers who supply Oceanwise seafood.

In order to stay seasonal, and to test possible new menu items, there are four main menu changes, and roughly eight-to-ten micro-modifications per year.

It stands to reason Chen’s summer menus are heavily fish-focused, while the winter menus feature heartier proteins from grazing animals (venison and Canadian prime beef), earthier root vegetables (celeriac, beets) and deeply flavoured dishes such as short ribs and osso bucco.

While Boulevard is run independently from its home within the Sutton Place Hotel, it is still a hotel restaurant, which Chen acknowledges has its benefits. Yes, you have to be more flexible and it can be stressful, but you have more layers of support, such as bigger teams and more staff.

That freedom allows him to keep growing and learning... “I feel like I’m a shark sometimes,” he smiles, “If I stop moving, I’ll sink.”

*Boulevard Kitchen & Oyster Bar
845 Burrard Street*



LOBSTER BISQUE EN CROUTE

PAIRS WITH LOBSTER BISQUE
EN CROUTE



**CHARTRON ET
TRÉBUCHET CUVÉE
DE LA CHAPELLE
POUILLY-FUISSÉ**

France **\$32.99** 264945
Elegant aromas of
lemon, white peach,
honeysuckle and
minerals emerge from
this stylish Chardonnay.
Medium-bodied and
silky textured, this sultry
wine displays excellent
purity, focus and length.



**WILLIAM FÈVRE LES
CHAMPS ROYAUX
CHABLIS**

France **\$25.99** 25270
Fresh green-apple, lemon
and wet-stone aromas
flow seamlessly to
lemon, grapefruit and
melon flavours accented
by saline minerality.
The finish is mouth-
watering and crisp.



PAIRS WITH ROASTED CHICKEN,
FOIE GRAS, CELERIAC FONDANT,
CHICKEN JUS



ROASTED CHICKEN, FOIE GRAS, CELERIAC FONDANT,
CHICKEN JUS



**TAITTINGER
BRUT RESERVE**

France **\$58.99** 45773
Beautifully balanced
and harmonious, this
Champagne delivers
fresh apple, peach
and brioche on an
exuberantly juicy
palate, with mineral
notes adding character
to the long finish.



**PPFAFFENHEIM PFAFF
PINOT GRIS**

France **\$18.99** 616144
Fragrant honeysuckle,
peach, pear and melon
aromas emerge from
this elegant Alsatian
Pinot Gris, leading to
a full-bodied palate
with off-dry stone
fruit flavours accented
by a smoky note.

PAIRS WITH MONT BLANC



**INNISKILLIN
OKANAGAN
RIESLING ICEWINE**

BC \$27.99 598946 200 ml
This luscious Icewine is bursting with honeyed aromas of apricot, peach and pineapple. Sweet and rounded on the palate, it has nectar and tangerine flavours with a viscous finish that gently glides away.



**WHISTLER
SAUVIGNON BLANC
ICEWINE**

BC \$26.99 813758 200 ml
Intense pineapple, lime and grapefruit notes mark this stunning Icewine. The palate is exceptionally well-balanced, with layers of tropical fruit flavours, lively acidity and great length on the finish.



MONT BLANC



CALIFORNIA *dreaming*

Sometimes, the damp chill of winter stirs a not-so-subtle hankering for sunlight. You know the drill: long, dark, dreary days that make you want to hop on a plane and fly somewhere, anywhere hot and bright – preferably every weekend. Few have that luxury, but feeding the need for sunshine may be easier than you think.

Californian wine is notoriously bottled sunshine, so with each sip, some small part of you slips away to the Golden State. To send you on your way, here are terrific styles that part of the world does particularly well.

CABERNET SAUVIGNON

Does it get much better than a great Napa Cab, with its succulence and rich velvety goodness? Ever since 1976, when the British wine merchant Steven Spurrier hosted the famous “Judgment of Paris” blind tasting, Napa has been squarely on the fine wine map. That famous tasting pitted top Californian Cabernet Sauvignon wines against leading Cabernet-based wines from Bordeaux, France, and the results placed the regions pretty much neck-and-neck.

Not terribly surprising really. The climate ripens the grapes beautifully and consistently. The soil is well-suited to that grape

“ Californian wine is notoriously bottled sunshine, so with each sip, some small part of you slips away to the Golden state. ”

variety. And the know-how is certainly there. Iconic names such as Cakebread Cellars, Clos du Val, Ridge Vineyards, Caymus, Opus One, Stag's Leap and others regularly command top dollar for their saturated flavour, deep complexity and lush texture. There is no better way to taste the Californian sunshine than with great glass of Cab.

CHARDONNAY

As well as ranking reds, the 1976 Judgment of Paris compared whites. Californian Chardonnays competed against those from the top Burgundy appellations such as Meursault and Puligny-Montrachet. The results shook the fine wine world. Amazingly, a 1973 Californian Chardonnay called Chateau Montelena came in first place. In fact, three of the top four wines were Californian Chardonnays.

It's now an open secret California makes sterling Chardonnay with all the piercing precision, undulating layers of flavour and resonant length Burgundy can offer. Signorello, Paul Hobbs, Cakebread, Rombauer, Edna Valley Vineyard and Wente are certainly some names to trust.

Without a doubt, a great glass of Cali Chardonnay can brighten up any meal or moment – especially in the dead of a BC winter.

ZINFANDEL

The flagship red grape of California has got to be Zinfandel. And those who like it like it a lot. It's a black grape variety that produces deeply rich reds tasting of blackberry, blueberry and raspberry cordials with hints of peppercorn. Fruit-forward and opulent, this delicious red is very easy to enjoy and offers terrific value much of the time. Names to look for include Caymus, Joel Gott, Ravenswood and Dancing Bull.

White Zinfandel, which is also made from the black Zinfandel grape, is of course pink, often sweeter, and can be quite delicious to quaff ice-cold on those days you want to channel a sunshine-on-your-shoulders moment (John Denver

tunes optional). Its juicy flavours tend to suggest chin-drip peach and wild strawberries. Beringer makes a very good version.

RED BLEND

Sure, single varieties from California are terrific. But blends can knock it out of the park too, because each grape variety brings something to the mix. The winemaker can fiddle with the components, and the results are frequently better than the sum of its parts.

Orin Swift wines are a prime example of cutting edge blends from California that ooze appeal. Orin Swift is a small winery founded by a guy named Dave Phinney, who became a bit of a winemaking legend – first in California, now globally. He launched a \$35 wine called “The Prisoner” in 2000. That wine instantly gained a cult-like following and earned top accolades from respected critics, which repeated vintage after vintage. The Prisoner even appeared multiple times on the coveted Wine Spectator Top 100 List. Now, the label has since been sold. Twice. But it's still wildly popular. And Dave Phinney's other wines from Orin Swift – a winery he still owns and runs – are off-the-charts characterful expressions of Californian joy-juice.

PINOT NOIR

Pinot Noir isn't a wine that immediately comes to mind when one thinks of California, but maybe it should. There are microclimates there that offer a huge affinity to that grape variety. And keeping with the theme of the region, the wines tend to be riper and more fruit-driven than those in cooler climates such as Burgundy without losing the elegance and finesse for which Pinot Noir is known. La Crema and Hahn always make delicious drops.

Here's to sunshine in a glass.

INTRODUCING
CÎROC
Apple

...
IRRESISTIBLY CRISP



CÎROC
Apple - Pomme

SPIRIT DRINK
BOISSON À BASE DE SPIRITUEUX

IMPORTED
IMPORTÉE

FROM FINE FRENCH GRAPES
ÉLABORÉE À PARTIR DE RAISINS FINS FRANÇAIS

5

TIMES DISTILLED
FOIS DISTILLÉE

PRODUCT OF FRANCE
PRODUIT DE FRANCE

25% alc./vol. 750 ml

CONTAINS
NATURAL FLAVOURS

CÎROC™ APPLETINI

1.5 oz. Cîroc™ Apple
3/4 oz. fresh lemon juice
3/4 oz. simple syrup

Combine all ingredients into a shaker filled with ice. Shake vigorously and strain into a coupe or martini glass. Garnish with apple slices.



**CAKEBREAD
CELLARS NAPA
VALLEY CABERNET
SAUVIGNON**

USA \$99.99 191411

Concentrated, complex and long, this stunner teems with tightly wound fruit, velvet texture and layers of goodness.



**BONTERRA
ORGANIC
CABERNET
SAUVIGNON**

USA \$19.99 342428

There is a magnetic tension between ripe berry fruit and feral red meat notes in this wine. Olive, damson and charcoal edges lead to a long, resonant finish.



**LA CREMA
SONOMA COAST
PINOT NOIR**

USA \$32.99 366930

La Crema is a deeply fruited Pinot with smooth, ripe cherry, bright raspberry, dark plum and coffee notes laced with vanilla and baking spice.



**RAVENSWOOD
LODI OLD VINES
ZINFANDEL**

USA \$19.99 599381

A fierce, firm attack of black fruit in this Zin leads to flavours of dark cocoa powder, black peppercorn, vanilla, espresso and moist, black earth.



**THE PRISONER
NAPA VALLEY RED**

USA \$56.99 457291

The Prisoner is an explosive big red with fig, plum, blueberry, black cherry and raspberry notes laced with toasted oak, roasted nut and coffee bean.



**EDNA VALLEY
CENTRAL COAST
CHARDONNAY**

USA \$17.49 81430

This elegant expression of Cali Chardonnay shows a bright lemon and mineral core that is gently warmed with vanilla, butter and wood.



A Québécois Noël



RAGOUT DE BOULETTES ET
DE PATTES DE COCHON

PAIRS WITH RAGOUT DE BOULETTES ET DE PATTES DE COCHON



CHÂTEAU PEY LA TOUR RÉSERVE DU CHÂTEAU

France **\$20.99** 442392
Lush and expressive, this Merlot-dominated blend offers fleshy blackberry, cassis and espresso flavours with fresh acidity, round tannins and a smooth, mouth-coating texture.



TORTIÈRE WITH HOMEMADE QUÉBÉCOIS GREEN KETCHUP



CHÂTEAU PESQUIÉ VENTOUX TERRASSES

France **\$18.99** 708750
An incredible value year in and out, this classic southern Rhône blend offers ripe berry fruit, pepper, spice box and spring flower notes in an elegant, medium to full-bodied, balanced profile.



PAIRS WITH TOURTIÈRE WITH HOMEMADE QUÉBÉCOIS KETCHUP



BRUNEL DE LA GARDINE CÔTES DU RHÔNE

France **\$19.99** 208942
This classic Grenache-Syrah blend offers plenty of black cherry, blackcurrant, leather, licorice and peppery herbs in its medium-bodied, fresh, yet textured and flavourful profile.



BLACK SAGE VINEYARD CABERNET FRANC

BC **\$24.99** 593038
Impressive strawberry and red-cherry aromas intermingled with vanilla, roasted green bell pepper and smoky sweet oak notes flow seamlessly to a full-bodied palate with a firm finish.





#IT'S GOOD TO BE HERE.
GIB.CA   



THE UNMISTAKABLE TASTE OF WINTER. — NOW IN 12 CANS! —



Grab a 12 pack of
Lions Winter Ale cans
at BC Liquor Stores

PAIRS WITH TARTE AU SUCRE AND BUCHE DE NOËL



**HARVEY'S
BRISTOL CREAM**

Spain **\$16.99** 215483

A unique blend of oloroso, fino, amontillado and Pedro Ximenez sheries, Bristol Cream has orange rind, raisin and caramel aromas with soft, sweet and slightly nutty flavours.



**TAYLOR FLADGATE
LATE BOTTLED
VINTAGE PORT**

Portugal **\$24.99** 289603

This fantastic LBV delivers aromatic black-cherry, plum and cassis notes on a smooth, round and perfectly balanced palate with structured tannins and a long, rich finish.



TARTE AU SUCRE



BUCHE DE NOËL



Spirited GIFTING

We all have that person on our gift list. You know, the one who has everything, the one with impeccable taste, the one who is, simply, impossible to buy for. That's where fine spirits come in handy. They're luxe and lovely, and a delight to find under the tree. But not just any bottle will do. You have to pick the right spirit, perfectly tailoring it to suit the taste of the person you're buying it for. Here are just a few suggestions to cover some of the most challenging people on your holiday list. With any luck, they'll even share.

FOR THE BEST BOSS:

A fine single malt Scotch whisky is a classic choice for the person who signs your pay cheque, and really, we couldn't suggest anything better. BC Liquor Stores are filled with exceptional new and limited-time releases, ranging in price anywhere from under \$100 to \$35,000 for the Dalmore Constellation 1971 Cask 2. (That would be a very special boss indeed.) If you don't know what your boss likes, a Highland single malt is usually a safe bet – most are complex enough to please a demanding palate, but tend to be approachably sweet, spicy and a little fruity. Choose wisely, and that promotion is yours.



BALVENIE 12-YEAR-OLD DOUBLEWOOD

United Kingdom
\$92.99 387316
A classic, complex whisky that's sweet, smoky and spicy, with rich sherry notes and hints of orange peel, dried fruit and nuts.



DALMORE 12-YEAR-OLD

United Kingdom
\$82.99 73999
A luscious, full-bodied whisky, sweet and sherried, with flavours of honey, orange zest, chocolate and vanilla and a luxuriously long finish.

BEAUTIFUL BOTTLES SOLVE YOUR TOUGHEST GIFT-GIVING DILEMMAS

FOR THE COOL COCKTAILIAN:

A true cocktail lover can never have enough gadgets, gear or glassware. But what he or she really REALLY wants are the interesting spirits and essential liqueurs that take drinks to extraordinary new heights. Home bartenders will be intrigued by cool, new craft spirits from local distilleries, but they'll also love trying exotic products from all over the world. Cachaça? Pisco? Arak? Bring it on! Most of all, though, they crave the kinds of liqueurs that allow them to create gorgeous classic or new cocktails. You can find all sorts of great flavours: herbal, bittersweet orange, tropical passion fruit, luscious chocolate, even the fabulously floral elderflower liqueur that has been nicknamed "bartender's ketchup." Now that's a sweet idea.

FOR THE HOST WITH THE MOST:

Anyone can bring wine to a party. But why not set yourself apart from the crowd and bring a bottle of premium vodka instead? Vodka is the world's top-selling spirit, and for good reason. It's icy perfection in a martini or on its own, and adds cool power to countless cocktails. With its neutral flavour palate, it suits every taste – though there are those who prefer the subtle sweetness of wheat vodkas and those who prefer the spicy bite of rye, while still others dig the earthiness of potato. Arrive with the bottle perfectly chilled, and you could even start the evening with a Russian-style round of toasts. Now that's one sure way to get the party started.



ST. GERMAIN ELDERFLOWER LIQUEUR

France **\$45.99** 874107
Sweetly floral, with aromas of soft white flowers, as well as subtle pear, lychee and tropical fruit flavours this is an essential tool for any bartender.



MCGUINNESS CRÈME DE CACAO WHITE LIQUEUR

Canada **\$18.99** 196345
Sweet and clear with intensely chocolatey aromas and flavour this is a terrific ingredient in many cocktails, including the classic Twentieth Century Cocktail.



TITO'S HANDMADE VODKA

USA **\$29.99** 65011
This is no flavourless vodka; expect subtle notes of citrus and tropical fruits such as guava and passion fruit and a nice, smooth, medium body.



STOLICHNAYA PREMIUM VODKA

Latvia **\$22.49** 69781
The classic vodka. Clean, crisp, neutral flavour with hints of citrus, florals and minerality with a creamy texture that is ideal in a martini or on its own.





RAILSIDE

SESSION ALE

As the legend goes, the wild hops growing by the train tracks leading to the Sleeman Brewery are the inspiration for Railside Session Ale: A flavourful and distinctively hopped brew with a refreshing taste of history.



FOR THE PARTY PAL:

For that friend who's always the life of the party, it's time to take it to the tiki. Polynesian-themed cocktails have made a comeback in recent years, and properly prepared, they can be some of the best drinks you've ever tasted. As for what to put into those tiki drinks, there's only one choice: Rum! Along with tiki culture, rum has also made a comeback in recent years. White rums are essential for popular cocktails such as the Mojito and the Daiquiri, but dark rums can be an even more inspired gift choice. Connoisseurs enjoy their rich, fruity, spicy complexity, either on their own or in drinks like the Mai Tai or Navy Grog. A perfect way to visit the tropics without getting on a plane.



FLOR DE CANA ANEJO CLASSICO 5 RUM

Nicaragua **\$23.99** 134676
Think butterscotch toffee that is sweetly spicy, with hints of nutmeg, vanilla and orange peel, balanced with a pleasantly bitter nuttiness. A good cocktail rum.



THE KRAKEN BLACK SPICED RUM

Trinidad-Tobago **\$28.49** 199455
Spice up your drinks with this monster rum – a darkly fruity spirit loaded with flavours of cinnamon, cloves, licorice and black pepper.

FOR THE VERY, VERY SPECIAL SOMEONE:

Santa has something delicious in store for the person who's been exceptionally good this year. Few spirits are more luxurious than aged cognacs; look for those labelled "XO" (as in Extra Old) for richly complex brandies that have been aged a minimum of 10 years and usually much, much longer. If your budget knows no limits, consider an even rarer cognac, the kind that comes in a Baccarat crystal decanter and costs not hundreds but thousands of dollars. What's that? Your giftee doesn't like brown spirits? Then opt for the botanical bouquet of a super-premium gin, bursting with glorious floral and herbal flavours.



BRUICHLADDICH THE BOTANIST ISLAY DRY GIN

United Kingdom **\$45.99** 368597
The satiny smooth texture is what you notice first; that's followed by an explosion of floral and herbal flavours along with plenty of citrus and juniper.



HENNESSY XO THE ORIGINAL COGNAC

France **\$279.99** 61440
Rich, smooth and full-bodied, with layers of flavour such as dried fruits, orange rind, chocolate, vanilla, nuts and a lush caramel finish.



No matter who you're buying for, there's a bottle of something delicious out there that perfectly pairs the spirit of generosity with the spirits of the season.

CELEBRATING

Maple



MAPLE WALNUT CAKE



MAPLE AND MUSTARD PORK ROAST

PAIRS WITH MAPLE WALNUT CAKE



06
**CASA DOS VINHOS
SELECTED RICH
MADEIRA**

Portugal **\$26.49** 101477
This Madeira is brimming with butterscotch, toffee, dried fruit, nut and burnt-sugar notes. The palate is full-bodied and rich, making it a perfect match for sweet desserts.



**NEWCASTLE
BROWN ALE**

United Kingdom **\$13.29**
488460 6 x 330 ml
This iconic English brown ale opens with delicate fruit aromas. The palate is smooth, balanced and easy drinking, with caramel, roasted-nut and malt flavours carrying through the refreshingly bitter finish.



PAIRS WITH MAPLE AND MUSTARD PORK ROAST



**YALUMBA
ORGANIC SHIRAZ**

Australia **\$15.99** 563015
Aromas of violets, lavender, blueberry, plum and earth waft from the glass, leading to a medium-bodied palate with plush tannins and a long, juicy finish.



**CLINE LODI
ZINFANDEL**

USA **\$18.49** 489278
This elegant expression of Zinfandel offers intense aromas and flavours of ripe black fruits, strawberry and spice with supple tannins, velvety texture and a long, vanilla-tinged finish.



Captain Morgan

GET READY TO
HIT THE ICE
#LIKEACAPTAIN



Captain & Cola



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POTATO GALETTE WITH MAPLE CANDIED BACON

PAIRS WITH POTATO GALETTE WITH
MAPLE CANDIED BACON



 **02**
**MERTES LANDLUST
RIESLING**

Germany **\$13.99** 509430
Lively green apple, peach,
lemon, floral and mineral
notes flow seamlessly
to a vibrant, medium-
bodied and balanced
palate. The finish is
crisp and clean with a
touch of sweetness.



 **00**
**MIRASSOU
CENTRAL COAST
PINOT NOIR**

USA **\$12.49** 366880
Red cherry, strawberry,
redcurrant and light
vanilla notes mark this
delicious and well-priced
Pinot Noir. The palate
is elegantly structured,
with balanced acidity
and a juicy finish.

BAR



JAY JONES

VIJ'S

Jay Jones is undoubtedly one of Vancouver's most recognizable and talented bartenders – his curriculum vitae is diverse.

Jones grew up in Vancouver, in a wine-loving family whose cellar was filled with iconic Californian labels. He studied art in Seattle, but was seduced into the hospitality industry where he would challenge each role that came his way, from expeditor to line cook and server; before finally ending up behind the wood.

His knowledge of wine gave him an edge when applying for the position of bar manager at Top Table Group's Araxi in Whistler. From there he was promoted, returning to Vancouver to manage the bar and wine list at West, the celebrated South Granville spot. His talent did not go unnoticed by lovers of wine or spirits.

Jones' quiet yet confident demeanor was magnetic.

From West, Jones bounced around the city, launching bar programs and managing, from Salt Tasting Room to the Loden and Shangri-La Hotels. He also partnered in opening the groundbreaking hotspot, Pourhouse, in Gastown. From there he moved into corporate positions with the Donnelly Group, then as director of wine and beverage for Canucks Sports & Entertainment.

Fast-forward to 2015.

Jones, growing weary of corporate structure, took a step back to analyze what he wanted. It was then, on a trip to Hawaii with his best friend Mike Bernardo (Director of Operations, Vij's Group) a conversation began.

Vij's long-awaited new location on Cambie Street



was finally coming to fruition. The larger space also granted room for a sizable lounge and bar – something the old location could not provide. While the cocktail culture in Vancouver rapidly matured, Vij's mainstay was always its strong wine list. The new expansion made it possible to embrace the city's popular cocktail culture and develop an untapped late night clientele. It was the perfect opportunity to diversify the guest experience. Jones was the man for the job.

The 45-seat lounge has been a tremendous success, welcomed by Vij's legions of regulars. Jones' bartenders, are not constrained by a bar; they rotate throughout the lounge, providing service, making cocktails, pouring wine and expediting food. It is a philosophy intrinsic to Vij's restaurants – no one is relegated to a single task.

"Every time I've taken on a role it's because I believed in it," Jones states. "I'm in a city, and in an industry, at a time when there are a ton of opportunities, I'm very lucky to work with Vij's global cuisine. It's his [Vikram Vij's] home he's welcoming you into – that appeals to me, I like taking care of people."

“ I’m in a city, and in an industry, at a time when there are a ton of opportunities, I’m very lucky to work with Vij’s global cuisine. ”

Along with classic cocktails, Jones has created new ones using exotic ingredients commonly found in the Vij’s kitchen. He utilizes these ingredients subtly, not wanting his creations to be a caricature of Indian cuisine.

Besides the downstairs lounge, Jones developed a tiki-bar style menu for the rooftop patio, which opens each summer. Additionally, he’ll be working on a new drinks menu for Rangoli, when it moves from its current location on West 11th Avenue, to the old Vij’s location, next door.

Vij’s

3106 Cambie Street, Vancouver

INGREDIENTS IN DARK ARMY NO. 2



LEMON HART PREMIUM DEMERARA RUM

Guyana \$24.99 497206

Made in the lush, tropical country of Guyana, Lemon Hart is a rich, full-bodied, silky smooth rum with brown sugar, dried dates, vanilla, exotic spice and dark chocolate notes.



GIFFARD GINGER OF THE INDIES

France \$33.99 171835 700 ml

Distilled from a maceration of ginger root from Asia and enhanced with coriander, vanilla and orange blossom, this is a fragrant, mildly sweet ginger liqueur with an authentic spice flavour.



DARK ARMY NO. 2

1½ oz (45 ml) Lemon Hart Demerara Rum
1 oz (30 ml) Giffard Ginger of the Indies Liqueur
2 oz (60 ml) mango nectar
½ oz (15 ml) freshly squeezed lemon juice
2 oz (60 ml) ginger beer
1 pinch garam masala
1 fresh lemon wheel, for garnish

Combine rum, liqueur and juices with ice in a cocktail shaker. Shake hard and fast until cold. Fine strain into a frozen metal cup and top with ginger beer. Dust drink surface with garam masala and place lemon wheel on cup edge as garnish.



NICE GUY CHAI

1 oz (30 ml) Green Cardamom Hennessy VSOP Cognac*

7 oz (220 ml) Viji's Chai**
star anise for garnish

Combine cognac with hot chai in a porcelain or metal cup. Serve hot.

*GREEN CARDAMOM COGNAC

8 green cardamom pods
1 bottle (750 ml) Hennessy VSOP Cognac

Place whole cardamom pods into bottle of cognac and reseal. Turn bottle upside down briefly to allow pods to mix. Stand bottle upright and leave overnight at room temperature. When ready to use, strain pods from cognac. Makes 3 cups (750 ml).

**VIJ'S CHAI

15 green cardamom pods
5½ cups (1.375 L) water
1½ tsp (7 ml) fennel seeds
2 tbsp (30 ml) white sugar
5 orange pekoe teabags
¾ cup (175 ml) whole milk

Peel green cardamom skins halfway to reveal the dark brown seeds inside. In a medium-sized saucepan, combine water, peeled cardamom pods, fennel and sugar. Bring to a boil stirring constantly. Once water boils vigorously, add teabags and stir once, then boil for 2 minutes. Remove teabags and discard, reduce heat to medium and add milk. Continue to heat for 1 minute. Remove from heat, strain solids from tea. Serve hot. Makes 6 cups (1.5 L).

INGREDIENT IN NICE GUY CHAI



HENNESSY VSOP COGNAC

France \$95.99 43703

A complex blend of more than 60 eaux-de-vie, this harmonious cognac brings together candied fruit, vanilla, cinnamon, clove and honey notes on a velvety smooth palate.

INGREDIENTS IN
THE ULTIMATE COCKTAIL



**GLENMORANGIE
10-YEAR-OLD THE
ORIGINAL**

United Kingdom **\$67.99** 94052
Beautifully complex and elegant, this classic expression has a clean, malty foundation enhanced by orange peel, dried apricot, vanilla spice and wildflower honey notes that linger on the palate.



ARBEG UIGEADAIL

United Kingdom **\$130.99**
202028 700 ml
Pronounced “Oog-a-dal”, this special vatting marries smoky notes from bourbon barrels with luscious raisin tones from old sherry casks, resulting in a stunning, full-flavoured and intensely smoky whisky.



**ARBEG
10-YEAR-OLD**

United Kingdom **\$89.99** 560474
Citrus, toffee, seaweed and spice complement a powerful peat-smoke infusion on the nose. The palate is bold, balanced and complex, with peat smoke surging through the long finish.



