



# TOGETHER AGAIN

*Curated Recipes*

FAIRMONT JASPER PARK LODGE

Table of

# CONTENTS

Together Again 3

Sponsors 4

**Nik Manojlovich** 5

Philly Beef Dip 6

Hearty Beef and Vegetable Stew 8

Cheesy Drop Biscuits 12

**Anna & Michael Olson** 14

Pork & Cabbage Gyoza 15

Baked Onion Parsnip Bhajis 18

Apple Apricot Chutney 20

Belgian Pork Carbonnade 21

Lemon Mustard Spaetzle 23

Autumn Apple Slab Pie 25

**Emily Richards** 29

Minestrone con Castagne e Fagioli Bianchi 30

Zia Lina's Frittata Pasta 32

Pollo Peperonata 34

Castagnole 36

**Michael Allemeier** 38

Alberta Hot House Gazpacho 39

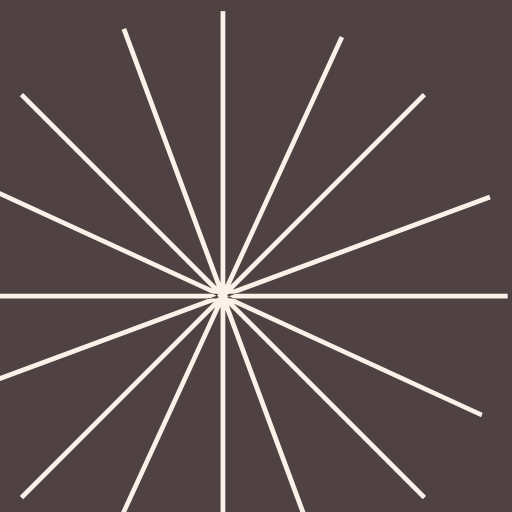
Great Northern White Bean Crostini 41

Chickpea & Yogurt Hummus Platter 44

**Jacqueline Jacek** 49

Classic Dark Chocolate Truffles 50

**Micah Dew** 53



# TOGETHER AGAIN

Welcome to Together Again, a culinary celebration in the heart of Jasper, where we reunite over delicious food and delightful company. This recipe book is your companion, a collection to cherish for years to come.

Inside, you'll find the dishes shared by our talented lineup of presenters, each one offering a unique flavor of inspiration that you can revisit whenever the mood strikes. Enjoy the journey, and savor the moments.



# THANK YOU TO OUR GENEROUS SPONSORS!

Your contributions and support are greatly appreciated to help make this event possible.



BEAM SUNTORY INC.





*Recipes by*  
**nik**  
**manojlovich**

# PHILLY BEEF DIP

## *Ingredients*

### ***Dip:***

- 12 oz. Rib Eye Steak
- 1 tbsp extra virgin olive oil
- 2 tbsp butter
- 1 Vidalia onion, finely diced
- 1 green pepper, seeded and finely diced
- 1 red pepper, seeded and finely diced
- 1 jalapeño pepper, seeded and finely diced
- 3 garlic cloves, finely diced
- 8 oz. brick cream cheese, room temperature
- 3/4 cup sour cream
- 1 tbsp Worcestershire sauce
- 3 cups provolone cheese, grated

### ***To serve:***

- 3 green onions, chopped
- fresh parsley chopped
- thinly sliced French Baguette, warmed pitas or crackers

# PHILLY BEEF DIP

## *Directions*

- 1 Preheat oven to 375°F.
- 2 Heat a cast iron skillet on medium high heat. Season steak with salt and pepper or WATC Butcher's Blend. Sear steak to medium rare, about 3 minutes per side. Set steak aside to rest.
- 3 Reduce heat on the pan to moderate. Melt butter in skillet then add onion, peppers and garlic, cooking until soft and fragrant, about 5 minutes. Cool.
- 4 Place cream cheese, sour cream, Worcestershire sauce, and 2 cups of cheese into a large bowl. Stir to combine.
- 5 Dice steak removing any excess fat then add to bowl, stirring to combine. Transfer dip mix into a greased 2 quart, oven-safe baking dish. Top with remaining cheese and bake for 25–30 minutes or until top is golden brown. Remove from oven leaving dip to sit for 5 minutes before garnishing with green onions and chopped parsley.
- 6 Serve with sliced baguette or warmed pitas or crackers.

# HEARTY BEEF AND VEGETABLE STEW

## *Ingredients*

### ***For the meat:***

4 lb	boneless Chuck Roast
½ cup	pancetta, diced
pinch	kosher salt
pinch	Pinch black pepper
1 tbsp	vegetable oil

### ***For the mirepoix:***

1	medium white onion, roughly chopped (about 2 cups)
2	celery stalks, roughly chopped (about 1 cup)
2	small carrots, peeled and roughly chopped (about 1 cup)

### ***For the seasoning:***

1 tsp	dried thyme
1 tsp	dried oregano
2 tsp	fresh sage, chopped
½ tsp	chili flakes
3	garlic cloves, finely diced
1	can tomato paste

CONTINUED ON NEXT PAGE

# HEARTY BEEF AND VEGETABLE STEW

## *Ingredients*

### ***To deglaze:***

1 cup	dry red wine
3 cups	beef stock
1 cup	water

### ***For the vegetables:***

2 cups	red potatoes, quartered
1 cup	carrots, peeled and cut into chunks
1 cup	rutabaga, peeled and cubed
1 cup	cremini mushrooms, quartered

### ***To serve:***

2 tbsp	prepared horseradish
2 tbsp	aged balsamic vinegar
¼ cup	chopped fresh parsley

