

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES[®]

AUTUMN INSPIRATION

BORDEAUX 2012 RELEASE

Classic wines for your cellar 4

HAVE YOUR CAKE AND EAT VEGETABLES TOO!

Vegetables play a starring role
in these sweet treats 42

SPIRITED LABELS

Spooky sips for Halloween 90

AUTUMN BRUNCH

A delicious afternoon
gathering 104

OVER 50 NEW RECIPES INSIDE

THE PERFECT HARMONY & BALANCE OF AROMAS



Courvoisier has been creating cognacs with perfect aromatic harmony and balance for over 200 years.

This skillfully crafted cognac is a perfect marriage of fine eaux de vie at the peak of their aromatic potential. The result is an exquisitely balanced cognac with notes of peach and toasted almond with the gentle hint of vanilla and jasmine.

In recognition for its outstanding quality, Courvoisier was honoured with the Prestige de la France, France's highest award for excellence.



COURVOISIER

Please Enjoy Responsibly

Courvoisier® Cognac, 40% alc./vol. Courvoisier Import Company, Deerfield, IL, USA. Courvoisier, the Napoleon device, Le Cognac de Napoleon and Exclisif are trademarks of Courvoisier S.A.S. ©2015 Courvoisier S.A.S.

autumn inspiration

contents

BORDEAUX 2012 RELEASE	4
Don't miss this exciting annual event!	
MUSHROOMS	10
When the temperature dips, cozy up with fungi.	
LEAFY WINES	16
As the leaves fall from the trees, we examine the notable leafy attributes of wine.	
THE NEW LASAGNA	20
Revamp this classic retro dish.	
TRY SOMETHING NEW	24
Impress your friends with one of these tasty new finds.	
PORTUGAL: EUROPE'S WESTERN FRONTIER.	26
Enjoy all this country has to offer.	
SMALL BITES OF AUTUMN	30
Take full advantage of the harvest with these seasonal appetizers.	
INSIDER PICKS: LATIN FEVER	36
Category Manager Stephen Schiedel showcases some special new buys to look for this fall.	
THE ULTIMATE THANKSGIVING PAIRING GUIDE.	38
Perfect pairings for an effortless four-course Thanksgiving menu.	
HAVE YOUR CAKE AND EAT VEGETABLES TOO!	42
Cakes, now starring vegetables!	
CONSULTANT'S CHOICE.	47
Our Product Consultants share their top fall picks.	



CALIFORNIA WINE 101	48
With so much to discover, this wine primer will help you get started.	
GORGEOUS GRAINS	52
With a plethora of colours, shapes and sizes, the sky's the limit.	
THE SPIRIT WORLD	58
There are options galore to explore.	
HOT BUYS	62
See what's trending.	
THE OAKWOOD CANADIAN BISTRO	64
Head Chef Ryan Murphy creates dishes for sharing and offers an international twist on Canadian cuisine.	
VENETIAN TREASURES	70
Tour the region, one bottle at a time.	
THANKSGIVING SUPERFOOD.	74
Nutrient-rich menu ideas for your annual gathering.	
TURN UP THE HEAT!	78
Pairing wines to spicy food.	



contents

BAR STAR: SABRINE DHALIWAL 82

West Restaurant's newest bar manager, and a shining, rising star.

OLÉ! LATIN FLAVOURS 86

Tantalize your tastebuds with latin flare.

SPIRITED LABELS 90

Spooky sips to inspire Halloween entertaining.

GOURMET GAME MEATS 94

Grace your table with game.

FLAVOURS OF FALL 98

Try them all!

WARMING REDS FROM THE SOUTH OF FRANCE 100

Pick up a bottle today and take a virtual wine holiday.

AUTUMN BRUNCH 104

Perfect for an afternoon gathering.

THE COCKTAIL MENU: BOURBON 108

Bar Star Sabrina Dhaliwal creates three cocktails inspired by this hot spirit.

BROWN BUTTER DELIGHTS 112

Take your desserts up a notch with these decadent sweet treats.

CELEBRITY PROFILE: PETER GAGO OF PENFOLDS 116

A career in the grip of the grape.

FOR THE LOVE OF GARLIC 120

Three ways to keep the vampires at bay!

PREMIUM SPIRIT RELEASE 124

A sneak peak at the special buys for this year's Premium Spirit Release.

SMALL BUT MIGHTY MEATBALLS! 128

Move beyond spaghetti with these marvelous meatball recipes.

VERY SPECIAL EVENTS 132

RECIPE INDEX 135

from the cover..



APOTHIC RED WINEMAKER'S BLEND

USA \$14.99 125617

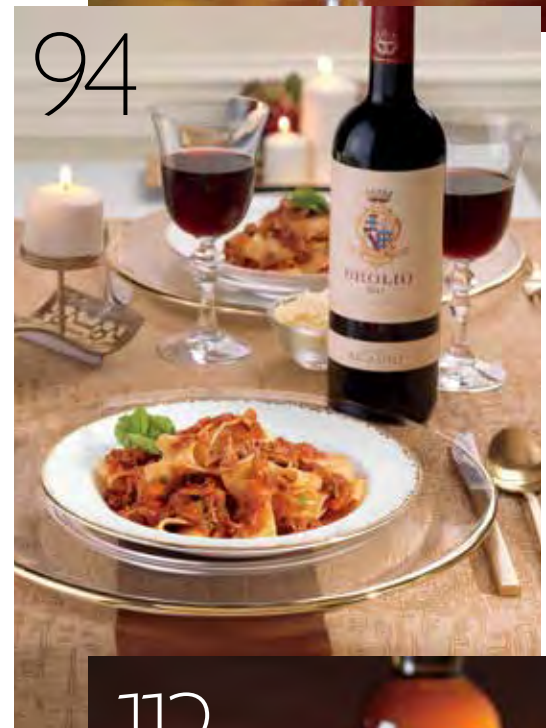
A blend of Zinfandel, Merlot, Syrah and Cabernet Sauvignon, Apothic Red exudes aromas and flavours of black cherry, vanilla and mocha. Rich yet approachable, soft tannins glide across the palate, leading to a smooth finish.



APOTHIC WHITE WINEMAKER'S BLEND

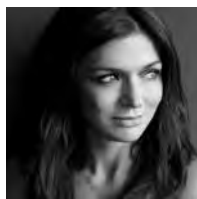
USA \$13.29 202549

Apothic White blends together Chardonnay, Riesling and Pinot Grigio, creating an approachable medium-bodied wine. Intense stone fruit flavours of peach and apricot intermingle with notes of honey and white flowers.



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 2015 fall issue of TASTE.



CAROLYN EVANS HAMMOND
WINE CRITIC/SOMMELIER



JAMES NEVISON
WINE WRITER



RHYS PENDER
MASTER OF WINE



KASEY WILSON
FOOD AND TRAVEL WRITER



JUDITH LANE
WINE WRITER



IAIN PHILIP
WINE WRITER & EDUCATOR



DAENNA VAN MULLIGEN
WINE WRITER



MICHAELA MORRIS
WINE WRITER

EDITOR-IN-CHIEF Paulette Parry
EDITOR Lavaughn Larson
MANAGING EDITOR/ART DIRECTOR Susanne Knight
GRAPHIC DESIGNER Pauline White
DIGITAL IMAGE ARTIST Diane Smallwood
PRODUCT CONSULTANT Quinn Crooks
PHOTOGRAPHY Ken Mayer Studios
 Joe Borrelli Photography
 (pages 64–67, 82–84, 108–111)
FOOD WRITERS AND STYLISTS Nathan Fong
 Irene McGuinness
 Lawren Moneta
 Taryn Wa
PRINTER Mitchell Press

To inquire about advertising opportunities, please contact Lavaughn Larson at 604 252 3094 or Susanne Knight at 604 252 3364 or email taste.magazine@bcliquorstores.com.

Prices are subject to change without notice. Prices do not include taxes. In the event of any error or omission published in this magazine, the product description and display price in the liquor store will prevail. Products in this publication will be available as of September 2015, unless noted as part of a special buy or release. Quantities may be limited. Items with very limited quantities are distributed only to Signature BC Liquor Stores.

Visit bcliquorstores.com or download our free iPhone or Android app to locate any product sold at BC Liquor Stores and for current pricing information.

TASTE



2625 Rupert Street, Vancouver, BC V5M 3T5
 Phone 604 252 3000 | Fax 604 252 3099
taste.magazine@bcliquorstores.com

TASTE magazine is printed on 30 percent recycled paper using 100 percent vegetable ink. TASTE magazine is a publication of BC Liquor Stores.

BC LIQUORSTORES
CELEBRATE LIFE...ENJOYRESPONSIBLY
www.bcliquorstores.com

OUR SYMBOLS Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher

2012 BORDEAUX *Necessary Selections*

Bordeaux is the most heralded region for collectable, age-worthy wines. Each year, aficionados clamour for the stars of the vintage. In British Columbia, the newest releases arrive in early October, with enthusiasts lining up to secure their desired allocation. This year we greet the 2012s.

Providing an excellent study of Bordeaux, 2012 demonstrates why it's a classic wine region. Significantly, it highlights vintage variation. Wine possesses the precious ability to express the year in which it was made. Think of it as a translation of weather conditions during the grape growing season. Marked differences between vintages do not occur everywhere, but are certainly characteristic of benchmark regions like Bordeaux.

Despite also making top-notch whites and spectacular dessert wines, Bordeaux is particularly famous for its reds. These exalted offerings are typically blends, with either Cabernet Sauvignon or Merlot dominating. Together, the two varieties enjoy a happy marriage, linking the deep colour, intense aromas and firm structure of the former with the plush fruit of the latter. Lighter and leaner, but beautifully fragrant, Cabernet Franc often shows up in smaller amounts, with Malbec and Petit Verdot making less frequent cameos.

Having a palette of different grapes helps winemakers respond to the vagaries of weather. Situated by the Atlantic Ocean, Bordeaux enjoys a mild maritime climate and experiences considerable rainfall. How much and when play a big role in the personality of the vintage. One year may favour earlier ripening Merlot, while another gives a leg up to later ripening Cabernet Sauvignon.

In highly acclaimed vintages such as 2009 and 2010, the

weather was benevolent to all varieties. Conversely, 2012 threw numerous challenges at grape growers. Cold and wet conditions early in the year resulted in a late, uneven start to the growing season and flowering. August, on the other hand, was marked by heat and drought, causing vines to shut down and delaying harvest even further. As the vintage raced to the finish, it was necessary to pick grapes before the downpours of October, regardless of their ripeness.

The superficial analysis is that Merlot fared better because it had a chance to ripen before the autumn rains. Cabernet Sauvignon, on the other hand, struggled to achieve sugar and tannin ripeness. But difficulties throughout the entire season affected all grapes. While it may sound dire, today Bordeaux is better equipped to deal with tough vintages thanks to improved vineyard practises and modern technology. Above all, severe selection was crucial to crafting good wine in 2012. This meant getting rid of lots of unripe fruit and making less wine, with some châteaux producing only half of what they usually would.

A great vintage is defined by fantastic wines at all price points and from all appellations. While victories are still very possible in challenging years, they are more isolated. Pomerol has been hailed as the sweet spot in 2012. This small right bank appellation, with its cool, clay-based soils, favours Merlot and is prized for its rich, opulent expression.

The left bank appellation of Pessac-Léognan is equally applauded in 2012. South of the city of Bordeaux, which separates it from the Médoc, Pessac-Léognan enjoys a slightly warmer climate than the former. Here, Cabernet Sauvignon grown on gravelly, well-drained soil was able to ripen before the autumn rains. Look to Pessac-Léognan for wines



MICHAELA MORRIS

Michaela Morris is a wine writer, educator, presenter and co-owner of Vancouver-based consulting company House Wine (www.housewine.ca). She holds the Wine & Spirit Education Trust (WSET) Diploma and is a local instructor for the program. Besides making regular radio and television appearances, Michaela is also the wine columnist for *WestEnder* and contributes to *EAT Magazine*. Follow her on Twitter @MichaelaWine.