THE ULTIMATE COCKTAIL

- 1 oz (30 ml) Glenmorangie The Original Single Malt Scotch
- 1 oz (30 ml) Ardbeg 10-year-old Single Malt Scotch
- 2 tsp (10 ml) brown sugar
- 3 dashes Fee Brothers whisky barrel-aged bitters
- ¼ oz (7 ml) Ardbeg Uigeadail Single Malt Scotch
- 1 trimmed zest of lemon peel, for garnish

Combine Glenmorangie, Ardbeg 10, sugar and bitters in a cocktail shaker. Stir with ice until sugar is partially melted. Coarse strain into an old fashioned glass filled with ice cubes. Drizzle Ardbeg Uigeadail on drink surface. Garnish with lemon zest.

Valentine's Day COCKTAILS

COURTSHIP

SECOND
DATE

GOING
STEADY

DRINK RECIPES AND COCKTAIL STYLING BY DAVID WOLOWIDNYK

COURTSHIP

1 oz (30 ml) Tanqueray Rangpur Gin
 ¾ oz (22 ml) lime juice
 ½ oz (15 ml) rose syrup*
 3 oz (90 ml) Villa Teresa Rosé Frizzante
 1 scoop raspberry sorbet, for garnish

Combine gin, lime juice and rose syrup with ice in a mixing glass. Stir to chill and strain into a champagne flute. Top with rosé and garnish with raspberry sorbet.

SECOND DATE

1 ½ oz (45 ml) Cazadores Reposado Tequila
 ¾ oz (22 ml) Drambuie
 ¾ oz (22 ml) lemon juice

Combine tequila, Drambuie and lemon juice with ice in a cocktail shaker and shake well to combine. Strain into an old fashioned glass with new ice. Garnish with a lemon twist.

GOING STEADY

1 oz (30 ml) Cazadores Reposado Tequila
 2 oz (60 ml) grapefruit soda
 ¾ oz (15 ml) lime juice
 ½ oz (15 ml) rose syrup*
 1 scoop raspberry sorbet

Combine tequila, lime juice and rose syrup in a cocktail shaker with ice and shake well to combine. Strain neat into a cocktail coupe. Top with grapefruit soda and garnish with a scoop of raspberry sorbet.

*ROSE SYRUP

1 cup (250 ml) sugar
 ½ cup (125 ml) water
 1 tbsp (15 ml) rose water

Simmer sugar in water to dissolve, remove from heat and allow to come to room temperature. Add rose water, stir and store in a sealed bottle in the refrigerator until needed.



INGREDIENTS IN COURTSHIP



TANQUERAY RANGPUR GIN

United Kingdom **\$27.49** 785170
 The addition of Rangpur lime, which is a hybrid of a mandarin orange and a lemon, in the distillation process imparts a fresh, zesty zing to this lip-smackingly delicious gin.

INGREDIENT IN SECOND DATE



DRAMBUIE

United Kingdom **\$37.99** 1867
 A unique blend of aged Scotch whiskies, heather honey and a recipe of secret ingredients, this popular whisky liqueur offers a complex mix of herbal, spicy, sweet and honey notes.

INGREDIENT IN SECOND DATE AND GOING STEADY



CAZADORES REPOSADO TEQUILA

Mexico **\$31.99** 772293
 Made from 100 percent blue agave and rested in virgin American oak barrels, this medium-bodied tequila has a floral nose with an elegant palate of citrus, vanilla and light spice.



VILLA TERESA ORGANIC ROSÉ FRIZZANTE

Italy **\$15.99** 826875
 This organic sparkling rosé is bright and floral, with aromas of ripe strawberry, cherry and peach. The palate has off-dry red-berry fruit flavours and a spritzy finish.



CHINESE
NEW
YEAR
2017

YEAR
OF
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Rooster



LONG LIFE NOODLES

CANTONESE ROAST CHICKEN



SHREDDED POACHED CHICKEN AND SESAME SALAD

PAIRS WITH SHREDDED POACHED CHICKEN AND SESAME SALAD



LA VIEILLE FERME VENTOUX ROSÉ

France **\$12.49** 559393
Shockingly complex for the price, this elegant rosé from the Perrin family is light, refreshing and mineral-driven, with floral notes and delicate red-berry fruit flavours.

PAIRS WITH CANTONESE ROAST CHICKEN

PAIRS WITH LONG LIFE NOODLES



POL ROGER CUVÉE DE RÉSERVE BRUT

France **\$65.99** 51953
An elegant and harmonious Champagne, with a smoky, minerally underpinning and subtle flavours of poached pear, apricot, brioche and white flower riding the deliciously fine mousse.



QUAILS' GATE CHASSELAS PINOT BLANC PINOT GRIS

BC **\$17.49** 585737
Beautifully fresh and expressive, this medium-bodied white blend fills the palate with off-dry flavours of guava, tangerine, pear and honeysuckle, accentuated by a zippy effervescence.



PFAFFENHEIM PFAFF GEWÜRZTRAMINER

France **\$18.49** 612119
Perfumed aromas of lychee, pineapple, rose petal and exotic spice waft from the glass, leading to a medium-bodied palate with honey notes balanced by a fresh finish.

*Thank-you British Columbia
from Luxardo!
Helping craft special moments
in BC since 1963.*



Luxardo a timeless classic



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SALT-BAKED PRAWNS

PAIRS WITH SALT-BAKED PRAWNS



 **01**  **GEHRINGER EHRENFELSER**

BC \$14.99 171512

Ehrenfelser is a unique varietal from Germany that grows beautifully here in the Okanagan Valley. Look for luscious apricot, honey and floral notes uplifted by a kiss of sweetness.

PAIRS WITH MANGO, TAPIOCA AND COCONUT PUDDING



 **03** **DR. LOOSEN MOSEL RIESLING**

Germany \$16.99 599274
Juicy streaks of grapefruit, pineapple, apricot and green apple in this refreshing, off-dry Riesling are cut by bright acidity and stony minerality. It is juicy and thirst-quenching, yet abundantly elegant.



MANGO, TAPIOCA AND COCONUT PUDDING

EXCLUSIVES



SPUD POTATO VODKA

Poland **\$23.99** 830505
 Made from potatoes and distilled five times, this gluten-free vodka has a light vanilla nose with a full-bodied palate. It finishes with a velvety creaminess and whiffs of citrus.



COCKSPUR SPICED RUM

Barbados **\$22.99** 687301
 Soft aromas of vanilla bean, brown sugar and spice lead to a smooth, round, buttery palate with balanced notes of honey, ginger and citrus fruit.



POLO CLUB AMERICAN DRY GIN

USA **\$23.99** 753475
 Polo Club American Dry Gin is an artisan spirit crafted in small batches and steeped with botanicals, including juniper, lemon peel, coriander and licorice.



**CEDARCREEK
THE SENATOR**

BC \$18.99 689687

A blend of mostly Syrah with Cabernet Franc and Cabernet Sauvignon, this elegantly structured wine has aromas of red-berry fruits and cloves with spicy blackberry fruit flavours.



**GUNSIGHT ROCK
PASO ROBLES
CABERNET
SAUVIGNON**

USA \$18.49 648006

Intense aromas and flavours of blackberry, cassis and black cherry with touches of vanilla, campfire smoke and mocha emerge from this impressive, full-bodied, structured, Cabernet Sauvignon.



**WOODWORK
CENTRAL COAST
CABERNET
SAUVIGNON**

USA \$14.99 834390

Big and bold in style, this Cabernet Sauvignon delivers ripe plum, black cherry, cassis, dark chocolate and vanilla spice in a rich, full-bodied, velvety smooth profile.



HOSTING A RETRO

Cocktail Party



GIN- AND LEMON-MARINATED OLIVES
AND SPOT PRAWN CAESAR SHOTS
SERVED WITH CLASSIC GIBSON MARTINI

While you may have been born long after the days of bell-bottoms and fitted polyester shirts with butterfly collars, slinky wrap dresses and leisure suits, undoubtedly you've come across their images at one time or another.

Disco music and floral-print minis, clogs and palazzo pants, sideburns and silky caftans were all the rage. Shag carpet, swag light fixtures and velvet-textured wallpaper were highly coveted. Charlie's Angels, Mary Tyler Moore, Donny and Marie and Cher, along with many others, influenced fashion.

If you do recall this mystical era, you may have fond memories of watching your parents entertain guests. Or perhaps you were the one making sure the appropriate supply of swizzle sticks was on hand and the home bar (we all had one) was well stocked.

Either way, maybe it's time to look back and embrace this simpler yet idiosyncratic time. So, let's host a get-together and have some vintage fun.

Here is a list of what you'll need.

THE FOOD

While there is an endless assortment of dishes associated with this era, things like jelly moulds, quiche, chicken Kiev and baked Alaska, for example, are best served for a sit-down dinner.

Hors d'oeuvres and minimal-ingredient, one-bite snacks are the most delightful way to prepare for a party! Platters of bacon-wrapped scallops, deviled eggs and pigs-in-a-blanket (place them in concentric circles to lend a kitschy retro authenticity to your presentation), are pretty much a requirement for your retro get-together.

However, individually wrapped cheese cubes, smoked oysters (served in their own can), creamy dips with crudités and Ritz crackers, Swedish meatballs, nut-crusting cheese logs and the ubiquitous shrimp cocktail are equally definitive winners.

The party stand-out will assuredly be a cheese fondue. Lay out multi-hued fondue forks alongside cubes of sourdough bread, pickled onions and gherkins. Be sure to make double what you think you will need of the gooey-cheesy concoction (so what if there are leftovers).

THE TOOLS

Besides a colourful assortment of swizzle sticks and frilly cellophane toothpicks, decorative mini canapé forks and a fondue pot, you will need some retro glassware. See if you can scrounge up a selection of lowball and highball glasses; smoked

glass, mirrored rims, cut glass or eclectic patterned versions are all outstanding options. Include wine glasses that are oddly shaped and stubby, or towering coups with coloured stems to perfectly suit your theme.

For food service, wooden (think teak) platters and bowls offer an authentic 1970s experience.

THE DRINKS

If you truly want to channel the 1970s, don't forget to pick up some old-school bottles of wine. There are few things more enjoyable than revisiting some of your forgotten friends.

Having bottles of Mateus rosé, Black Tower Rivaner or Mouton Cadet (red or white) on hand will bring forth lapsed memories and a nostalgic smile to everyone's face – don't knock them until you try them, again!

While classic cocktails such as the Manhattan and the Old Fashioned have woven their way into our modern cocktail culture, there are a few that have been left on the shelf. Two simple options to mix up are the Harvey Wallbanger (vodka, orange juice and Galliano) and the Cuba Libre (rum, lime and cola). However, you can't go wrong with a straight-up gin martini, or concocting an old-fashioned punch for guests to ladle up.

Don't forget to pick up a jar of Maraschino cherries for cocktail garnishes, plus a can of whipping cream and a bottle of Tia Maria – just in case you plan to serve coffee cocktails as a nightcap.

THE PLAYLIST

Finally, set the mood with suitable, and timely, background tunes. *You're so Vain* by Carly Simon, Chic's *Le Freak*, *Do You Think I'm Sexy* by Rod Stewart, *Play that Funky Music* by Wild Cherry, Elton John's *Bennie and the Jets*, *I Love the Nightlife* by Alicia Bridges, *Boogie Oogie Oogie* by A Taste of Honey and Anita Ward's *Ring My Bell* are all sure bets for your playlist.

Of course, anything from Abba, Blondie, Donna Summer or the soundtrack from *Stayin' Alive* will have your guests getting down to the beats.

SLOWLY DISTILLED. SUBLIMELY BEAUTIFUL.

SLOW DISTILLED IN SINGLE BATCHES,
STAR OF BOMBAY'S BLEND OF 12 BOTANICALS
HARMONISE BEAUTIFULLY FOR A BRIGHT,
SMOOTH, DEEPLY CAPTIVATING
AND COMPLEX TASTE EXPERIENCE.



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CHARRED ONION DIP WITH VEGETABLE CRUDITÉS SERVED WITH SHERRY PUNCH

INGREDIENTS IN SHERRY PUNCH



DIPLOMATICO RESERVA RUM

Venezuela **\$44.99** 529156
 Enticing vanilla, cinnamon and clove aromas emerge from this rich and robust rum, leading to an unctuous, weighty palate oozing with chocolate orange, dried fruit and oak spice flavours.



01

WILLIAMS & HUMBERT DRY SACK SHERRY

Spain **\$14.99** 13565
 This classic sherry offers off-dry caramel, citrus peel and baking spice notes around an attractive nutty core. Full-bodied and balanced, it finishes with a burnt brown-sugar note.



CARVE INTO BIG, REFRESHING FLAVOUR.

Our White IPA, named for the Okanagan's Iconic Playground

is a German-style wheat ale brewed with an IPA. We've crafted this White IPA to be a great sessional winter beer, packed with fresh hop flavour and a laid-back, smooth finish making it the perfect go-to for any occasion. Make sure your next seasonal adventure is a big one! **5.5% ABV | IBU 52**



Must be legal drinking age. Please drink responsibly.

Photo courtesy of: Geoff Holman™ and Big White Ski Resort™ - Big White Ski Resort, British Columbia

INGREDIENTS IN CLASSIC GIBSON MARTINI



BROKER'S LONDON DRY GIN

United Kingdom
\$27.99 359125

Made using botanicals from three continents and quadruple-distilled, this superbly crafted gin delivers balanced notes of juniper, candied citrus peel, herbs and spices over an exceptionally creamy texture.



NOILLY PRAT EXTRA DRY VERMOUTH

France \$13.49 656876

An aromatic blend of 20 herbs and spices is gently infused with fortified white wine to create a lighter and drier style of vermouth with delicate floral, apricot and mineral notes.



MINI BAKED ALASKAS SERVED WITH CHILLED CHOCOLATE CHERRY MOCHA

INGREDIENTS IN CHILLED CHOCOLATE CHERRY MOCHA



JACK DANIEL'S GENTLEMAN JACK RARE TENNESSEE

USA \$32.99 377994

Charcoal-mellowed twice for extra smoothness and lightness, the Gentleman Jack is an easy-sipping whiskey with elegant fruit, vanilla and spice notes and a silky, warm finish.



KAHLUA

Mexico \$22.99 123315

Made using Mexican Arabica coffee beans and a rum base, this liqueur offers freshly brewed coffee aromas with flavours of coffee, cocoa and a hint of spice.



BAILEYS CHOCOLATE CHERRY IRISH CREAM

Ireland \$26.99 729962

Aromas of vanilla, black cherry and cocoa lead to a smooth palate with flavours of cherry cordial and vanilla cream. This delicious cream liqueur is great for mixing.

GLACIER  BORN
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CONSULTANT'S CHOICE

our experts share their favourites



"I feel fortunate to have a career that lets me share my passion and knowledge of wine and spirits with our customers. As vintages and tastes change, there's always something new and exciting to share."

DAISY LIANG
WSET Level 2
Park Royal, West Vancouver



LOS VASCOS COLCHAGUA GRANDE RESERVE CABERNET SAUVIGNON

Chile **\$24.99** 182055
Wonderfully layered, complex and balanced, this Chilean blockbuster is the perfect way to get acquainted with the wines of the Domaines Barons de Rothschild (Lafite) without breaking the bank.



NIKKA WHISKY FROM THE BARREL

Japan **\$63.99** 546366 500 ml
An incredible value from Nikka, this powerful whisky offers floral aromas and a big, balanced palate loaded with tropical fruit, toffee and oak. Try it neat.



"I love introducing people to new wines that I believe they will enjoy, based on their taste preferences."

LARA VICTORIA
WSET Diploma
39th & Cambie, Vancouver



HIBIKI JAPANESE HARMONY SUNTORY WHISKY

Japan **\$119.99** 358390
Harmoniously balanced, revealing complex layers of candied orange peel, ginger, verbena, lemon grass, honeyed praline, vanilla, baking spices and toffee.



TWO HANDS MCLAREN VALE ANGELS' SHARE SHIRAZ

Australia **\$29.99** 57752
Expressive blackberries, blueberries, fig compote, truffled chocolate ganache, cinnamon, licorice, brioche and black pepper.



"Being able to help my customers find that special product to elevate any occasion into an extra special one is why I love being a Product Consultant."

NEENA SMITH
WSET Intermediate
39th & Cambie, Vancouver



POPLAR GROVE PINOT GRIS

BC VQA **\$17.99** 525865
Enjoy floral and pretty lime blossom notes. Lovely citrus and stone fruits linger on the medium-bodied palate for a very mouthfilling finish. A quality offering from the Okanagan.



RAVENSWOOD SONOMA COUNTY BESIEGED RED

USA **\$23.99** 898247
Notes of smoky blueberry and cherry unfold into a juicy, layered wine loaded with spice and a touch of chocolate. A very rich and sensuous wine.

Product Consultants are available at 28 BC Liquor Stores including all Signature Stores 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! Check our website for details.

the
cocktail
menu

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring liqueurs, with original recipes from Bar Star Jay Jones. Recreate these fabulous cocktails at home, add friends and enjoy!

HOLIDAY LIQUEURS



PROSPECTOR

½ oz (15 ml) Chartreuse Green
 ½ oz (15 ml) Cointreau
 ½ oz (15 ml) McGuinness Crème de Cacao Brown
 1½ oz (45 ml) Remy Martin Cognac
 1 trimmed lemon zest, for garnish

Combine all ingredients in a cocktail shaker. Stir with ice until chilled. Fine strain into an old fashioned glass filled with ice cubes. Garnish with lemon zest.



CHARTREUSE GREEN

France **\$39.49** 37333 375 ml
 Made with 130 different herbs, botanicals, roots, flowers and spices by Carthusian monks in the French Alps, this is a powerful liqueur with a complex, bittersweet and botanical palate.



COINTREAU

France **\$31.99** 6502
 Cointreau is crafted through the distillation of orange peels, resulting in a crystal-clear liqueur with tangy orange notes that strike the perfect balance between bitter and sweet.



MCGUINNESS CRÈME DE CACAO BROWN

Canada **\$18.99** 56655
 Decadent and tempting, this dark brown liqueur will add inviting aromas and flavours of sweet cocoa, baked brownie and chocolate fudge to any cocktail.



REMY MARTIN VSOP FINE CHAMPAGNE COGNAC

France **\$84.99** 4101
 Complex aromas of vanilla, ripe apricot, baked apple and flowers lead to a silky, medium-bodied palate with a rounded mouth feel and lingering flavours of pear, citrus zest and caramel.





LAMBS AND LIONS

¾ oz (22 ml) Averna Amaro
 ¼ oz (7 ml) McGuinness Apricot Liqueur
 1½ oz (45 ml) Maker's Mark Kentucky Straight Bourbon
 10 dashes Angostura bitters¹

Combine all ingredients in a cocktail shaker. Stir with ice until chilled. Fine strain into a cocktail glass.

¹ Available in specialty grocery stores



 **LUXARDO MARASCHINO LIQUEUR**
 Italy **\$25.99** 209403 500 ml
 Made using Marasca cherries, this crystal-clear liqueur has a lovely cherry bouquet and a delicious palate with sweet and lightly syrupy flavours of cherry compote and cherry preserves.



 **LONG TABLE DISTILLERY CUCUMBER GIN**
 Canada **\$43.49** 816512
 Made with fresh cucumbers from BC's Sunshine Coast and handcrafted in small batches, this classy gin has a distinct freshness, with soft citrus notes and a long, peppery finish.



BOLS MELON LIQUEUR
 Netherlands **\$16.99** 129361
 This light emerald green liqueur has fragrant aromas and flavours of ripe honeydew melon. The slightly sweet palate is balanced by a crisp, clean finish.



THE LAST JEDI

¾ oz (22 ml) Bols Melon Liqueur
 ¼ oz (7 ml) Luxardo Maraschino Liqueur
 1 oz (30 ml) Long Table Distillery Cucumber Gin
 ¾ oz (22 ml) freshly squeezed lime juice
 3 dashes Bittered Sling Cascade Celery bitters¹
 3 dashes Bittered Sling Grapefruit and Hops bitters¹

Combine all ingredients with ice in a cocktail shaker. Shake hard and fast until cold. Fine strain into a cocktail glass.

¹ Available in specialty grocery stores



 **AVERNA AMARO SICILIANO**
 Italy **\$38.99** 536672
 This popular Italian liqueur is still produced using the original 1868 recipe. Intense herb, citrus, orange rind and spice notes walk the fine line between bitter and sweet.



 **MCGUINNESS APRICOT BRANDY**
 Canada **\$9.99** 196212 375 ml
 Golden amber in colour, this apricot brandy is bursting with aromas and flavours of sweet dried apricot and ripe canned peaches.

Viennese NEW YEAR'S DINNER

KUGELHOPF



BLACK FOREST TRIFLE



PAIRS WITH KUGELHOPF AND BLACK FOREST TRIFLE



10

SANDEMAN RUBY PORT

Portugal **\$19.99** 23366
Dried cherry, strawberry and plum aromas lead to a full, rich and balanced palate with sweet berry fruit flavours and a medium-long, nut-tinged finish.

07

BLANDY'S DUKE OF CLARENCE RICH MADEIRA

Portugal **\$26.99** 280982
Full-bodied, medium-sweet and softly textured, this is the richest style of Madeira. Look for honey, toffee and roasted almond aromas with salted caramel, raisin and exotic spice flavours.



TAFELSPITZ WITH HORSERADISH CREAM SAUCE

PAIRS WITH TAFELSPITZ WITH HORSERADISH CREAM SAUCE



00

DOMÄNE WACHAU TERRACES GRÜNER VELTLINER

Austria **\$15.99** 583955
Elegant aromas of white flowers, white pepper and minerals emerge from this well-priced Grüner, leading to a medium-bodied palate with delicate flavours of honeydew melon, lime and green fig.



00 **VQA WINES**

GANTON & LARSEN PROSPECT WINERY BIRCH CANOE PINOT BLANC

BC **\$12.29** 100925
This lively Pinot Blanc delivers melon, pineapple and citrus flavours on a soft, round and nicely balanced palate. A peach note lingers on the bright, clean finish.



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WIENER SCHNITZEL WITH BRAISED RED CABBAGE

PAIRS WITH WIENER SCHNITZEL



 **01**
BEND IN THE RIVER RIESLING
 Germany **\$10.99** 501080
 Light and refreshing, this off-dry Riesling has juicy flavours of green apple, lemon and peach balanced by crisp acidity. A mineral note lingers on the finish.



SCHNEIDER WEISSE ORIGINAL

Germany **\$2.79** 366070 500 ml
 Beneath this classic Bavarian wheat beer's fine, persistent head are notes of ripe banana, clove, nutmeg and nuts. On the palate, it is full-bodied with a clean, crisp character.



PAIRS WITH FRITTATENSUPPE



00
GONZALEZ BYASS TIO PEPE PALOMINO FINO SHERRY

Spain **\$21.99** 242669
 Tio Pepe opens with a delicate yet pungent aroma of blanched almonds. The palate is bone-dry with nutty, citrusy and briny notes.



 **01** 
QUAILS' GATE DRY RIESLING

BC **\$15.99** 308312
 Intense lime, stone fruit, green apple, white flower and wet stone aromas lead to a dry, vibrant and well-balanced palate with crisp acidity and a long, focused finish.



FRITTATENSUPPE

2017 VANCOUVER INTERNATIONAL WINE FESTIVAL

Oh, Canada!





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. 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.

“ A chance to try wines from across Canada and learn more about its regions is a truly rare opportunity for Canadian locavores. ”

Every February, the wine world comes to British Columbia to celebrate all things wine at the Vancouver International Wine Festival. Each year, the theme country gives festival goers an in-depth look at its regions and its wines. For 2017, that country is none other than our beloved Canada. This is a rare chance to explore and celebrate the diverse styles of wine being made across this vast country from coast to coast.

Tasting wine from across Canada is not something we get to do often. Each province that produces wine tends to gobble up nearly everything it produces, leaving little to send to other parts of the country, let alone to the rest of the world. Because of this, we end up knowing a lot about our local wines, but little beyond our provincial borders. This festival (February 11-19, 2017) offers an opportunity to taste wines from both Ontario and Nova Scotia (unfortunately there are no Quebec wineries coming to the festival) alongside many of our favourite BC producers.

Canada is a small wine producer on the global scale, but its wines are gaining increasing international recognition. Results in international competitions place Canadian wine right up there in terms of quality with many of the world's best known wine regions, attracting the attention of international media. There will be almost 80 Canadian wineries at the festival (mostly from BC), as well as international wineries from all over the world. The tasting room, with an estimated 170 wineries, is the perfect place to not only explore Canada, but also to compare how the wines stand up internationally. It is fitting that Canadian wine can take its place and show that it belongs as a serious member of the wine world.

This vast country of Canada produces just 0.5 percent of the world's wine, and has a total of just 30,000 acres (12,150 hectares) of grapes planted. By comparison, Napa Valley in California has 45,000 acres of grapes, showing just how small Canada is. Ontario is the largest wine region with 17,000 acres, British Columbia has 10,300 acres, Quebec 2,000 acres and

Nova Scotia 700. There are around 560 wineries (a number that seems to grow every day), with the majority in BC (257). Ontario has 150 wineries, Quebec 138 and Nova Scotia 20. Even though Canada isn't big, who knew there was such diversity to discover?

It is this diversity that the Vancouver International Wine Festival will celebrate in 2017. A chance to try wines from across Canada and learn more about its regions is a truly rare opportunity for Canadian locavores. There are seminars that explore wines from all three Canadian provinces, as well as specific master classes on Canadian sparkling wine, British Columbia and Ontario to increase your knowledge of what Canadian wine is all about. There will also be a representation of some of the emerging and lesser-known regions of British Columbia on show, featuring wineries from Lillooet, Creston, Kamloops, Vancouver Island and the Fraser Valley.

What should you look for when sipping and spitting your way through the Canadian section of the festival tasting room? Ontario has built a strong quality reputation for Riesling, Chardonnay, Pinot Noir, Gamay and Cabernet Franc with some top notch sparkling too. Due to a typically cooler growing season than British Columbia, these wines often have a freshness and elegance to them. British Columbia produces a very diverse range of wines, but is gaining the most recognition with Riesling, Chardonnay, Pinot Noir, Cabernet Franc, Syrah and blends of the varieties Merlot, Cabernet Franc and Cabernet Sauvignon. The wines are often richly flavoured and intense. Nova Scotia, the coolest-climate growing area, has found a niche producing racy and intense traditional method sparkling wines that are a definite must to seek out.

It is a fantastic achievement for Canadian wine to be the theme country of the 39th annual Vancouver International Wine Festival. This festival is our chance to learn more about Canadian wine and to celebrate the great diversity our country has to offer.

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VANCOUVER INTERNATIONAL WINE FESTIVAL



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 **01**  **VQA WINES**
GRAY MONK
RIESLING

BC **\$13.89** 321604

This is a pure, intense and racy Riesling that nicely balances crisp acidity with a little sweetness. Flavours of apple, pear and stone fruit mix with citrus on the long finish.