# HEARTY BEEF AND VEGETABLE STEW

## *Directions*

- 1** Preheat oven to 325°F with the rack in the bottom-third position.
- 2** ***Prepare beef:*** Cut roast into 1½-inch cubes, trimming away and discarding fat. Place onto paper towels and pat with additional paper towel to dry. Leave meat to rest for 15 minutes. Season with kosher salt and black pepper, turning the cubes so that all sides are seasoned.
- 3** ***Cook the meat:*** Heat a large Dutch oven on moderate heat. Add vegetable oil then pancetta. Stir pancetta as it cooks until browned, about 5 minutes. Use slotted spoon to transfer to paper towel-lined plate. Increase temperature to moderate-high heat. Add a third of the beef, leaving space between each piece. Turn the meat with tongs as it sears, ensuring all sides are browned, about 8 minutes. Transfer meat to a large bowl. Repeat process with the rest of the beef.
- 4** ***Add mirepoix:*** Reduce temperature to medium. Pour off all but 3 tablespoons of the fat. Add onion, celery and carrot. Stir frequently, scraping the bottom of the pot until the vegetables are soft, about 5 minutes.
- 5** ***Add the seasoning:*** Add the herbs and chili flakes and stir to combine, cooking for about 1 minute or until fragrant. Add the garlic and tomato paste and cook for 1 minute more.

CONTINUED ON NEXT PAGE

# HEARTY BEEF AND VEGETABLE STEW

## *Directions*

- 6 ***Deglaze the pot:*** Increase temperature to medium-high. Add the wine, beef stock and water and bring to a boil. Cook for 5 minutes.
- 7 ***Add meats:*** Add pancetta to the pot. Add the seared beef along with the juices. Stir to combine thoroughly. Cover and transfer to oven for 1 hour 30 minutes.
- 8 ***Add vegetables:*** After 1 hour 30 minutes, carefully remove pot from oven and use oven mitt to remove lid. Add vegetables and stir gently to combine. Carefully replace lid on pot and return stew to oven to cook for an additional hour.
- 9 Cool stew to room temperature with the lid sitting askew. Once cooled, place in refrigerator. The following day, use a slotted spoon to lift the solid fats from the top. Heat stew over medium heat, stirring gently.
- 10 ***To serve:*** Gently stir in horseradish, balsamic and fresh parsley. Serve immediately with warmed bread or biscuits.

# CHEESY DROP BISCUITS

## *Ingredients*

3 cups	unbleached all-purpose flour
1 tbsp	baking powder
1 tbsp	baking soda
½ tsp	kosher salt
½ tsp	garlic powder
⅛ tsp	cayenne pepper
1 ½ sticks	cold butter (12 tablespoons), frozen
2 cups	sharp cheddar cheese, grated
1 cup	Gruyère, grated
1 tbsp	fresh chives, chopped
1 tbsp	fresh parsley, chopped
1 ½ cups	buttermilk, cold

### ***To finish:***

2 tbsp	butter, melted
1 tsp	honey

# CHEESY DROP BISCUITS

## *Directions*

- 1 Preheat oven to 425°F. Line 2 large baking sheets with parchment paper.
- 2 Combine flour, baking powder, baking soda, salt, and garlic powder in a large bowl. Whisk to combine.
- 3 Grate cold butter into bowl and stir with dry ingredients until combined.
- 4 Add cheeses, ham and fresh herbs and stir to combine.
- 5 Add the buttermilk little by little, stirring with each addition. Dough should be sticky. Drop small clumps of dough (about 3 tablespoons worth) onto baking sheets, 12 per sheet.
- 6 Bake trays one at a time for 15 – 20 minutes until biscuits are golden, rotating the pan halfway through the cook time.
- 7 Once out of the oven, melt honey into melted butter. Give each biscuit a light swipe of the honey-butter mixture using a pastry brush.



*Recipes by*  
anna & michael  
olson

# PORK & CABBAGE GYOZA

## *Ingredients*

### **Gyoza:**

¾ lb	ground pork
2 cups	finely shredded green cabbage
2 tbsp	soy sauce
2 tsp	finely grated fresh ginger
1	green onion, thinly sliced
1 pkg	small round wonton wrappers
2 tbsp	soy sauce
1 tbsp	rice wine vinegar
1 tsp	sesame oil
1 tsp	vegetable oil

“The first place I ever ate gyoza was in Takamatsu, Japan, in 1983, as a wide-eyed 19-year-old Canadian prairie boy over there to play hockey for a year. Every day was filled with fascinating adventures and wild stuff. At first taste, I thought, “Man, those are the best perogies ever!” So I became a chef.”

# PORK & CABBAGE GYOZA

## *Directions*

- 1 Line a baking sheet with parchment paper or plastic wrap, and set aside. Stir together the pork, cabbage, soy sauce, ginger and green onion until well-combined.
- 2 Place 1 wonton wrapper in your hand and, using a small brush, moisten the edge of one side with a little water to help seal it. Place 1 tsp (5 mL) of the meat mixture in the center of the wrapper. Fold the wrapper over so the edges meet at one end and the filling sits flat in your hand. As you bring the edges together, fold 4 or 5 pleats into one side of the dough, then press to seal. Line up the prepared gyoza on the lined baking sheet, pressing each gyoza down to create a flat bottom so the sealed edge is on top. Refrigerate, covered, until ready to use, up to 24 hours (see note). To freeze, lay the gyoza out on a baking sheet and cover with plastic wrap, freeze solid, then transfer to a resealable plastic bag. You can then defrost only as many as you need.
- 3 For the sauce, stir together the soy sauce, rice vinegar and sesame oil, and pour into little dishes for dipping.