“ 2012 is a solid vintage and it's an opportunity to buy good examples of the classic wines of Bordeaux. ”



Wine cellar of famous Château Pétrus, Pomerol, Bordeaux, France

The 2012 Bordeaux Release
will take place at the following
BC Liquor Stores:

39TH & CAMBIE
Vancouver

ALBERNI & BUTE
Vancouver

DUNBAR
Vancouver

PARK ROYAL
West Vancouver

BRIGHOUSE
Richmond

WILLOWBROOK
Langley

WESTWOOD CENTRE
Coquitlam

PENINSULA VILLAGE
Surrey

COLUMBIA PLACE
Kamloops

ORCHARD PARK
Kelowna

PINE CENTRE
Prince George

FORT STREET
Victoria

2012

BORDEAUX

RELEASE

October 3, 2015

For up-to-the-minute
information please visit
www.bcliquorstores.com

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

displaying elegance and minerality.

Beyond these, all appellations exhibit hits and misses. The successes depend on which châteaux made the necessary selection in the vineyard and at the winery.

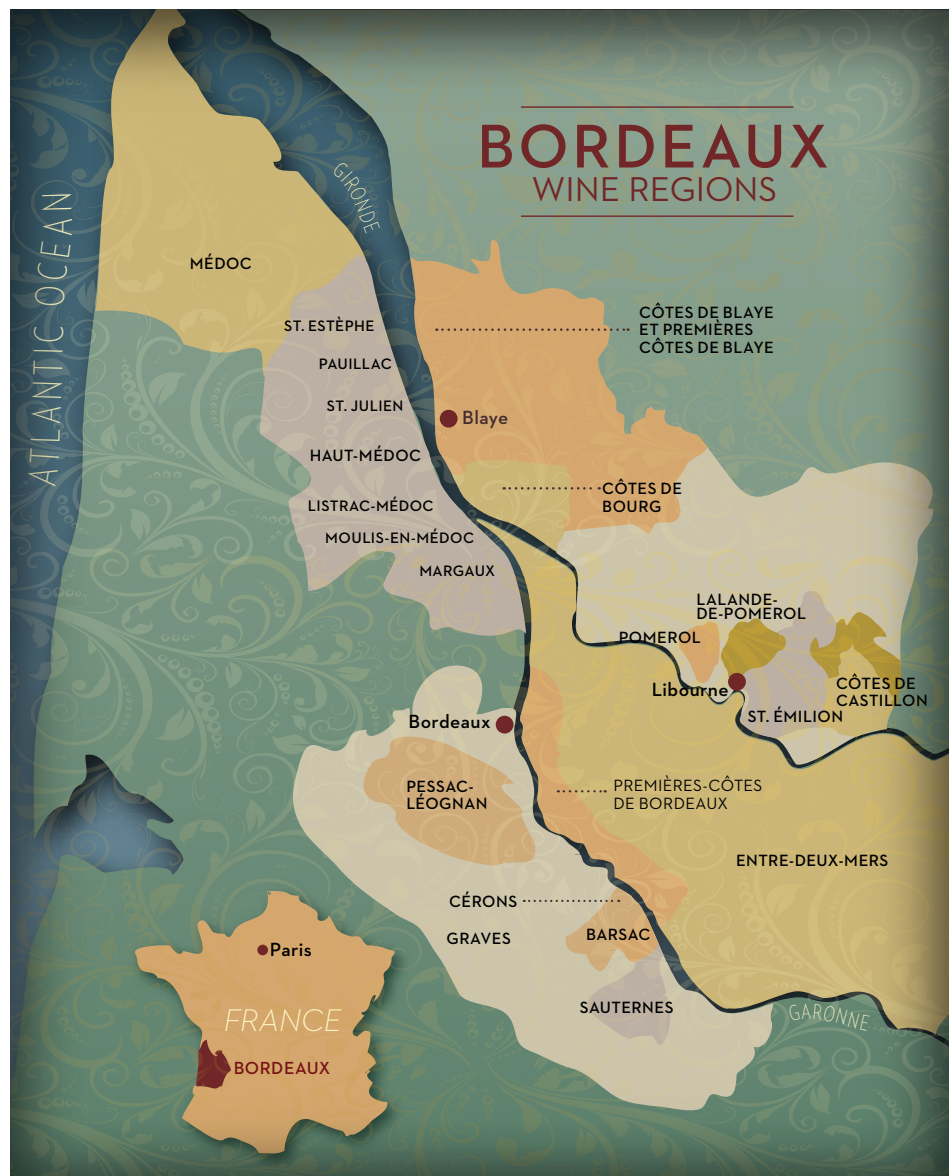
Careful selection applies equally to purchasing. Barbara Philip, Master of Wine and Category Manager for the Wines of Europe at BC Liquor Stores, makes the trek to Bordeaux every year in early spring to try barrel samples of the newest vintage. Based on these tastings, she decides what to bring into BC. Philip also identified Pomerol and Pessac-Léognan as standouts in 2012, and looked to these regions as well as reliable classed growths in general. She cautions, “It’s a much smaller buy than the 2009 and 2010 vintages. The selection had to be very rigorous.” Philip estimates purchasing approximately 2,500 cases, essentially only 40 to 50 percent of that in previous years.

The great wines of Bordeaux are not inexpensive propositions. However, Philip points out, “If you compare to 2009 and 2010, the prices in 2012 are better.” Be warned though, deals are harder to find in challenging years. “We did find some good value wines, but there will be high demand for those as well,” says Philip.

The best news is that the wines from 2012 will not take decades to come around. Most will be at their prime five to 10 years from now, while the finest will age gracefully for a couple of decades.

Approximately 100 different wines will be released at selected BC Liquor Stores on Saturday, October 3rd. Noting that this only

happens once a year, Philip declares, “2012 is a solid vintage and it’s an opportunity to buy good examples of the classic wines of Bordeaux.”



REAL APPLES

REAL CIDER



Looking for something classic and crisp this fall? Made with a masterful blend of 50 different types of traditional English cider apples, Strongbow British Dry is a perfectly balanced medium dry cider. The world's #1 cider is light in body with a slightly bittersweet taste delivering a refreshing drinking experience.

MUST BE LEGAL DRINKING AGE.

“ Approximately 100 different wines will be released at selected BC Liquor Stores on Saturday, October 3rd. ”



OUTSTANDING!



2012 CHÂTEAU GRAND-PUY-LACOSTE PAUILLAC AOC

France \$99.00 347153

Merlot helps flesh out the more austere Cabernet Sauvignon in this outstanding classed growth wine showing its breed. Black fruit, earth and a hint of characteristic pencil shaving entice on the nose, with flavours of cassis, undergrowth and subtle mint. The finish is long and focused, promising a long life ahead.



2012 CHÂTEAU HAUT-BAILLY PESSAC-LÉOGNAN AOC

France \$138.00 347179

This gem needs some time to open up in the glass, but becomes perfumed and pretty on the nose with plum, forest fruit, cocoa and oak spice. Polished and pure, Haut-Bailly is all about minerality and elegance. Put it away for five years, then drink over the next decade or so.



AMONG THE MOST SUCCESSFUL 2012s



2012 CHÂTEAU CARBONNIEUX BLANC PESSAC-LÉOGNAN AOC

France \$58.00 346767, 101683

Bordeaux dry whites are among the most successful wines in 2012 and Carbonnieux demonstrates why this often-overlooked category deserves more attention. Blending Sauvignon Blanc and Semillon with judicious oak, it boasts lemon verbena, lime blossom, vanilla and stones. Drinking well now, but will age gracefully for the next few years.

VERY APPROACHABLE



2012 CHÂTEAU LA CONSEILLANTE POMEROL AOC

France \$180.00 346882

This right bank stunner marries Merlot with a generous dose of Cabernet Franc. A charming expression of coffee, exotic spice, black plum and chocolate, it is lush and layered with a subtle corset of silky tannin. Very approachable now, but will continue to give pleasure for the next 10 to 15 years.



A STANDOUT VALUE



2012 CHÂTEAU POUJEUX MOULIS-EN-MÉDOC AOC

France \$50.00 348771

Cabernet Sauvignon is rounded out by Merlot, Cabernet Franc and Petit Verdot. Fragrant aromas of smoke and blackberry lead to flavours of boysenberry and tobacco on the palate. Tannins clamp down on the finish, suggesting it could do with a few years in the cellar. This is a standout in terms of value for money.



2012 CLOS DU MARQUIS SAINT-JULIEN AOC

France \$88.00 346817

The nose is already very forthcoming on this Cabernet Sauvignon-dominated, right bank gem. It offers dark violet, blackcurrant, cedar and spice followed by ripe, but firm tannin and delightful freshness of acidity. Powerful rather than opulent, it will easily last a decade or two.





Mushrooms

COZY UP
WITH FUNGI



IRENE MCGUINNESS

Irene McGuinness is a typical food enthusiast. She's a freelance food writer, editor and food stylist, developing dishes that will entice all palates. When Irene's not in the kitchen testing new ideas, she can be found browsing local markets and food shops, or digging in her garden.

FOR RECIPES, SEE INDEX ON PAGE 135



CREAMY POLENTA WITH WILD MUSHROOMS

PAIRS WITH CREAMY POLENTA WITH WILD MUSHROOMS



SANTA RITA MEDALLA REAL GRAN RESERVA CABERNET SAUVIGNON

Chile **\$20.79** 275594

In this classic Cabernet, aromas of ripe red and dark fruit intermingle with leather and spice on the nose. The structured and fleshy palate shows flavours of dark fruit, vanilla, toasty oak and spice, finishing with slightly grippy tannins.