 **00**  **VQA WINES**
QUAILS' GATE
CHARDONNAY

BC **\$20.49** 377770

Richly textured, with nut and lees notes along with lemon, apple and nectarine. The subtle and integrated oak adds complexity, and the finish is crisp with citrus notes.



 **01**  **VQA WINES**
SEE YA LATER
RANCH BRUT

BC **\$21.99** 75648

A fresh and lively bubbly with lots of green apple, lemon and pear notes, crisp acidity and a long finish with subtle, savoury hints.

 **00**  **VQA WINES**
CEDARCREEK
PINOT NOIR

BC **\$22.99** 567412

This light, fresh and juicy Pinot Noir has good length and fresh raspberry, strawberry and red cherry fruit with some dried herb, floral and spice notes.



 **00**  **VQA WINES**
SANDHILL ESTATE
SYRAH

BC **\$17.99** 98541

Full-bodied, with ripe tannins and a long finish, this Syrah shows rich and ripe blackberry, dried plum and toasty oak with espresso notes and a hint of dried sage and pepper.



 **00**  **VQA WINES**
TINHORN CREEK
CABERNET FRANC

BC **\$23.99** 530717

Red berry fruit mixes with tobacco and lavender in this light, elegant and juicy Cabernet Franc. It is medium-bodied, elegant and fresh, with some spice and dried herb notes on the finish.



Mardi Gras

RAMOS GIN FIZZ



CORNBREAD STUFFED
WITH PINEAPPLE,
AVOCADO AND
BLACK BEAN SALSA



CREOLE SHRIMP DEVILED EGGS



BRANDY MILK PUNCH

WHITE CHOCOLATE BREAD PUDDING
WITH CARAMELIZED BANANAS

INGREDIENT IN RAMOS GIN FIZZ

INGREDIENT IN BRANDY MILK PUNCH



**HENDRICK'S
SMALL BATCH GIN**

United Kingdom
\$45.99 637504

Distilled in small batches in Scotland, Hendrick's infuses cucumber and rose petals with 11 botanicals to create a unique gin with elegant aromatics and a velvety smooth texture.



**DUJARDIN
VSOP BRANDY**

Germany \$22.99 10512

Created from select French wine, this brandy opens with aromas of orange zest, sweet honey and clove spice. The palate is round, mellow and silky, with delicate caramel and vanilla notes.

THE BEST NIGHTS CAN HAPPEN OUT OF THE BLUE

THE LOOK IS LIMITED, THE VODKA STAYS THE SAME



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INGREDIENTS IN HURRICANE
JAZZ HANDS



**BACARDI
BLACK RUM**

Canada \$21.99 112433
This rich, amber-coloured traditional dark rum delivers notes of molasses, vanilla, caramel, cocoa and spice in a rich, full-bodied profile with a warm, wood-spice finish.



**BACARDI SUPERIOR
WHITE RUM**

Canada \$21.99 117
This classic rum offers subtle citrus, vanilla and herbal aromas along with a light- to medium-bodied palate. It finishes crisp and clean with notes of coriander and ginger.








HURRICANE
JAZZ HANDS

OYSTER PO'BOY SLIDERS SERVED WITH
JAMBALAYA ARANCINI WITH SPICY TOMATO PIPETTE

SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of 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. To receive monthly updates and exclusive special announcements please subscribe at bcliquorstores.com/e-news.

-  WINE
-  BEER/CIDERS /COOLERS
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DECEMBER

39TH & CAMBIE

**BC LIQUOR STORES'
NEW & EXCLUSIVES
FRIDAY, DECEMBER 2**

**Time of tasting varies per store. Please check the announcement board at each BC Liquor Store location for the most up to date schedule.*

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants to learn about the latest and greatest products that will be the perfect accompaniment to your everyday meals or that special occasion.

This event will be at multiple BC Liquor Stores. Please see bcliquorstores.com for details.

SAMUEL ADAMS UTOPIAS LIMITED RELEASE SATURDAY, DECEMBER 3 1:00 P.M. - 3:00 P.M.

The highly-sought after Samuel Adams Utopias is coming to Vancouver! With only 18 bottles available in the entire province, BC Liquor Stores will be having a special event culminating in the release of this rare craft beer. Join us for the opportunity to purchase a bottle of Samuel Adams Utopias and sample a selection of Sam Adams beers with cheese bites to pair. In the event that there are more than 18 people wanting to purchase a bottle, a draw will be made. Customers must be present at the time of the draw to qualify.

DISCOVER GREY GOOSE VODKA AND BOMBAY SAPPHIRE FRIDAY, DECEMBER 9 3:00 P.M. - 6:00 P.M.

Discover the complex and refined taste of Bombay Sapphire and Grey Goose. Carefully crafted gin and premium vodka are perfect for blending in exceptional holiday cocktails!

TAKE A RIDE WITH CONO SUR BICICLETA SATURDAY, DECEMBER 10 3:00 P.M. - 7:00 P.M.

Taste the exotic flavours of Chile and find out why everyone is raving about Cono Sur wines in BC! Casual tasting of tapas to pair.

BACARDI 8 AND BACARDI MAESTRO PERSONALIZED LABEL FRIDAY, DECEMBER 16 3:00 P.M. - 6:00 P.M.

Let Bacardi help you make your holiday entertaining fun and easy! Sample the Bacardi 8-Year-Old and the Bacardi Maestro in a delightful tasting session. Receive a personalized label with every purchase – the perfect gift for that special someone!

This event will be at multiple BC Liquor Stores. Please see bcliquorstores.com for details.



SPARKLE & ICE SATURDAY, DECEMBER 17 1:00 P.M. - 5:00 P.M.

Perfect your holiday celebrations with sparkling wine and dessert wine! Enhance your holiday shopping experience with live music and sample award winning sparkling wine by Steller's Jay, fortified wine by Black Sage Vineyard, and Icewine by Inniskillin Okanagan Estate. Receive a special gift of gourmet chocolate with purchase, visit store for details.



THE MANY STYLES OF WINTER RHÔNE-DERLAND WITH LOUIS BERNARD
SATURDAY, JANUARY 14
3:00 P.M. - 7:00 P.M.

Experience the art and passion of the Rhône Valley's winemaking in this year's Winter Rhône-derland! Casual tasting of French canapés and cheese to pair.

A NIGHT OF BOURBON WITH BUFFALO TRACE DISTILLERY
THURSDAY, JANUARY 19
6:30 P.M. - 8:30 P.M.

Join us for an unforgettable and enlightening evening of fine bourbon tasting with Buffalo Trace Ambassador, Elizabeth Hurst. Discover the different flavour profiles as Elizabeth walks you through five outstanding crafted bourbons tasted alongside individual food pairings. Tickets are \$35 and can be purchased at any BC Liquor Store location.

FRONTERA – SIMPLY DELICIOUS WINE & SNACKS
FRIDAY, JANUARY 20
5:00 P.M. - 8:00 P.M.

Join us and discover Frontera's delicious, award-winning wines, paired perfectly with simple snacks. Frontera wines represent Chile in a glass, and are perfect to enjoy every day with friends and family.

A REFRESHING TASTE OF HISTORY WITH SLEEMAN RAILSIDE SESSION ALE
THURSDAY, JANUARY 26
3:30 P.M. - 6:30 P.M.

Discover the inspiration behind crafting the new Railside Session Ale: a flavourful and distinctly hopped brew with a refreshing taste of history. Sample Sleeman's notorious brews accompanied by well-matched food pairings.

CELEBRATE CHINESE NEW YEAR WITH MARISCO
SATURDAY, JANUARY 28
3:00 P.M. - 7:00 P.M.

From one man's golden vision to one winery's golden achievements, celebrate Chinese New Year with Marisco! Casual tasting of Chinese bites to pair.

CELEBRATE THE SEASON WITH RUFFINO
FRIDAY, DECEMBER 23
1:00 P.M. - 5:00 P.M.

Sample award-winning wines by Ruffino and receive a special gift of Balsamic vinegar with the purchase of a bottle of Ruffino Modus wine.

JANUARY
39TH & CAMBIE

BC LIQUOR STORES' NEW & EXCLUSIVES
THURSDAY, JANUARY 12

**Time of tasting varies per store. Please check the announcement board at each BC Liquor Store location for the most up to date schedule.*

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants to learn about the latest and greatest products that will be the perfect accompaniment to your everyday meals or that special occasion.

This event will be at multiple BC Liquor Stores. Please see bcliqorstores.com for details.

OTHER STORES

WELCOME WINTER WITH LIONS WINTER ALE
FRIDAY, JANUARY 20
3:00 P.M. - 7:00 P.M.
SATURDAY, JANUARY 21
1:00 P.M. - 5:00 P.M.

Look forward to the return of Granville Island's Lion Winter Ale as much as you look forward to the return of winter fun! This brew is the perfect complement for comfort foods and cozy nights. Taste the Lions Winter Ale paired with bite-sized desserts and cozy up with beer sweater koozies as gift with purchase.

This event will be at the following BC Liquor Stores on the dates and times specified above:

- Kamloops Columbia Place
- Jericho Village
- Dunbar
- Broadway & Maple
- Penticton Plaza
- Vernon
- Meadowtown
- Kelowna Orchard Park
- Park Royal

FEBRUARY

BACARDI RUM – "THE WORLD'S MOST AWARDED RUM"
FRIDAY, FEBRUARY 10
3:00 P.M. - 6:00 P.M.

Let Bacardi help make your entertaining fun and easy. Come and sample Bacardi Superior, Gold, and Limón and learn what makes Bacardi Superior the most awarded

BC LIQUOR STORES' NEW & EXCLUSIVES
THURSDAY, FEBRUARY 16

**Time of tasting varies per store. Please check the announcement board at each BC Liquor Store location for the most up to date schedule.*

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants to learn about the latest and greatest products that will be the perfect accompaniment to your everyday meals or that special occasion.

This event will be at multiple BC Liquor Stores. Please see bcliqorstores.com for details.

HORNITOS® BLACK BARREL®

The spirit of a tequila with the soul of a bourbon



recipeindex

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Happy Hanukkah

from page 8



CRISPY POTATO AND SAUERKRAUT LATKES

2 lbs (1 kg) baking potatoes, peeled and coarsely grated (about 3 large potatoes)

1 cup (250 ml) sauerkraut, drained and dried
¼ cup (60 ml) chopped fresh dill, plus more for garnish

2 large eggs
2 tbsp (30 ml) all-purpose flour
2 tsp (10 ml) caraway seeds
1 cup (250 ml) sour cream
1 tsp (5 ml) finely grated lemon zest
¼ cup (60 ml) unsalted butter, divided
grapeseed oil or peanut oil, for frying
1 smoked trout fillet
trout roe, optional, for garnish

Rosy Apple Sauce, to serve, optional

1 Bring a saucepan of salted water to a boil, add potatoes and cook for 1 minute, drain. Line a baking sheet with a kitchen towel, spread out potatoes, cool, squeeze out as much excess water as possible using kitchen towel.

Add potatoes to a bowl with sauerkraut and dill, combine. Season to taste with salt and pepper before stirring in egg and flour.

2 In a dry frying pan, toast caraway seeds over medium-low heat until fragrant. Place into a mortar and pestle and crush until coarsely ground. Stir in a bowl with sour cream and lemon zest. Refrigerate until ready to use.

3 In a large frying pan, heat 1 tbsp (15 ml) butter and a drizzle of oil over medium heat. Working in batches, spoon ¼ cup (60 ml) mounds of potato mixture into pan and flatten to about ½-in (1 cm) thick. Cook, turning once, until latkes are golden and crispy.

4 Serve latkes with a dollop of both Rosy Apple Sauce and sour cream sauce. Garnish with torn pieces of trout fillet, trout roe and additional dill sprigs. Serve immediately.

Makes about 20 latkes

ROSY APPLE SAUCE

1¼ lbs (625 g) McIntosh apples, unpeeled, cored and quartered
3 tbsp (45 ml) apple cider
1 tbsp (15 ml) lemon juice
2 tbsp (30 ml) sugar
pinch salt

In a saucepan, stir together all ingredients over medium heat. Simmer, cover and stir occasionally until very soft, about 15 minutes. Pass apples through a food mill or, for a chunky sauce, remove apple skins and mash coarsely with a fork. Refrigerate until ready to use. May be made up to 5 days in advance.

SPICED CARROT SOUP

2 tbsp (30 ml) grapeseed oil
1 large white onion

1¼ lbs (625 g) carrots, peeled and chopped
¾ cups (925 ml) low sodium chicken stock or vegetable stock

1 cup (250 ml) peeled and diced Spartan apples, plus an extra half apple, finely diced, for garnish
2 tsp (10 ml) freshly grated ginger
½ cup (125 ml) apple cider or apple juice
¼ tsp (1 ml) ground allspice
1 cup (250 ml) Almond Milk, to garnish
fresh mint, to garnish

1 In large saucepan, heat oil over medium-high heat. Add onion and sauté until translucent. Stir in carrots, broth, apples and ginger and bring to a boil. Cover, reduce heat to low and allow soup to simmer until carrots are tender. Purée in batches in a blender before returning to saucepan. Whisk in apple cider and allspice. Season with salt to taste. Set aside and keep warm.

2 In a small saucepan, warm 1 cup (250 ml) Almond Milk until steaming and remove from heat. Using a milk frother, froth until foamy and doubled in volume. To serve, garnish with a dollop of almond foam. Top with diced apples and freshly torn mint and serve immediately.

Serves 6 to 8

ALMOND MILK

1 cup (250 ml) raw almonds
2½ cups (625 ml) water, plus extra for soaking

1 Place almonds in a lidded container and cover with water, refrigerate overnight.

2 Drain and rinse almonds well before placing in a blender. Add water and blend until almonds have been finely broken down and liquid appears milky. Line a fine mesh strainer with cheesecloth, and place



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over a large bowl. Gather up cheesecloth to squeeze out excess liquid. Refrigerate until ready to use. Can keep up to 2 days.

Makes about 2½ cups (625 ml)

PAIRS WITH

Galil Mountain Viognier
Israel **\$16.99** 127027

Kabinett Über Riesling
Germany **\$14.99** 498931



ROASTED RACK OF LAMB WITH GRAPE SAUCE

GRAPE SAUCE

- 1 tbsp (15 ml) grapeseed oil
- 1 shallot, finely minced
- 2 cups (500 ml) seedless red grapes
- 2 cups (500 ml) Tawny Port
- 2 cups (500 ml) low sodium chicken broth
- 1 tsp (5 ml) chopped fresh rosemary leaves
- ½ tsp (2 ml) chopped fresh thyme leaves

In a large saucepan, warm oil over medium heat. Add shallot and cook until softened. Add remaining ingredients. Increase heat and bring to a boil. Allow sauce to reduce to 2½ cups (575 ml). Remove from heat and allow to cool slightly before blending until smooth. Strain back into saucepan through a fine mesh sieve and set aside. Sauce may be refrigerated for 3 days.

ROASTED LAMB

- ½ cups (125 ml) seedless red grapes
- ¼ cup (60 ml) chopped green olives
- 1 tbsp (15 ml) chopped fresh rosemary leaves
- 2 small garlic clove, minced
- 8 oz (250 g) ground lamb
- ½ tsp (2 ml) salt, plus extra
- ¼ tsp (1 ml) ground pepper, plus extra
- 2 frenched racks of lamb, each with 8 bones (about 4 lbs (2 kg) total)
- 2½ cups (625 ml) Panko bread crumbs
- ¼ cup (40 ml) olive oil, divided
- ½ cup (125 ml) chicken stock
- ¼ cup (40 ml) Dijon mustard, divided

1 In a food processor, pulse together grapes, olives, rosemary and garlic until well combined. Transfer to a large bowl. Mix in ground lamb, salt and pepper. Refrigerate until ready to use.

2 Season lamb generously with salt and pepper. In a frying pan, heat 1 tbsp (15 ml) oil over medium-high heat. Add one rack, meat side down, and sear until browned. Set on rimmed baking sheet, meat side up. Repeat with remaining rack. Refrigerate lamb allowing to cool completely. Add chicken stock to pan. Boil

until reduced to glaze, scraping up any browned bits. Add to reserved grape sauce.

3 Preheat oven to 425 F (220 C). In a frying pan, combine breadcrumbs, 2 tbsp (30 ml) oil and 2 tbsp (30 ml) mustard. Stir over medium heat until beginning to colour. Set aside.

4 Spread each seared rack of lamb with 1 tbsp (15 ml) mustard. Press half of lamb sausage over top of each rack before pressing crumb mixture onto sausage layer. Roast in oven until a thermometer inserted into centre of meat registers 135 F (55 C), about 30 minutes for medium-rare. Transfer lamb to a cutting board and let rest 10 minutes. Pour any juices from baking sheet into sauce. Place sauce over medium heat and bring to a simmer. Reduce and thicken to about 1½ cups (325 ml). Serve immediately with Bean Salad.

BEAN SALAD

- 1½ cups (375 ml) dried Great Northern beans or dried cannellini beans
- 1 each, bay leaf and sprig fresh thyme
- ½ small yellow onion
- ¾ lb (340 g) green beans, trimmed
- ¼ cup (60 ml) extra-virgin olive oil
- ¼ cup (60 ml) lemon juice
- 1 tbsp (15 ml) Dijon mustard
- ½ cup (75 ml) fresh Italian parsley leaves
- 1 tsp (5 ml) ground cumin
- ½ cup (125 ml) green olives, pitted and chopped

1 Place beans in large bowl and add enough cold water to cover. Let beans soak overnight. Drain beans and place in a saucepan. Cover beans with 2-in (5 cm) of water, bay leaf, thyme and onion. Simmer, then reduce heat to medium-low, cooking until tender, stirring occasionally and adding water to cover, about 2 hours. Drain and cool completely. Discard bay leaf, thyme and onion.

2 Bring a medium saucepan of salted water to a boil. Cook green beans until tender. Drain and place in a bowl of ice water, drain and pat beans dry. Cut beans on the diagonal.

3 In a large bowl, whisk together remaining ingredients and fold in beans. Allow salad to sit at room temperature for 30 minutes before serving.

Serves 8

PAIRS WITH

Galil Mountain Cabernet Sauvignon
Israel **\$16.99** 513663

Teperberg Vision Malbec
Israel **\$18.99** 507616



LEMON GINGER SUFGANIYOT

- 3 large eggs, divided
- 1¼ cup (425 ml) granulated sugar, divided
- 5 tbsp (75 ml) unsalted butter, at room temperature
- ¾ tsp (4 ml) salt
- 5½ cups (1.375 L) all-purpose flour, divided
- ¾ cup (175 ml) finely chopped crystallized ginger
- 2 tsp (10 ml) finely grated lemon zest
- 4½ tsp (22 ml) quick-rising yeast
- 1 cup (250 ml) hot water
- ½ cup (75 ml) evaporated milk
- 2 tsp (10 ml) vanilla extract
- 1½ tsp (7 ml) ground ginger
- Brandy Chocolate Sauce, for filling and to serve

1 Mix 1 egg, ¾ cup (175 ml) sugar, butter and salt until blended. Add 5 cups (1.25 L) flour, crystallized ginger, lemon zest and yeast. Mix on low speed for 1 minute. Add hot water, milk and vanilla and stir until well blended. Add remaining eggs and flour. Stir until dough is smooth, slightly sticky and begins to come away from sides of bowl. Add more flour 1 tbsp (15 ml) at a time if dough is very sticky. Cover bowl with plastic wrap and a kitchen towel. Let dough rise until almost doubled in volume, about 2 hours.

2 Punch down dough and cut into two equal pieces. Working with one piece at a time, roll on a lightly floured work surface into a 12x16-in (30 cm x 40 cm) rectangle. Using a 1½ -in (2.75 cm) round cookie cutter, cut as many circles as possible. Repeat with remaining dough.

3 Preheat oil in a deep fryer until 340 F (170 C) registers on a deep fry thermometer. Line a baking tray with paper towel and set aside.

4 In a medium bowl, whisk together remaining sugar and ground ginger until well combined. Set aside.

5 Fry 8 to 10 rounds of dough at a time until puffed and golden brown, turning once, about 2 minutes total. Transfer doughnuts to paper towel-lined tray to drain. Roll warm doughnuts in sugar mixture and set aside.

6 Fit a piping bag with a small star piping tip and fill with Brandy Chocolate Sauce. Pipe sauce into each doughnut. Serve warm. Alternatively, Brandy Chocolate Sauce may be served as a dip.

Makes 8 to 10 servings

BRANDY CHOCOLATE SAUCE

- 1 cup (250 ml) whipping cream
- 2 tbsp (30 ml) brandy
- 1 tbsp (15 ml) brown sugar
- 10 oz (300 g) bittersweet chocolate

Bring cream, brandy and brown sugar just to a boil over medium-high heat. Remove from heat and add chocolate. Let stand 2 minutes before whisking. Once chocolate has been well incorporated, set aside. Sauce may be made up to 5 days in advance. Warm over low heat until pourable before serving.

PAIRS WITH

Edge Napa Valley Cabernet Sauvignon
USA **\$39.99** 80374

D'Eaunonne VSOP Brandy
Canada **\$21.99** 4176

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from page 16



SENSATIONAL SALAD

PICKLED RADISHES

1 bunch red radishes, trimmed and thinly sliced
1 small yellow onion, thinly sliced
½ cup (125 ml) each distilled vinegar and water
1 tbsp (15 ml) pure maple syrup
1 tsp (5 ml) fennel seeds

Arrange radishes and onion in alternate layers in a 4-cup (1 L) Mason jar. In a small saucepan, combine vinegar, maple syrup and fennel seeds. Bring to a boil and stir to blend. Pour hot mixture over radishes and onions, press down to fully immerse slices in liquid. Set aside, uncovered, and allow to reach room temperature before tightly sealing and refrigerating. Can be served immediately or refrigerated for several weeks.

PUMPKIN PURÉE

1 tbsp (15 ml) olive oil
1 large shallot, peeled and minced
1 garlic clove, minced
½ cup (75 ml) orange juice
1 cup (250 ml) unseasoned pumpkin purée
¼ tsp (1 ml) Chinese 5 Spice
¼ cup (50 ml) whipping cream

Heat oil in small frying pan. Add shallot and garlic, sauté until soft. Add juice to deglaze pan. Stir in pumpkin purée, Chinese 5 Spice and cream. Whisk over medium-low heat until mixture is thick enough to hold its shape. Transfer to a squeeze bottle and set aside.

SALAD TOPPERS

1 cup (250 ml) small cauliflower florets
6 Brussels sprouts, trimmed and separated into individual leaves
1 small carrot, peeled
100 g pkg goat's cheese, shaped into quenelles
½ cup (125 ml) fresh sheep's sorrel¹
cayenne pepper

1 Bring water to a boil. Place cauliflower florets in a sieve and plunge into boiling water for 30 seconds. Remove and place in a bowl of ice water. Strain well, transfer onto a paper towel-lined plate. Repeat process with Brussels sprout leaves. Shave peeled carrot into thin, julienne strips.

2 In a small bowl, stir goat's cheese vigorously with a fork until softened and creamy. Take 2 small teaspoons and dip both into warm water. Shake off excess water and, with one spoon, take a scoop of creamy cheese and pass mixture repeatedly between spoons, smoothing each side until a neat quenelle is formed. Place on a chilled plate and refrigerate until ready to serve. Salad ingredients can be refrigerated for up to 1 day until ready to serve.

3 To serve, pipe a circle of Pumpkin Purée onto inside rim of plate. With back of a spoon, smear purée in a whirl around rim of plate. On ½ of plate, assemble a collage of cauliflower florets, sprout leaves and twisted curls of carrot strips on purée. Place drained pickled radish into vegetables along with a few sorrel leaves and goat's cheese quenelles. Dot quenelles with a pinch of cayenne. Serve salad immediately.

Serves 4

¹Sheep's sorrel is available in specialty and natural food stores. It is also found growing wild in most vegetable gardens all season long where climates are moderate. Alternatively, use micro-greens if not available.

PAIRS WITH

Château de Sancerre Sancerre

France **\$29.49** 164582

L'Ostal Cazes Pays d'Oc Rosé

France **\$14.99** 71191



PAN-SEARED STEELHEAD WITH PEA PURÉE

POTATOES

½ lb (250 g) small, assorted coloured baby potatoes

1 tbsp (15 ml) unsalted butter
½ tsp (2 ml) minced fresh thyme

Boil potatoes in salted water until tender. Drain and return to saucepan. Toss with butter and seasonings. Cover and set aside.

PEA PURÉE

2 cups (500 ml) frozen peas
½ cup (125 ml) chicken or vegetable stock
1 tbsp (15 ml) truffle oil
1 tsp (5 ml) finely grated lemon zest
1 garlic clove, smashed and minced
½ tsp (2 ml) each salt and black pepper

Blanch peas for a minute or two with boiling water just until thawed. Strain and place in a blender along with remaining ingredients. Blend until very smooth. For a creamier texture, press mixture through a fine-meshed sieve into a small saucepan. Cover and set aside.

STEELHEAD

1 tbsp (15 ml) unsalted butter
¼ cup (50 ml) enoki mushrooms
1 tbsp (15 ml) olive oil
4 x 4 oz (120 g) steelhead trout fillets, boned and halved crosswise
¼ cup (50 ml) sugar snap peas, blanched
¼ cup (50 ml) micro greens, for garnish

1 Preheat oven to 325 F (165 C). In an ovenproof frying pan, heat 1 tbsp (15 ml) butter over medium-high heat until very hot. Add mushrooms and sauté until golden. Season with salt and pepper and remove with a slotted spoon to a dish and set aside.

2 Add oil to hot frying pan. Add fillets, skin-side down, and sear over medium-high heat until skin is crispy. Gently flip fillets and place pan in oven. Bake for another 2 to 3 minutes or just until fish is cooked in the centre.

3 Toss potatoes over medium heat until warm, and gently warm Pea Purée. Spoon purée in centre of a shallow serving bowl. Position potatoes on top in centre of purée. Stack 2 pieces seared salmon on top of

potatoes. Scatter mushrooms alongside with blanched peas. Garnish with a few micro greens and serve immediately.

Serves 4

PAIRS WITH

CedarCreek Chardonnay

BC **\$18.49** 237974

Sandhill Hidden Terrace Pinot Gris

BC **\$15.99** 169060



CHOCOLATE DRIZZLED CHOUX PUFFS WITH BLOOD ORANGE CUSTARD

BLOOD ORANGE CUSTARD

¼ cup (50 ml) fine berry sugar
2 tbsp (30 ml) cornstarch
pinch of flaked sea salt
1 cup (250 ml) whole milk
2 large egg yolks
1 tbsp (15 ml) unsalted butter
½ tsp (2 ml) vanilla
¼ tsp (1 ml) blood orange flavouring²

1 In a saucepan, whisk together sugar, cornstarch and salt. Separately, whisk milk and egg yolks, then whisk into sugar mixture and cook over medium heat, whisking steadily, until mixture reaches a simmer. Whisk in butter.