CONTINUED ON NEXT PAGE

# PORK & CABBAGE GYOZA

## *Directions*

- 4 Heat an oven-safe nonstick skillet with a tight-fitting lid over high heat. Add the oil. Arrange as many dumplings in the skillet as you can fit, leaving a little space between them. Let the dumplings start to sizzle, about 1 minute, then add about 1 cup of water—enough to flood the bottom of the pan and come no more than partway up the gyoza but not submerging them—and cover immediately. The water in the pan will boil and steam the dumplings. Steam over high heat for 6 minutes, then remove the lid, allowing any extra water to evaporate, and the dumplings will start to sizzle again. Cook the gyoza until they can be easily loosened from the pan and have crispy, golden brown bottoms, about 1 minute.
- 5 Serve the gyoza right away with the dipping sauce.

If you can't find round wonton wrappers, use a round 3-inch (8 cm) cookie cutter to trim square wontons into circles. The first few you make may not look polished, but don't worry, they will get better as you go, and you'll improve your folding faster than you think.

This recipe makes about 100 gyoza, and they freeze well, if you're cooking for a smaller group of people.

# BAKED ONION PARSNIP BHAJIS

## *Ingredients*

¾ cup	chickpea flour
2 tsp	curry powder or garam masala
½ tsp	ground turmeric
½ tsp	baking powder
½ tsp	fine salt
2	large egg whites
1	large whole egg
2 tbsp	sunflower oil
1 tbsp	tomato ketchup
1 tbsp	finely grated fresh ginger
1	large garlic clove, peeled and minced
3 cups	peeled and thinly sliced onion (about 2 medium onions)
1	medium parsnip, peeled and coarsely grated

“Delicious, affordable and now virtuous because they’re oven-baked instead of deep fried, these easy make-ahead nibbles couldn’t get any better! The “baker’s cupboard” aroma & taste of parsnips is well-paired with the curry spice and I don’t wait for company to make this simple nibble – it’s quick to whip up for a spontaneous weekday movie night.”

# BAKED ONION PARSNIP BHAJIS

## *Directions*

- 1 Preheat the oven to 400°F (200°C). Line two baking trays with parchment paper.
- 2 Whisk the chickpea flour, curry powder (or garam masala), turmeric, baking powder and salt together. Add the egg whites, whole egg, oil, ketchup, garlic and ginger and whisk together to make a paste. Let this sit for 10 minutes.
- 3 Place the sliced onion and grated parsnip in a large bowl. Add the chickpea mixture and toss very well with a wooden spoon. Drop the bhajis by large spoonful onto the baking tray, leaving enough space so they don't touch. Bake for 18 to 20 minutes, until the Bhaji edges and bottom brown generously.
- 4 Serve warm with Apple Apricot Chutney. The bhajis can be made ahead of time, store chilled and then reheated in a 375°F (190°C) oven for 8 minutes to warm and re-crisp them. The baked bhajis can also be frozen for up to 3 months. Thaw on the counter for an hour before reheating.

Apple Apricot Chutney, for serving (recipe follows)

CONTINUED NEXT PAGE

# APPLE APRICOT CHUTNEY

## *Ingredients*

1	large apple
½ cup	chopped dried apricots
¼ cup	packed light brown sugar
¼ cup	apricot jam
¼ cup	apple cider vinegar
2 tsp	grated fresh ginger
½ tsp	salt
½ tsp	ground cumin
¼ tsp	ground cinnamon

## *Directions*

- 1 Stir all of the ingredients together in a saucepan and simmer over medium heat, stirring often, until the apples are tender, about 15 minutes. Remove from the heat to cool and then chilled in a jar until ready to serve. The chutney can be made up to a week ahead.

# BELGIAN PORK CARBONNADE

with Dark Beer.

## *Ingredients*

2 tbsp	vegetable oil, divided
1 1/2 lb	pork shoulder, cut in 1-inch (2.5 cm) cubes
1/4 cup	all-purpose flour
	salt and pepper
1/2	medium onion, diced
1/2	stalk celery, diced
1	small carrot, peeled and diced
1/2 lb	cremini mushrooms, quartered
2 cups	low-sodium beef stock
1 cup	dark beer
1/2 cup	quartered pitted prunes
1 tbsp	red wine vinegar
1 tbsp	packed light brown sugar
2 tbsp	chopped parsley, for sprinkling
	crusty bread, for serving

“This stew is influenced by the cuisine of Belgium (where it is typically made with beef) and needs a punch of full-bodied dark beer to lend color and richness to the sauce. The prunes are not distinguishable in the finished sauce but make a beautiful bridge between stew and brew. This recipe is ideal for an autumn weekend lunch or dinner after a day outdoors.”

# BELGIAN PORK CARBONNADE

with Dark Beer.


## *Directions*

- 1 Preheat the oven to 325°F (160°C).
- 2 Add 1 Tbsp (15 mL) of the oil to a large heavy-bottomed pot over medium-high heat. Toss the diced pork with the flour and season with salt and pepper. Shake off any excess flour and brown the pork in the hot pan in a single layer, stirring occasionally, until it has browned on all sides, 2 to 3 minutes. (You may have to do this in 2 batches, adding the remaining oil when needed.) Once browned, remove the pork to a bowl.
- 3 Reduce the heat to medium and add the onion, celery, carrot and mushrooms. Cook, stirring, until the onions are translucent, about 5 minutes. Return the browned pork as well as any remaining flour to the pan and cook, stirring, for 1 minute more. Add the beef stock, beer and prunes. Stir and bring to a full simmer, then reduce the heat to medium-low so that it simmers gently. Cover and place in the oven for until the meat is tender but not falling apart, about 1½ hours. Remove the pan from the oven, stir in the vinegar and brown sugar, and season to taste.
- 4 Sprinkle with parsley and serve with crusty bread and more of the same beer.