ZIPPY CITRUS NOTES

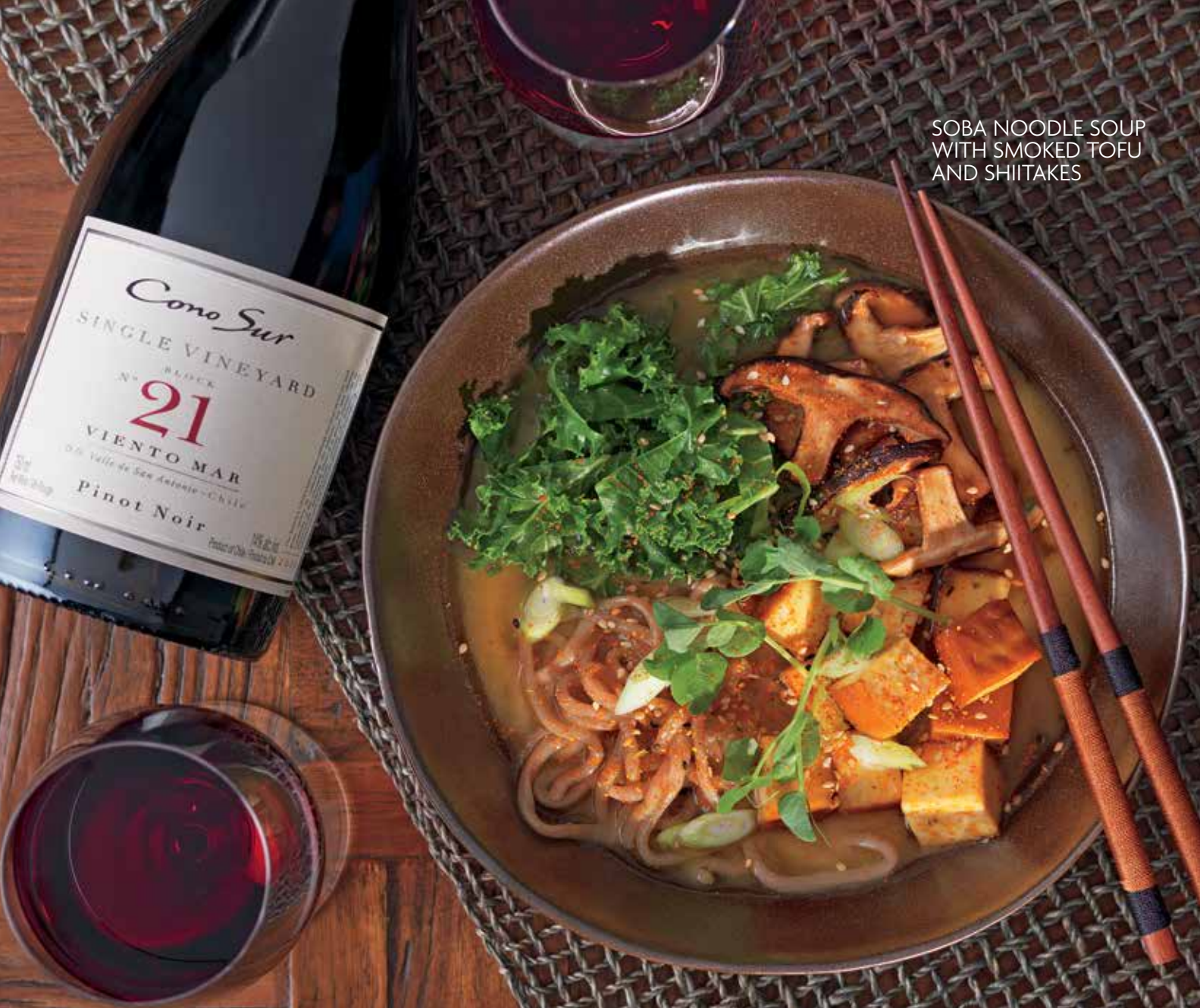


OYSTER BAY MARLBOROUGH CHARDONNAY

New Zealand **\$17.99** 326728

An expressive Chardonnay with stone fruit aromas and zippy citrus notes that are mirrored on the palate. A combination of both tank and barrel fermentation with some stirring of the lees lends a nice creamy texture to the finish.





SOBA NOODLE SOUP WITH SMOKED TOFU AND SHIITAKES

PAIRS WITH SOBA NOODLE SOUP WITH SMOKED TOFU AND SHIITAKES



TRADITIONAL METHOD SAKE



HAKUTSURU JUNMAI GINJO SAKE

Japan **\$8.69** 210823 300 ml
Brewed in the traditional method of sake making, Junmai Ginjo is elegant and perfumed on the nose, with floral notes, melon and a hint of anise. Smooth and dry on the finish, enjoy this sake chilled or at room temperature.



CONO SUR SINGLE VINEYARD BLOCK 21 VIENTO MAR PINOT NOIR

Chile **\$17.49** 221028
This wine has expressive aromas of black cherry and red berry fruit that follow through on the palate. It's a lovely Pinot that is nicely concentrated with a silky mouth feel and a good acidity keeping everything in check.

PAIRS WITH GOLDEN WILD MUSHROOM SOUP



BRIMMING WITH BERRIES



MARISCO THE NED PINOT NOIR

New Zealand **\$18.79** 617530

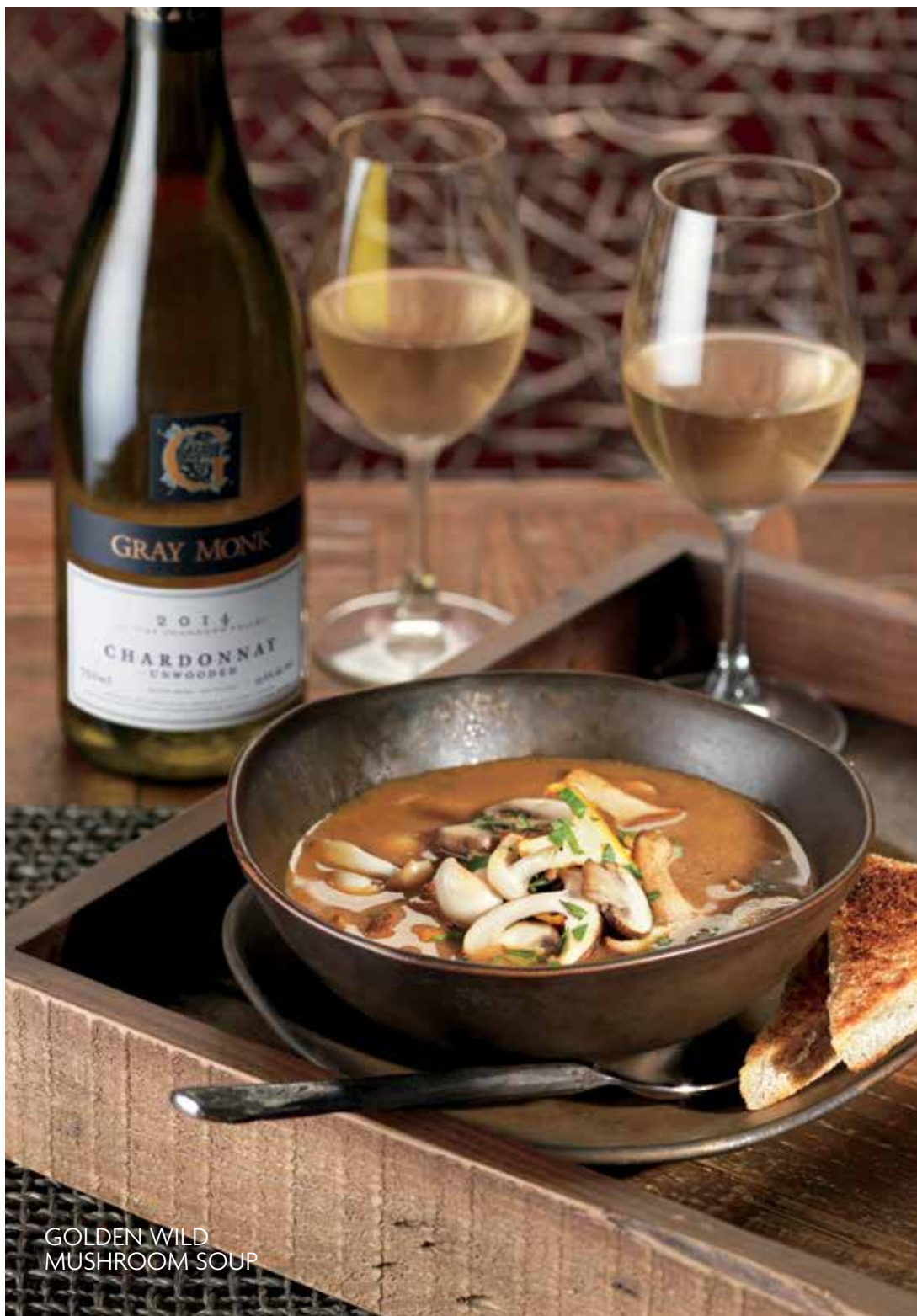
Ripe yet focused, this Kiwi Pinot Noir is brimming with notes of mixed summer berries with a slightly earthy, savoury character on the nose. The palate is full of ripe berry fruit flavours held together by a lively acidity and a silky tannin structure.



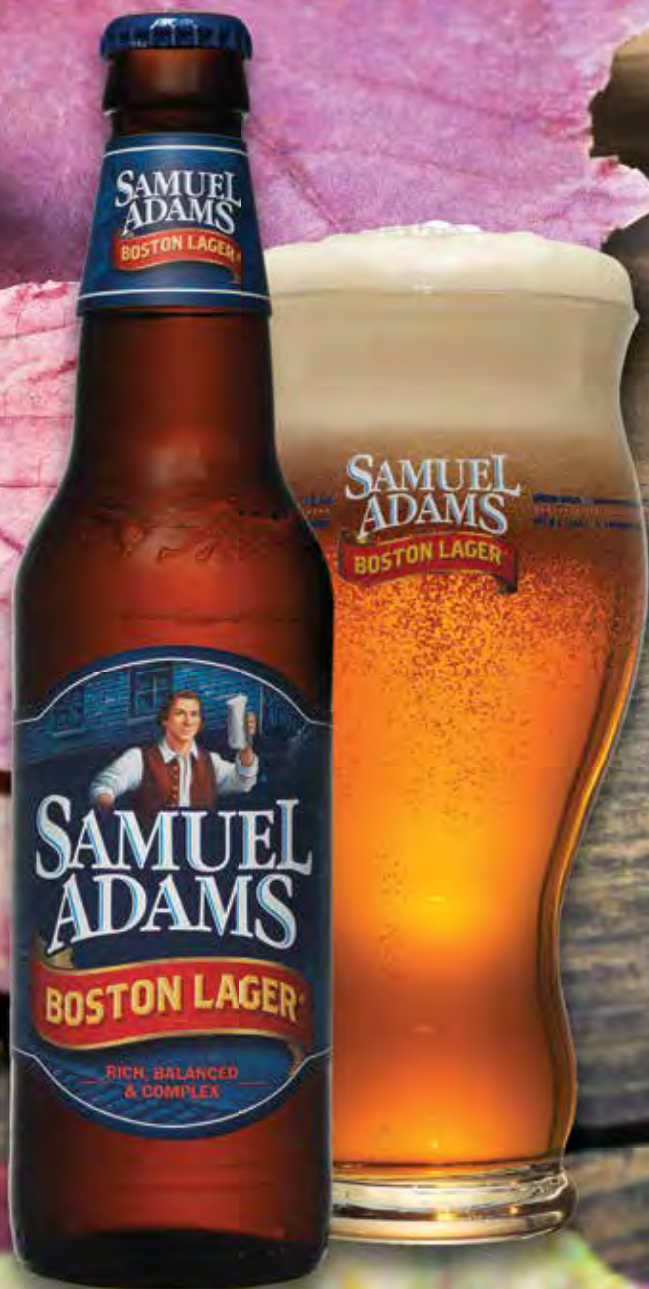
GRAY MONK UNWOODED CHARDONNAY

BC VQA **\$14.79** 501114

This excellent unoaked Chardonnay has a vibrant yellow-green hue in the glass with rich floral and tropical fruit aromas. The tropical fruit leads the charge on a luscious, full palate followed by a long, fruity finish.



GOLDEN WILD MUSHROOM SOUP



FALL FOR FLAVOUR

Fall for Boston Lager.
The legendary craft lager
with full-bodied flavour.

FOR THE
LOVE *of* BEER



STUFFED PORTOBELLOS

PAIRS WITH STUFFED PORTOBELLOS



CLASSIC SONOMA CABERNET



RODNEY STRONG SONOMA CABERNET SAUVIGNON

USA \$22.49 226944

This is a classic example of Sonoma Cabernet, with aromas of cassis, cocoa and dark berries. Full and lush in the mouth, flavours of currant, dark cherries and spice notes lead to a smooth, long finish.



ANTINORI PÈPPOLI CHIANTI CLASSICO

Italy \$21.79 606541

Ruby-red in the glass, this Chianti Classico features aromas of ripe cherries and red berry fruit, with a slight vanilla note that greets the nose. The palate has a lively yet balanced acidity with spicy oak and red fruit flavours leading the charge.

Leafy WINES





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.

“ ... many wines are thought to express aromas and flavours associated with plants and leaves. ”

Autumn is usually associated with leaves changing colour and making their annual departure from trees. So it seems fitting to take a moment this season to consider leafy wines. At first, it may seem as if leaves have no business in wine; isn't their job done after they successfully provide photosynthesis on the grapevine?

Sure, in a literal sense. However, figuratively there is a lengthy and storied history of associating leafy qualities in wine. From descriptors of forest floor and leaf pile, to herbaceous tones and tobacco leaf, many wines are thought to express aromas and flavours associated with plants and leaves.