2 Continue to cook, stirring until mixture reaches a gentle boil. Boil for 1 minute, stirring constantly, until mixture thickly coats a metal spoon. Remove from heat, stir in vanilla and orange flavouring. Strain mixture through a fine-meshed sieve into a bowl. Cover surface with plastic wrap and refrigerate for 2 hours or overnight.

CHOCOLATE DRIZZLED CHOUX PUFFS

½ cup (125 ml) water
½ cup (75 ml) unsalted butter, diced
2 tsp (10 ml) granulated sugar
generous pinch salt
½ cup + 3 tbsp (125 + 45 ml) all-purpose flour, spooned and leveled
2 large eggs and 1 large egg white, whisked together
2 oz (60 g) bittersweet dark chocolate, divided
½ cup (125 ml) fresh raspberries
½ cup (125 ml) mandarin orange slices
½ small navel orange, thinly sliced into rounds
1 Meyer lemon, thinly sliced into rounds
½ cup (75 ml) pomegranate seeds
2 tbsp (30 ml) finely chopped pistachios

1 Preheat oven to 425 F (220 C). Line baking sheet with parchment paper and set aside. In a

²If blood orange flavouring is unavailable, add a little orange zest to custard.

medium-sized saucepan, combine water, butter, sugar and salt and bring to a boil over medium heat. Remove from heat to blend in flour. Return to heat, continue stirring vigorously over medium heat until mixture begins to pull away from sides of pan and forms a ball. Dough should be shiny, glossy and firm enough for a spoon to stand upright when inserted.

2 Transfer dough to mixer. Gently beat until cooled. On low speed, add half the whisked eggs, mixing fully before adding more. You may not need all the egg mixture. Dough should have a glossy sheen and be firm enough to pipe into small rounds. Spoon dough into piping bag fitted with a large tip. Pipe little rounds about the size of a tbsp (15 ml) spaced evenly apart onto prepared baking sheets.

3 Bake in oven for 12 to 15 minutes. Dough should be nicely puffed. Do not open oven during baking or Puffs will fall. Reduce heat to 375 F (190 C), continue baking for 18 to 20 minutes, or until they can be easily removed from baking sheet. Poke each puff with a toothpick to release steam. Turn off oven and return Choux Puffs to oven to dry out as oven cools, about 1 hour. Can refrigerate for up to 3 days, or freeze for longer storage.

4 When ready to serve, transfer custard to pastry bag fitted with an ⅛-in (.5 cm) round tip. Poke a small hole in the side of Choux Puff and pipe with Blood Orange Custard.

5 When all Puffs are filled, heat chocolate in microwave until almost melted. Remove and stir. Drizzle over Choux Puffs.

6 To serve, using a pastry brush, sweep a strip of melted chocolate down centre of each serving plate. As soon as it firms, arrange a few Choux Puffs along with fresh fruit and chopped pistachios.

Makes about 2 dozen choux pastries

PAIRS WITH

Château Des Charmes Vidal Icewine

Canada **\$23.49** 565861 200 ml

Quady Essensia Orange Muscat

USA **\$15.79** 197707 375 ml

Whisky Cocktails

from page 20



THE PENICILLIN

2 oz (60 ml) Black Grouse
¾ oz (22 ml) lemon juice
¾ oz (22 ml) Honey Ginger Syrup (recipe follows)
candied ginger, for garnish



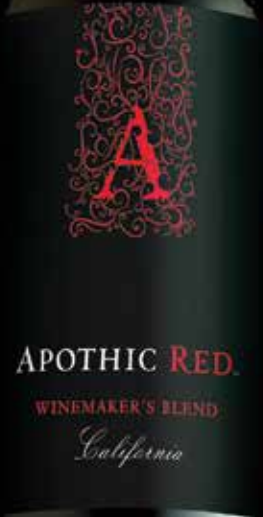
APOTHIC

DISCOVER YOUR DARK SIDE

 APOTHICWINE

 APOTHICWINE_CA

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1 Shake all ingredients with ice, strain over new ice in an old fashioned glass, garnish with candied ginger if available.

HONEY GINGER SYRUP

3 parts honey
1 part fresh ginger juice

1 Peel ginger before juicing and straining then gently simmer briefly to combine. Keep refrigerated for up to 1 week.



PAIRS WITH

The Famous Grouse Smoky Black
United Kingdom **\$32.99** 752006

VIEUX CARRÉ

1 oz (30 ml) Crown Royal Northern Harvest Rye
1 oz (30 ml) Courvoisier VS Cognac
1 oz (30 ml) Martini Rosso Sweet Vermouth
¼ oz (7 ml) Benedictine B&B
2 dashes Peychaud's Bitters
2 dashes Angostura Bitters
lemon zest, for garnish

1 Stir all ingredients with ice and strain over new ice in an old fashioned glass. Garnish with a lemon zest.

PAIRS WITH

Crown Royal Northern Harvest Rye
Canada **\$36.99** 429704

Courvoisier VS Cognac
France **\$51.99** 1925

Bénédictine B&B
France **\$33.49** 20024

FIVE-SPICED SOUR

2 oz (60 ml) Bulleit Bourbon
¾ oz (22 ml) lemon juice
½ oz (15 ml) Five Spiced Syrup (recipe follows)
1 egg white
2 dashes Fee Brothers Black Walnut Bitters

1 Separate egg white into shaker. Combine all ingredients, shake very hard with ice and double strain into cocktail coupe. Garnish with a dash of bitters on the surface of the egg white.

FIVE SPICE SYRUP

1cup (250 ml) sugar
½ cup (125 ml) water
½ tsp (2 ml) Chinese 5 Spice

1 Simmer all ingredients to dissolve, set aside and let cool.

PAIRS WITH
BULLEITT FRONTIER BOURBON
USA \$35.99 774273

Don't Be Cheeky!

from page 24



BEEF CHEEKS

4 beef cheeks, about 1 lb (500 g)
2 tbsp (30 ml) olive oil, divided
1 medium carrot, peeled and roughly chopped
1 small onion, diced
1 medium stalk celery, chopped
1 leek (white only), chopped
3 garlic cloves, crushed
2 sprigs fresh thyme
6 each, black peppercorns, whole cloves and whole allspice
1 tbsp (15 ml) tomato purée
¼ cup (175 ml) full-bodied red wine
2 cups (500 ml) chicken stock
½ cup (125 ml) sultana raisins
½ cup (125 ml) Celery Root Purée

1 Pre-heat oven to 325 F (160 C). Pat beef cheeks dry and season with salt and pepper. In a saucepan, heat 1 tbsp (15 ml) of oil, add beef cheeks and cook, in batches, turning halfway, for 4 to 5 minutes or until browned. Remove and set aside.

2 Add remaining oil to pan and add vegetables and garlic. Cook until golden. Add thyme, peppercorns, cloves and allspice, stirring to combine with vegetables. Stir in tomato purée and cook for 2 minutes.

3 Pour red wine into pan and stir, scraping bottom. Add beef cheeks and pour enough chicken stock to cover. Bring to a boil, cover and place in oven. Bake for 2 to 3 hours, or until the meat is tender and almost falling apart. Remove, let cool slightly and shred meat. Cover loosely with foil to keep warm.

4 Pour sauce into a fine mesh strainer set over a large saucepan. Bring to a boil over high heat. Reduce heat to simmer, add raisins and cook until sauce has reduced by half.

5 Place a pastry ring in middle of a plate and add Celery Root Purée. Add shredded cheeks and top with sauce. Serve with seasonal vegetables.

CELERY ROOT PURÉE

1 garlic clove, smashed
1 sprig fresh thyme
2 lbs (700 g) peeled celery root cut into 1-in (2-cm) pieces
4 cups (1 L) milk

1 Place garlic and thyme in a piece of cheesecloth, tie with kitchen twine to enclose. Place in a medium saucepan along with celery root and enough milk to cover. Bring to a simmer over medium heat until celery root is very tender, 20 to 30 minutes.

2 Strain mixture through a fine mesh sieve set over a bowl, reserving ½ cup (125 ml) of milk and discarding cheesecloth bundle. Process celery root and milk in a blender in batches. Taste and season with salt and pepper.

Serves 4

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PAIRS WITH

Catena High Mountain Vines Malbec
Argentina **\$22.49** 478727

Louis Martini Sonoma County Cabernet Sauvignon
USA **\$16.49** 651679



HALIBUT CHEEKS

8 to 12 halibut cheeks, depending on size
4 tsp (20 ml) olive oil, divided
4 tsp (20 ml) butter, divided
1 shallot, minced
1 small garlic clove, minced
1 cup micro greens
2 tbsp (30 ml) Roasted Tomato Coulis

1 Pat the halibut cheeks dry, and season with salt and pepper. Sauté 3 tsp (15 ml) oil and 3 tsp (15 ml) butter over medium-high heat. Add cheeks and cook 2 minutes on each side, or until almost cooked through. Transfer to a plate.

2 Wipe pan clean. Heat remaining oil and butter over medium heat and add shallot and garlic, cook until translucent. Remove to a bowl, add micro greens.

3 To serve, place Roasted Tomato Coulis in the middle of a plate or bowl. Add 2 halibut cheeks and top with micro greens.

ROASTED TOMATO COULIS

4 lbs (2 kg) ripe, medium-sized tomatoes, stems removed and halved
2 tbsp (30 ml) olive oil
salt and freshly ground black pepper, to taste

1 Preheat the oven to 250 F (120 C). Place tomatoes on a large rimmed baking sheet cut-side up and drizzle with oil. Season generously with salt and pepper. Bake for 3 to 4 hours, or until tomatoes are soft and bursting,

2 Allow to cool, then blend in batches to desired texture. For smoother coulis, strain through a fine-meshed sieve to eliminate seeds. Will keep in the refrigerator for 1 week or in the freezer for 4 months.

Serves 4

PAIRS WITH

King Estate Acrobat Pinot Noir
USA **\$27.99** 920280

Louis Latour Ardèche Chardonnay
France **\$16.49** 132498

BC LIQUORSTORES



PORK CHEEKS

8 pork cheeks (about 1 lb – 500 g)
 1 each, medium carrot, small onion, medium celery stalk, red apple, coarsely chopped
 2 sage leaves
 ½ cup (75 ml) Calvados
 2 tsp (10 ml) apple cider vinegar
 2 cups (500 ml) chicken stock

1 Pre-heat oven to 325 F (160C). Pat pork cheeks dry and season with salt and pepper on both sides.

2 In a saucepan, heat oil. Add pork cheeks, cook in batches, turning halfway, for 4 to 5 minutes or until browned. Remove and set aside.

3 Add carrot, onion, celery and apple and cook until lightly browned. Add sage leaves, Calvados and apple cider vinegar, simmer until reduced by half. Add pork and enough stock to cover. Bring to a simmer and cover. Transfer to oven and cook for 1½ to 2 hours or until very tender. Remove pork and reserve.

4 Bring braising liquid to a boil and cook for about 20 minutes, or until reduced by half. Strain liquid through a fine sieve into a saucepan. Bring to boil, lower heat and simmer until reduced by half again. To serve, either shred or slice the pork cheeks, add sauce and seasonal vegetables.

RED CABBAGE

1 slice bacon or pancetta, diced
 2 tbsp (30 ml) finely chopped onions
 1 lb (500 g) red cabbage, quartered, cored and thinly sliced
 1 apple (red or green), peeled, cored and cut into small dice
 1 tbsp (15 ml) apple cider vinegar
 1 tbsp (15 ml) apple jelly

1 In a large Dutch oven, cook bacon over low heat until fat is rendered. Increase heat to medium-low, add onions and cook until lightly coloured. Add remaining ingredients and ½ cup of water. Cover and cook over medium-low heat until cabbage is very soft, about 1 hour, adding boiling water during cooking if cabbage gets too dry.

Serves 4

PAIRS WITH

Lafage Tessellae Old Vines Roussillon
 France **\$22.99** 871384

Yangarra Estate McLaren Vale Old Vine Grenache
 Australia **\$34.99** 312595

Holiday Brunch with Cocktails

from page 34



POTATO ROSTI WITH SMOKED SALMON AND AVOCADO

1 lb (500 g) Yukon Gold potatoes, peeled
 ¼ cup (60 ml) unsalted butter, melted, divided
 1 tsp (5 ml) kosher salt
 4 oz (125 g) sockeye salmon lox
 1 avocado, peeled and sliced
 ½ cup (125 ml) crème fraîche
 1 tbsp (15 ml) each, chopped chervil, chopped chives

1 Preheat oven to 375 F (190 C). Grate potatoes using the coarse side of a box grater. Transfer to a bowl of cold water, rinse out excess starch. Remove from water and dry on paper towels, then return to bowl.

2 Remove and discard white milk solids from melted butter. Pour half the butter and salt over potatoes and mix thoroughly.

3 Heat an 8-in (20 cm) non-stick ovenproof frying pan over medium heat, add remaining butter. Add potatoes and press them down evenly. Cook potatoes until golden brown underneath. Transfer pan to oven and bake for 15–20 minutes, or until the top of the potatoes have started to soften. Flip once and bake for another 15–20 minutes, or until the bottom is golden brown and cooked through. Immediately serve with lox, avocado and crème fraîche mixed with chervil and chives.

Serves 4

SLEIGH BELL SPRITZ

½ oz (15 ml) Victoria Gin
 ¾ oz (22 ml) Aperol
 ¼ oz (7 ml) lemon juice
 ¼ tsp (1 ml) orange flower water
 3 oz (90 ml) Villa Teresa Prosecco
 red radish, for garnish

Combine all ingredients, except Prosecco, with ice and stir. Strain into a Champagne flute and top with Prosecco. Garnish with thin slices of red radish.

PAIRS WITH

Aperol Aperitivo
 Italy **\$20.99** 144071

Victoria Gin
 Canada **\$41.99** 645085



CITRUS AND POMEGRANATE SALAD

2 each navel oranges and blood oranges
 1 grapefruit
 ½ pomegranate, seeds removed
 1 tbsp (15 ml) extra-virgin olive oil
 1 tsp (5 ml) Champagne or quince vinegar
 1 tbsp (15 ml) mint leaves, small
 1 pinch sea salt

1 Peel citrus fruits and cut into ½-in (1.25 cm) slices. Arrange on a serving platter and cover with a sprinkling of pomegranate seeds.

2 Mix together olive oil and vinegar and drizzle over salad. Garnish with mint leaves and sprinkle with salt.

Serves 4

SPARKLING STAR

½ oz (15 ml) Star of Bombay Gin
 ¾ oz (22 ml) Nakano Umé Plum Wine
 ¼ oz (7 ml) lemon juice
 3 oz (90 ml) Villa Teresa Prosecco
 1 large strawberry

1 In a mixing glass, combine gin, wine and lemon juice with ice and stir. Strain into a champagne flute and top with Prosecco. Garnish with thin slices of fresh Strawberry.

PAIRS WITH

Villa Teresa Prosecco
 Italy **\$17.49** 268714

Star of Bombay
 UK **\$45.99** 653436

Nakano Umé Plum Wine
 Japan **\$10.49** 568907 300 ml



EGGNOG BREAD PUDDING WITH CARAMEL SAUCE

CARAMEL SAUCE

1 cup (250 ml) water
 1 cup (250 ml) white sugar
 1 cup (250 ml) whipping cream, divided

SMOOTHACIOUS



BE BOLD. BE SMOOTH. BE BODACIOUS.

Please drink responsibly.

1 tsp (5 ml) kosher salt
¼ cup (60 ml) butter, cubed and chilled

1 In a saucepan, heat water and sugar over medium-high heat. Continue to cook sugar until it dissolves, boils, then turns dark brown.

2 Remove from heat and add ½ of the cream. The caramel will boil and rise in the pot, be careful. Add remaining ingredients, whisking to mix. Set aside and let cool to room temperature.

SPICED WHIPPED CREAM

1 cup (250 ml) whipping cream
2 tbsp (30 ml) white sugar
1 pinch nutmeg
2 pinches cinnamon

In a chilled bowl, whisk cream, sugar, nutmeg and cinnamon until soft peaks form. Store in refrigerator until ready to use.

BREAD PUDDING

4 apples, peeled and cubed
⅛ cup (25 ml) unsalted butter
3 eggs
3 cups (750 ml) eggnog
1 tsp (5 ml) vanilla extract
½ tsp (2 ml) orange extract or 1 tsp (5 ml) orange zest
⅓ cup (75 ml) white sugar
¼ cup (60 ml) maple syrup
¼ tsp (1 ml) kosher salt
1 loaf brioche bread, cut into 1-in (2.5 cm) cubes
2 tbsp (15 ml) powdered sugar

1 Preheat oven to 350 F (180 C) and butter a 9-in (23 cm) square cake pan. Sauté apples in butter over medium heat just until the apples are tender. Set aside.

2 In a bowl, mix eggs, egg nog, vanilla and orange extract, sugar, maple syrup and salt. Add bread and mix. Let sit for 5 minutes. Add apples and mix again.

3 Place bread mixture in cake pan. Bake for 30-40 minutes, or until the top is golden brown and a cake tester comes out clean. Let cool completely, then sprinkle with powdered sugar and drizzle with Caramel Sauce. Serve with Spiced Whipped Cream and Cranberry Compote.

CRANBERRY COMPOTE

1 x 1-in (2.5 cm) cinnamon stick
2 cloves
1 x 2-in (5 cm) piece orange zest
1 x 2-in (5 cm) piece lemon zest
2 cups (500 ml) fresh or frozen cranberries
1 cup (250 ml) white sugar

1 Tie the cinnamon stick, cloves and citrus zests in a piece of cheesecloth.

2 Place cranberries, sugar and spices in a medium-sized heavy-bottomed saucepan. Cook over medium-heat for about 20-25 minutes. When the cranberries burst and release their juices, continue to cook until thick and sticky, like a jam. Cool and serve.

Serves 9

CAROLANS COFFEE

1½ oz (45 ml) Carolans Irish Cream
3 oz (90 ml) hot, brewed coffee
whipped cream, for garnish

Combine all ingredients into a glass coffee mug. Top with whipped cream, if desired.

PAIRS WITH

Carolans Irish Cream
Ireland \$23.99 108357

Holiday Turkey Ideas

from page 46



HALF-TURKEY ROAST WITH POMEGRANATE SAUCE, WILD GRAINS AND FENNEL

½ x 14 lb (7 kg) turkey, about 7 lb (3.5 kg)¹
¼ cup (50 ml) unsalted butter, softened
4 cups (1 L) pomegranate juice
½ cup (125 ml) balsamic vinegar
1 tbsp (15 ml) brown sugar
1 tbsp (15 ml) Dijon mustard
1 tbsp (15 ml) minced fresh rosemary
1 large garlic clove, smashed and minced
1 tbsp (15 ml) cornstarch, optional

1 Preheat oven to 400 F (200 C). Skewer turkey skin along cut edges to prevent skin from rolling up during roasting. Pin or tie wing to breast to hold firmly in place. Generously season inside cavity with salt and place turkey, cut-side down, on a rack in a roasting pan. Spread softened butter over skin and generously season with salt and pepper. Place in oven and roast, uncovered, for 20 minutes.

2 In a large saucepan, combine pomegranate juice, balsamic, brown sugar, Dijon, rosemary and garlic. Whisk together and bring to a boil. Remove ½ cup (125 ml) juice mixture and use for basting turkey. Boil remainder vigorously over medium-high heat until reduced to 2 cups (500 ml). Strain into a small saucepan. Stir into reduced pomegranate sauce and boil until thickened. Remove and set aside.

3 Once turkey has roasted at 400 F (200 C) for 20 minutes, reduce temperature to 300 F (150 C), begin basting turkey with reserved pomegranate sauce every 15 minutes. Turkey is done when a meat thermometer inserted into the thickest portion of the breast reads 170 F (65 C), about 2 more hours. Serve turkey tucked into Wild Grains with Sautéed Fennel and Pomegranate Sauce.

WILD GRAINS

1 cup (250 ml) wild rice
1 cup (250 ml) short grain brown rice
1 tbsp (15 ml) olive oil, plus extra for oiling dish
1 tsp (5 ml) salt
½ tsp (2 ml) cinnamon
generous pinches of allspice, cardamom, cumin and black pepper
2 cups (500 ml) turkey or chicken stock, warmed
½ cup (125 ml) millet
19 oz (540 ml) can chickpeas, rinsed and drained
½ cup (125 ml) chopped celery leaves

¹Purchase a ½ turkey that is cut directly down the centre leaving ½ breast and one thigh intact.

½ cup (125 ml) each of chopped parsley and cilantro
¼ cup (50 ml) chopped fresh mint leaves
½ cup (125 ml) pomegranate seeds

1 Cook wild rice as per package directions. Fluff with a fork and place in a large bowl.

2 Heat 1 tbsp (15 ml) oil in a large saucepan. Add onion and sauté just until soft and clear. Rinse brown rice in a strainer under cold running water for 1 minute. Shake well and add to onion along with seasonings. Sauté just until rice begins to warm and smell fragrant. Stir in stock and bring to a boil. Cover, reduce heat and simmer for 40 to 45 minutes. Rice should be tender, but still a bit chewy. Remove from heat and covered for 10 minutes to steam. Then fluff with a fork and add to cooked wild rice. Set aside.

3 Rinse and drain millet. Place in a dry saucepan and toast grains, just until pale golden. Stir often. Add ½ cups (375 ml) water and bring to a boil. Cover, reduce heat and simmer for 20 minutes until grains are tender and water has been absorbed. Transfer to a baking sheet and spread out to dry. Stir often, to keep grains separated.

4 When millet is partially cooled, add to rice along with chickpeas and celery. Fold together and set aside while turkey is baking. About 45 minutes before turkey is done, add parsley, cilantro and mint to rice mixture and fold together. Transfer to a well-oiled baking dish. Cover with foil and place in oven alongside turkey during final baking. To serve, scatter pomegranate seeds over top.

SAUTÉED FENNEL

3 small fennel bulbs, thickly sliced
1 tbsp (15 ml) each unsalted butter and olive oil
Heat butter and oil in a large frying pan. Add sliced fennel and sauté just until slightly golden on both sides but still slightly firm. Season with salt and pepper.

Serves 6

PAIRS WITH

Louis Jadot Combe aux Jacques Beaujolais-Villages

France **\$21.99** 469924

Veuve Du Vernay Brut Rosé

France **\$13.29** 610048



HERBED TURKEY BREAST WITH APPLE CALVADOS SAUCE

HERBED TURKEY BREAST

2 boneless turkey breast halves, about 2 lbs (1 kg each)
¼ cup (50 ml) unsalted butter, divided
1 tbsp (15 ml) finely chopped fresh or 2 tsp (10 ml) dry sage
1 tsp (5 ml) finely minced fresh rosemary
1 lemon, zest only
½ cup (125 ml) turkey or chicken stock
fresh sage leaves, for garnish

1 Preheat oven to 400 F (200 C). Rub each breast with 1 tbsp (15 ml) butter. Evenly sprinkle breasts with sage, rosemary and lemon zest. Generously sprinkle with salt and pepper.

2 Place side by side on a rack in a roasting pan. Pour stock in bottom of pan. Roast turkey, uncovered, for 20 minutes. Reduce temperature to 350 F (180 C) and continue to roast for 45 minutes to 1 hour, or until turkey registers 170 F (75 C) on a meat thermometer inserted into the centre. Baste occasionally with remaining butter while roasting. Remove and transfer to a cutting board. Loosely cover with a tent of foil while preparing sauce.

APPLE CALVADOS SAUCE

2 tbsp (30 ml) unsalted butter
2 shallots, peeled and finely minced
1 garlic clove, smashed and finely minced
2 unpeeled Granny Smith apples, cored and cut into thin wedges
2 tbsp (30 ml) all-purpose flour
3 tbsp (45 ml) Calvados or brandy
1 cup (250 ml) unsweetened apple cider
1 cup (250 ml) turkey or chicken stock
3 tbsp (45 ml) whipping cream, optional

1 In a large frying pan, melt butter over medium heat. Add shallots and garlic and sauté just until soft. Add apple slices and sauté until almost soft. Set pan aside.

2 Place roasting pan with turkey drippings on burner over medium heat. Scrape pan drippings and whisk in flour, stirring until slightly golden. Mixture will be very crumbly. Deglaze pan with Calvados. Whisk in apple cider and stock, stir over medium heat until thickened. Strain through a fine-meshed sieve into frying pan with apples and shallots. Gently heat before serving.

3 Slice turkey breast on the diagonal and place on a warm platter. Spoon Apple Calvados Sauce over top, and transfer remaining sauce to a gravy boat. Garnish platter with fresh sage leaves.

Serves 12

PAIRS WITH

Tuli Sonoma Pinot Noir

USA **\$27.99** 284521

Hester Creek Pinot Blanc

BC **\$15.49** 467316



UNDO ORDINARY



STUFFED TURKEY THIGHS

TURKEY STUFFING

1 lb (500 g) package chopped frozen spinach, thawed
1 tbsp (15 ml) unsalted butter
1 small yellow onion, peeled and minced
1 large garlic clove, smashed and minced
½ lb (250 g) quark cheese
1 lemon, zest only
1 tsp (5 ml) ground cumin
½ tsp (2 ml) salt
¼ tsp (1 ml) ground coriander

1 Place thawed spinach in cheesecloth and wring out as much liquid as possible. Place in a food processor and set aside.

2 Melt butter in a frying pan, add onion and garlic and sauté over medium heat, until soft and clear. Do not brown. Transfer to food processor with spinach. Add quark, lime and seasonings. Pulse together until finely minced. Set aside. Can be made ahead and refrigerated overnight.

TURKEY AND GRAVY

3 boneless turkey thighs, skin on, about 3 lbs (750 g)
2 tbsp (30 ml) unsalted butter, melted, plus extra if needed
2 tbsp (30 ml) all-purpose flour
2 cups (500 mL) turkey or chicken stock
1 tbsp (15 ml) Dijon mustard
1 tbsp (15 ml) light miso paste
apple cider vinegar

1 Preheat oven to 400 F (200 C). Place thighs, skin-side down, on a cutting board. Cut each thigh open parallel to board. Pound thighs with a mallet to partially flatten.