(The addition of the sugar and vinegar at the end wakes up the sauce and gives a nice balance to the dish.)

# LEMON MUSTARD SPAETZLE

## *Ingredients*



2 cups	all-purpose flour
1 tbsp	grainy mustard
	finely grated zest of 1 lemon
½ tsp	fine salt, plus extra for the pot
6	large eggs
5 tbsp	water
	butter, for the pan
	salt & pepper
2 tbsp	chopped Italian parsley

“Spaetzle are a bit of a hybrid cross, a noodle-meets-dumpling, and this recipe makes for particularly airy side dish ideal to serve with saucy main course like the Carbonnade.”

# LEMON MUSTARD SPAETZLE

## *Directions*

- 1** Stir the flour, grainy mustard, lemon zest and salt together by hand. Break the eggs into a bowl, add the water and loosen them with a fork. Pour the eggs into the flour and use a wooden spoon to stir the dough together – it will be very sloppy and wet. Once combined, stir the batter vigorously, lifting your spoon up and letting the batter fall, and slapping it against the side of the bowl. Let the batter rest uncovered on the counter for 30 minutes, or cover and chill if making further ahead (you can make batter up to a day ahead).
- 2** Bring a large pot of salted water to a boil. Pour the batter into a disposable piping bag (no tip needed). Cut a 1 cm opening in the end of the bag. Hold the piping bag in one hand, perpendicular to the pot (so you can control the flow of the batter) and a pair of scissors in the other. Gently squeeze the piping bag so that the batter falls and use the scissors to cut steadily and quickly to create the individual spaetzle. By the time you finish piping the batter, the spaetzle will have floated to the top of the pot. Drain the spaetzle into a colander and rinse to cool them. You can chill the spaetzle at this point in an airtight container until ready to heat and serve.
- 3** Melt some butter in a large sauté pan over medium high heat until it froths and then the frothing subsides. Add the spaetzle and spread it to fill the pan. Cook without stirring for 3 minutes, to allow the spaetzle to brown on the bottom. Stir the spaetzle to loosen them and heat through, about 3 minutes more. Season to taste and serve immediately sprinkled with parsley.

# AUTUMN APPLE SLAB PIE

## *Ingredients*

### **Apples:**

4.4 lbs	tart apples (such as Honey Crisp or Granny Smith), peeled, cored and sliced
$\frac{3}{4}$ cup	granulated sugar
2 tbsp	all-purpose flour
2 tbsp	lemon juice
1 tbsp	Grand Marnier (optional)
1 $\frac{1}{2}$ tsp	ground cinnamon
$\frac{1}{2}$ tsp	ground nutmeg

### **Crumble:**

1 cup	regular rolled oats
$\frac{1}{3}$ cup	all-purpose flour
$\frac{1}{3}$ cup	packed light brown sugar
$\frac{1}{2}$ tsp	ground cinnamon
6 tbsp	unsalted butter, diced and softened slightly

### **Assembly & Glaze:**

	1 recipe Quick-Roll Pastry ( <i>recipe follows</i> )
1 cup	icing sugar
2 tbsp	Grand Marnier or milk

# QUICK-ROLL PASTRY

## *Ingredients*

½ cup	unsalted butter, at room
2/3 cup	temperature
	icing sugar
3	large egg yolks (reserve 1 egg
	white for brushing pies)
2 tbsp	2% milk
1 tsp	vanilla extract
2 cups	all-purpose flour
¼ tsp	fine salt

## *Directions*

- 1 For the pastry, cream the butter and icing sugar until smooth and fluffy. Add the egg yolks and beat it, followed by the milk and vanilla, beating until combined. Add the flour and salt and mix until the dough comes together. Use immediately, or wrap and chill, pulling from the fridge 30–60 minutes before rolling.

# AUTUMN APPLE SLAB PIE

## *Directions*

- 1 Preheat the oven to 375°F (190°C).
- 2 Toss the apples with the sugar, flour, lemon juice, Grand Marnier (if using), cinnamon and nutmeg and set aside.
- 3 For the crumble, stir the oats, flour, brown sugar and cinnamon. Add the butter and using a pastry blender or 2 butter knives, cut in the butter until the mixture becomes a crumbly texture. Set aside.
- 4 On a lightly floured surface, roll out the dough into a rectangle just larger than a shallow 15-x-10-inch (36-x-25 cm) jelly roll sheet pan or similarly sized ceramic dish. Line the ungreased pan with the pastry and trim and pinch the edges as you would a pie shell (but there will be less pastry to pinch). Spread the apples on the pan in an even layer and sprinkle the oat crumble on top.
- 5 Bake the pie for about 45 minutes, until the apples are bubbling at the edges of the pan and the pastry and crumble are a rich golden brown. Cool the pie for at least an hour before glazing.

CONTINUED NEXT PAGE

# AUTUMN APPLE SLAB PIE

## *Directions*

- 6 Whisk the icing sugar and Grand Marnier (or milk) together and use your whisk or a fork to drizzle this over the pie.

The pie can be served, warm, at room temperature or chilled. Leftover pie will keep for up to 3 days, covered and refrigerated.

Short on space to roll this large single piece of pastry for the base of the pie? You can break the dough into two pieces and roll each to fit half of the pan, overlapping slightly in the middle. Because you are cutting the pie into squares, no one will see or notice this seam.