If this sounds odd, consider it within a savoury context. Too often the focus is on a wine's fruitiness, but many of the wines considered the best in the world are lauded for their ability to marry fruity and savoury into one memorable taste experience. It's a pleasant tension that creates intrigue; the combination of fruit and earth is akin to an engaging wine yin-yang. Thus, in order to appreciate a wine's overall complexity, it is important to talk about leaves.

Pinot Noir provides a great example. One of the most important red grapes that is responsible for some of the most desired wines in the world, Pinot Noir often has tasting notes including

descriptors such as leaf pile, wet leaves, barnyard, mushroom and tobacco. It makes an interesting contrast because, on the other side of the savoury-fruit spectrum, Pinot Noir is also commonly described as encapsulating strawberry, cherry, cranberry, vanilla and spice.

But, more often than not, when discussing these leafy, earthy qualities of Pinot Noir, the taster will be smiling. It is this combination of fruit and earth, of life and decay, that has led to the romanticization of Pinot Noir. Admittedly though, this combination is not easy to achieve, for Pinot Noir also has remarkable transparency. It tends to reflect where it is grown and the weather of the vintage while it was growing. Pinot Noir is a tough grape to grow, and is not suitable for all geographies. As a result, not all Pinot shows this interplay.

Moving across the wine world, a general trend emerges: "leafy" wines tend to be found in more marginal wine growing climates. Another example, the Nebbiolo grape, thrives in the misty hills of northwestern Italy, where it is used as the backbone in red wines from the highly regarded Barolo and Barbaresco regions. While this area has warm, long, sunshine-filled summer days, it also features a colder, continental winter climate. The result tends to be wine that possesses both strong structure

and elegance. A common yin-yang descriptor for top Barolo is that the wine is akin to scents of "tar and roses." It is an apt descriptor that highlights the wine's often dense, tannin-packed power and exotic perfume in youth. Barolo can age wonderfully, and older Barolo is typically associated with wild herbs, tobacco and truffle.

The Tempranillo grape, used as the foundation in the fabled red wines from the Rioja region of northern Spain, is also no stranger to leafy characteristics. In this case, the common association is with tea or tobacco leaves, sometimes even poetically described as "cigar box." Tempranillo does tend to present its savoury side before fruitiness is pronounced. In fact, this not unpleasant vegetal tone marries well with the common Rioja practice of lengthy aging in oak barrels, which can enhance Tempranillo's tobacco leaf notes with oak-influenced vanilla, coconut and baking spice.

Really, there is no shortage of leafy influence in wine. Cabernet Sauvignon is another prime candidate. Along with its penchant for dark fruit, Cabernet Sauvignon is predisposed to showing characteristics of green bell pepper and asparagus. This "greenness" is an endearing trait, and it can be good or bad depending on taste preferences (though it is never good if green, vegetal

Sharing and Pairing

Check out facebook.com/Stoneleighvineyards for inspiring recipes



Please enjoy our products responsibly.

LEAFY WINES

notes are attributed simply to underripe grapes, which goes for any leafy wine).

Grenache too is unafraid to show its savoury side, and it is quite typical for the grape's bright berry fruit to be complemented by verdant bramble. If nothing else, this makes for a romantic tasting symbiosis, however, it also adds complexity to the wine. Stretching the

relationship somewhat, even fortified wines have their leafy side, though in this case, the associations tend to run to more nutty characteristics. Still, many sherries and Marsalas are positively described as having notes of almond skin or crushed walnut shells.

Just as grapes are helped and encouraged to develop by the leaves on

their vines, so too are wines aided and complemented by their leafy attributes. Whether it is a direct aroma of wet leaf or more earthy truffle, these qualities are arguably as important as overt fruit. So, the next time you are swirling a glass, stop and take a moment to smell and taste the leaves, earth and other savoury characteristics waiting in the wine.



AFTER-DINNER
CHARMER



GONZALEZ BYASS NUTTY SOLERA MEDIUM SHERRY

Spain \$15.69 35204

This Oloroso, or "scented" sherry pours a magnificent amber colour and wafts nutty nuances from its unique oxidative winemaking process. It's a great post-prandial sipper.



BATASIOLO BAROLO

Italy \$33.99 178541

A good introduction to the wines of Barolo, this gutsy bottle offers sumptuous aromas and flavours of dark fruit alongside a lifted perfume of violet, earth and spice.



RICH AND RIPE FRUIT



M. CHAPOUTIER BELLERUCHE CÔTES DU RHÔNE

France \$17.49 476846

Brooding, rich and ripe fruit creates intensity in this Grenache and Syrah blend from the Côtes du Rhône, while bramble and peppery spice lend an engaging counterbalance.

A PUNCHY
YOUNG RED



JC BOISSET BOURGOGNE PINOT NOIR LES URSULINES

France \$22.79 582411

This garnet-coloured Pinot Noir opens up with aromas of black cherry, leaf pile and toasted oak. Tart fruit and savoury notes abound in this punchy, young red.



CAMPO VIEJO RIOJA TEMPRANILLO

Spain \$14.79 190629

Classic Tempranillo nuances of berry and tobacco leaf come together in this vibrant red that is juicy to start, but savoury and slightly tannic in the finish.



STRUCTURED
AND ELEGANT



RINGBOLT MARGARET RIVER CABERNET SAUVIGNON

Australia \$22.49 606624

Hailing from Western Australia's maritime-influenced Margaret River, this bright Cabernet Sauvignon nicely captures the region's pure berried fruit, calming minty eucalypt and structured elegance.



THE NEW *Lasagna*

BEET AND CHEDDAR LASAGNA



LAWREN MONETA

Chef, food stylist and recipe developer, Lawren 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 135

PAIRS WITH BEET AND CHEDDAR LASAGNA



GREAT VALUE!



SUMAC RIDGE PRIVATE RESERVE PINOT NOIR

BC VQA \$13.79 657114

Well-priced and local, this Pinot Noir shows aromas and flavours of tart cherry, red field berries and subtle notes of oak and spice. Fresh and focused, this wine will pair well with a wide variety of dishes.



MASI CAMPOFIORIN

Italy \$19.29 155051

This Italian stalwart offers a bouquet of red cherry and plum, with hints of tobacco. Complex yet approachable, more ripe cherry flavours are wrapped in a spicy, savoury note.



ROASTED GARLIC EGGPLANT LASAGNA

PAIRS WITH ROASTED GARLIC EGGPLANT LASAGNA



FANTASTIC FOOD WINE



FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA

Italy \$21.99 107276

This wine opens with scents of cherry and raspberry with hints of spice and cedar. The palate shows more cherry along with notes of chocolate and black pepper balanced by a mouth-watering acidity. A fantastic food wine.



BLACK SAGE CABERNET FRANC

BC VQA \$20.89 593038

Grapes for this wine are sourced from the rugged South Okanagan desert. This bold BC red exhibits flavours and aromas of ripe cherry and blackberry with hints of earth, bell pepper, and a spicy component on the finish.



BUTTERNUT SQUASH
SKILLET LASAGNA

PAIRS WITH BUTTERNUT
SQUASH SKILLET LASAGNA



RICH AND LUSCIOUS



SMOKING LOON VIOGNIER

USA \$13.49 128801

In this plush Viognier, generous aromas of stone fruits and honey allude to flavours of ripe peach and lemon curd with a rich and luscious mouth feel. This approachable white finishes with notes of ripe apricots and vanilla.



CEDARCREEK CHARDONNAY

BC VQA \$14.49 237974

This Okanagan favourite shows a balanced use of oak, allowing the fruit to shine, with notes of tropical fruits, citrus and honey with a hint of nuttiness. This is a great example of the "new class" of Chardonnay.

PAIRS WITH TWO BITE LASAGNA



SUPPLE AND VELVETY



ANTINORI SANTA CRISTINA CHIANTI SUPERIORE

Italy \$16.99 130625

This Chianti offers a bright bouquet of red cherries and spicy red berry fruit with a hint of vanilla. A supple and velvety structure leads to a finish that echoes the nose.



CONCENTRATED FRUIT



PAUL MAS MALBEC

France \$12.99 644336

This single-vineyard Malbec is a deep purple in the glass with notes of plum, blackcurrant and spice. It is medium- to full-bodied, with a good concentration of fruit and a layered finish.



TWO BITE LASAGNA

NEW



EXCLUSIVE



GLENMORANGIE LASANTA SCOTCH WHISKY

United Kingdom **\$76.99** 848754

Elegant yet full-bodied, this 12-year-old whisky spent two years aging in Oloroso and PX Sherry casks. The nose is greeted by notes of chocolate-covered raisins, honey and toffee. Expressive flavours of candied orange and apricot finish with a hint of spicy orange and chocolate-covered hazelnuts.



01

INTO ZIN LODI ZINFANDEL

USA **\$13.99** 582635

This Lodi Zinfandel showcases aromas and flavours of jammy dark fruits, chocolate, ripe round plum and a spicy character with a soft, juicy finish. Fruit forward and focused, it pairs well with pizza or burgers off the grill.



04

CAVICCHIOLI 1928 SPUMANTE

Italy **\$14.99** 502468

Expressive and aromatic, this Italian sparkling wine has notes of white flowers and fresh peaches. It is fresh and semi-sweet on the palate with more peach and nectarine notes emerging on the finish. Its lower alcohol content makes this an ideal aperitif.



EXCLUSIVE

Set your own trend with a “this-just-in” product!



**THE GLENLIVET
FOUNDER'S RESERVE
SCOTCH WHISKY**

United Kingdom **\$47.49** 647834

Founder's Reserve is one of the newest offerings in the no-age-statement single malt whisky category. Youthful notes of apple and pear framed by vanilla waft from the glass and are mirrored on the palate. It finishes with flavours of vanilla and spicy oak with a hint of dried coconut.



JIDVEI FETEASCĂ ALBĂ SEC

Romania **\$11.99** 410845

Jidvei winery is based in the heart of Transylvania and Fetească Albă is the most popular Romanian grape variety. Expect racy lemon-citrus acidity with notes of fresh green apple and mineral flavours on the crisp, clean finish.