2 Spread equal amounts of Turkey Stuffing evenly over each thigh, leaving at least a 1½-in (4 cm) border around each edge. Roll up thighs, pulling skin as tightly as possible to seal. Tie with butcher twine and place, seam-side down, in a large, oiled baking pan. Brush with butter. Season with salt and pepper. Bake for 20 minutes. Reduce heat to 325 F (165 C) and roast until internal temperature on a meat thermometer inserted into meat portion reads 165 F (75 C). Remove from pan, cover with foil to rest while preparing sauce.

3 Place baking pan on stove top. Scrape turkey drippings to loosen. Sprinkle with flour and whisk over medium-low heat until crumbly and turns golden. Gradually whisk in stock and Dijon. Continue whisking over medium heat until thickened. Whisk in light miso paste, add salt and pepper to taste, if needed. Stir in a splash of cider vinegar and strain gravy through a fine-meshed sieve into a serving container.

4 Slice rolled thighs crosswise, drizzle with gravy.

Serves 12

PAIRS WITH

Robert Mondavi Napa Fumé Blanc
USA \$22.99 221887

Medici Ermete Reggiano Concerto Lambrusco Frizzante
Italy \$19.99 571968

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Winter Comfort Pastas

from page 50



LOBSTER MAC AND CHEESE WITH BACON CROUTON CRUST

3 slices bacon
1½ cups plain croutons
3 tbsp (45 ml) unsalted butter, melted
1 lb (500 g) cavatappi (double elbow or scoobi doo) pasta
4 cups (1 L) whole milk
¼ cup (60 ml) unsalted butter
½ cup (125 ml) all-purpose flour
3 cups (750 ml) grated Gruyère cheese
1 cup (250 ml) grated Romano or Parmesan
2 cups (500 ml) grated extra-sharp cheddar
1 tbsp (15 ml) salt
½ tsp (2 ml) freshly ground black pepper
½ tsp (2 ml) ground nutmeg
¼ tsp (1 ml) cayenne
1 ½ lbs (750 g) cooked lobster meat, ½ -in (.5 cm) diced

- 1 Fry bacon over medium-high heat until semi-crisp. Drain and coarsely chop. Add croutons to a food processor and pulse until coarse but not fine. Transfer to bowl, add chopped bacon and melted butter. Mix well and set aside.
- 2 Preheat oven to 375 F (190 C). Bring a pot of salted water to a boil and cook pasta until al dente according to package directions. Drain well.
- 3 Heat milk in a saucepan over medium heat, until scalding. Do not allow to boil. Set aside. In a large pot, melt butter over low heat. Whisk in flour and cook for 2 minutes, stirring constantly. While whisking, slowly add milk and cook for 1 to 2 minutes, until thickened and smooth. Remove from heat and mix in cheese and spices. Stir until cheese melts. Stir in cooked pasta and lobster.
- 4 Divide and pile the mixture into 6 to 8 2-cup (500 ml) casserole or ramekin dishes. Place dishes on baking sheet. Sprinkle bacon crumb mixture on top of pasta. Bake for 30 to 35 minutes, or until sauce is bubbly and golden on top.

Serves 6 to 8

PAIRS WITH

Rodney Strong Sonoma Chalk Hill Chardonnay
USA \$27.99 275552

Veuve Du Vernay Blanc De Blancs Brut
France \$13.29 209023



WHITE LASAGNA WITH CHERRY TOMATO AND MOZZARELLA SALAD

PARMESAN BÉCHAMEL SAUCE

½ cup (125 ml) butter
½ cup (125 ml) all-purpose flour
4 cups (1 L) whole milk
1 cup (250 ml) grated Parmesan

Melt butter in a saucepan over medium heat. Whisk in flour, stirring until well blended. Whisk in milk in a steady stream and bring to a boil, stirring occasionally, until thickened and smooth. Stir in Parmesan and season with salt and pepper. Cover and set aside.

FILLING

1 tsp (5 ml) dried oregano
1 tbsp (15 ml) finely chopped fresh rosemary
½ tsp (2 ml) each dried marjoram and thyme
3 tbsp (45 ml) butter
1 small onion, finely chopped
1 tbsp (15 ml) minced garlic, divided
2½ lbs (1.25 kg) ground chicken or turkey
2 tbsp (30 ml) dry white wine
½ lb (250 ml) white button mushrooms, thinly sliced
1 lb (500 g) fresh spinach leaves, chopped
1 tsp (5 ml) Tabasco
1 lb (500 g) whole-milk ricotta
1 large egg, lightly beaten
¼ cup (60 ml) each, coarsely chopped fresh basil and flat-leaf parsley
2 cups (500 ml) grated mozzarella
12 to 16 7 x 3 ½-in (18 x 9 cm) no-boil lasagna noodles
½ cup (125 ml) grated Parmesan

- 1 Mix together dried herbs, set aside.
- 2 Heat butter over medium heat. Add onion and half the garlic. Sauté until almost soft, add chicken and half the herb mixture until cooked through. Remove chicken to a large bowl, keeping liquid in the pan.
- 3 Add wine to pan and bring mixture to a boil. Add mushrooms and spinach. Cook covered until spinach is wilted. Stir in remaining garlic, mixed herbs and Tabasco, season with salt and pepper. Continue to sauté, uncovered, stirring occasionally, until all liquid has evaporated. Transfer mixture to chicken and mix well to combine, reserving 1½ cups (375 ml) of the béchamel sauce. Add remaining sauce to chicken-spinach mixture and stir until well combined.
- 4 Preheat oven to 350F (180C). Butter a 13 x 9-in (3 L) baking dish. In a bowl, mix together ricotta, beaten egg, basil and parsley, season with salt and pepper. Pour half of the reserved béchamel sauce onto the bottom of the

baking dish and cover with 3 lasagna noodles, making sure they do not touch each other. Spread half of the chicken-spinach mixture over pasta and sprinkle with half mozzarella. Top with another 3 noodles. Continue layering, ending with pasta. Spread remaining béchamel sauce over top. Lasagna can be made 1 day ahead and refrigerated, covered tightly.

- 5 Cover with foil and bake in centre of oven for 40 minutes. Remove foil and sprinkle top with Parmesan. Bake another 8 to 10 minutes until bubbling and golden. Garnish with chopped flat-leaf parsley.

CHERRY TOMATO AND MOZZARELLA SALAD

1 basket (2 cups) cherry tomatoes, halved
½ head radicchio, core removed, thinly sliced
½ small red onion, finely julienned
2 tbsp (30) extra-virgin olive oil, divided
16 baby bocconcini balls or 2 fresh mozzarella balls, sliced
¼ cup (60 ml) fresh basil leaves, torn
½ cup (125 ml) mixed olives
1 to 2 tbsp (15 to 30 ml) red wine vinegar

Place tomato halves, radicchio and red onion in a mixing bowl. Toss with half olive oil and season with flaky salt and black pepper. Garnish with mozzarella, basil leaves and olives. Whisk together remaining olive oil and vinegar and drizzle over salad.

Serves 6 to 8

PAIRS WITH

Louis Latour Bourgogne Chardonnay
France \$21.99 55533

Yalumba Y Series Viognier
Australia \$15.99 624502



GARGANELLI WITH SUN-DRIED TOMATOES, PROSCIUTTO, HERBS AND ROASTED GARLIC

ROASTED GARLIC

2 to 4 large heads garlic
1 to 2 tsp (5 to 10 ml) olive oil
sprigs fresh thyme leaves

- 1 Preheat oven to 400F (200C). Peel and discard outer layers of the garlic bulb. Cut the top of the heads, exposing the cloves of garlic. Place garlic heads on a sheet of aluminum foil set on a small baking dish. Drizzle olive oil over each one, rubbing over all the exposed garlic cloves.
- 2 Remove leaves from thyme sprigs and sprinkle all over garlic. Cover and lightly seal

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2014 Pinot Noir, Natalie MacLean, April, 2016



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with another piece of aluminum foil and bake for 30 to 35 minutes, or until cloves are lightly browned and soft. Remove top foil and allow to cool. Squeeze the roasted garlic cloves out of their skins.

GARGANELLI

1 lb (500 g) dried garganelli pasta
¼ cup (60 ml) olive oil
½ tsp (2 ml) dried red pepper flakes
½ cup (125 ml) roasted garlic, coarsely chopped
¼ cup (60 ml) sun-dried tomatoes in oil, drained well and coarsely chopped
6 oz (180 g) thinly sliced prosciutto, cut into thin juliennes
fresh baby spinach leaves and fresh baby arugula
¼ cup (60 ml) each, chopped fresh basil, coarsely chopped flat-leaf parsley
leaves from 5 to 6 sprigs thyme
grated Romano or Parmesan

1 Bring a large pot of salted water to a rapid boil and cook pasta until al dente or according to package directions. Drain.

2 Heat a saucepan over medium heat, add olive oil, roasted garlic and red pepper flakes, sauté for 1 to 2 minutes. Add prosciutto and sauté until crispy, add sun-dried tomatoes, spinach, arugula, basil, parsley and thyme. Cook until leaves have wilted. Add pasta and toss well to combine. Season with salt and pepper. Serve with grated Romano or Parmesan.

Serves 4 to 6

PAIRS WITH

Zonin Ripasso Valpolicella Superiore

Italy **\$19.49** 813790

Rocca Delle Macie Chianti Classico

Italy **\$16.99** 308510

Taste Cookie Exchange

from page 56

WHITE CHOCOLATE AND PEPPERMINT-DIPPED COOKIES

1 cup (250 ml) unsalted butter, softened
1½ cups (375 ml) white sugar
1 egg
1 tsp (5 ml) vanilla extract
½ tsp (2 ml) peppermint extract
2 ¼ cups (532 ml) all purpose flour
½ tsp (2 ml) baking powder
½ tsp (2 ml) kosher salt
1 cup (250 ml) white chocolate
3 candy canes, crushed

1 Preheat oven to 350 F (180 C). Cream butter and sugar until light and fluffy. Add egg, vanilla and peppermint extracts. Mix until combined.

2 Sift flour, baking powder and salt together. Add to butter mixture and mix until combined. Scoop mixture with a tablespoon and roll into balls. Place balls on a parchment-lined cookie sheet and flatten slightly. Bake for about 5 minutes. Rotate the sheet and bake for another 5 to 8 minutes, or until lightly golden on the edges. Remove from oven and cool.

3 Melt white chocolate in a bowl over simmering water. Dip half of each cookie in white chocolate and sprinkle with crushed candy canes. Place each cookie on a parchment-lined cookie sheet and let sit until chocolate has set.

Makes about 20-24 cookies

PAIRS WITH

Riondo Spago Nero Prosecco Frizzante

Italy **\$12.49** 814319

EGGNOG BUTTER CAKE BARS

COOKIE BASE

1½ cups (375 ml) all-purpose flour
1 tsp (5 ml) cream of tartar
½ tsp (2 ml) baking soda
¼ tsp (1 ml) salt
½ cup (125 ml) unsalted butter, at room temperature
¾ cups (175 ml) granulated sugar
1 large egg
¼ cup (60 ml) eggnog or milk

1 Preheat oven to 350 F (180 C). Line a 9x13-inch (23 x 33 cm) baking pan with parchment paper and set aside.

2 In a medium bowl, whisk together flour, cream of tartar, baking soda and salt. Separately, cream together butter and sugar until pale and fluffy. Add egg and eggnog, mix until well incorporated. Add flour mixture and stir together until just combined. Dollop into prepared pan and spread evenly. Bake for 15 minutes before setting aside on a wire cooling rack.

EGGNOG TOPPING

¼ cup (60 ml) light corn syrup
¼ cup (60 ml) eggnog
1 vanilla bean, split in half, seeds scraped out
1 tbsp (15 ml) rum extract
¾ cup (175 ml) unsalted butter, at room temperature
1¼ cups (310 ml) granulated sugar, divided
¼ tsp (1 ml) salt
1 large egg
1¼ cups (310 ml) all-purpose flour, divided
1 ½ tsp (7 ml) ground cinnamon
½ tsp (2 ml) ground nutmeg

1 Whisk together corn syrup, eggnog, vanilla seeds and rum extract. Set aside.

2 Cream together butter, 1 cup and 2 tbsp (280 ml) sugar and salt until pale and fluffy. Add egg and beat until well combined. Add a third of the flour and stir until just combined. Add half eggnog mixture and stir until just combined. Repeat adding flour and eggnog mixture until last of the flour has been incorporated. Dollop over cookie base and spread out evenly.

3 In a bowl, whisk together remaining sugar, cinnamon and nutmeg. Sprinkle over entire surface of eggnog topping. Bake for 25 to 30 minutes. Eggnog topping should be lightly set and still jiggle under cinnamon crust. Cool completely at room temperature. Cut into 1-inch (2.5 cm) squares before serving. Eggnog bars will keep refrigerated for 1 week. Allow to come to room temperature before serving.

Makes about 80 bars

PAIRS WITH

Baileys Almande Almond Beverage
USA \$26.99 756999

GINGERBREAD RUM BALLS

¼ cup (60 ml) unsalted butter
¼ cup (60 ml) molasses
¼ cup (60 ml) dark brown sugar

¼ cup (60 ml) semi-sweet chocolate chips
¾ cup (175 ml) all-purpose flour
¼ cup (60 ml) cocoa powder
½ tsp (2 ml) baking soda
1 tsp (5 ml) ground ginger
½ tsp (2 ml) ground cinnamon
¼ tsp (1 ml) ground nutmeg
¼ tsp (1 ml) salt
2 tbsp (30 ml) finely chopped crystallized ginger
1 large egg
¼ cup (60 ml) spiced rum
icing sugar, for coating

1 Preheat oven to 350 F (180 C). Grease an 8-inch (20 cm) square baking pan and set aside. In a medium saucepan, stir together butter, molasses, brown sugar and chocolate over medium heat. Continue stirring until butter and chocolate have melted and blended. Remove from heat and set aside to cool for 20 minutes.

2 In a bowl, whisk together remaining dry ingredients and crystallized ginger. Set aside.

3 Stir egg into chocolate mixture. Add flour mixture and stir until just combined. Pour into baking pan. Bake until just starting to pull away from the sides, about 20 minutes, and cool to room temperature.

4 Crumble gingerbread into small chunks and place in a large bowl with rum. Stir until mixture starts to come together and form a ball. Roll dough into walnut-size balls before rolling in icing sugar to coat. Transfer to a parchment-lined baking sheet and refrigerate until firm, about 2 hours. Rum balls can be frozen in an airtight container for up to 1 month.

Makes about 25 rum balls

PAIRS WITH

Caymus Napa Zinfandel
USA \$46.99 709808

MAPLE CREAM COOKIES

¾ cup (175 ml) unsalted butter, at room temperature
2 cups (500 ml) all-purpose flour
¼ cup (60 ml) granulated maple sugar or brown sugar
¼ cup (60 ml) maple syrup
½ cup (125 ml) store-bought maple butter¹

1 Mix together all ingredients until well combined. Transfer from bowl onto a work surface, shape into a rectangle. Cut in half and wrap each in plastic wrap. Refrigerate for 1 hour.

2 Remove 1 dough from refrigerator and roll out on a lightly floured surface to a thickness of ¼-in (4 mm). Using a maple leaf cookie cutter, cut cookies and place on parchment-lined baking sheet. Trace lines on the cookies to reproduce the veining of leaves. Repeat with second pack of dough.

3 Bake for 10 to 14 minutes, until sides are golden. Remove to a cooling rack and let cool completely. Place 2 tsp (10 ml) of maple butter in the centre of each cookie and cover each

with a second cookie. Press down carefully to line up the cookies and spread the maple butter.

Makes 12 cookies

PAIRS WITH

Ruffino Prosecco
Italy \$15.99 192153

CHEWY CHOCOLATE PANFORTE

½ cup (75 ml) unsweetened, Dutch-processed cocoa, plus extra for coating pan and dusting surface

2½ cups (625 ml) coarsely chopped mixed nuts
1 cup (250 ml) coarsely chopped mixed dried fruit

¾ cup (175 ml) all-purpose flour
finely grated zest of 1 orange
1 tbsp (15 ml) ground cinnamon
2 tsp (10 ml) ground ginger
1 tsp (15 ml) fresh ground black pepper
3½ oz (100 g) bittersweet chocolate, chopped
1 cup (250 ml) granulated sugar
½ cup (125 ml) liquid honey

1 Preheat oven to 325 F (165 C). Line bottom of a 9-in (23 cm) springform pan with parchment paper and spray bottom and sides with cooking spray. Dust bottom and sides of pan with cocoa powder.

2 In a large bowl, combine cocoa, nuts, dried fruit, flour, orange zest and seasonings. Gently toss to evenly coat.

3 Melt chocolate in microwave until almost melted, stir until smooth. Set aside.

4 In a saucepan, combine sugar and honey. Fit pan with a candy thermometer and heat over medium-high until sugar is melted and bubbling and temperature reads 240 F (115 C). Pour hot syrup over nut mixture along with melted chocolate. Stir together. When cool enough to handle, wet hands and knead to completely blend. Mixture will be shiny, sticky and stiff.

5 Transfer to prepared pan. Firmly press mixture into the corners and pat out the top, completely smooth the surface. Bake in centre of oven for 30 to 35 minutes. Panforte should be firm, but still have a bit of give to it when pressed. Do not overbake, or it will be too hard to cut when cooled. Run a metal spatula around inside of pan to loosen. Remove sides of pan and cool completely. Remove bottom of pan and peel off parchment paper.

6 Dust top of panforte with cocoa and cut into thin wedges or squares. Can be stored at room temperature for several weeks.

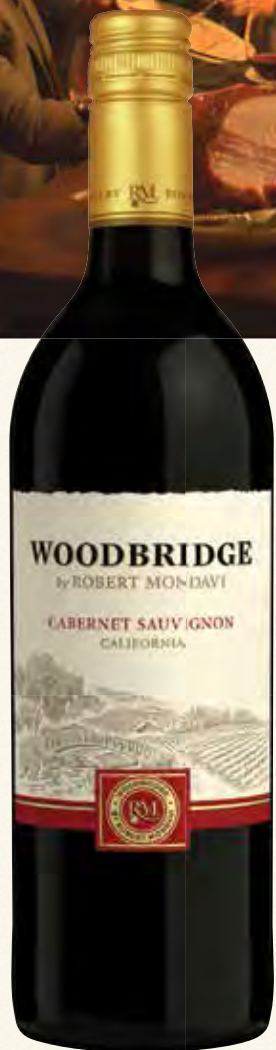
Makes 40 to 50 thin wedges

PAIRS WITH

KWV Classic Cape Tawny
South Africa \$10.49 17434

¹Available in natural food stores, grocery stores and on-line.

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in moments.
Make the most
of them.



Making moments
worth sharing for
over 30 years.

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CAPPUCCINO SHORTBREAD WITH CHOCOLATE

4 tsp (20 ml) instant coffee
1 cup (250 ml) butter, softened
½ cup (125 ml) sugar
½ tsp (2 ml) vanilla
1¾ cups (425 ml) all-purpose flour
¼ cup (60 ml) cornstarch
¼ lb (125 g) semi-sweet chocolate

- 1 Preheat oven to 325 F (160 C). Grind instant coffee finely in a mortar and pestle. With an electric mixer, beat butter, sugar and coffee together until fluffy. Add vanilla. Slowly beat in dry ingredients and mix until well incorporated.
- 2 Using about 1 tbsp (15 ml) sized dollop, form between palms of both hands into bean shapes. Place on a parchment-lined baking sheet and score lightly down the back of each cookie with a thick knife edge. Bake for about 15 minutes, or until edges just start to brown. Remove and allow to cool on a rack.
- 3 Melt chocolate and dip end of cookie. Place on a cookie sheet lined with wax paper and set in the freezer for about 5 minutes to set the chocolate.

Makes 36 cookies

PAIRS WITH

Kamora Coffee
Mexico \$14.99 129411

Canapé Cravings

from page 62



PHYLLO BITES

2 tsp (10 ml) olive oil
1 small yellow onion, very finely diced, about ½ cup (125 ml)
2 garlic cloves, smashed and minced
3 cups (750 ml) finely chopped Swiss chard
¼ cup (50 ml) toasted pine nuts
¼ cup (50 ml) crumbled feta cheese
2 tbsp (30 ml) freshly grated Parmesan
1 lemon, zest only
1 tsp (5 ml) dried harissa spice, plus extra for dusting top of phyllo
454 g box frozen phyllo pastry dough, thawed
¼ cup (175 ml) unsalted butter, melted, plus extra, if needed

- 1 Heat oil in a saucepan, add onion and garlic. Sauté over medium heat until soft and almost clear. Stir often. Stir in chard, and sauté until wilted. Remove to a large bowl lined with cheesecloth. Squeeze excess moisture from mixture and place in another bowl.
- 3 Gently unroll phyllo sheets and place flat on a sheet of waxed paper. To prevent phyllo drying out, cover pastry with plastic wrap and then a damp kitchen towel. Lay one sheet of phyllo on a flat surface. Brush with melted butter, working from centre of sheet to the edges. Place another sheet of phyllo directly on top and brush with butter.
- 3 Cut phyllo into 4 equal-sized horizontal strips. Place about 1½ tbsp (22 ml) of cooled filling on end of each strip. Fold over corner to form a triangle. Continue folding phyllo end to end making a triangle-shaped envelope. Brush with melted butter to seal seams and place in a single layer on a lightly buttered, parchment-lined baking sheet. Continue to

make triangle phyllo pockets until all filling is used up (covering unused phyllo sheets with a damp cloth).

4 If not baking immediately, overwrap baking sheet and Phyllo Bites with plastic wrap to tightly seal. Freeze for up to 3 weeks.

5 When ready to bake, preheat oven to 350 F (180 C). Bake Phyllo Bites from thawed or frozen, uncovered, in a single layer, about 15 to 20 minutes. Serve with a light dusting of harissa spice.

Makes 24 triangles

PAIRS WITH

Sandhill Estate Chardonnay
BC **\$15.99** 541193

Villa Maria Private Bin Sauvignon Blanc
New Zealand **\$17.49** 342360



MUSHROOM HAZELNUT PÂTÉ

PÂTÉ

1 tbsp (15 ml) each, olive oil and unsalted butter
1 small yellow onion, finely chopped
1 large garlic clove, minced
2 cups (500 ml) assorted chopped fresh mushrooms¹
1 cup (250 ml) hazelnuts, lightly toasted and skins rubbed off
¼ cup (50 ml) light spreadable, plain cream cheese, at room temperature
1 orange, zest only
3 tbsp (45 ml) freshly squeezed orange juice
2 tbsp (30 ml) chopped fresh parsley
1 tsp (5 ml) dried thyme
¼ tsp (1 ml) salt
generous pinches of cayenne

1 Heat oil and butter in a medium-sized, heavy-bottomed saucepan. Add onion and garlic and cook over low heat until onions are soft. Add mushrooms and sauté until golden, stirring often to prevent them from sticking. Remove from heat.

2 Process nuts in food processor until finely ground. Add sautéed mushroom mixture, cream cheese, orange zest and juice, parsley and seasonings. Process until coarsely blended. Add additional salt and pepper to taste.

3 Line a chilled 2-cup (500 ml) baking dish with plastic wrap extending past edges of dish. Spoon Pâté into lined dish and pack down. Smooth top and draw edges of plastic wrap over top to seal. Refrigerate. Can be refrigerated for up to 3 days.

Makes about 2 cups (500 ml)

¹Chanterelles, button, crimini, lobster, oyster, pine and shiitake.

TUMBLED MUSHROOM GARNISH

1 tbsp (15 ml) unsalted butter
½ cup (125 ml) assorted small mushrooms
¼ tsp (1 ml) dried thyme
chopped fresh parsley, optional

Melt butter in a frying pan. Add mushrooms and sauté just until they begin to turn golden. Season and set aside to slightly cool. Garnish Pâté with tumbled mushrooms and serve with assorted breadsticks, crisp crackers and small radishes.

Serves 12 as an appetizer

PAIRS WITH

Louis Latour Bourgogne Pinot Noir
France **\$25.99** 69914

Bailly Lapierre Crémant de Bourgogne Brut Réserve
France **\$22.79** 657742



SEARED GRAPE AND MASCARPONE CROSTINIS

CROSTINIS

1 sourdough baguette
1 tbsp (15 ml) olive oil
½ tsp (2 ml) finely chopped fresh rosemary

1 Preheat oven to 375 F (190 C). Thinly slice baguette into ½-in (1 cm) slices and place in a single layer on a baking sheet. Combine olive oil, rosemary, salt and pepper. Stir to blend.

2 Brush mixture over baguette slices. Place in oven and bake for 10 to 12 minutes or until crostinis are crusty but not too crisp. Remove pan from oven and set aside. Can be made ahead and stored in a tightly covered container at room temperature overnight.

Makes about 18 crostinis

GRAPE TOPPING

3 cups (750 ml) small seedless grapes, assorted colours
2 tbsp (30 ml) aged balsamic vinegar
1 tbsp (15 ml) olive oil
1 tsp (5 ml) finely minced fresh rosemary
salt and freshly ground black pepper
¾ cup (175 ml) mascarpone cheese
½ cup (125 ml) very finely chopped natural almonds, toasted
¼ cup (50 ml) liquid honey

1 Place grapes in a large bowl. Drizzle with balsamic, oil and seasonings. Gently toss to coat. Spread out on baking sheet and bake in 375 F (190 C) oven for 12 minutes or until grapes are almost ready to pop their skins. Remove baking sheet to a rack. Set aside.

2 When ready to serve, spread a little mascarpone cheese on each crostini. Spoon roasted grapes onto each slice and sprinkle with toasted almonds. Drizzle with honey and serve.

Serves about 12

PAIRS WITH

Jaume Serra Cristalino Brut
Spain **\$11.99** 551218

Matua Hawkes Bay Sauvignon Blanc
New Zealand **\$14.49** 309575



FIG AND PROSCIUTTO ROLL-UPS

12 slices prosciutto, not too thin
4 oz (125 g) goat's cheese, at room temperature
1 cup (250 ml) lightly packed baby spinach leaves
6 large fresh figs, such as kadota figs, or 12 large dried figs, thinly sliced
¼ cup (50 ml) shredded Parmesan
1 tbsp (15 ml) extra-virgin olive oil
1 tsp (5 ml) Dijon mustard
1 tsp (5 ml) freshly squeezed lemon juice
2 tbsp (30 ml) minced Italian parsley

1 Lay a strip of plastic wrap on work surface. Place two slices prosciutto side by side.

2 Stir goat's cheese in a bowl until creamy. Lightly spread goat's cheese evenly over slices making sure to spread cheese to the edges for sealing. Arrange spinach leaves over cheese, then sliced figs, dividing and spacing evenly. Sprinkle with Parmesan. Sprinkle with pepper.

3 Gather up plastic wrap and gently but firmly roll up prosciutto, jelly roll fashion. Tuck rolls seam-side down and place in a square pan. Overwrap with plastic and refrigerate.