*Recipes by*  
emily richards

# MINISTRONE CON CASTAGNE E FAGIOLI BIANCHI

Chestnut and White Bean Minestrone.

## *Ingredients*

2 tbsp	canola oil
1	onion, chopped
1	large carrot, chopped
1	celery stalk, chopped
4	garlic cloves, minced
1 tsp	fresh rosemary, chopped
1/2 tsp	hot pepper flakes
1/3 cup	dry red wine
3 tbsp	tomato paste
3 cups	coleslaw mix
1 can	white cannellini or kidney beans, drained and rinsed
1 bag	roasted peeled chestnuts
6 cups	ready to use vegetable or chicken broth
1/2 tsp	salt
2 tbsp	fresh Italian parsley, chopped
	fresh grated parmesan cheese (optional)



# MINESTRONE CON CASTAGNE E FAGIOLI BIANCHI

Chestnut and White Bean Minestrone.

## *Directions*

- 1 In a soup pot, heat oil over medium-high heat and cook onion, carrot, celery, garlic, rosemary and hot pepper flakes for about 5 minutes or until golden.
- 2 Add wine and tomato paste; cook, stirring until wine has almost all evaporated. Add cabbage, white beans and chestnuts; stir to coat. Add broth and salt and bring to a boil. Cover and simmer for about 20 minutes or until cabbage is very tender.
- 3 Using an immersion blender or pour half of the soup into a blender or food processor and puree until smooth. Return to soup pot and reheat until steaming.
- 4 Ladle soup into shallow soup bowls and sprinkle with parsley and cheese if desired.

Serves 4 to 6.

Whether you serve this chunky or decide to puree some of the soup, the flavour of the combination of vegetables is perfect to serve with crusty bread. Minestrone typically has some green vegetable in it so clean out the crisper for this one and make it your own!

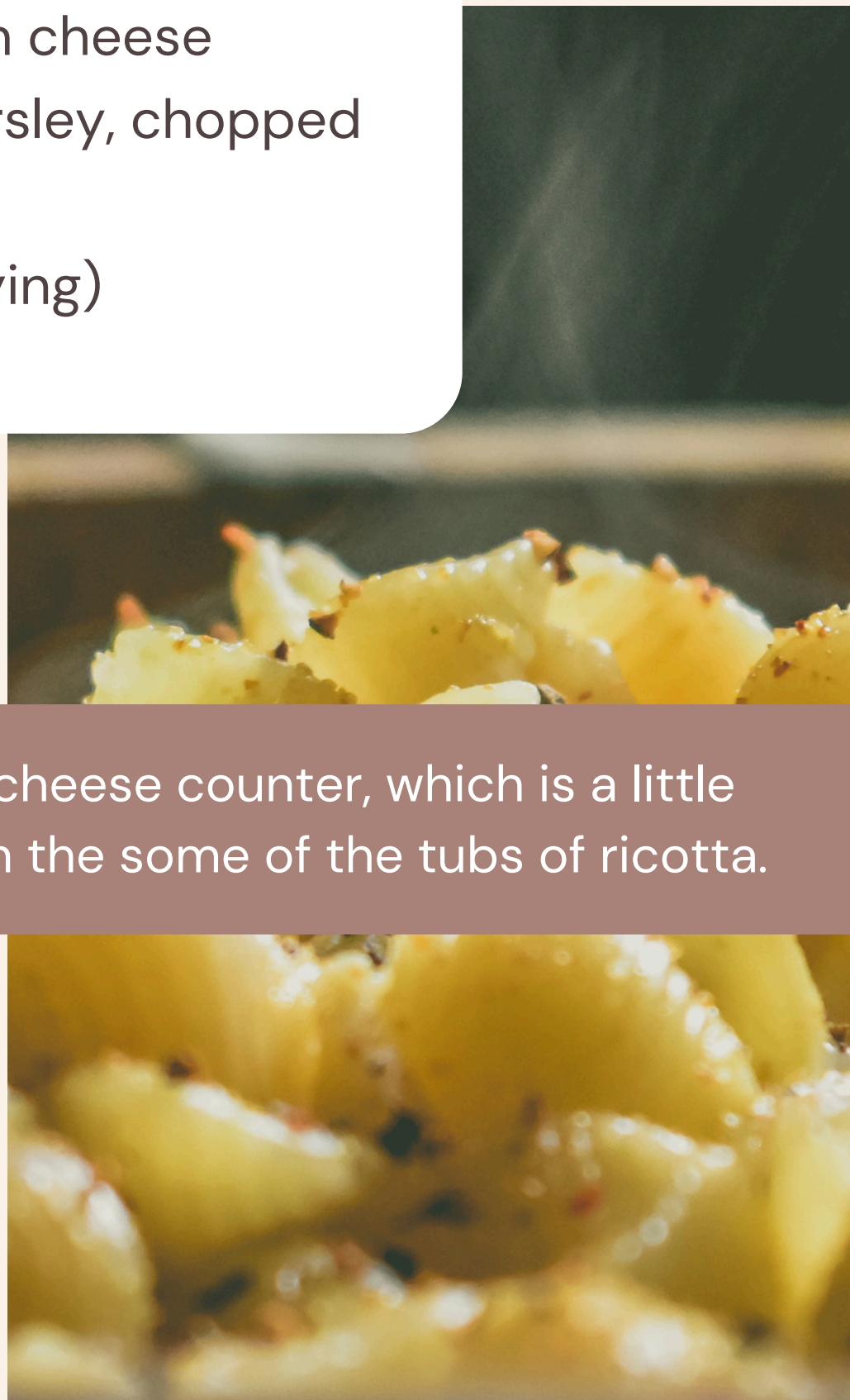
# ZIA LINA'S FRITTATA PASTA

Spaghetti Frittata.