**TREVINI PRIMO MERLOT
PRIMITIVO PUGLIA**

Italy **\$12.99** 470807

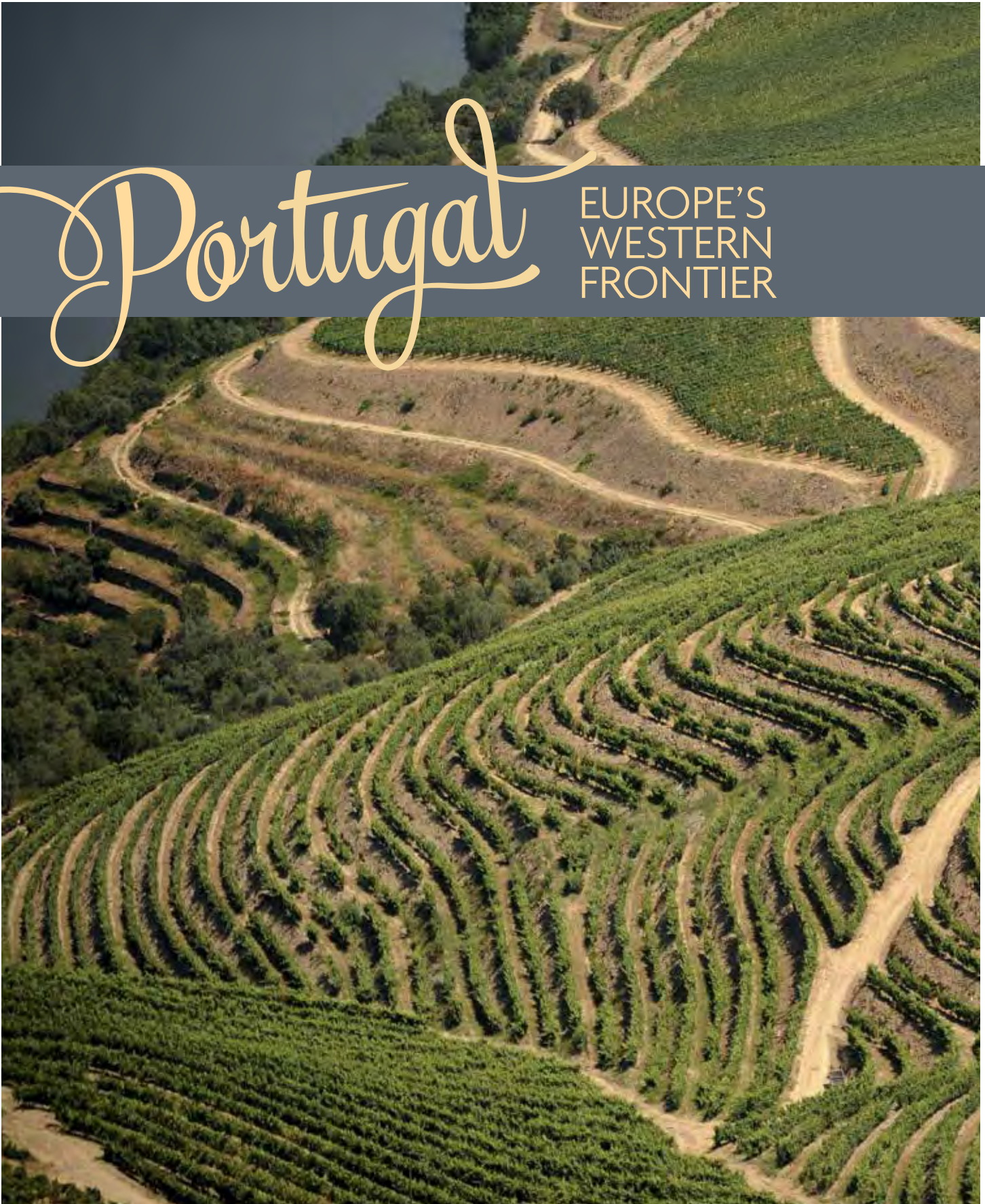
This red blend from Southern Italy has flavours of blackberry, dark cherry and vanilla. Full-bodied with fleshy tannins and ripe fruit notes, this is an excellent wine to pair with red meat dishes.



EXCLUSIVE

Portugal

EUROPE'S
WESTERN
FRONTIER



Terraced vineyards in Portugal's Douro Valley.

**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. www.barbarianwine.com

“ The Portuguese know how to make wine. They have been doing it for more than 2,000 years, and they have a very strong wine culture. ”

Go west, young man (or woman) and exercise your pioneering spirit. Portugal is as far west as you can go in Europe, and it is where you can discover some of the continent's most unique wines. To appreciate the difference Portugal has to offer, you don't have to be young. People of any age (as long as you're at least 19) can rejuvenate their palates by exploring the less internationally recognized grape varieties and wine regions of Portugal.

There are great wines from all around the world, many of which are made from the most widely planted grape varieties: Cabernet Sauvignon, Chardonnay, Merlot or Shiraz from France, Italy, Spain, the US, Argentina and Australia. However great those wines may be, people sometimes want to try something different. But, choosing a wine just because it's different can lead to something that is just plain weird. Portugal is a sophisticated choice when looking for uniqueness because, not only will the wine be unusual, it will very likely be good.

The Portuguese know how to make wine. They have been doing it for more than 2,000 years, and they have a very strong wine culture. Lucky for us, it has been in the last 30 years they have made their very best. Since joining the EU in 1986, it has been easier to access modern equipment and technology. Combining the modern with the traditional has helped them maximize the potential of the local grape varieties and unique growing conditions.

What makes Portugal special is its wealth of native grape varieties. Sure you can find a little Cabernet Sauvignon or Chardonnay, but it is the other 250 indigenous varieties that are the story. Additionally, most wines are blends. Therefore, to understand Portuguese wines, it is less important to memorize grape varieties than it is to get to know the different regions where they are grown.

For a small country, Portugal has a diverse range of climate and geology. Its westward position allows for Atlantic influence along the coast, which can be relatively cool and wet. This leads to much fresher and lighter wines than might be expected if the southerly latitude was the only consideration. Moving inland, the climate becomes much warmer and drier, which results in fuller-bodied, riper wines. Variation in soil and topography also leads to a vast array of styles.

The famous region of Vinho Verde in the northwest corner of the country produces mostly white wines that are fresh and light in character. It is the cool maritime climate that keeps the grapes from getting too ripe, so lower alcohol and higher acidity are common traits. Most Vinho Verde will be blended from several different grapes, but you may see varietal wines from the Alvarinho. Occasionally, the wine will have a slight effervescence that might give a prickle on the tongue.

If you want a fully sparkling wine, the best come from the region of Bairrada. This is the region south of Vinho Verde, but still near the coast with strong Atlantic influence. Fresh white wines are important here and are usually a blend of Bical, Arinto and Cercial. The sparkling wines are also commonly made from these grape varieties using the traditional bottle-fermented technique. Baga is the main red grape of the area and produces age-worthy wines with complex fruity and savoury flavours, firm tannins and juicy acidity.

The huge Alentejo area, which covers most of the southern half of Portugal, is hot. Originally famous for being the source of most corks, it is gaining a reputation for its wines. The climate is suited to producing rich, ripe, smooth-drinking reds from blends of local varieties such as Castelão, Trincadeira, Aragonez and Alfrocheiro.

Heading north again and staying inland, is the region of

Experience 150 Years of Tawny Port Tradition



91 PTS.

Anthony Gismondi,
July 2015

94 PTS.

Anthony Gismondi,
July 2015

95 PTS.

Anthony Gismondi,
July 2015

93 PTS.

Anthony Gismondi,
July 2015

96 PTS.

Anthony Gismondi,
July 2015

"Taylor's tawny ports are the best. When tasted against other tawnies, Taylor Fladgate exhibit more aromatic personalities, greater fruit and ripeness, and a wonderful sweetness and length."

- Robert Parker | taylor.pt

PORTUGAL: EUROPE'S WESTERN FRONTIER

the Dão, where some of the most refined and complex wines are produced.

The combination of a cooler northern climate and granite soils produces red wines of mineral finesse, structure and fruity elegance. The main grapes here are the Touriga Nacional, Alfrocheiro and Jaen.

The most famous wine of Portugal is port. Port is the glorious, fortified,

sweet wine from the Douro region and is often the first and only wine people think of when considering Portugal. In most cases, it is a red wine blended from many varieties (more than four dozen are allowable), including the Touriga Nacional. Over the last 20 years, production of unfortified wines has become a new and important emphasis, and they are proving to be some of the

most complex, intense and sought-after wines from Portugal.

Even though the name Portugal begins with port, it shouldn't also end with port. We should enjoy all that the country has to offer. Say yes to the fortified wines of course (don't forget Madeira), but also say yes to the diverse range of red, white and sparkling wines as well!



CICONIA ALENTEJANO TINTO

Portugal \$12.99 583625

This southern Portuguese red blend of Aragonez, Syrah and Touriga Nacional is a mouthful of soft berry fruit and smooth tannin. The little hint of spice makes it a good match for a perfectly seasoned lamb chop or sausage.



SOFT BERRY FRUIT
AND SMOOTH
TANNIN



NIEPOORT DIALOGO DOURO TINTO

Portugal \$17.49 411488

Not surprisingly, this Douro wine is a blend of several grape varieties. Somewhat surprisingly, however, it is only medium-bodied, with a refreshing balance between ripe fruit and mineral acidity. It is an easy drinking wine, showing the modern face of the Douro.



FLAVOURFUL
AND ELEGANT



GRILOS DÃO TONDELA TINTO

Portugal \$11.29 674622

Touriga Nacional, Alfrocheiro and Tinta Roriz grapes make up this medium-bodied, flavourful, yet elegant wine. Dark berry and mineral spice are complemented by lifted floral notes and a touch of oak. It is complex enough to be interesting, but pure enough to make you want a second glass.



QUINTA DO CRASTO OLD VINES DOURO RESERVA

Portugal \$37.99 489211

This incredibly complex and concentrated wine uses grapes from vines that are more than 70 years old from some 30 varieties. Powerful, rich, ripe black fruit, licorice, spice and integrated oak are the hallmarks. Full-bodied with high tannins and good acidity, this wine is delicious now, but will age wonderfully.



SPICE AND
CHOCOLATE ON
THE PALATE



SMITH WOODHOUSE LATE BOTTLED VINTAGE PORT

Portugal \$34.79 304527

Smith Woodhouse treats their LBV differently than most port houses. It does not fine or filter the wine, which continues to mature in bottle, throwing a sediment. It behaves more like a true vintage port than an LBV. Deep ruby in colour, it is sweet with black fruit, spice and chocolate on the palate.



QUINTA DO AMEAL VINHO VERDE LOUREIRO

Portugal \$15.29 433730

Unusual for Vinho Verde, this wine focuses on the single grape – Loureiro (with just a splash of Arinto). The wine is fresh, fruity and floral with characteristics of apples, citrus, bay leaf and mineral. It is delicious with moderately rich seafood.



Small Bites of Autumn

PERSIMMON AND
PISTACHIO BITES



CRISPY ZUCCHINI
AND FIG ROUNDS



PAIRS WITH PERSIMMON
AND PISTACHIO BITES



TROPICAL FRUIT
FLAVOURS



DANZANTE PINOT GRIGIO

Italy **\$12.99** 534214

Danzante Pinot Grigio opens with a bouquet of tropical fruit, including pineapple and papaya, framed by delicate floral notes. The palate is fresh and balanced with subtle citrus notes and a crisp, fruity finish.



**WHITEHAVEN MARLBOROUGH
SAUVIGNON BLANC**

New Zealand **\$17.99** 300368

A classic regional style, this Marlborough Sauvignon Blanc has lifted aromas of fresh passion fruit and gooseberries. Light- to medium-bodied, generous citrus and gooseberry flavours are kept in balance by a zippy acidity that begs just one more sip.

PAIRS WITH CRISPY ZUCCHINI
AND FIG ROUNDS



HONEY SHORTBREAD
WITH FALL SALSA

FRESH AND LIVELY



VEUVE DU VERNAY BRUT ROSÉ

France **\$13.29** 610048

In this French sparkler, intense aromas of candied red berry fruit with citrus hints greet the nose. Fresh and lively in the mouth with a fine mousse of dried cherry and cranberry, this sparkling rosé is a fantastic value.



**RAVENSWOOD VINTNERS
BLEND OLD VINE ZINFANDEL**

USA **\$15.79** 359257

This California stalwart opens with aromas of ripe red and black fruit, interwoven with a note of vanilla from time spent in oak barrels. The plush and fleshy palate is loaded with spicy, ripe raspberry, cherry and plum flavours leading to a smooth, satisfying finish.



NOT LITE ON TASTE.

THE ORIGINAL LITE IS HERE.



AVAILABLE AT THE
BC LIQUOR STORES

IT'S *Miller* TIME

MILLER LITE® is a Registered Trademark of Miller Brewing International, Inc.,
used under license by Miller Brewing Trading Company, Ltd.



DON'T DRINK AND DRIVE
www.talkingalcohol.com

FOR RECIPES, SEE INDEX ON PAGE 135

TURKEY RILLETTES
CROSTINI WITH
CELERIAC SALAD



PAIRS WITH TURKEY RILLETTES
CROSTINI WITH CELERIAC SALAD

PAIRS WITH ROASTED GRAPE
AND OLIVE TARTS



**EMILIANA ADOBE RESERVA
ORGANIC CHARDONNAY**

Chile \$13.29 97527

From one of the most prominent organic wine producers in Chile, this pale yellow Chardonnay opens with refreshing citrus aromas of lime and grapefruit intermingled with tropical fruit notes. The aromas are echoed on the fresh, juicy palate with a clean, bright finish.