4 To serve, cut rolls crosswise in half or into 3 even-sized rolls. Transfer to serving platter.

5 Combine olive oil, Dijon and lemon juice in a squeeze bottle with a small spout. Shake well to blend. Dot over top of prosciutto rolls. Garnish with parsley and serve.

Makes 24 to 36 rolls

PAIRS WITH

Quails' Gate Rosé
BC **\$16.49** 170316

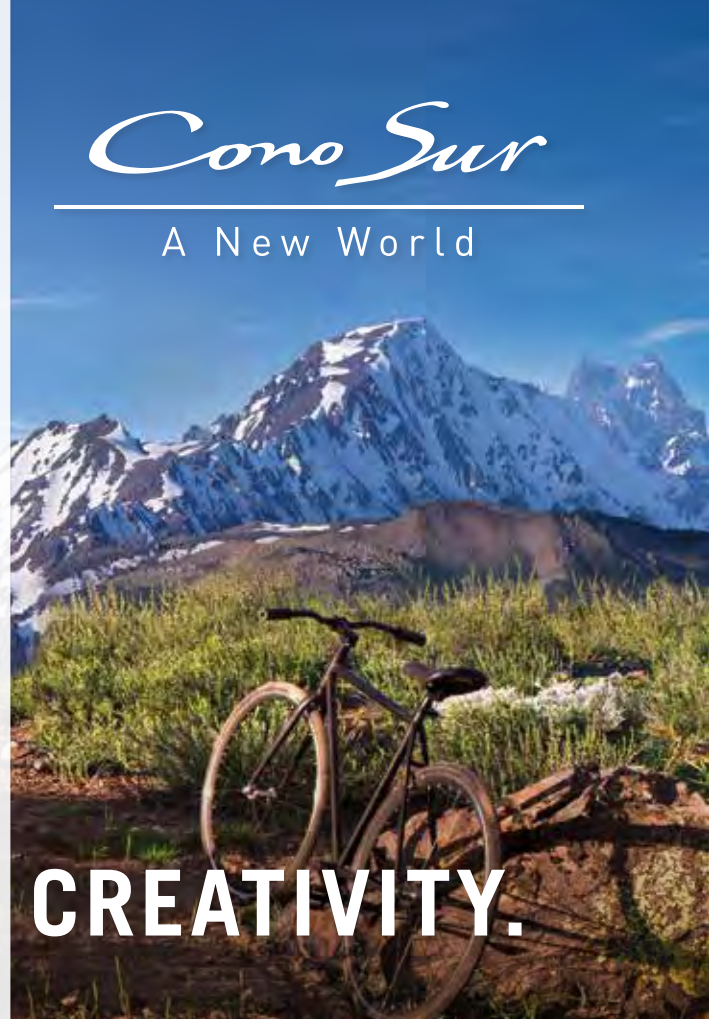
Lamarca Prosecco
Italy **\$16.99** 321182

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Boulevard Kitchen & Oyster Bar

from page 66



LOBSTER BISQUE EN CROUTE

Prepare the following the day before serving.

POACHED LOBSTER

1 x 2 lbs (1 kg) whole lobster

Remove lobster gills and innards and set aside for later use. Poach lobster in simmering water for 5 ½ minutes. Remove and cool at room temperature. Remove lobster meat and dice into small chunks and refrigerate. Cut the shells into 4 pieces and reserve for later use.

LOBSTER BASE

3 tbsp (45 ml) canola oil
1 large yellow onion, sliced
1 garlic clove, thinly sliced
1 stalk celery, diced
1 small carrot, peeled and diced
½ cup (125 ml) white wine
¼ cup (60 ml) brandy
1 roma tomato, diced
2 bsp (30 ml) tomato paste
6 cups (1½ L) fish stock
1 tsp (5 ml) lemon juice
freshly ground black pepper, to taste
pinch cayenne pepper
¼ leek, cut in half
½ cup (125 g) fennel, cut into large chunks
reserved lobster shells
Bouquet Garni (recipe below)

- 1 In a saucepan, heat oil until light smoke appears. Add lobster shells, innards and bouquet garni. Cook on high heat for 1 minute. Add onion, garlic, celery, leeks, fennel and carrots and cook on medium-high for 2 minutes. Add white wine and brandy.
- 2 Increase heat to 'flambé' and reduce liquid by one-quarter.
- 3 Add tomatoes and tomato paste, and cook on medium heat for 2 minutes. Add fish stock and bouquet garni. Bring to a boil, reduce heat and let simmer for 1 hour.
- 4 Season with black pepper, lemon juice

and cayenne pepper. Discard bouquet garni and strain through a fine mesh strainer.

ROUX

1 tbsp (15 ml) all-purpose flour
2 tbsp (30 ml) unsalted butter
1 cup (250 ml) whipping cream
lobster base (recipe below)
1 tbsp (15 ml) salt

Mix flour and butter with hands to create a smooth dough *beurre manié* (kneaded butter). In a pot, bring cream, lobster base (recipe below) and salt to a boil. Divide *beurre manié* into 6 parts and slowly whisk in evenly. Simmer for 15 minutes. Strain through a fine mesh strainer, making sure that no clumps remain. Refrigerate overnight.

BOUQUET GARNI

2 sprigs thyme, leaves and stems included
2 sprigs tarragon, whole
1 bay leaf, whole
3 sprigs parsley, stems only
1 star anise, whole
¼ tsp (1 ml) fennel seed

Wrap all ingredients in cheesecloth and set aside

CRÈME CHANTILLY

½ cup (125 ml) whipping cream
2 pinches kosher salt
freshly ground black pepper, to taste
brandy, to taste
1 sprig tarragon, diced

In a mixing bowl, combine whipping cream, kosher salt, black pepper and brandy Whisk until soft. Fold in tarragon. Cover with plastic wrap and refrigerate until ready to use.

Preparation on the day of serving

LOBSTER BISQUE EN CROUTE

2 tbsp (30 ml) each celery, carrots and leeks, diced

Poached Lobster, chilled (recipe above)

Lobster Bisque (recipe above)

4 tbsp (60 ml) Crème Chantilly (recipe above)

all-purpose flour, to coat

4 portions puff pastry

1 egg yolk, beaten with milk to make an egg wash

1 Pre-heat oven to 420 F (220 C). Add vegetables and diced lobster to 4 oven-safe serving bowls. Fill each bowl with lobster base to $\frac{3}{4}$ full. Do not fill to the top or it will boil over when baked. Add 1 dollop of Crème Chantilly.

2 Roll out puff pastry and cut into circles a bit larger than the serving bowls for the bisque. Dust your hands with flour. Cover top of soup with puff pastry. Press puff pastry tightly against rim of each bowl to seal. Brush pastry with egg wash.

3 Bake for approximately 12 minutes, until pastry is golden brown and soup is hot. You can check temperature of soup with a cake tester by piercing the top of the puff.

PAIRS WITH

William Fèvre Les Champs Royaux Chablis

France **\$25.99** 25270

Chartron Et Trébuchet Cuvée de La Chapelle Pouilly-Fuissé

France **\$32.99** 264945



CHICKEN FOIE GRAS, CELERIAC FONDANT, CHICKEN JUS

Chicken Leg, Breast, Wings and Drumettes
(recipes below to be prepared before putting it all together)

Chicken Breast (recipe below)

Mousse (Foie Gras) Stuffed Leg (recipe below)

Confit Wings and Drumettes (recipe below)

Celериac Fondant (recipe below)

Chicken Jus (recipe below)

chervil, tarragon, celery leaves, thinly sliced radish (for garnish)

1 tsp (5 ml) finely chopped chives

thin shaving of celery

- 1** Preheat oven to 350 F (180 C). Warm Celериac Fondant in the oven until hot.
- 2** Sear the stuffed chicken leg, skin-side down, until light golden brown.
- 3** Warm chicken wings and drumettes in oven for 8 minutes and sprinkle with chives.
- 4** Sear chicken breast, skin-side down, until golden brown in a skillet pan with oil.
- 5** To serve, divide chicken parts into 4 equal portions, and arrange attractively on each plate on top of Chicken Jus.
- 6** Add celериac and garnish with a few sprigs each of chervil, tarragon, celery leaves and thinly sliced radish.

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PREPARATION OF THE CHICKEN

1 whole chicken approx. 3-4 lbs (1.5- 2 kg)
1 tbsp (15 ml) salt
freshly ground black pepper, to taste

- 1 Remove breasts from chicken (leave skin on). Split each breast in half lengthwise, keeping the skin as intact as possible.
- 2 Remove chicken tenders. With a sharp knife, carefully trim off tendon. Set aside.
- 3 Remove legs and de-bone (leave skin on). Set aside.
- 4 Remove wings, including drumette and wing tips. "French" the wings to expose the length of the bone, if desired. Set aside.
- 5 Reserve bones for stock.

CHICKEN BREAST

1 Preheat oven to 300 F (150 C). Season chicken breast with salt and pepper. Roast until an internal temperature of 150 F (65 C). Set aside to cool and then refrigerate until ready to use.

MOUSSE (FOIE GRAS) STUFFED CHICKEN LEG

de-boned chicken legs
Chicken Mousse (recipe below)

- 1 Lay one de-boned chicken leg, skin-side down, on piece of plastic wrap on a flat surface. Lightly score the thigh meat, being careful not to cut through the skin, and open up the meat so it's flat and covers as much surface area as possible. Season both sides of the leg with salt and pepper.
- 2 Pipe mousse on the leg and carefully roll the meat into a log shape. Wrap tightly with plastic wrap and secure both ends with butcher's twine. Poke a few small holes in the log (a cake tester or skewer works well for this).
- 3 Steam on the stovetop on very low heat until the internal temperature reaches 150 F (65 C).
- 4 Allow to cool completely, trim off both ends, and cut into 7 equal portions. Set aside or refrigerate until ready to use.

CHICKEN MOUSSE

chicken tenders
2/3 cup (145 ml) whipping cream
2 tbsp (30 ml) pistachio, coarsely chopped (as green as possible)
½ tsp (2 ml) tarragon, chopped
2 pucks foie gras (available at gourmet and specialty food stores)
salt and freshly ground black pepper to taste

- 1 Dice foie gras into approximately ½-in (1 cm) cubes. In a food processor, emulsify the chicken tenders with half of the whipping cream.
- 2 Fill a large mixing bowl with ice. Transfer emulsified chicken and whipping cream to a smaller mixing bowl and place on top of the ice bath to keep it well chilled. Slowly fold in the remaining whipping cream. Add salt and pepper to taste, and fold in foie gras, pistachios and tarragon. Transfer mixture to a piping bag. Reserve in the refrigerator.

CONFIT WINGS AND DRUMETTES

wings and drumettes
½ cup (125 ml) kosher salt
½ cup (125 ml) brown sugar

- 1 Pre-heat oven to 180 F (85 C). In a mixing bowl, combine kosher salt and brown sugar. Submerge wings and drumettes in mixture, cover and let sit in the refrigerator for 60 minutes. Remove, and rinse with water. Bake for 2 hours. Remove chicken from fat and chill completely.

CELERIAC FONDANT

1 medium celeriac
6 tbsp (90 ml) unsalted butter
5 sprigs thyme
3 garlic cloves, lightly smashed
salt and freshly ground black pepper, to taste
1 tbsp (15 ml) lemon juice

- 1 Slice celeriac horizontally, approximately 2½-in (6.5 cm) thick. Using a round cutter, punch out a circle. In a pan, heat celeriac circle with butter until foamy. Add a small amount of salt and pepper, along with garlic and thyme. Continuously move the pan to keep the celeriac agitated until it turns golden brown and can be pierced through

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easily with a small skewer. Add lemon juice and additional seasoning to taste.

CHICKEN JUS

2 tbsp (30 ml) canola oil
2 lbs (1 kg) chicken leg bones
1 leek, cut into 1-in (2.5 cm) squares
1 celery stalk, cut into ½-in (1.25 cm) dices
1 white onion, cut into ¼-in (.5 cm) slices
2 garlic cloves, skin removed
1 cup (250 ml) white button mushrooms, thinly sliced
4 sprigs thyme
1 bay leaf
1 cup (250 ml) each, white wine and sherry
8 cups (2 L) unsalted chicken stock
kosher salt, to taste
freshly ground black pepper, to taste

- 1 Pre-heat oven to 400 F (200 C).
- 2 Chop chicken leg bones into 1-in (2.5 cm) segments. Roast bones in oven for 20 minutes.
- 3 Heat a heavy bottomed stock pot on medium high heat. Add oil and roast bones in pot for an additional 5 minutes. Add leeks, onion, garlic and button mushrooms. Cook for 5 more minutes, stirring often with a wooden spoon.
- 4 Add white wine and reduce until almost dry. Add sherry and reduce until almost dry. Add chicken stock and reduce until approximately 1 cup (250 ml) of liquid remains, skimming often.

Makes 4 servings (with some chicken parts remaining for future use)

PAIRS WITH

Taittinger Brut Reserve
France \$58.99 457713

Pfaffenheim Pfaff Pinot Gris
France \$18.99 616144



MONT BLANC

Kenta Takahashi, Pastry Chef

MONT BLANC

Poached Apples (recipe follows)
Meringue (recipe follows)
1/2 cup whipping cream
Candied Chestnut (recipe follows)
Chestnut Cream (recipe follows)
Ice cream (vanilla or caramel)

- 1 Cut poached apples into approximately ½-in (1.25 cm) slices.
- 2 Using a piping bag, pipe the Chestnut Cream in even rows on one side of your desired serving plate to form an approximately 3-in

(8 cm) solid square. Pipe a second layer of Chestnut Cream on top of the original layer (refer to picture).

3 Fill a meringue half-sphere about 1/4 full with whipping cream. Place a few slices of poached apple on top of the whipping cream.

4 Place a scoop of ice cream (vanilla or caramel) inside the meringue, and cover with a final layer of whipping cream.

5 Close the meringue “ball” with a second meringue half-sphere. Take the entire meringue ball and place on top of Chestnut Cream square.

6 Place a scoop of ice cream on the opposite side of the plate (refer to picture), and arrange Candied Chestnuts and remaining poached apples attractively on the plate.

POACHED APPLE

3 apples
3 cups (750 ml) apple juice
½ cups (350 ml) granulated sugar
½ cinnamon stick
2 lemons, juice only

- 1 Peel and core apples. Set aside.
- 2 In a large saucepan over medium-high heat, combine apple juice, sugar and cinnamon stick and bring to a boil. Turn heat down to low and carefully place apples into poaching liquid. Poach apples for 30 minutes, then add lemon juice.

3 Refrigerate apples along with poaching liquid overnight.

MERINGUE

3 egg whites
½ cup (125 ml) granulated sugar, divided into 3 portions

1 Preheat oven to 200 F (94 C).

2 In a large bowl, whisk one third of the sugar into egg whites until soft peaks form. Add another third of the sugar to mixture and continue whisking. Add remainder of sugar and whisk until stiff peaks form and mixture is shiny.

3 Transfer meringue mixture into a pastry bag with a rounded tip (alternatively, transfer mixture to Ziploc bag with a corner cut off for piping). Pipe meringue into a half-sphere silicone mold. Bake meringue for 45 minutes.

CANDIED CHESTNUTS

1 lb (500 g) chestnuts, shelled (roughly 1.25 lb or 575 g with shell)
½ cup (750 ml) granulated sugar
1½ cups (350 ml) water
Chestnut Paste (recipe follows)

In a large pot, bring water and sugar and to a boil. Add chestnuts and boil on low heat for 30 minutes. Refrigerate chestnuts with cooking liquid overnight.

CHESTNUT CREAM

1 lb (500 g) chestnut paste (recipe follows)
½ cup (125 ml) unsalted butter, at room temperature
½ cup (75 ml) honey
2 tbsp (30 ml) whipping cream
2 tsp (10 ml) cognac
pinch cinnamon

With a spatula, mix together chestnut paste and butter. Add honey, cream, cognac and cinnamon. Mix well to combine.

CHESTNUT PASTE

Makes 1 lb (500 g) of chestnut paste
½ lb (175 g) chestnuts, shelled
½ cup (75 ml) granulated sugar
1 cup (250 ml) water
2 tsp (10 ml) maple syrup

In a saucepan, bring water to a boil. Add chestnuts and cook for 30 minutes, until they become soft. Add sugar and maple syrup and continue to boil for one more minute. Strain chestnuts and blend in food processor or blender until smooth.

Makes 10 servings

PAIRS WITH

Inniskillin Okanagan Riesling Icewine
BC \$27.99 598946 200 ml

Whistler Sauvignon Blanc Icewine
BC \$26.99 813758 200 ml

A Québécois Noël

from page 74



RAGOUT DE BOULETTES ET DE PATTES DE COCHON (MEATBALL STEW WITH PORK HOCKS)

PORK HOCKS

1 tbsp (15 ml) olive oil
4 medium onions, peeled and halved
1 head garlic, peeled
4 fresh pork hocks halved with the skin on, 7½ lbs (3.5 kg)
1 tsp (5 ml) juniper berries
4 to 5 sprigs thyme
1 large sprig rosemary
4 whole cloves
4 bay leaves
2 cinnamon sticks

1 Heat a large stockpot over medium heat. Add olive oil and brown cut sides of the onions for about 5 minutes. Add garlic, pork hocks, spices and herbs.

2 Add enough water just to cover and bring to a boil. Skim and allow to simmer 2½ to 3 hours or until the meat is fork tender. During cooking add more water to keep the hocks covered. Use a slotted spoon to remove the hocks. Place in a large dish and cool. Degrease the broth, reserving 3 tbsp (45 ml) of fat, discard remaining

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fat. Strain broth through a sieve, discarding aromatics. There should be at least 4 to 6 cups (1 to 1.5 L) broth set aside for the gravy.

3 When hocks are cool enough to handle, debone and separate the meat (keeping as many large chunks as possible) from the skin, discarding the skin.

MEATBALLS

- 2 shallots, finely minced
- 1 large garlic clove, minced
- 1 large egg, beaten
- 2 lbs (1 kg) lean ground pork
- ¼ cup (60 ml) fine breadcrumbs
- 1 tbsp (15 ml) Dijon mustard

Preheat oven to 400 F (200 C). Line two baking sheets with parchment paper. In a bowl, add all ingredients. Mix thoroughly with hands until well combined. Form meatballs with lightly oiled hands and spread on baking sheets, about 7 dozen meatballs. Bake until cooked about 15 minutes, turning over halfway through. Remove and cool.

GRAVY AND STEW

- ¼ cup (175 ml) all-purpose flour
- 3 tbsp (45 ml) reserved pork fat or olive oil
- 1 medium onion, coarsely chopped
- 2 garlic cloves, minced
- 2 carrots, peeled and finely diced
- 1 stalk celery, finely chopped
- 4 cups (1 L) reserved pork hock broth
- 4 cups (1 L) beef broth

1 Heat a saucepan over medium heat. Add flour and stir continuously until toasted and golden brown. Remove from heat and immediately transfer to a bowl to cool.

2 In a large saucepan, heat pork fat over medium heat. Add onion, garlic, carrot and celery and sauté until soft. Add broths, bring to a boil and simmer for 5 minutes. Slowly whisk in toasted flour and stir constantly until smooth. Lower heat to simmer 5 minutes. Strain gravy through a sieve to make a refined sauce or keep as is with the vegetables. Add meatballs and reserved pork meat. Continue to cook 10 minutes to heat through. Serve with mashed or steamed potatoes.

Serves 6 to 8

PAIRS WITH

Château Pey La Tour Réserve du Château
France \$20.99 442392

Château Pesquié Ventoux Terrasses
France \$18.99 708750



TORTIÈRE WITH HOMEMADE QUÉBÉCOIS GREEN KETCHUP

BUTTER PASTRY

- 3½ cups (825 ml)
- 2 cups (500 ml) chilled unsalted butter, cubed
- 1 tsp (5 ml) kosher salt
- ¼ cup (60 ml) ice water

Place flour, butter and salt in a food processor and pulse until pea-sized pieces form. Transfer to a mixing bowl and add the ice water until just

BC LIQUORSTORES

combined, adding more ice water if too dry. Divide dough in half and flatten each half to a 1-in (2.5 cm) disk. Wrap each disk in plastic wrap and chill for at least 2 hours.

TORTIÈRE

2 tbsp (30 ml) butter
 1 large onion, coarsely chopped
 3 garlic cloves, finely chopped
 12 medium white button mushrooms, stemmed and finely chopped
 ½ cup (125 ml) dry white wine
 1 lb (500 g) lean ground beef
 ½ lb (750 g) lean ground pork
 ½ tsp (2 ml) each, cinnamon, ground cloves, coarse ground black pepper
 ¼ tsp (1 ml) ground allspice
 ¾ cup (175 ml) russet potato, peeled and grated flour, for rolling pastry
 1 large egg yolk, beaten

- 1 Preheat oven to 400 F (200 C). Melt butter in a large saucepan over medium heat. Add chopped onion and garlic, sauté until soft, about 5 minutes. Add mushrooms and cook until almost all liquid has evaporated, 5 to 7 minutes. Add wine to deglaze bottom of the pan. Bring to a boil until liquid has evaporated, about 5 minutes.
- 2 Add ground beef, pork and spices. Cook, stirring to break up the meat into small pieces, until pork is cooked through. Mix in potato and cook until potato is soft, about 10 minutes. Remove from heat and chill, about 2 hours.
- 3 Roll out 1 disk of dough on a lightly floured surface into a 12-in (30 cm) round and transfer to a lined 9-in (23 cm) pie dish, leaving overhang. Fill with cooled meat mixture. Roll out remaining dough disk into a 10-in (25 cm) round. Place dough over the meat filling, then fold the edges of pastry together and crimp, brush with egg yolk. Cut 3 slits in top crust to allow steam to escape. Chill for 1 hour.
- 4 Bake tortière for 30 minutes, reduce heat to 350 F (180 C) and bake until crust is golden brown and filling is bubbly, 40 to 50 minutes. Allow to cool 20 minutes before serving.

Makes 6 to 8 servings

QUÉBÉCOIS GREEN KETCHUP

6 lbs (3 kg) medium green tomatoes, cleaned, coarsely chopped
 3 lbs (1.5 kg) medium onions, about 15
 1 cup (250 ml) coarse salt
 3 green apples, peeled, cored and diced
 3 celery stalks, diced
 2 cups (500 ml) white vinegar
 1 cup (250 ml) cider vinegar
 2 cups (500 ml) sugar
 ½ cup (75 ml) mixed pickling spices, tied in cheesecloth
 2 tbsp (30 ml) mustard seeds
 2 tbsp (30 ml) celery seeds, optional

- 1 In a large non-reactive container, alternate layers of tomatoes and onions, sprinkling each layer with salt. Loosely cover and let stand overnight in a cool area. Drain well, removing as much water as possible.
- 2 In a large stockpot, combine strained vegetables, chopped apples and celery with

vinegars, sugar, spice bag, mustard seeds and celery seeds. Heat over medium-high heat and bring to a boil. Lower heat and simmer, uncovered for about 1½ hours, stirring frequently. Remove cheesecloth spice bag and pour into hot, sterilized jars.

PAIRS WITH

Black Sage Vineyard Cabernet Franc
 BC **\$24.99** 593038

Brunel de la Gardine Côtes du Rhône
 France **\$19.99** 208942



TARTE AU SUCRE (CANADIAN MAPLE SUGAR PIE)

TART SHELL

1½ cups (375 g) all-purpose flour
 ¾ cup (175 ml) butter, chilled and small diced
 ¼ tsp (1 ml) salt
 ¼ cup ice water

- 1 In a food processor, pulse flour and chilled butter, until mixture resembles coarse crumbs. Transfer to a mixing bowl. Stir in water, 1 tbsp (15 ml) at a time, until mixture forms a ball. Flatten to a disk and wrap in plastic wrap. Refrigerate at least 2 hours.
- 2 Roll dough out to fit a 9-in (22.5 cm) pie plate with a slight overhang. Trim and fold in overhang and crimp edge of pastry. Place in refrigerator until ready to fill.

MAPLE SYRUP FILLING

1½ cups (375 ml) pure maple syrup
 ½ cup (125 g) butter
 ½ cup (125 ml) 35 percent heavy cream
 2 tsp (10 ml) all-purpose flour
 ¼ tsp (1 ml) salt
 2 large eggs, well beaten

- 1 Preheat oven to 325F (165 C). Heat a heavy saucepan over medium heat. Bring maple syrup to a gentle boil, reducing the heat if necessary, for 5 minutes. Remove from heat and whisk in butter and cream until combined. Transfer ½ cup (125 ml) of mixture to a small bowl and whisk in flour and salt. Add flour mixture back into the saucepan and continue whisking, allowing to cool slightly. While whisking, slowly pour into the beaten eggs until well mixed.
- 2 Pour filling into chilled pie shell and bake in middle of oven, until centre is golden brown, bubbly and firm when lightly touched, about 45 minutes. Pie can be served slightly warm and garnished with sweetened whipped cream.



BUCHE DE NOEL

RICOTTA FILLING

1½ lbs (750 g) ricotta cheese
 ½ cup (125 ml) candied orange peel, finely chopped
 3 oz (90 ml) semi-sweet chocolate, finely chopped
 6 tbsp (90 ml) icing sugar
 ¼ cup (60 ml) orange liqueur

- 1 Combine all ingredients in a bowl, and mix well. Set aside. Allow to soften enough to spread.

MERINGUE MUSHROOMS

2 large egg whites
 pinch salt
 ½ cup (125 ml) sugar
 1½ oz (45 ml) semi-sweet chocolate, chopped

- 1 Preheat oven to 225 F (105 C). Line a baking sheet with parchment paper. In a large bowl, beat egg whites with salt on high speed until soft peaks form. Continue whipping, adding sugar 1 tbsp (15 ml) at a time, until meringue is very stiff and glossy. Transfer meringue to a pastry bag fitted with a ½-in (1.25 cm) plain tip then pipe 20–22 mushroom “caps” in 1-in (2.5 cm) mounds. Smooth tops of the round mushroom caps with a finger dipped in water. Pipe the same number of “stems” by making a base that’s slightly thicker, tapering the meringue as you pull the bag straight up, leaving a pointed top. Bake for 1½ hours. Let cool completely.
- 2 To assemble, with a sharp paring knife, carve a small hole in the underside of each mushroom cap, large enough to fit the points of the stems. Melt chocolate. Dip the pointed tips of the stems into the chocolate and press each one into the hole on the underside of the caps. Set on a baking rack to cool. Transfer to an airtight container until ready to use.