## *Ingredients*

8 oz spaghetti  
8 large eggs  
1/2 tsp each salt and pepper  
8 oz firm fresh ricotta cheese  
1 cup diced cooked chicken sausage  
1/3 cup grated parmesan cheese  
fresh basil or parsley, chopped (optional)  
canola oil (for frying)

Buy fresh ricotta from the cheese counter, which is a little firmer and less watery than some of the tubs of ricotta.



# ZIA LINA'S FRITTATA PASTA

Spaghetti Frittata.

## *Directions*

- 1 In a large pot of boiling salted water cook spaghetti for about 8 minutes or until al dente. Drain and set aside.
- 2 In a large bowl, whisk together eggs, salt and pepper. Add spaghetti and toss to coat evenly. Spoon ricotta in large chunks into spaghetti mixture with sausage and add Parmesan; stir gently to combine. Add some basil, if desired.
- 3 In a large non-stick skillet, heat a few tablespoons of oil over medium heat and pour in spaghetti mixture. Using a fork, stir spaghetti around to distribute it evenly. Cook for about 10 minutes, jiggling the pan to make sure it doesn't stick. Once the mixture is almost set, place a large dinner plate over top of the pan and invert onto plate. Return frittata to pan and cook for 10 minutes or until no liquid appears when pierced with fork.
- 4 Note: If the bottom is getting too dark, place frittata in a 350°F (180°C) oven for about 5 minutes to finish cooking the frittata.

Serves 6 to 8.

# POLLO PEPERONATA

Chicken with Pepper Sauce.

## Ingredients

6 to 8	boneless, skinless chicken thighs
	salt and pepper, divided
1/2 tsp	large egg, lightly whisked
1	all-purpose flour
3 tbsp	seasoned dry breadcrumbs
1/2 cup	grated parmesan cheese
1/3 cup	chopped fresh parsley or mint
2 tbsp	cloves garlic, minced
2	canola oil for frying

### **Peperonata:**

	canola oil
2 tbsp	cloves garlic, minced
2	small red onion, chopped
half	each green and yellow bell
1	peppers, chopped
1 cup	diced zucchini or eggplant
1/2 tsp	salt
1/4 tsp	hot pepper flakes
1 cup	chicken broth or water
2 tbsp	each tomato paste and red wine
	vinegar
2 tbsp	each chopped fresh basil and
	parsley or mint

# POLLO PEPERONATA

Chicken with Pepper Sauce.

## *Directions*

- 1** Pepperonata: In a large skillet, heat oil over medium heat. Cook garlic and onion for 3 minutes. Add peppers, zucchini, salt and red pepper flakes; cover and cook for 5 minutes. Uncover, add broth and cook, stirring for about 4 minutes or until vegetables are very soft. Stir in tomato paste and vinegar; cook for 2 minutes. Stir in basil and parsley and remove from heat; set aside.
- 2** Sprinkle chicken thighs with 1/4 tsp (1 mL) each of the salt and pepper; set aside. Place egg in shallow dish. Place flour in a second shallow dish. In a third shallow dish, combine breadcrumbs, cheese, parsley, garlic and remaining salt and pepper. Dredge each chicken thigh into flour to coat, then into egg, letting excess drip off. Dredge well on both sides in breadcrumb mixture. Place on plate.
- 3** Lightly spray or parchment line a baking sheet; set aside.
- 4** In a large nonstick skillet, heat about 3 tbsp (45 mL) of the oil over medium-high heat. Add chicken thighs, in batches and brown both sides well, adding more oil as necessary.
- 5** Place chicken thighs on prepared baking sheet in 350°F (180°C) oven for about 8 minutes or until thighs are no longer pink inside and thermometer reaches internal temperature of 165°F (74°C) when tested. Serve topped with pepperonata.

Serves 6 to 8.

# CASTAGNOLE

Rasin Doughnuts.

## *Ingredients*

1 cup	golden raisins
1 3/4 cups	all-purpose flour (approx.), divided
2	large eggs
1/2 cup	granulated sugar
3/4 cup	milk
3 tbsp	rum
1 1/2 tsp	baking powder
1 tsp	lemon zest
1/2 tsp	vanilla
pinch	of salt
6 cups	canola oil for frying (approx)
3 tbsp	icing or granulated sugar

"I remember watching over the fryer when I was around 6 or 7, with my Nonna as she made big batches of these doughnuts. It sat precariously on the fireplace hearth so we could keep an eye on it. The adults always enjoyed them con gusto ("with gusto") with coffee, sweet liqueurs or wine."

# CASTAGNOLE

Rasin Doughnuts.

## *Directions*

- 1 Soak raisins in warm water for 10 minutes. Drain well and pat dry. Toss with 2 Tbsp (30 mL) of flour; set aside.
- 2 In a large bowl, whisk together eggs and sugar until light coloured. Whisk in milk, rum, baking powder, lemon zest, vanilla and salt until smooth and combined.
- 3 Using a wooden spoon, stir in flour mixture until dough is firm and not too sticky. (If dough is very sticky add a few more tablespoons of flour).
- 4 In a deep fryer or large heavy pot half filled with oil and using deep fry thermometer, heat oil to about 365°F (185°C). Drop batter by spoonfuls into hot oil to form balls. Cook for about 5 minutes or until golden brown. Remove to a paper towel-lined baking sheet and repeat with remaining batter.
- 5 Place doughnuts in a large bowl and sprinkle with sugar. Toss to coat evenly and serve. Best served warm.