**KIM CRAWFORD
SOUTH ISLAND PINOT NOIR**

New Zealand \$21.99 867127

Bright ruby-red in the glass, this enticingly aromatic Pinot Noir has notes of cherry, freshly crushed berries such as strawberry, and a hint of spicy oak. The rich palate is flooded with red berry flavours and soft tannins all wrapped up in a lovely balancing acidity.



**CASOLARI LAMBRUSCO
DI SORBARA**

Italy \$13.99 276105

Pale ruby colour with a nose of fresh strawberries, cherry and raspberry jam, this frizzante is fresh and youthful with a delicate mousse. Flavours of red cherry, rhubarb and a slight savoury note make it an ideal match with a variety of dishes.



ROASTED
GRAPE
AND OLIVE
TARTS

NEW ZEALAND'S
FLAGSHIP VARIETAL



**MATUA HAWKE'S BAY
SAUVIGNON BLANC**

New Zealand \$12.99 309575

Sauvignon Blanc is New Zealand's flagship varietal, with aromas of tropical fruit, gooseberry and citrus fruit wafting from the glass. Fresh and lively, flavours of stone fruits and citrus are balanced by a mineral-tinged acidity.



Prices do not include taxes

BAILEYS®

FLAVOURS



A DIFFERENT KIND OF BAILEYS® FOR A DIFFERENT KIND OF NIGHT.



SALTED CARAMEL CORN

GLAMOROUS

CHERRY BOMBSHELL

PAIRS WITH HONEY SHORTBREAD
WITH FALL SALSA



**SANTA MARGHERITA
VALDADIGE PINOT GRIGIO**

Italy **\$17.79** 106450

The grapes for this outstanding Pinot Grigio are selected from a region in Northern Italy widely recognized as one of the finest. On the nose, fresh and clean aromas of yellow and white stone fruit play with citrus hints. The crisp and refreshing palate is followed by a bright, lingering finish.



PETITS FARCIS

EXCELLENT VALUE



MUMM NAPA BRUT PRESTIGE

USA **\$23.29** 265678

This traditional method California sparkler is an excellent value. The nose offers aromas of white flowers, citrus and stone fruit with some creamy vanilla notes. Vibrant flavours of citrus, honey and toasty biscuit notes finish with an excellent mousse and elegant acidity.



PAIRS WITH PETITS FARCIS



BREE RIESLING

Germany **\$13.49** 210807

Lively and expressive, this drier-style German Riesling offers aromas of crisp apple, passion fruit and lime. Flavours of apple, pear and stone fruit are held together by a mouth-watering, zippy acidity.



FRENCH ROSÉ
IS ALL THE RAGE



**DOMAINE HOUCART CÔTES
DE PROVENCE ROSÉ**

France **\$15.79** 252338

Rosé wine is hot! In France, more rosé is now being consumed than white wine. Soft pink in the glass, with fresh aromas of strawberry and red berry notes, this lovely rosé is complex and elegant. The finish is dry yet refreshing.



LATIN FEVER!

For the month of October, **Signature BC Liquor Stores** are featuring exciting new wines from South America's leading wine producing countries, Argentina and Chile. Combining these two countries opens up a world of exciting flavours...*muy caliente!*

Even though the two countries share the same continent, a Spanish heritage and the Andes range, they are actually quite different in many aspects of life. In wine, the difference is clearly apparent based on their signature varietals. Argentina is known worldwide for its delicious Malbec wines, while Chile has offered fantastic Cabernet Sauvignon values and, more recently, the Carmenere varietal. Carmenere is an old Bordeaux grape that was once thought to be extinct and has now developed a loyal following.

The selection of eight wines (four are shown here) highlight what's new in Argentina and Chile,

including wines from the up-and-coming younger generation of winemakers, wine from new grape growing areas, and an overall greater refinement in the glass for you to discover and enjoy.



STEPHEN SCHIEDEL
Category Manager
BC LIQUOR STORES

Stephen Schiedel

See stores for product availability.



**RICITELLI
HEY MALBEC!**

Argentina \$19.99 513549

Malbec is the Argentinian flagship variety and this beautiful wine is a truly sublime interpretation. Juicy black fruits combine with violets and black pepper, with soft and ripe tannins leading a soft and opulent finish. Enjoy with barbecue fare or red meats.

NEW





**ANTAKARI
ELQUI VALLEY SYRAH**

Chile \$16.99 444497

Antakari in Quechua language means "big copper man." Made in the Rhône style, this Syrah is both fruity and savoury, with black peppercorn notes. On the palate, the tannins are ripe and smooth with great balance. This wine is 100 percent hand-picked and aged in French oak for six months.

NEW



**ERRAZURIZ MAX
CABERNET SAUVIGNON**

Chile \$20.99 876789

This wine has an intense and fresh nose of red fruits accompanied by sweet spices, dried fruits and a balsamic note, with a full body and mouth-watering juiciness attributed to the freshness of its acidity. A pleasing wine to drink on its own, but pairs magnificently with steak.

NEW



EL ESTECO MALBEC

Argentina \$19.99 60731

This wine has great concentration, with ripe red fruits, raisins and fresh herbs, with delicate notes of oak and coffee. A very drinkable Malbec with vibrant tannins and an elegant, long finish.

NEW

The ultimate THANKSGIVING PAIRING GUIDE

So, this year, you're hosting Thanksgiving. You could continue with the annual potluck – you roast the bird and the family brings the sides. Or you could kick it up a notch and surprise them with a fabulous four-course menu with wines to match.

Not only would it make you look like a culinary rock star, you'd bypass the chaos of too many cooks in the kitchen. Right, then. Here's the template for a perfect day.

APERITIF

Guests are arriving. The air kisses are interspersed with smothering hugs and the “How ARE yous?” are in full tilt. And of course, you're ready for the onslaught. The big bird is in the oven, table is set and aperitif is in hand.

What is the aperitif, you ask? A shimmering, cool glass of Moscato, maybe on ice with a splash of grapefruit juice or twist of lemon, or a flute of Prosecco. Most famously poured in Venice, but arguably even better in your home on turkey day, these light, crisp, often off-dry and sparkling drinks were made for moments like these – elegant, but never precious.

Moscato is a bit sweeter and more fruit forward with floral and stone fruit notes, while Prosecco is drier and restrained, with just a suggestion of pear. Both can be fabulous. Your choice.

And what finger food do you serve

with Moscato or Prosecco? A simple bowl of salted popcorn and you're done! Or, if you prefer fancy, wrap cantaloupe in prosciutto and spike with a toothpick. Voila! Salty-sour-sweet party in the mouth.

FIRST COURSE

Once guests are seated, serve the first course. Maybe romaine hearts drizzled with Caesar dressing and a sprinkle of Parmigiano-Reggiano and croutons. It takes two seconds to plate and it's a total crowd-pleaser – what's not to love?

The perfect pairing for this classic crowd-pleaser is a judiciously wooded Chardonnay. All the buttered-toast goodness of the wine shot through with citric zing makes a perfect match.

The other wine that works beautifully with Caesar salad is dry Riesling. All lime and charm – with no oak, for those who prefer that crisp-clean style. Riesling is the darling of wine connoisseurs because of its ability to range from bone dry to sweet without losing balance due to the constant seam of bright, mouth-watering acidity. So, it's a great food wine. If you're going with the Riesling, add crumbled bacon to the salad – pork and Riesling are fabulous together.

SECOND COURSE

The second course is where tradition kicks in. Serve each guest a couple of generous slices of turkey with gravy,

a few roasted potatoes (easier to make than mashed), a scoop of stuffing, and a few steamed green beans – all plated nicely – and let the party hit its stride.

The perfect pour? Pinot Noir or Merlot. Both are great bets because of their clean berry goodness – a bright pop of racy fruit that renders the cranberry sauce entirely optional. But of course, put the condiment on the table anyway – for tradition's sake.

Pinot Noir tends to taste of canned strawberries and cranberry, while Merlot has more of a ripe cherry character, with a slightly fuller body. But both wines are smooth, low in tannins and go well with roasted turkey with all the fixings.

For those who prefer white, the Chardonnay or Riesling served earlier works just as well with the turkey. So leave the bottles on the table.

See how it's all coming together?

DESSERT

Once the dinner plates are cleared, it's time to pour the fourth wine of the evening.

The roasted nut, orange zest and toffee charm of Tawny port is the ideal finish, with or without pumpkin pie. A 10-year-old version is ideal because it still tastes vibrant and sterling at that age, while offering the complexity you want for a grand finale on such an occasion. Hats off to that.



CAROLYN EVANS HAMMOND

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

“ Kick it up a notch and surprise your friends and family with a fabulous four-course menu with wines to match. ”



WHY NOT
ENLIGHTEN
YOUR
GLASS?

TY KU
SAKE



TYKUSAKE.COM

Please enjoy our products responsibly.



APERITIF



BOTTEGA PETALO IL VINO DELL'AMORE MOSCATO

Italy **\$16.29** 580993

This sparkling white Moscato brims with sweet flavours of ripe apricot, pear and tangerine as well as pretty floral notes. Serve it over ice with a twist of lemon zest for an inspired aperitif. The deep chill tempers the sweetness and ups the refreshment factor, while the twist gently seasons the drink.

FIRST COURSE



BERINGER FOUNDERS' ESTATE CHARDONNAY

USA **\$15.79** 534230

Judiciously oaked Chardonnay can be a beautiful thing, as this wine demonstrates. A vivid, surging white wine, it opens with soft lemon and honeysuckle aromas before saturating the palate with flavours of bright lemon, creamy vanilla, cooked apple, caramel and hazelnut – with a sea salt and nutmeg finish. Classic, balanced and well made.



FIRST COURSE



QUAILS' GATE DRY RIESLING

BC VQA **\$14.79** 308312

Punchy peach and ripe pear aromas lead to vibrant flavours of lime purée. Huge intensity, a polished mouth feel and bracing green-apple acidity make this wine a thrilling pour with or without food. Any celebration is better with a bottle of this up-for-anything wine in the fridge, and it's an instant Thanksgiving meal upgrade. Delicious.

SECOND COURSE



BLACK SAGE VINEYARD MERLOT

BC VQA **\$19.99** 593053

Immediately captivating, this wine offers aromas and flavours of black and red cherries, milk chocolate, creamy vanilla, cocoa powder, warm wood and ripe plum. Juicy and sumptuous, Black Sage Merlot offers exceptional purity of fruit and a creamy cherry-chocolate-vanilla finish.



EXCLUSIVE

SECOND COURSE



SIMPLE LIFE PINOT NOIR

USA **\$12.99** 782706

Brimming with wild strawberry, mixed berries, vanilla, fig, beetroot and violets, this tightly wound Pinot Noir with a silky, seamless texture over delivers for the price. It's a quintessential turkey wine that works just as well with grilled salmon or a handful of nuts. Great Value.



DESSERT



TAYLOR FLADGATE 10-YEAR-OLD TAWNY PORT

Portugal **\$35.99** 121749

Aged for 10 years in wood, this stellar Tawny starts with nut and caramel aromas laced with subtle red berry charm. A vibrant rush of flavour follows – glorious warm walnut-toffee-orange-fig complexity shot through with vivacious acidity. Vibrant and charming. And best served slightly chilled.

TIPS TO MAKING IT LOOK EFFORTLESS

Since running around like a turkey with its head cut off as the guests arrive is never a good look, here are some tips to help prevent wrinkles in the day:

- Set the table the night before – including the corkscrew. Sounds obvious, but you'd be amazed how often this is left to the last minute.
- Avoid the party-in-the-kitchen effect by placing the ice bucket, aperitif glasses and snacks in the living room/deck/attic – anywhere but the kitchen.
- Polish the stemware and flatware. Watermarks are only nice on stationery.
- Put the white and dessert wines in the fridge the night before, and the red about 30 minutes before you sit down to eat.
- Delegate one person to fill guests' wineglasses before each course.
- For any more than six guests, use place cards. Avoids the mad scramble and jockeying when it's time to sit down to eat.
- Don't forget the music – a little jazz or classical in the background? Yes, please.
- A glass of water at every place setting is both courteous and smart.