WHIPPED MOCHA GANACHE

2 cups (500 ml) whipping cream
 8 oz (250 g) semi-sweet or bittersweet chocolate, finely chopped
 2 tbsp (30 ml) instant coffee

In a saucepan, heat cream over medium-high heat until it simmers. Remove from heat, add chocolate and coffee and stir until partially melted. Let stand 15 minutes to complete melting. Stir mixture again until smooth. Let cool. Cover surface of chocolate mixture with waxed paper or plastic wrap to prevent skin from forming. Refrigerate until extremely cold, preferably overnight. When ready to compile buche, beat with an electric mixture until medium-stiff peaks form. Do not overbeat, as

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ganache stiffens considerably when beaten, must be spread immediately.

CHOCOLATE GÉNOISE

- 3 large eggs
- 3 large egg yolks
- ¼ tsp (1 ml) salt
- ¾ cup (175 ml) sugar
- ½ cup (75 ml) cake flour
- ½ cup (75 ml) cornstarch
- ¼ cup (60 ml) cocoa

- 1** Preheat oven to 400 F (200 C) and set rack in the middle of the oven. Butter and line a 10 x 15-in (25 x 38 cm) jelly roll pan.
- 2** Half fill a medium saucepan with water and bring to a boil over high heat. Lower to simmer. Whisk together eggs, yolks, salt and sugar in bowl of an electric mixer. Place over pan of simmering water and whisk gently until mixture is just lukewarm, about 100 F (38 C). Whip on medium-high speed until the egg mixture is cooled and tripled in volume.
- 3** Sift together flour, cornstarch and cocoa. Sift ½ of the flour mixture over beaten eggs. Gently fold in flour mixture, repeat with another third of flour mixture and finally with the remainder.
- 4** Scrape batter into prepared pan. Bake for 10 to 12 minutes, or until well risen, and springs back when touched. Do not overbake. Use a paring knife to loosen cake from the sides of pan. Invert cake onto a baking rack and let cake cool right-side up on the paper. Turn the génoise layer over and peel away the paper. Invert onto a fresh piece of parchment paper.
- 5** Gently spread the softened ricotta filling, leaving a 1-in (2.5 cm) edge on each of the longer edges. Use the paper to help roll the cake into a tight cylinder. Wrap with plastic wrap, transfer to a baking sheet and refrigerate at least 1 hour before icing and decorating the outside. This can be done the day before.
- 6** Trim off both ends of the cylinder of cake, making about 2-in (5 cm) diagonal slices. Set the long centre section on a serving plate or tray, and place one of the cut pieces with the diagonal end against the cake and the flat end facing up. Attach the second piece to the other side. Ice and cover the “log” with whipped ganache, making sure to curve around the protruding stumps. Streak the ganache with a fork or decorating comb to resemble bark. Dust with cocoa. Arrange mushrooms around the cake.

Serves 8 to 10

PAIRS WITH

Harvey's Bristol Cream
Spain **\$16.99** 215483

Taylor Fladgate Late Bottled Vintage Port
Portugal **\$24.99** 289603

Celebrating Maple

from page 82



MAPLE WALNUT CAKE

- ½ cup (125 ml) unsalted butter at room temperature, plus more for pans
- 2¾ cups (680 ml) all-purpose flour, sifted, plus more for pans
- 2¼ cups (560ml) maple syrup, divided
- 3 large eggs
- 1 tbsp (15 ml) baking powder
- ¼ tsp (1 ml) salt + pinch of salt, divided

1 cup (250 ml) milk
1 tsp (5 ml) pure vanilla extract
1½ cups (375 ml) chopped walnuts, divided
Maple Buttercream

1 Preheat oven to 350 F (175 C). Butter two 9-inch (2.5 L) round cake pans and dust with flour. Tap out any excess flour and set pans aside.

2 In a bowl, beat butter on medium speed until creamy. Add maple syrup and beat until mixed, scraping the sides of the bowl as necessary – it will stay slightly separated. Add eggs and beat until combined.

3 In a bowl, sift together flour, baking powder and ¼ tsp (1 ml) salt. Add flour mixture to butter mixture and beat to combine. Beat in milk and vanilla extract until combined. Stir in ¾ cup (185 ml) chopped nuts.

4 Divide batter equally between the 2 prepared pans. Bake until a cake tester inserted in center comes out clean, about 35 to 40 minutes. Rotate cake pans halfway through baking to ensure even baking. Transfer pans to a wire rack to cool.

5 Preheat a non-stick saucepan over medium-high heat. Add remaining walnuts, maple syrup and pinch of salt. Cook, stirring frequently, until syrup is caramelized and nuts are toasted, about 3 to 5 minutes. Pour nuts onto parchment paper and let cool.

6 Turn out cakes and slice each in 2 to create a total of 4 layers. Place 1 layer on a cake stand or platter. Spread 1¼ cups (310 ml) of maple buttercream evenly over the top. Repeat with remaining 3 layers. Spread remaining buttercream onto the sides of the cake.

7 Garnish by pressing maple candied walnuts on top of cake.

MAPLE BUTTERCREAM

2 cups (500 ml) maple syrup
1 tsp (5 ml) vegetable oil
4 large eggs
2 large egg yolks
3 cups (750 ml) unsalted butter, at room temperature, cut into 1-in (2.5 cm) chunks
¼ tsp (1 ml) kosher salt

1 In a medium saucepan, combine maple syrup and vegetable oil and bring to a boil. Cook without stirring until syrup reaches 238 F (114 C) on a candy thermometer, about 15 minutes.

2 In a bowl of stand mixer fitted with whip attachment, beat eggs and yolks on medium speed for 3 to 4 minutes until pale and fluffy.

3 When syrup is ready, remove from heat. While electric mixer is running on low speed, slowly add syrup to eggs, pouring it down the side of mixing bowl. Increase speed to medium and whip for 6 to 8 minutes until mixture turns light, fluffy and just warm to the touch. Reduce speed to low and add butter, a few chunks at a time.

4 Increase speed to medium and continue to whip for 2 to 3 minutes. Mixture might break and look curdled at first, but beating will make it smooth and silky.

5 Use immediately, or refrigerate in a container for up to a week. Bring to room temperature before using and blend until smooth.

Serve 8 to 12

PAIRS WITH

Casa Dos Vinhos Selected Rich Madeira
Portugal **\$26.49** 101477

Newcastle Brown Ale
United Kingdom **\$13.29** 488460 6 x 330 ml



MAPLE AND MUSTARD PORK ROAST (WITH MAPLE ROASTED VEGETABLES)

BRINE

8 cups (2 L) water, divided
¾ cup (175 ml) maple syrup, divided
½ cup (125 ml) kosher salt
4-lb (2 kg) boneless pork loin roast, trimmed to leave a thin layer of fat
½ cup (85 ml) wholegrain mustard
1 tsp (5 ml) freshly ground black pepper, or more to taste
Maple Roasted Vegetables

1 In a saucepan, combine 2 cups (500 ml) of water with maple syrup and salt and bring to a boil over high heat, stirring to dissolve salt. Add remaining water and cool to room temperature. Transfer brine to a large container, add pork, cover and refrigerate for at least 8 hours.

2 Position a rack in centre of oven and heat oven to 450 F (230 C).

3 Drain pork and pat dry with paper towels. Set a flat roasting rack in the middle of a roasting pan and add 1 cup (250 ml) of water to the pan. Place the roast on rack.

4 In a bowl, mix maple syrup, mustard and pepper, set aside half in a small bowl for serving.

5 Roast pork until crust just starts to brown, about 20 to 25 minutes. Reduce heat to 350 F (175 C) and continue cooking until thermometer inserted into the thickest part of the roast registers 140 F (60 C), 30 to 50 minutes more. As it rests, the internal temperature will rise to 145 to 150.

6 Let rest for 10 minutes and thinly slice. Serve with roasted vegetables and a drizzle of reserved maple syrup mixture.

MAPLE ROASTED VEGETABLES

3 tbsp (45 ml) olive oil
1 tbsp (15 ml) maple syrup
1 tbsp (15 ml) wholegrain mustard
1 lb (500 g) carrots, peeled and cut into sticks
1 lb (500 g) parsnips, peeled and cut into sticks

1 Pre-heat oven to 400 F (200 C). Line a baking sheet with parchment paper and set aside.

2 In a large bowl, combine olive oil, maple syrup and mustard. Stir well to combine, then add carrots and parsnips. Toss to coat.

3 Transfer vegetables to baking sheet and spread vegetables in one layer. Season with salt and freshly ground black pepper to taste. Roast until vegetables are cooked through and caramelized, 15 to 20 minutes depending on size, stirring halfway through.

Serves 8

PAIRS WITH

Yalumba Organic Shiraz
Australia **\$15.99** 563015

Cline Lodi Zinfandel
USA **\$18.49** 489278



POTATO GALETTE WITH MAPLE CANDIED BACON

4 onions, thinly sliced
1 tbsp (15 ml) butter
4 large russet potatoes, peeled and thinly sliced
2 tbsp (30 ml) fresh thyme, finely chopped
2 cups (500 ml), chicken or vegetable broth
Maple Candied Bacon

1 Preheat oven to 400F (200C). Line an 8-cup muffin tin with parchment paper. Parchment paper should extend over muffin cup edges to create handles. Set aside.

2 In a skillet, melt butter over medium heat. Add onions, stir to coat with melted butter and cook over medium heat until golden, about 30 minutes. Remove from heat and cool completely.

3 Using a cookie cutter the size of the bottom of a muffin cup, cut each potato slice. Place a layer of potato slice in the bottom of each muffin cup. Add onions and fresh thyme to each cup. Season with salt and pepper. Repeat layers (gently pressing potatoes to pack down) until all ingredients are used up. Add chicken broth to fill each cup to the top.

4 Bake on middle rack of oven until potatoes are tender when pierced with a knife, about 40 minutes. Let rest 10 minutes before lifting out. Gently pull away the parchment paper with the tip of a knife. Serve immediately. Garnish with Maple Candied Bacon.

MAPLE CANDIED BACON

1 lb (500 g) thickly sliced bacon
½ cup (125 ml) maple syrup
1 tbsp (15 ml) Dijon mustard
2 tsp (10 ml) apple cider vinegar

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- 1 Preheat oven to 400 F (200 C). Line a baking sheet (including edges) with foil and place a cooling rack on top.
 - 2 In a small bowl, stir together maple syrup, mustard, vinegar and pepper. Add half the mixture to a baking dish, reserving rest for basting. Lay the bacon, piece by piece, in the baking dish, coating both sides, then transfer bacon to the cooling rack, making sure the slices do not overlap.
 - 3 Place in the oven and cook for 5 minutes. Baste slices, flip them and baste other side. Cook for 20 to 25 minutes or until crispy, basting every 5 minutes. Remove from rack and place on parchment paper or silicone mat.
- Serves 8

PAIRS WITH

Mertes Landlust Riesling
Germany \$13.99 509430

Mirassou Central Coast Pinot Noir
USA \$12.49 366880

Chinese New Year: Year of the Rooster

from page 92



LONG LIFE NOODLES

- 3 tbsp (45 ml) dark soy sauce
- 2 tbsp (30 ml) light soy sauce
- 2 tbsp (15 ml) oyster sauce
- ½ tsp (2 ml) sugar
- 1 lb (500 g) fresh Shanghai wheat noodles or any other long Chinese noodles
- 2 tbsp (30 ml) canola oil
- 1 large knob ginger, about 1½-in (3.75 cm) finely minced
- 1 garlic clove, finely minced
- 1 medium onion, thinly sliced
- ½ lb (250 g) Chinese barbecued pork, cut into thin juliennes, about 2-in (5 cm) long
- 3 cups (750 ml) bean sprouts, rinsed and dried well
- 5 green onions, trimmed and cut into 1-in (2.5 cm) lengths

- 1 In a bowl, mix together soy sauces, oyster sauce and sugar. Set aside.
- 2 In a large pot of salted boiling water, cook noodles according to package instructions or until barely tender to the bite. Drain.
- 3 Heat a large non-stick wok over high heat. Add oil. When it starts to simmer, add ginger and garlic and stir until fragrant. Add onion and barbecued pork, stir-fry for a couple minutes or until onions start to soften. Add bean sprouts, green onions and noodles. Mix well and drizzle over soy mixture. Toss well until heated thoroughly. Serve immediately.

Serves 4 to 6

PAIRS WITH

Quails' Gate Chasselas Pinot Blanc Pinot Gris
BC \$17.49 585737

Pfaffenheim Pfaff Gewürztraminer
France \$18.49 612119



CANTONESE ROAST CHICKEN

HOISIN ORANGE-GINGER SAUCE

¾ cup (175 ml) hoisin sauce
 3 tbsp (45 ml) rice vinegar
 ½ cup (125 ml) freshly squeezed orange juice
 1 tsp (5 ml) finely minced ginger
 2 green onions, minced
 2 tbsp (30 ml) sesame oil
 sea salt and freshly ground black pepper

In a mixing bowl, whisk together all ingredients and season to taste. Cover and set aside to develop flavours.

GINGER SOY DIPPING SAUCE

1 tbsp (15 ml) dark soy sauce
 1 tbsp (15 ml) light soy sauce
 1 tbsp (15 ml) minced ginger
 2 tbsp (30 ml) minced green onion
 2 tsp (10 ml) sesame oil
 1 tsp (5 ml) sugar

Mix all ingredients together in a bowl and allow to infuse for 15 minutes before serving.

CANTONESE ROAST CHICKEN

1 large whole roasting chicken, about 6½ lbs (3 kg), cleaned thoroughly and dried
 2 tbsp (30 ml) Chinese rice wine vinegar
 4 tbsp (60 ml) Shao-Hsing wine or sherry
 2 ½ tsp (12 ml) salt
 ¼ tsp (1 ml) white pepper
 ¼ tsp (1 ml) Chinese 5 spice, optional
 6 garlic cloves, thinly sliced
 1 large slice ginger, lightly smashed
 2 green onions, quartered, white portions only, lightly smashed
 1 cup (250 ml) water
 cilantro sprigs and sliced green onion, for garnish

1 Preheat oven to 425 F (220 C). Place chicken in a roasting pan and rub all over with rice vinegar, then with rice wine. Sprinkle with salt, then with white pepper. Place 2 to 3 slices of garlic on chicken at random, between the skin and the meat. Place ginger, green onions, and 2 more garlic slices in the chicken cavity. Place chicken on a rack in roasting pan, breast-side up, and dot with a couple slices of garlic. Add water to roasting pan.

2 Place the chicken in oven and roast for 10 minutes. Lower temperature to 375 F (190 C) and roast for 30 minutes. Remove from oven, turn over and dot with remaining garlic slices. With a fork, pierce the skin all over. Return chicken to the oven and roast for 30 minutes. Turn chicken over again, breast side up, and pierce skin to ensure

fat runs off. Lower oven to 350 F (180 C) and roast for 30 to 40 minutes more.

3 Remove from oven and allow to rest 10 minutes before serving. Chop into 2-in (5 cm) bone-in pieces, garnish with cilantro and green onion and serve with dipping sauces.

Serves 4 to 6 as part of a multi-course meal

PAIRS WITH

Pol Roger Cuvée de Réserve Brut
 France \$65.99 51953



SHREDDED POACHED CHICKEN AND SESAME SALAD

CHINESE-STYLE POACHED CHICKEN BREASTS

6 cups (1.5 L) water
 2 green onions, trimmed and halved
 1 slice ginger

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1 tbsp (15 ml) salt
1 tbsp (15 ml) sugar
1 whole large chicken breast, bone-in about 1 lb (.5 kg)

1 In a large stockpot, combine water, green onions, ginger, salt and sugar and bring to a boil.

2 Place the chicken breast in pot, breast side up, and cover. Return to a boil, then lower heat and simmer for 5 minutes. Turn off heat. Allow chicken to rest in the stockpot, covered, for another 15 minutes.

3 Remove chicken breast from stockpot and drain well. Reserve chicken stock for another use. Allow to cool down enough to handle. Remove skin and pull meat into bite-sized pieces from the bone. Cover and refrigerate until ready to use, discarding skin and bones.

SESAME DRESSING

3 tbsp (45 ml) olive or grape seed oil
3 tbsp (45 ml) seasoned rice vinegar
1 ½ tsp (7ml) sesame oil
1 ½ tsp (7 ml) sugar
2 tsp (10 ml) light soy sauce
2 tbsp (30 ml) toasted sesame seeds, lightly crushed
½ tsp (2 ml) freshly ground white pepper
¼ tsp (1 ml) salt

Whisk together ingredients in a small bowl until sugar dissolves.

CHICKEN SESAME SALAD

12 to 16 square wonton skins, sliced into ½-in

(1.25 cm) strips
½ cup (125 ml) canola oil, for frying
6 cups (1.5 L) shredded Chinese (Napa) cabbage, coarsely shredded, rinsed in ice-cold water and well drained and dried
2 stalks celery, finely sliced
1 medium carrot, peeled and finely julienned
3 green onions, finely sliced
½ small red onion, finely julienned
¼ cup (60 ml) sliced almonds, lightly toasted
1 heaping tbsp (15 ml) toasted sesame seeds

1 Heat oil in a skillet over medium-high heat. When oil starts to shimmer, fry wonton skins in batches of 5 to 7 strips for 30 seconds each side or until lightly browned, working quickly to avoid burning. Remove from oil and drain on a paper towel-lined baking sheet until cooled. Set aside.

2 In a bowl, toss together the salad ingredients and the shredded chicken with sesame dressing until well mixed. Add wonton skins and gently toss. Serve immediately.

Serves 6 to 8

PAIRS WITH

La Vieille Ferme Ventoux Rosé
France \$12.49 559393



SALT-BAKED PRAWNS

2 lbs (1 kg) large prawns, about 20 to 25 pieces, in shells

2 green onions, finely minced
3 tbsp (45 ml) Chinese rice wine (Shaoxing) or dry sherry
2 tbsp (30 ml) minced garlic
2 tbsp (30 ml) minced ginger
2 tbsp (30 ml) minced red or green chilies
3 lbs (1.5 kg) coarse rock salt

1 Preheat oven to 475 F (240 C). With scissors or a small, sharp knife, cut through the shell of each shrimp along the centre of the back and make a slit about ½-in (1 cm) deep into the flesh. Remove the vein, if present, and rinse and drain prawns.

2 In a bowl, mix shrimp, green onions, rice wine, ginger and chilies. Rub some of the marinade into the slits of the prawns. Cover and

chill for at least 30 minutes or up to an hour.

3 In a shallow baking dish, add half the salt and place in oven. Heat for 12 to 15 minutes, or until the salt is very hot. Carefully remove pan from oven and set prawns in a single layer on salt. Cover with remaining, cool salt mixture. Return to oven and bake 10 minutes more, or until prawns are cooked through. Remove from salt and transfer to a platter.

4 Or, to bake on stove top, place salt in an old wok or clay pot. Cover with lid and heat until salt is very hot, about 10 to 15 minutes. Remove lid and bury shrimp in hot salt. Replace lid and cook for about 1 minute, or to desired doneness. Serve as above.

Serves 4 to 6

PAIRS WITH

Gehringher Ehrenfelser
BC \$14.99 171512



MANGO, TAPIOCA AND COCONUT PUDDING

½ cup (125 ml) small pearl tapioca
2½ cups (625 ml) whole milk
½ vanilla bean, halved lengthwise, seeds scraped out
¼ tsp (1 ml) salt
1 14 oz (398 ml) can unsweetened coconut milk
2 large egg yolks
¼ cup (60 ml) sugar
3 cups (750 ml) peeled and ½-in (.5 cm) diced mango
1 tbsp (15 ml) fine-grated lime zest
3 tbsp (45 ml) fresh lime juice

1 In a large saucepan, mix together tapioca, milk, vanilla bean and seeds and salt. Heat over medium heat to simmer and cook, whisking occasionally, until the pearls are tender and translucent, about 20 minutes. Stir in coconut milk.

2 In a bowl, whisk egg yolks with sugar. Slowly whisk in a steady stream with half of the warm tapioca mixture. Whisk well to mix and pour egg yolk mixture back into the remaining tapioca in saucepan. Cook over medium heat, stirring until thickened, about 5 minutes. Transfer to a bowl and let cool to room temperature, discarding vanilla bean.

3 In a medium bowl, mix together mango, lime zest and juice. Transfer half of the mixture to a food processor and puree until smooth. Stir the puree into diced mango.

4 Divide half of the fruit into 6 serving glasses, top with the tapioca pudding, then top with the remaining mango mixture. Cover the puddings with plastic wrap and refrigerate for about 2 hours, or until chilled.

Serves 6

PAIRS WITH

Dr. Loosen Mosel Riesling
Germany \$16.99 599274

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Hosting a Retro Cocktail Party

from page 98



GIN- AND LEMON-MARINATED OLIVES

- ½ lemon, juice and rind
- 1 cup (250 ml) mixed olives
- 1 tbsp (15 ml) gin
- 1 tbsp (15 ml) extra-virgin olive oil
- 1 tbsp (15 ml) roasted red pepper, chopped
- 1 pinch chili flakes (optional)

1 Peel rind off lemon with a vegetable peeler and cut into thin strips. Mix olives with remaining ingredients and let sit overnight. Bring olives to room temperature before serving.

Serves 8-10



SPOT PRAWN CAESAR SHOTS

- ½ lb (250 g) spot prawn tails
- 2 tbsp (30 ml) lemon juice
- 1 tsp (5 ml) each, chopped parsley and chopped chives
- 1 pinch kosher salt
- 1 pinch freshly ground pepper
- 10 oz (300 ml) Caesar or clamato juice
- 1 tbsp (15 ml) Worcestershire sauce
- Tabasco sauce, to taste
- ¼ cup (60 ml) Caesar rim salt

1 Bring a medium-sized saucepan of salted water to a boil. Add prawns and cook for 30 seconds, remove and immediately place in an ice bath, once cooled, peel.

2 Mix prawns with lemon juice, parsley, chives, salt and pepper. Skewer with a 2-in (5 cm) skewer and set aside.

3 Mix the Caesar juice mix, Worcestershire

and Tabasco sauce. Divide evenly between 10 x 3 oz (90 g) shot glasses, garnish with prawns.

Serves 10

CLASSIC GIBSON MARTINI

- 2 oz (60 ml) Broker's Gin
- ½ oz (15 ml) Noilly Pratt Vermouth

1 Combine gin and vermouth in a mixing glass with ice. Stir to dilute and chill. Strain neat into a very cold Martini glass and garnish with pickled onions

PAIRS WITH

Broker's London Dry Gin
United Kingdom **\$27.99** 359125

Noilly Prat Extra Dry Vermouth
France **\$13.49** 656876



CHARRED ONION DIP WITH VEGETABLE CRUDITE

1 head garlic
 2 tbsp (30 ml) extra-virgin olive oil, divided
 1 large onion, peeled and cut into thin slices
 1 cup (250 ml) sour cream
 ½ cup (125 ml) mayonnaise
 1 tsp (5 ml) kosher salt
 1 pinch freshly ground pepper
 ½ lime, zest and juice
 1 tbsp (15 ml) chopped chives
 ½ tsp (2 ml) smoked paprika
 ¼ tsp (1 ml) cayenne pepper
 raw baby vegetables

- 1 Preheat oven to 350 F (180 C). Cut top off head of garlic, drizzle it with half the olive oil and wrap it in foil. Roast in the oven for 30–45 minutes, or until soft.
- 2 Increase oven heat to 425 F (220 C). Toss onion with the remaining olive oil and grill in oven. Cool and finely chop. Mash 3 cloves of garlic in a bowl (reserve remaining garlic for another use), add remaining ingredients and mix. Serve with an assortment of vegetables such as carrots, cucumber, radish, tomatoes, cauliflower and green beans.

Serves 8 to 10

SHERRY PUNCH

1 cup (250 ml) sugar
 3 lemons
 3 tea bags Earl Grey Tea (or 2 tsp of loose tea)
 1 bottle (750 ml) each, Diplomatico Reserva Rum, Williams & Humbert Dry Sack Sherry
 1 cup (250 ml) lemon juice
 1 tsp Angostura Bitters

- 1 In a punch bowl, combine the sugar and the peel of 3 lemons taking care to only remove the zest and leave the pith. Lightly muddle peel and sugar before setting aside for 30 minutes to extract the lemon oils.
- 2 Steep the tea in 3 cups (750 ml) of boiled water for 4 minutes and cool slightly. After the lemon and sugar have rested, add all ingredients, stir until combined and sugar has fully dissolved. If serving right away, add large pieces of ice to chill then ladle into punch cups over ice and garnish with grated nutmeg a lemon slice and mint. Each serving is approximately 4 oz (120 ml).

Serves 16

PAIRS WITH

Diplomatico Reserva Rum

Venezuela \$44.99 529156

Williams & Humbert Dry Sack Sherry

Spain \$14.99 13565



MINI BAKED ALASKAS

1 x 6-in (15 cm) vanilla sponge or pound cake
 2 x 16 oz tubs (2 x 500 g) vanilla ice cream, softened
 ¼ cup (60 ml) cherry jam, divided
 ½ cup (125 ml) bourbon cherries, or canned cherries

- 1 Cut sponge cake horizontally into ¼-in (0.5 cm) slices. Cut rounds out of slices the same size as the opening of a silicon muffin mould. Set aside.
- 2 In a mixer with a paddle attachment, mix the softened ice cream with half of the cherry jam and 1 tbsp (15 ml) of the bourbon the cherries were packed in (omit if using canned cherries).
- 3 Fill the muffin moulds with the cherry ice cream, leaving ½-in (1.25 cm) space at the top. Put 3 cherries in each muffin mould and push into ice cream. Top each muffin mould with a cake round. Freeze overnight or longer.

MERINGUE

4 egg whites
 1 cup (250 ml) white sugar

- 1 Make the meringue just before serving. In a glass or metal bowl, mix egg whites and sugar. Place the bowl over a pot of simmering water and heat until sugar has mainly dissolved and egg whites are slightly warm. Stir egg whites while heating so they don't cook.
- 2 Transfer egg white mixture to bowl of mixer. Whip with the whip attachment until stiff peaks form.
- 3 Turn out ice cream from the muffin moulds. Cover each ice cream cake with about ¼ cup (60 ml) of meringue. Use a knife or an offset spatula to create peaks all over the cakes. Brown with a blowtorch until lightly browned all over and serve immediately.

Serves 8

CHILLED CHOCOLATE CHERRY MOCHA

1½ oz (45 ml) Gentleman Jack
 ¾ oz (22 ml) each, Kahlua, Baileys Chocolate & Cherry

- 1 Combine all ingredients in an old

fashioned glass, add ice and stir to combine. Garnish with cherry, if desired.