Yields about 3 dozen doughnuts.



*Recipes by*  
**michael  
altemeier**

# ALBERTA HOTHOUSE GAZPACHO

## *Ingredients*

4 cups	red ripe tomatoes, cored and diced 1cm
2.5 cups	red bell peppers, cored removed, seeded and diced
2 cups	cucumber, seeds removed and diced
1 cup	fennel bulb, diced
1	shallot, peeled and diced
1	clove garlic, peeled and minced
1 tsp	fresh thyme leaves
4 slices	white bread, crusts removed and diced
1/3 cup	sherry vinegar
1/2 cup	sparkling water
1 tbsp	honey
1 tsp	salt
1/2cup	cold pressed canola oil

# ALBERTA HOTHOUSE GAZPACHO

## *Directions*

- 1** Scale up and prepare all the ingredients. In a bowl, mix all the ingredients except the cold pressed canola oil. Let sit for 15 minutes.
- 2** Using a blender, puree all the marinating vegetables well. Once everything is smooth, reduce speed of the blender and slowly pour in the canola oil so it emulsifies. Check your seasoning. Chill until needed.
- 3** Serve in a chilled bowl and garnish with toasted bread croutons and cold pressed canola oil.

Yield 2L | 8 cups

# GREAT NORTHERN WHITE BEAN CROSTINI

with Sylvan Star Gouda.

## *Ingredients*

### **White Bean Salad:**

2 cups	dry Great Northern white beans
½ cup	carrots, peeled and medium dice, they must be smaller than the white beans
½ cup	leek white part, sliced into thin rings (approx. 1 leek)
5	whole cloves garlic, peeled
10	sprigs of fresh thyme, tied with butchers string
1	bay leaf
6 cups	cold water
1	lemon, zest microplaned and juiced
1/3 cup	cold pressed canola oil
1 cup	flat leaf parsley, coarsely chopped
1 cup	cherry tomatoes, cut into 1/6ths salt and black pepper

# GREAT NORTHERN WHITE BEAN CROSTINI

with Sylvan Star Gouda.

## *Directions*

- 1 Rinse beans well. In the pressure cooker and add the dried beans, diced carrots, diced leek, whole garlic, thyme and bay leaf. Add the cold water, do not add more than the fill line on the inside of the pressure cooker. (be sure to follow the directions of your pressure cooker)
- 2 Seal pressure cooker and bring up to #2 pressure (high pressure), turn down heat and cook for 45 minutes. (Be sure to follow the directions of your pressure cooker) Run pot under cold water to depressurize. Carefully remove the lid.
- 3 Remove the thyme and bay leaf and strain off the excess liquid. Place the beans into a bowl and add the lemon zest and juice, canola oil, chopped parsley and the quartered cherry tomatoes. Adjust the salt and pepper.
- 4 Store in fridge until needed. Be sure to remove from the fridge at least 30 minutes before serving!

CONTINUED ON NEXT PAGE

# GREAT NORTHERN WHITE BEAN CROSTINI

with Sylvan Star Gouda.

## *Ingredients*

- 1 recipe White Bean Salad
- 9oz. Sylvan Star gouda
- 1 baguette
- 2oz. cold pressed canola oil
- 2oz. thinly sliced chives

## *Directions*

- 1 Make up the White Bean Salad (see recipe), if using right away don't chill. Using a vegetable peeler, shave the gouda to create chards of gouda. Be careful not to break up too much. Store in a wide container and cover until needed.
- 2 Slice the baguette into 1/2cm or 1/4inch slices. Using a brush, brush the sliced baguette with the canola oil. Either lightly toast the baguette or lightly grill on a grill, do not overcook!
- 3 Spoon the Bean Salad onto the toasted baguette. Top each Bean Crostini with some of the shaved gouda and top with sliced chives. Serve on a platter!

# CHICKPEA & YOGURT HUMMUS PLATTER

Shawarma Spice.

## Ingredients

### **Shawarma Spice:**

6 tbsp	coriander seed, ground
1 tbsp	allspice, ground
1 tbsp	cumin seed, ground
1 tbsp	cinnamon, ground
1 tbsp	ginger, ground
1 tbsp	garlic powder
1 tbsp	black pepper, ground
2 tsp	turmeric, ground

## Directions

- 1 Mix all spices together well. Store in an air tight container. This makes more than one needs, its great to have in the pantry!

# CHICKPEA & YOGURT HUMMUS PLATTER

Hummus.

## Ingredients

### **Hummus:**

398ml	can of Canadian chickpeas, drained and rinsed well
½ cup	high quality Greek yogurt such as Bles-Wold or Vital Greens Skyr Yogurt
1	clove garlic, peeled and sliced thinly
1	lemon, zest microplaned and juiced
1 tbsp	sherry vinegar
2 tbsp	Shawarma spice (see recipe)
½ cup	cold pressed canola oil
1 tsp	salt
to taste	cayenne pepper

## Directions

- 1 Drain chickpeas well, save the aquafaba for other uses if needed. Place all the ingredients (except the oil) into a food processor. Puree well to create a smooth paste.
- 2 With the motor running slowing pour in the oil so that it emulsifies into the chickpea base. Once all the oil is added, check the seasoning and adjust to your taste. Store in the fridge before serving, this best made the day before.

# CHICKPEA & YOGURT HUMMUS PLATTER

Spiced Chickpeas.