POTATO CHOCOLATE CAKE
WITH SEA SALT GANACHE

HAVE YOUR
Cake
& *Vegetables*
EAT TOO!

RECIPES AND FOOD STYLING
BY IRENE MCGUINNESS

FOR RECIPES, SEE INDEX ON PAGE 135

PAIRS WITH POTATO CHOCOLATE CAKE
WITH SEA SALT GANACHE



A SILKY,
SMOOTH FINISH



**COCOBON VINEYARDS
RED BLEND**

USA **\$12.99** 368910

This deep crimson California red blend opens with aromas of mocha and cocoa-dusted cherries. Plush in the mouth, layered flavours of vanilla, dark fruits and chocolate lead to a silky, smooth finish.



**GLENMORANGIE
12-YEAR-OLD QUINTA RUBAN
PORT CASK FINISH**

United Kingdom **\$80.99** 405084

Quinta Ruban is the darkest and most intense whisky in Glenmorangie's extra-matured range. Notes of dark mint chocolate with a citrus-spiced tinge point to a voluptuous palate of mint chocolate, walnuts, Turkish delight and sweet orange. The finish is long and elegant.



PAIRS WITH GLAZED PUMPKIN SEED
BREAD WITH BRITTLE GARNISH



**SEE YA LATER RANCH
GEWÜRZTRAMINER**

BC VQA **\$14.29** 868067

This BC white has a perfumed nose of lychee and rose petals with a subtle hint of grapefruit. The palate is full of lychee and ripe melon with some hints of tropical and stone fruit leading to a slightly off-dry finish.



COMPLEX, DARK
NAVY-STYLE RUM



**LEMON HART ORIGINAL
DEMERARA RUM**

Guyana **\$23.99** 497206

This classic dark Demerara navy-style rum oozes complex notes of dark brown sugar, island spices, vanilla bean, caramel and oak. Full-bodied, yet balanced, this lovely rum finishes with hints of English toffee and dried fruits such as sultana raisins, dates and apricots.



GLAZED
PUMPKIN
SEED BREAD
WITH BRITTLE
GARNISH

SOMETHING BOLD AS THE NIGHT UNFOLDS.

BLACK AND GINGER

1.5oz – SMIRNOFF®
DOUBLE BLACK VODKA
2 DASHES OF BITTERS
TOP WITH GINGER ALE



DOUBLE
BLACK™/MC

#THISISHAPPENING



PAIRS WITH LAYERED PARSNIP
COFFEE CAKE WITH BUTTERCREAM



JÄGERMEISTER SPICE

Germany **\$30.49** 466474

Using the same hand-selected herbs, roots and blossoms as the original recipe, but in different proportions, gives a distinctively unique take on the classic. Jägermeister Spice has cinnamon, vanilla and baking spices taking centre stage, with the herbal flavours of licorice and roots singing backup.



**MCGUINNESS MONSARD
ORANGE & BRANDY
LIQUEUR**

Canada **\$21.99** 53611

A brilliant amber colour in the glass, this brandy-based liqueur has flavours and aromas of orange peel and baking spices. Rich and smooth in the mouth with a pleasant, warming finish.

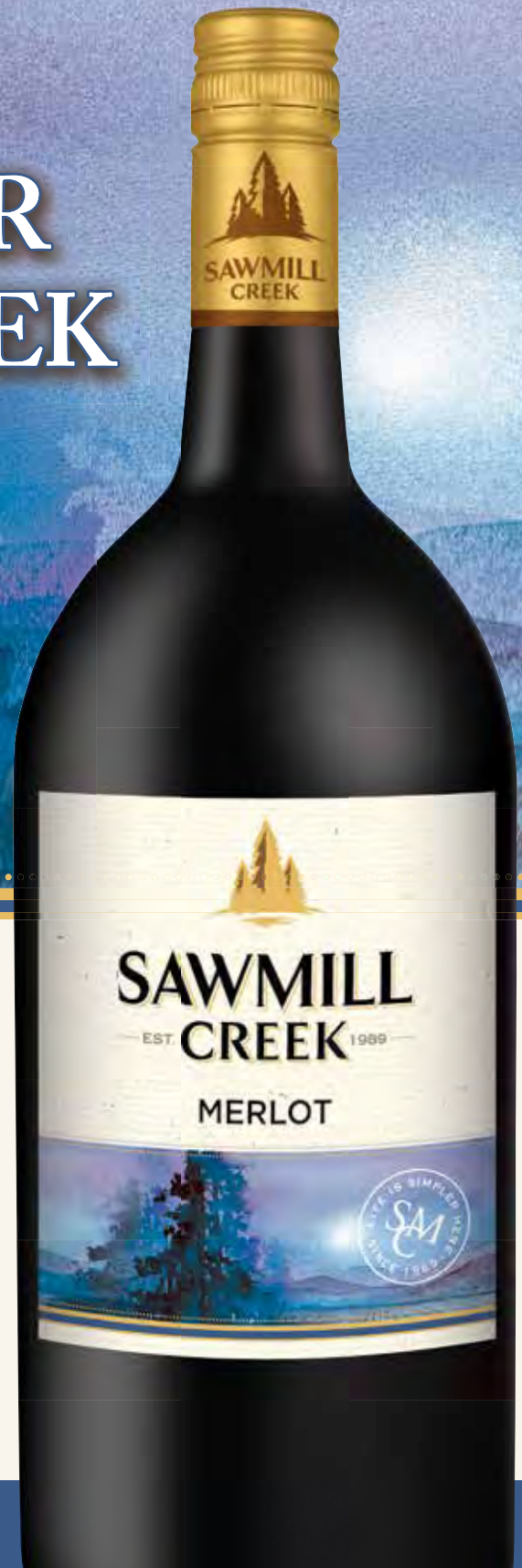


LAYERED PARSNIP
COFFEE CAKE WITH
BUTTERCREAM

DISCOVER YOUR SAWMILL CREEK

Life is *simpler* here

Escape with us on  



Please drink responsibly.

CONSULTANT'S CHOICE

our experts share their favourites



"What makes my job special is you, our customers. Sharing great memories with great people makes my job fulfilling."

CARL GILSEMAN
WSET Level 3 Advanced
Meadowtown, Pitt Meadows



00
**WYNNS BLACK LABEL
COONAWARRA
CABERNET SAUVIGNON**

Australia **\$24.49** 502039

Packed tightly in this bottle you'll find cassis, coffee, dark chocolate and cigar-box notes, with a good core of black fruits. It will pair wonderfully with prime rib on the barbecue.



**EAGLE RARE
KENTUCKY STRAIGHT
BOURBON WHISKEY**

USA **\$48.49** 807982

A multi-award winning bourbon that offers flavours of cocoa, almond butter, black raisins and orange peel, followed by a peppery toffee finish. A perfect start or finish to any event.



"One of the things I love about my job is seeing customers get the outcomes they want from the products we sell. It's even more rewarding when they return for more."

LINDA FENGER
WSET Level 2 Intermediate
39th & Cambie, Vancouver

00
**NIKKA WHISKY
FROM THE BARREL**

Japan **\$55.39** 546366 500 ml

A rich and flavourful mix of malt and grain whiskies blended together, with a nose of flowers, dried fruit, soft orange, vanilla and a touch of oak. Add a little water to let the flavours of spice, toffee, caramel and vanilla with candied orange peel unfurl.



00
**ARCENO IL FAUNO DI
ARCANUM TOSCANA**

Italy **\$29.99** 694216

A perfectly balanced Bordeaux-style blend with vibrant aromas of pomegranate, cranberry and tart cherry on the nose with ground clove and kirsch. On the palate, more fruits emerge, with notes of blackberry and currant laced with a backbone of dark chocolate.



"With a vast array of products available at BC Liquor Stores, making a selection can seem like a daunting task. Product Consultants are available to assist in selecting the right item to fit the needs of the customer."

QUINN CROOKS
WSET Level 3 Advanced
Alberni & Bute, Vancouver



00
**RAVENSWOOD LODI
OLD VINES ZINFANDEL**

USA **\$20.79** 599381

A pronounced nose of dark berries, blackcurrant and spice leads to a full-bodied palate with flavours of black cherry, black pepper and a strawberry note on the mid-palate. The finish is big and bold.



**ARDBEG 10-YEAR-OLD
SCOTCH WHISKY**

United Kingdom **\$87.99** 560474

Ardbeg is a true expression of an Islay single malt. The nose is greeted with intense, smoky peat framed by notes of citrus, vanilla and brine. Full-bodied with more peat, pepper spice, cinnamon and toffee, with a long, smoky finish.

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

California Wine 101



We seem to be in love with California wine in British Columbia right now. The Golden State is hot in the market, but its wines are not just about heat and sunshine. Making 90 percent of all USA wine, it should be no surprise to learn that California offers great diversity in both grape growing and range of wine styles. With so much Californian wine on BC shelves, this California wine 101 primer will help you get started.

THE CLIMATE

The key to understanding Californian wine is the effect of the coast on the climate. The Pacific Ocean has a bigger influence on the wines of California than any winemaker or grape grower. The cold California current acts like a giant temperature moderator, cooling what could be a baking hot place, given its latitude. As hot air rises inland, cool air from the Pacific is sucked in through the many gaps in the coastal mountains, penetrating the bays and wine valleys, producing the trademark fog that fights off the famous Californian sun in the mornings. This serves to keep the grapes cool, at least until about lunch time. Where the fogs exist, there is some serious cool-climate grape growing.

The farther you get from these cooling ocean fogs, the hotter it gets. As a result, the climate ranges from spots on the coast where it is so cool you cannot ripen grapes to baking



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.

“California offers great diversity in both grape growing and range of wine styles.”

heat that can produce prodigious amounts of wine in the sun-drenched Inland Valleys. Further areas can also experience the cooling effects of higher altitude, which can add a touch of elegance to the wines.

THE REGIONS

The state of California comprises a number of wine regions, with geographical boundaries that attempt to break the 615,000 acres into nested, meaningful chunks. These regions are called AVAs (American Viticultural Areas) and range in size from as large as the whole state down to some that are only a single vineyard. There are 135 of these AVAs in California, too many to bother trying to learn them all.

The main regions are: North Coast, Central Coast, Inland Valleys, Sierra Foothills and Southern California. The North Coast stretches from San Francisco north and contains the world-famous regions of Napa Valley and Sonoma County. Within these areas, you will find a number of smaller AVAs. Those closest to the San Francisco Bay or the Pacific Coast receive more of the famous cooling fog and therefore produce more elegant, fresher wines. Varieties such as Chardonnay and Pinot Noir thrive in the cooler Sonoma County areas of Green Valley, Russian River and Sonoma Coast, while grapes such as

Zinfandel and Cabernet Sauvignon are better in the warmer Alexander Valley, Dry Creek Valley and Rockpile AVAs. Mendocino County has mostly cooler areas, with Anderson Valley AVA its best known sub-region. Napa Valley AVA is, of course, world famous for its Cabernet Sauvignon and Merlot.

The Central Coast AVA runs from San Francisco south to Santa Barbara. Again, the coastal areas are the coolest. Late-ripening reds are more suited as you head inland, where it is warmer. AVAs such as Paso Robles and Santa Cruz Mountains are known for top-quality wines, while the five AVAs within Santa Barbara County were made famous for Pinot Noir in the film *Sideways*.