PAIRS WITH

Jack Daniel's Gentleman Jack Rare Tennessee

USA \$32.99 377994

Baileys Chocolate Cherry Irish Cream

Ireland \$26.99 729962

Kahlua

Mexico \$22.99 123315

Viennese New Year's Dinner

from page 98



WIENER SCHNITZEL WITH BRAISED RED CABBAGE

1 tsp (5 ml) salt
 ½ tsp (2 ml) freshly ground pepper
 ¼ tsp (1 ml) ground nutmeg
 1 cup (250 ml) all-purpose flour
 2 large eggs, beaten
 2 tbsp (30 ml) water
 2 cups (500 ml) dry bread crumbs
 4 veal (or pork) cutlets, about 5 oz (140 g) each, pounded very thin
 vegetable or canola oil, for frying
 lemon wedges, for garnish

- 1 Mix spices with flour and place in a shallow dish. Beat eggs and water and place in a second dish. Place bread crumbs in a third shallow dish.
- 2 Pat cutlets dry. Dredge each cutlet in flour, then egg wash and finally in bread crumbs, coating the cutlets well. Transfer coated cutlets to a platter.
- 3 In a straight-sided skillet, heat ¼ cup (60 ml) vegetable oil over medium-high heat. Carefully transfer the coated cutlets to the hot oil to fry. Cook about 2 minutes each side, or until golden brown and puffy and crisp. Drain cutlets on a paper towel-lined baking sheet.
- 4 Serve on warm plates with braised red cabbage and garnish with lemon wedges.

Makes 4

BRAISED RED CABBAGE

1 tbsp (15 ml) vegetable or canola oil
 ½ head red cabbage, finely shredded
 3 tbsp (45 ml) cider vinegar
 1 tbsp (15 ml) red wine vinegar
 2 tsp (10 ml) sugar
 ¼ tsp (1 ml) ground cloves
 ¼ tsp (1 ml) cinnamon

Heat oil in a large saucepan. Add cabbage



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and sauté until coated. Stir in remaining ingredients. Simmer, covered, 20 minutes or longer, stirring occasionally until tender.

PAIRS WITH

Bend In the River Riesling

Germany **\$10.99** 501080

Schneider Weisse Original

Germany **\$2.79** 366070 500 ml



TAFELSPITZ WITH HORSERADISH CREAM SAUCE

- 2 medium onions, unpeeled, halved crosswise + 1 peeled and thinly sliced
- 4 medium carrots, peeled, trimmed and halved
- 5 small turnips, peeled, trimmed and halved
- 1 large parsnip, peeled, halved
- 3 celery stalks, halved

- 2 leeks, trimmed, washed and cut into 2-in (5 cm) pieces
- 3 whole parsley sprigs, divided
- 5 lb (2.25 kg) bottom round rump roast
- 4 to 5 4-in (10 cm) beef marrow bones
- 1 tsp (5 ml) whole black peppercorns
- 3 to 4 tbsp (45 to 60 ml) finely chopped chives, for garnish

- 1** Heat a large stock pot over medium-high heat. Add unpeeled onions, cut-side down, and cook, without turning, until blackened, 8 to 10 minutes. Remove and set aside.
- 2** Add 20 cups (5 L) water, cover and bring to a boil. Carefully place a third of the vegetables plus 2 parsley sprigs into pot. Add meat, half of the marrow bones, peppercorns and blackened onions. Return to a boil. Partially cover pot and simmer, skimming foam and fat that surfaces, cooking 2½ to 3½ hours, or until meat is tender. Transfer meat and bones to a dish and cover with plastic wrap to keep warm.
- 3** Strain broth through a double layer of cheesecloth set in a sieve, placed over a bowl. Discard cooked vegetables. Remove any excess fat that surfaces to the top. Return strained broth to large saucepan and season with salt and pepper to taste. Add remaining vegetables and simmer over medium heat until vegetables are just tender. Remove from broth and cut into ½-in (1.25 cm) slices. Transfer to a deep heatproof serving dish and cover to keep warm.

- 4** Remove marrow from reserved bones, discarding bones, and whisk into broth. Strain broth through a double-layer of cheesecloth set in a sieve into a pot. Keep warm over low heat.
- 5** To serve, carve meat across the grain into ½-in (1.25 cm) thick slices and arrange along with the warmed reserved vegetables. Cover with broth. Season to taste and garnish with chopped chives. Serve with horseradish-apple sauce.

Serves 6

HORSERADISH-APPLE SAUCE

- 2 Granny Smith apples, peeled, cored and sliced into ½-in (1.25 cm) thick slices
- 2 to 3 tbsp (30 to 45 ml) finely grated, freshly peeled horseradish root or hot prepared horseradish (not creamed)
- 1 tbsp (15 ml) olive oil
- 2 tsp (10 ml) sugar
- Salt, to taste

- 1** Steam apples in a covered steamer basket set over a pot of gently boiling water until soft, about 5 minutes. Or microwave, covered, until soft.
- 2** Place into mixing bowl and mash with horseradish, olive oil, sugar and salt to taste. Set aside to cool.

PAIRS WITH

Domäne Wachau Terraces Grüner Veltliner
Austria \$15.99 583955

**Ganton & Larsen Prospect Winery Birch
Canoe Pinot Blanc**
BC \$12.29 100925



FRITTATENSUPPE

- 2 large eggs
- ½ cup (125 ml) whole milk
- ½ cup (125 ml) all-purpose flour
- ¼ tsp (1 ml) salt
- ½ tsp (2 ml) vegetable oil
- 6 cups (1.5 L) rich beef broth
- 1 cup (250 ml) cleaned oyster or white button mushrooms, coarsely chopped
- 3 tbsp (45 ml) finely chopped chives, for garnish

1 Whisk eggs and milk together in a bowl. Mix flour and salt together then stir into egg mixture, whisking until smooth.

2 In a 10-in (25 cm) non-stick skillet, heat oil over medium heat. Pour in about 3 tbsp (45 ml) of the batter and quickly tilt skillet, swirling batter to coat bottom of pan. Cook crêpe until lightly browned, about 1 minute, then flip with a spatula and cook for about 15 to 20 seconds more. Transfer to a large plate. Repeat process with remaining batter, stacking crêpes as they are done. Allow crêpes to cool.

3 In a saucepan, bring mushrooms and broth to a boil, then reduce heat to simmer 5 minutes or until mushrooms have softened.

4 To serve, roll 2 to 3 crêpes at a time into tight cylinders and cut crosswise into thin ¼-in (.5 cm) slices. Divide among warm soup bowls, add hot broth and garnish with chopped chives.

Serves 4 to 6

PAIRS WITH

**Gonzalez Byass Tio Pepe Palomino Fino
Sherry**
Spain \$21.99 242669

Quails' Gate Dry Riesling
BC \$15.99 308312



KUGELHOPF

- 1½ cups (375 ml) raisins
- ¼ cup (60 ml) kirsch or rum
- ¼ cup (60 ml) boiling water
- 1½ tsp (7 ml) active dry yeast
- 2 tbsp (30 ml) warm water (110 F or 40 C)
- 1 cup (250 ml) whole milk
- ¼ lb (125 g) unsalted butter, cubed
- 6 tbsp (90 ml) sugar
- 3 ¾ cups (925 ml) all-purpose flour
- 1 tsp (5 ml) salt
- 2 large eggs
- 1 tsp (5 ml) finely grated orange zest

1 Preheat oven to 400 F (200 C). In a small bowl, soak raisins in kirsch or rum and boiling water for 30 minutes to 1 hour. Strain, discarding any remaining liquid.

2 Stir together yeast and water and let stand until foamy, 5 to 10 minutes.

3 Heat milk with butter, reserving 1 tbsp (15 ml), and sugar over low heat,

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stirring until mixture is warm and butter is melted and sugar has dissolved.

4 Sift together flour and salt into a mixing bowl. Make a well in middle of the flour and add yeast mixture. Add warm milk mixture in a slow stream, mix using an electric mixer at low speed. Increase speed to medium and beat in eggs one at a time. When mixed through, beat in drained raisins and orange zest. Continue to beat until dough is smooth and elastic, about 4 to 5 minutes.

5 Butter a kugelhoph mould (or bundt pan) with remaining butter, then scrape spoonfuls of dough evenly into mold. Cover top with oiled plastic wrap and a kitchen towel and let dough rise in a warm, draft-free place until it fills the baking mould, about 2 hours.

6 Remove towel and gently peel off plastic wrap. Bake in the middle of the oven for 15 minutes, then loosely cover mould with foil and continue to bake until golden and a skewer inserted in the middle comes out clean, 20 to 25 minutes more.

7 Remove from oven and cool in mould 2 minutes, then invert onto a rack to cool completely, about 1 hour. Dust with icing sugar.



BLACK FOREST TRIFLE

BLACK FOREST CAKE

2 cups (500 ml) all-purpose flour
1½ cups (375 ml) sugar
½ cup (125 ml) Dutch-processed cocoa
1½ tsp (7 ml) baking soda
½ tsp (2 ml) salt
½ tsp (2 ml) baking powder
1 cup (250 ml) buttermilk
½ cup (125 ml) canola oil
2 tsp (10 ml) vanilla extract
1 cup (250 ml) hot, strong coffee

1 Preheat oven to 350 F (180 C). Grease and flour a 13 x 9-in (3.5 L) baking pan.

2 In a large bowl, sift flour, sugar, cocoa, baking soda, salt and baking powder. Add buttermilk, oil and vanilla. Stir until just combined. Mix in coffee and stir until well combined. Pour into prepared pan

and bake until a skewer comes out clean, about 25 to 30 minutes or until the top springs back when pressed lightly.

3 Cool cake completely. Invert cake onto cutting board and cut into 1-in (2.5 cm) cubes. Cover and set aside until ready to assemble.

TRIPLE CHOCOLATE CUSTARD

¼ cup (310 ml) sugar
¾ cup (175 ml) Dutch-processed cocoa powder
¾ cup (175 ml) cornstarch
¼ tsp (1 ml) salt
3 cups (750 ml) whole milk
3 cups (750 ml) half and half
4 oz (60 ml) bittersweet chocolate, finely chopped
4 oz (60 ml) milk chocolate, finely chopped
1 tbsp (15 ml) vanilla extract

1 In a mixing bowl, stir together sugar, cocoa, cornstarch and sugar until well blended. Slowly whisk in milk until smooth then slowly whisk in the half and half.

2 Transfer to a heavy-bottomed saucepan and heat over medium heat, whisking constantly until it comes to a boil. Boil gently for 2 minutes, stirring to prevent burning the bottom. Remove from heat and gradually mix in bittersweet chocolate and vanilla

3 Transfer the saucepan to an ice bath to cool, stirring frequently, about 15 minutes. Stir in the milk chocolate. Refrigerate until cold.

WHIPPED CREAM

3 cups (750) whipping cream
¼ cup (60 ml) icing sugar
2 tsp (10 ml) vanilla extract
2 x 13 oz (375 g) jars cherries in kirsch or similar, drained, reserving liquid

1 Whip cream with icing sugar until soft peaks form. Add vanilla extract and beat until stiff.

2 Place half the diced chocolate cake in bottom of a trifle dish. Drizzle with ¼ cup (60 ml) reserved cherry juice. Top with half of the custard, then half of the drained cherries and half of the whipped cream. Repeat layering with remaining cake.

3 Cover with plastic wrap and refrigerate for at least 2 hours or up to a day before serving. These can also be made in small serving dishes, dividing ingredients and layering in order. Garnish with chocolate and a few reserved cherries.

Serves 8 to 10

PAIRS WITH

Sandeman Ruby Port

Portugal **\$19.99** 23366

Blandy's Duke of Clarence Rich Madeira

Portugal **\$26.99** 280982

Mardi Gras

from page 74



CREOLE DEVILED EGGS

12 large eggs, at room temperature
½ cup (125 ml) vodka
2 tbsp (30 ml) lemon juice
2 tsp (10 ml) salt, plus extra for seasoning
½ tsp (2 ml) ground black pepper
24 peeled and deveined raw, medium-sized shrimp with tails
¼ cup (75 ml) Greek yogurt
¼ cup (60 ml) mayonnaise
1 tbsp (15 ml) chopped fresh parsley leaves
1 green onion, minced
½ tsp (2 ml) Creole seasoning
¼ tsp (1 ml) hot sauce
fresh minced chives, for garnish

1 Place eggs in a single layer in a large saucepan. Cover eggs with water and bring to a boil. Cover, remove saucepan from heat, and let stand 10 minutes. Drain eggs and place under cold running water until just cool enough to handle. Tap eggs to break shells and peel. Discard shells and set eggs aside.

2 In a medium saucepan, combine vodka, lemon juice, salt and pepper and bring to a boil over medium-high heat. Add shrimp, cover and cook until shrimp turns pink, about 2 to 3 minutes. Drain and transfer shrimp to a bowl. Chill shrimp 1 hour in refrigerator.

3 Slice eggs in half lengthwise, and carefully remove yolks. In a bowl, mix together remaining ingredients until smooth. Season to taste.

4 To serve, spoon yolk mixture into egg white halves. Top each deviled egg with a chilled, cooked shrimp and garnish with a pinch of minced chives. May be loosely covered with plastic wrap and refrigerated for 1 hour before serving.

Makes 24 deviled eggs



CORN BREAD STUFFED WITH PINEAPPLE, AVOCADO AND BLACK BEAN SALSA

¾ cup (175 ml) yellow cornmeal
1¼ cups (310 ml) all-purpose flour
1 tbsp (15 ml) baking powder
½ cup (75 ml) granulated sugar
1 tsp (5 ml) each, salt, paprika
2 large eggs
1 tbsp (15 ml) honey
¾ cup (175 ml) whole milk
½ cup (125 ml) unsalted butter, melted and cooled

Pineapple, Avocado & Black Bean Salsa, to serve (recipe follows)

1 Preheat the oven to 350 F (180 C). Grease mini muffin tins or squares of a brownie bite pan with cooking spray and set aside.

2 In a large bowl, whisk together cornmeal, flour, baking powder, sugar, salt and paprika.

3 In a separate bowl, beat eggs with a whisk until well combined. Whisk in honey and milk. Add wet mixture and melted butter to dry ingredients stirring until just blended together. Take care not to over mix – a few lumps are fine. Place a heaping spoonful of batter into each cup of the prepared pan. Bake for 10 to 12 minutes, or until puffed and golden brown. Cool cornbread bites in pan before removing.

4 Using a teaspoon, make a well in each bite by carving out some cornbread from the top. Fill well with Pineapple, Avocado & Black Bean Salsa. Transfer to serving platter and serve bites warm or at room temperature.

Makes about 40

PINEAPPLE, AVOCADO & BLACK BEAN SALSA

1 cup (250 ml) black beans, canned
¼ pineapple, peeled, cored and diced
1 avocados, peeled, pit discarded and diced
¼ cup (60 ml) small red onion, diced
1 garlic clove, minced
1 tbsp (15 ml) lime juice
½ jalapeño, seeds removed and diced, optional
3 tbsp (45 ml) fresh cilantro leaves, chopped
salt and pepper, to taste

1 In a large bowl, combine all ingredients and season with salt and pepper to taste. Refrigerate until ready to serve or make up to one day in advance.

RAMOS GIN FIZZ

1½ oz (45 ml) Hendrick's Gin
½ oz (15 ml) lemon juice
½ oz (15 ml) lime juice
¾ oz (22 ml) simple syrup (2:1 ratio)
2 oz (60 ml) milk
1 egg, white only
1 dash orange flower water
3 oz (90 ml) soda water

Separate egg white into a cocktail shaker. Add the rest of the ingredients except for the soda water. Shake vigorously with ice, strain neat into a large glass and top with soda.

PAIRS WITH

Hendrick's Small Batch Gin

United Kingdom **\$45.99** 637504



OYSTER PO'BOY SLIDERS

canola oil, for frying
2 tbsp (30 ml) kosher salt, plus extra
1 tbsp (15 ml) each, ground black pepper, smoked paprika, garlic powder
1½ tsp (7 ml) onion powder
1 tsp (5 ml) each, dried thyme, dried rosemary, dried oregano
½ tsp (2 ml) cayenne pepper
1 tsp (5 ml) chili powder
20 large oysters, such as Fanny Bay, shucked
2 cups (500 ml) yellow cornmeal
½ cup (125 ml) mayonnaise, plus extra
1 tbsp (15 ml) cider vinegar
2 tbsp (30 ml) chopped gherkins or dill pickles
1 tbsp (15 ml) chopped parsley
1 cup (250 ml) each, shredded red and green cabbage
½ cup (125 ml) shredded carrot
20 brioche slider buns
hot sauce, for serving

ENJOY A HOLIDAY CHEER

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1 Preheat oil in a deep fryer until 350 F (180 C) registers on a deep-fry thermometer. Line a baking tray with paper towel and set aside.

2 In a bowl, mix together salt, pepper, paprika, garlic and onion powders, thyme, rosemary, oregano, cayenne and chili powder. Add oysters and toss to coat with seasoning. Add cornmeal and toss until oysters are evenly coated, dusting off excess cornmeal. Working in batches, fry oysters until golden brown, about 3 minutes. Transfer to paper towel-lined baking tray to drain, and sprinkle with additional salt.

3 In a bowl, whisk together mayonnaise, vinegar, gherkins and parsley until well combined. Add cabbages and carrots and toss to combine.

4 Spread each bottom bun with mayonnaise before adding two oysters and topping with slaw. Sandwich with top bun and serve with hot sauce.

Makes 20



JAMBALAYA ARANCINI WITH SPICY TOMATO PIPETTE

3 cups (750 ml) chicken stock
 ½ cup (125 ml) Spicy Tomato Sauce (recipe follows) plus extra for serving
 3 tbsp (45 ml) grapeseed oil
 1 medium yellow onion, diced
 2 garlic cloves, minced
 1 red bell pepper, diced
 ½ tsp (2 ml) each, ground cumin, dried thyme, gumbo filé powder
 ¼ tsp (1 ml) ground cayenne
 1 cup (250 ml) Arborio rice
 3 boneless, skinless chicken thighs, fully cooked and diced
 1 Andouille sausage or spicy pork sausage, fully cooked and diced
 3 green onions, finely sliced
 salt and pepper, to taste

1 cup (250 ml) all-purpose flour
 3 large eggs, beaten
 2 cups (500 ml) panko bread crumbs
 10 oz (300 g) smoked gouda, cut into ½ -in (1 cm) cubes
 canola oil, for frying

1 In a medium saucepan, heat chicken stock and tomato sauce over medium heat until just simmering. Turn heat to low, cover and keep warm.

2 In a medium saucepan, heat oil over medium heat. Add onion and cook, until translucent, about 5 minutes. Stir in garlic and red pepper, continuing to cook. Add cumin, thyme, gumbo filé powder and cayenne and cook for 1 minute. Stir in rice for 1 minute. Add ½ cup (125 ml) warm stock, stirring frequently until stock is absorbed. Repeat until stock is all used up, risotto is creamy and rice is cooked through, about 20 minutes. Remove saucepan from heat and stir in diced chicken, diced sausage and green onions. Season to taste with salt and pepper. Spread on a parchment-lined baking sheet and allow to cool to room temperature.

3 In three separate bowls, place flour, beaten eggs and panko. Scoop up 1 tbsp (15 ml) risotto mixture, form into a disk and place a cube of gouda cheese in middle. Bring rice around cheese and press to enclose. Repeat with remaining risotto and cheese. Working

with one rice ball at a time, roll in flour, dip in egg and roll in panko. Repeat with remaining risotto balls and set aside on a baking sheet.

4 In a large, saucepan, heat at least 3-in (8 cm) of canola oil to about 350 F (180 C). Fry arancini in batches, turning frequently, until golden brown, about 3 minutes. Drain on a paper towel-lined plate. Transfer arancini to a serving platter and serve alongside Spicy Tomato Sauce.

Makes about 20

SPICY TOMATO SAUCE

2 tbsp (30 ml) extra-virgin olive oil
½ medium yellow onion, diced
28 oz (796 ml) can whole San Marzano tomatoes
1 tsp (5 ml) each, dried oregano, dried basil, granulated sugar, red pepper flakes
2 garlic cloves, minced

1 In a medium saucepan, heat oil over medium-high heat. Sauté onions until translucent, about 3 minutes. Add remaining ingredients and bring sauce to a simmer. Reduce heat to medium-low and allow to simmer gently, stirring often, for 30 minutes. In a blender, purée sauce until smooth. Season to taste with salt and keep warm until ready to use. Sauce may be made ahead and refrigerated for up to 5 days.

HURRICANE JAZZ HANDS

1½ oz (45 ml) Bacardi Superior white rum
1½ oz (45 ml) Bacardi Black rum
4 oz (120 ml) passion-fruit nectar
1 oz (30 ml) orange juice
1 oz (30 ml) Lime juice
½ oz (15 ml) orgeat (almond) syrup
¼ oz (7 ml) grenadine
2 dashes Angostura Bitters

1 Combine all ingredients with ice in a cocktail shaker. Shake then strain into a large hurricane glass and top with ice from the shaker. Garnish with orange zest or seasonal fruit.

PAIRS WITH

Bacardi Black Rum

Canada **\$21.99** 112433

Bacardi Superior White Rum

Canada **\$21.99** 117



WHITE CHOCOLATE BREAD PUDDING WITH CARAMELIZED BANANAS

4 cups (1 L) whole milk
1 cup (250 ml) unsalted butter
1 cup (250 ml) granulated sugar
2 tsp (10 ml) vanilla extract
1 tsp (5 ml) freshly grated nutmeg
¼ tsp (1 ml) kosher salt
8 cups (2 L) sourdough bread, cut into ½ -in (1 cm) cubes
6 oz (180 g) white chocolate, roughly chopped
½ cup (125 ml) toasted almond slivers
6 large eggs
2 tbsp (30 ml) dark rum
2 tbsp (30 ml) dark brown sugar
1½ cups (375 ml) whipping cream, chilled
2 tbsp (30 ml) skim milk powder
½ cup (125 ml) turbinado sugar
2 large bananas, halved lengthwise and each half cut into 5 pieces
white chocolate curls, for garnish

1 Preheat oven to 300 F (150 C). Grease a 9 x 13-in (23 cm x 33 cm) baking pan with butter and set aside.

2 In a large saucepan, bring milk, butter, sugar, vanilla, nutmeg and salt to a simmer over medium-high heat. Remove from heat and let cool for 30 minutes. In a large bowl, stir together bread, chocolate, and almonds, set aside.

3 Add eggs to milk mixture, and whisk until smooth. Pour custard over bread mixture and stir until evenly combined. Let sit, allowing bread to soften for 20 minutes. Pour evenly into prepared baking pan. Cover with foil, and bake until set, about 1 hour. Cool to room temperature on a wire rack before slicing into 20 squares. Bread pudding may be refrigerated in an airtight-container for up to 2 days. Bring to room temperature before serving.

4 In a small saucepan, stir together rum and brown sugar over medium heat. Once sugar has melted, remove from heat, transfer to a bowl and refrigerate until cold.

5 In a chilled bowl, whip cream with skim milk powder to soft peaks. Pour in cooled sugar mixture and whip to stiff peaks. Refrigerate cream until ready to use.

6 Place turbinado sugar on a plate and dip the flat, cut side of each banana piece in sugar to cover completely. Place sugar-side up on a foil-lined baking sheet. Broil for about 6 minutes until sugar is melted and caramelized. Set aside for 2 minutes to harden. Place slices of bread pudding into serving containers and garnish 2 brûléed bananas, a dollop of rum cream and a sprinkle of chocolate curls.

Makes 20

BRANDY MILK PUNCH

1½ oz (45 ml) Dujardin VSOP Brandy
1½ oz (45 ml) whole milk
1½ oz (45 ml) half and half cream
½ oz (15 ml) simple syrup (2:1 ratio)
½ tsp vanilla extract

1 Combine all ingredients with ice in a shaker. Shake well and strain into chilled glass. Garnish with freshly grated nutmeg.

PAIRS WITH

Dujardin VSOP Brandy

Germany **\$22.99** 10512

HOW TO *host a holiday party*

ASK AN EXPERT

Q What are your favourite must haves when it comes to holiday entertaining?

A No holiday would be complete without a red, white and sparkling. When it comes to choices there are lots! Here are some of our favourites:



ANNA SPINATO ORGANIC PROSECCO
Italy **\$14.99** 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.



LAS MORAS RESERVE TANNAT
Argentina **\$13.99** 104018
It has a youthful nose of blueberries, pepper spice, graphite and toasty oak. The palate reveals notes of dark fruit, oak, pepper and cooking spices framed by firm tannins.



KONO MARLBOROUGH SAUVIGNON BLANC
New Zealand **\$15.99** 58032
Kono offers intense citrus, gooseberry, herbaceous and capsicum aromas. Complex flavours of tropical fruits, green herbs and minerals intermingle.

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RESPONSIBLE HOSTING

MOCKTAILS – BEYOND THE SHIRLEY TEMPLE!

Mocktails are simply cocktails without the alcohol, and are intended to add to the enjoyment of guests who are not drinking alcohol.

DE-ALCOHOLIZED PRODUCTS

A de-alcoholized product is one in which alcohol has been removed, resulting in a beverage alcohol content that is less than or equal to 0.5 percent alcohol by volume. Please refer to bcliquorstores.com for a list of de-alcoholized products that are available.

A SAFE RIDE HOME

Part of a responsible hosting is ensuring that your guests plan ahead for a safe ride home. Encourage your guests to volunteer as designated drivers, provide plenty of non-alcohol beverages and food throughout the event. You may want to have the spare room set up or taxi numbers available if needed.

HOW MUCH DO I NEED?

Here are some buying guidelines you may find useful. These are purchasing guidelines only. You can adapt the amounts (percentages) per category to suit your guests' and your product preferences.

This table is based on four drinks per person during a three hour event. Beer is calculated based on cases of 12 bottles/cans. Wine is calculated based on 750 ml bottles or 6 x 4 oz glasses. Spirits are calculated based on 750 ml bottles or 24 drinks.

guests	beer (50%)	wine (30%)	spirits (20%)
12	2	2	1
25	4	3	1
50	9	10	2
100	16	20	3
150	25	30	5
200	33	40	7
250	42	50	8
300	50	60	10

WINE CHILLING GUIDE

Sparkling Wines	8°C	2.5 hours in the fridge or 25 minutes in ice water
White Wines	10°C	2 hours in the fridge or 20 minutes in ice water
Rosé Wines	12°C	1.5 hours in the fridge or 15 minutes in ice water
Red Wines	14°C–18°C	Yes, even reds! Reds are intended to be served at "cellar temperature" (18°) and lighter reds like Pinot Noir even cooler 30 minutes – 1 hour in the fridge or 5–10 minutes in ice water



CANADIAN ROCKIES

CANADIAN WHISKY

THE 10 HIGHEST RATED WHISKIES

Whisky Advocate Magazine Fall 2015



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Dom Pérignon



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VINTAGE 2004