## Ingredients

### **Spiced Chickpeas:**

398ml	can of Canadian chickpeas, drained and rinsed well
2	cloves of garlic, peeled and sliced thinly
½ cup	canola oil
3 tbsp	Shawarma spice (see below)
	salt

## Directions

- 1 Drain chickpeas well, save the aquafaba for other uses if needed. Blot the chickpeas dry with paper towel. In a large frying pan over medium heat, heat the oil and add the sliced garlic, cook until garlic turns golden brown, add the Shawarma Spice and using a wooden spoon mix well, turn down heat.
- 2 Once the pan is very fragrant add the chickpeas and toss well. Slowly cook over low heat until the chickpeas appear dry. Store in an airtight container, lined with paper towel at room temperature until needed.

# CHICKPEA & YOGURT HUMMUS PLATTER

Platter.

## *Ingredients*

- 1 recipe Shawarma spice (see recipe)
- 1 recipe Humus (see recipe)
- 1 recipe Spiced Chickpeas (see recipe)
- 4-6 heads Belgium Endive (look for them to white in colour with tight heads)
- ½ cup thinly sliced green onions
- 1 cup cherry tomatoes

# CHICKPEA & YOGURT HUMMUS PLATTER

Platter.

## *Directions*

- 1 Make up the Shawarma Spice recipe first as the other two recipes need it.
- 2 Make up the Humus and chill in fridge until needed, its recommended to make the day before, it will taste even better!
- 3 Make up the Spiced Chickpeas and keep in a cool place until needed, preferably not in the fridge as they will get soggy.
- 4 Cut the bottoms off the endive and peel off the pointed leaves. Soak in cold water for 10 minutes and spin dry, store in the fridge.
- 5 *To Assemble:* Place the Humus in a bowl and place in the center of a platter. Arrange the endive leaves around the bowl of Humus. Garnish with sliced cherry tomatoes and the sliced green onions. Drizzle the endives with the Spiced Chickpeas.

Serve and let the guests dip the endive into the Humus, be sure to add a few Spiced Chickpeas!

Serves 8 as a sharing platter.



*Recipes by*  
**jacqueline  
jacek**

# CLASSIC DARK CHOCOLATE TRUFFLES

## *Ingredients*

**Makes 30 truffles**

1 cup	Valrhona Manjari 64% chocolate, finely chopped (or use the highest quality dark chocolate you can find)
3/4 cup	whipping (35%) cream
1 tbsp	light corn syrup
1 tbsp	butter, unsalted, at room temperature
1/4 cup	Valrhona cocoa powder

# CLASSIC DARK CHOCOLATE TRUFFLES

## *Directions*

- 1 Add chopped chocolate to a heatproof bowl.
- 2 In a saucepan on medium heat, warm cream and corn syrup. If you have a digital thermometer, bring the cream and syrup to 176°F (or 80°C). If you don't have a thermometer, bring it just to the point before it boils.
- 3 Pour cream mixture over chopped chocolate and let sit for 1 minute.
- 4 Using a spatula and working in small circles, stir cream and chocolate slowly and carefully, starting in the centre and working your way to the outside until incorporated. The mixture should be smooth and shiny.
- 5 Add butter immediately and use an immersion blender to fully incorporate.

Let mixture cool to 77°F or 25° C (slightly warmer than room temperature). Use the immersion blender once more to get the smoothest truffles possible.

CONTINUED ON NEXT PAGE

# CLASSIC DARK CHOCOLATE TRUFFLES

## *Directions*

- 6 Place the bowl in the refrigerator to cool mixture until firm. It should take about 20 minutes.

Fill a shallow bowl or pie plate with cocoa powder. Once the truffle mixture is firm, scoop out 1-Tbsp pieces and, using your hands, roll into balls. Roll the balls in cocoa powder to finish. Serve immediately or keep refrigerated until needed. Keep in the fridge for one week, or freeze in an airtight container for up to three months. These are best enjoyed at room temperature.

Tip to release your inner Cocomanista: Truffles can be rolled in a myriad of ingredients instead of cocoa powder. Try coconut, crushed nuts or dried fruit!



*Recipes by*  
**micah  
dew**

# NORTHERN APPLE HARVEST

## *Ingredients*

1oz	Northern Keep Vodka
0.5oz	Honey syrup (1 part honey : 1 part water)
3oz	Apple Cider (chilled)
1oz	Ginger beer

***Build in a rocks glass with ice  
Garnish with a cinnamon stick***

# GOLD FASHIONED

## *Ingredients*

2oz	Maker's Mark
0.5oz	Honey Syrup (1 part honey : 1 part water)
2 dashes	Angostura bitters

***Stir with ice, strain into a rocks glass with a large cube of ice. Garnish with a lemon peel zest.***

# EL DIABLO

## Ingredients



1.5oz	Hornitos Plata Tequila
0.5oz	Crème de Cassis
0.5oz	Lime juice
3oz	Ginger beer

**Garnish with a dehydrated lime wheel**

# APPLE FIZZ

Non-Alcoholic.

## Ingredients

2oz	apple juice
2oz	ginger-ale
0.25oz	lemon juice
1 tsp	ground cinnamon

**Shake all ingredients except for the ginger-ale with ice. Strain into a rocks glass with ice. Top with ginger-ale. Garnish with an additional dusting of ground cinnamon.**

# RED HOT CIDER

## *Ingredients*

1oz	Reifel Rye
0.5oz	lemon juice
0.5oz	grenadine
	hot apple cider

***Build in mug and stir.***

***Cinnamon stick garnish.***

# 46 MANHATTAN

## *Ingredients*

2oz	Maker's Mark 46
1oz	Sweet Vermouth
2 dashes	Angostura bitters

***Stir with ice, strain into a chilled martini or coupe glass. Garnish with a brandied soak cherry.***