The Inland Valleys, often collectively referred to as the Central Valley, are better suited to high volume, inexpensive wines. Hot temperatures make it easy to ripen big crops, and much of the less expensive Californian wine is grown here. There are, however, a few regions with a long history of quality. The best known of these are the Lodi and Sierra Foothills AVAs, which boast many old Zinfandel vines that are a treasure of Californian grape growing.

THE WINES

For the most part, Californian wine can be described as plush, generous, rich and ripe. Some are sweetened up

to appeal to the masses, while some are among the finest in the world. Its Cabernet Sauvignons are the world's richest, smoothest and most velvety, the typical austerity of the grape disappearing in the unique climate. Merlot, too, is as plush and warming as a fleece tracksuit, something you can easily slip into. Zinfandel, in both its bold, spicy, full-bodied red mode and its sweet White Zinfandel guise, is an important piece of the state's history, with many of the old vines dating back to the gold rush. These bigger reds are what most people associate with California wine, but this diverse place is about more than just big reds.

Close to the coast, and where the fog influences the vineyards, you will find varieties that thrive in cool climates, such as Chardonnay and Pinot Noir. The best examples combine elegance and freshness with the generosity of fruit for which California is known. There is also a strong movement for wines made from Rhône varieties such as Syrah, Grenache, Viognier, Marsanne and Roussanne. Sauvignon Blanc also has a strong history, once famous for the Fumé Blanc style, where it is aged in oak to give the wine a smoky side.

There is a lot to discover in California wine, so look at the labels and explore. Your explorations of this diverse place will be well rewarded.

DISCOVER CALIFORNIA WINES



With its natural beauty, ideal growing conditions, diversity of wines produced and commitment to sustainable winegrowing practices, California is one of earth's most perfect places-not only to make wine, but to enjoy it. Wines that can be fun, food friendly or elegant, depending on the occasion. Look for us in your local BC Liquor Store.



calwine.ca / discovercaliforniawines.com

Follow us on...



@CALIFWINES_CA

facebook

CALIFORNIA WINES CANADA

“ The key to understanding California wine is the effect of the coast on the climate. The Pacific Ocean has a bigger influence on the wines of California than any winemaker or grape grower. ”



RICH AND VELVETY

00
**DUCKHORN VINEYARDS
 NAPA VALLEY MERLOT**
 USA \$52.99 558239

Plush and rich on both the nose and palate, this wine features soft aromas of ripe, dark plum, ripe blueberry, black cherry, dark chocolate and delicious fruitcake. The palate is full, round and soft with a silky texture along with rich black and blue fruits and some toasty oak. Like a big velvety hug.



BUTTERY WITH A REFRESHING FINISH

00
**LA CREMA SONOMA COAST
 CHARDONNAY**
 USA \$25.79 366948

This is a soft, buttery, rich Chardonnay with an edge of freshness on the finish. The nose shows ripe white peach, some tropical hints, nuts, apple and lemon. The palate is smooth and silky with more peach and nectarine, some interesting nut and butter, and a refreshing lemon zest finish.



**RODNEY STRONG
 KNOTTY VINES ZINFANDEL**
 USA \$21.49 264739

Zinfandel is not shy, and this one has lots of toasty oak, vanilla, dried raspberry and plum with chocolate and caramel and some spicy notes. The palate is rich, brambly, spicy and warming with graphite, oak, leather and a long, peppery paprika finish.



PACKED WITH FRUIT

00
**STAGS' LEAP NAPA VALLEY
 PETITE SIRAH**
 USA \$43.99 433052

This wine features all the richness and plushness of Napa, but with a savoury, meaty and spicy edge. The nose shows blackberry, plum, dark chocolate and leather, while the palate is full and rich, packed with fruit and savoury dried herbs with a long, meaty finish.



**A GREAT VALUE
 NAPA CABERNET!**

00
**LOUIS M. MARTINI
 NAPA VALLEY
 CABERNET SAUVIGNON**
 USA \$29.29 920355

A soft, ripe, rich, plush nose with black plum, black cherry, cocoa, cassis and a hint of eucalyptus is featured. The palate is soft and lush, but still with structure. There is lots of oak, vanilla, cocoa and ripe black fruit flavour with good length. This is a great value Napa Cabernet!



00
HAHN WINERY PINOT NOIR
 USA \$21.99 831099

Ripe raspberry and jammy strawberry notes show on the nose with a little pepper, pipe tobacco and stewed vegetables. The palate is soft, silky and full of very ripe berry fruit, paprika, a touch of orange zest and clove with a warming finish.



GORGEOUS
Grains



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 135

PAIRS WITH ARTICHOKE AND PROSCIUTTO TART WITH POLENTA CRUST



FRUITY AND FLAVOURFUL



01

FREIXENET CARTA NEVADA SEMI SECO CAVA

Spain \$13.29 74757

This sparkler from Spain starts with a sweet, waxy aroma on the nose. A fruity, flavourful palate delivers notes of canned peaches and pears, ending with a slightly sweet finish.



ARTICHOKE AND PROSCIUTTO TART WITH POLENTA CRUST



00

VILLA MARIA PRIVATE BIN SAUVIGNON BLANC

New Zealand \$16.99 342360

This quintessential Kiwi quaffer is bright and expressive with scents of fresh snow peas, lime and a delicate florality. Fresh and juicy in the mouth, with flavours of gooseberry, melon and passion fruit melding on the long finish.



PAIRS WITH APRICOT ALMOND BUTTER BARS



00

WENTE MORNING FOG CHARDONNAY

USA \$16.79 175430

This Chardonnay has aromas of green apple and tropical fruit framed by a subtle oak note with hints of vanilla and spice. The flavours are mirrored on the medium-bodied palate with a round mouth feel and balancing acidity.



SWEET AND SPICY



SOUTHERN COMFORT

USA \$21.79 105601

This whiskey liqueur is sweet and fragrant in the glass with notes of peach, citrus and spice that intermingle with robust whiskey flavours and a sweet, spicy finish.



APRICOT ALMOND
BUTTER BARS



TOMATO AND FARRO STEW

PAIRS WITH TOMATO AND FARRO STEW



AN INVITING CHIANTI



FRESCOBALDI CASTIGLIONI CHIANTI

Italy **\$14.99** 545319

A blend of Sangiovese and Merlot, this inviting Chianti is purple-red in the glass. The nose is greeted with notes of cherry and spicy red berry fruit with a floral hint. The palate is soft yet warm with a balanced finish that returns to notes of cherry and spice.



LUCCARELLI NEGROAMARO PUGLIA

Italy **\$12.99** 295287

This juicy Italian red displays aromas and flavours of plum, blackberry and black cherry. It retains fresh acidity with a savoury, spicy chocolate note on the finish.

ESTD
HARDYS
1853

HAVE A HAND IN HELPING A CHILD

50¢ from select bottles sold during the month of November, 2015
will be donated to Canuck Place Children's Hospice.*



**Canuck
Place**
CHILDREN'S HOSPICE

Proud Supporter

*Up to a total Value of \$7500 | Please enjoy responsibly.

PAIRS WITH BARLEY SALAD WITH HERBED LEMON VINAIGRETTE



A SOUTH AFRICAN GEM



SPIER SIGNATURE CHENIN BLANC

South Africa **\$12.69** 659037

Refreshing and well-balanced, this South African gem is brimming with aromas and flavours of pear, apple, tropical fruit and peach. The aftertaste is dry, yet fruity and fresh on the palate.

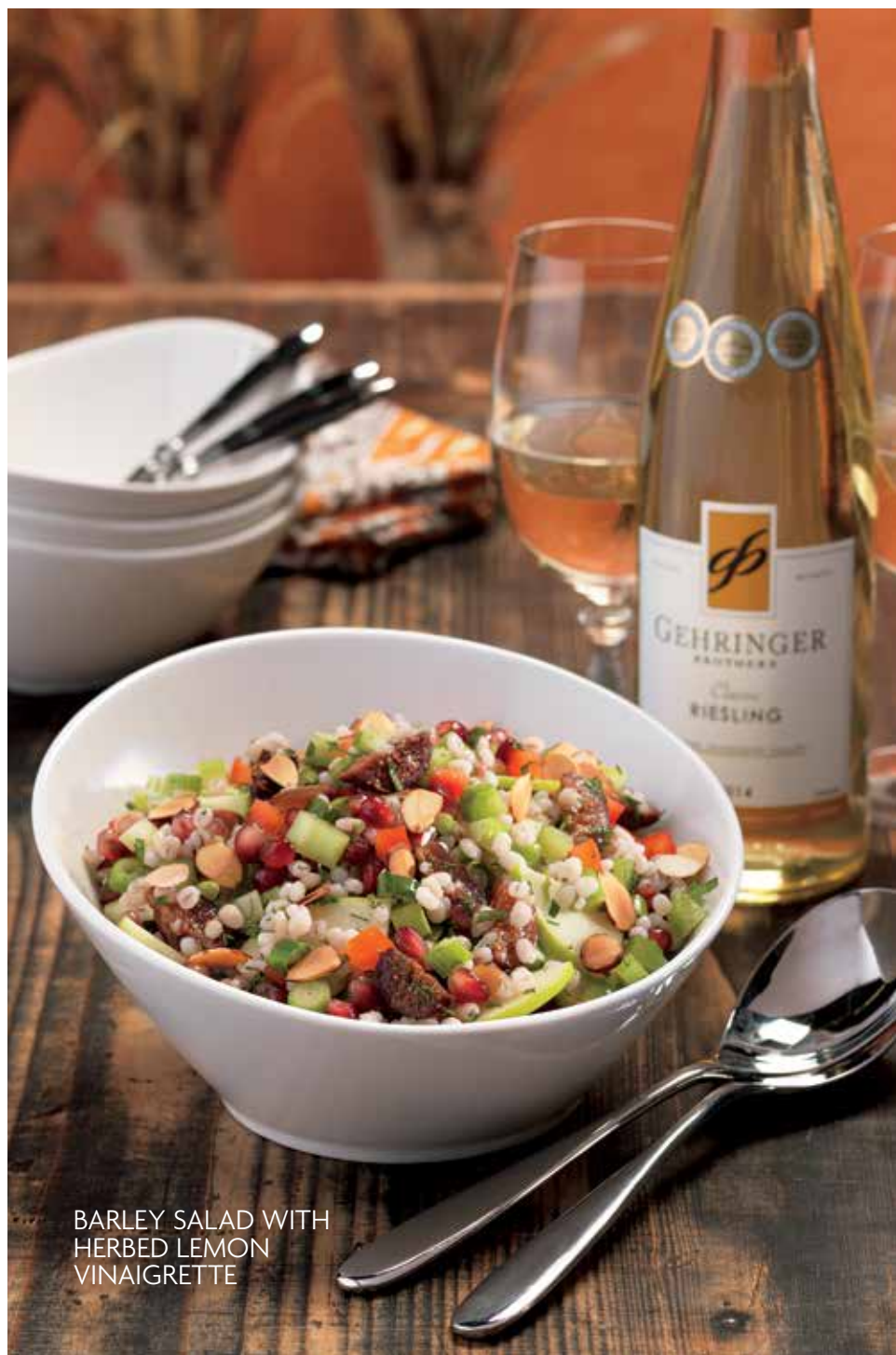
DELICATE PEACH AND HONEY NOTES



GEHRINGER BROTHERS CLASSIC RIESLING

BC VQA **\$13.29** 177488

Delicate notes of peach and honey are intertwined with hints of kiwi fruit and white flowers in this BC Riesling. Racy acidity stimulates the palate with a hint of sweetness on the finish enhancing the flavour profile.



BARLEY SALAD WITH HERBED LEMON VINAIGRETTE

THE

Spirit World

With fall and cooler temperatures upon us, a return to the spirit world, with its chill-chasing brown drinks, is top of mind. Their gold, caramel and deep brown hues instantly signal warmth and comfort. Intense flavours of the spirits themselves from the grains and grapes they're made from – not from added ingredients – are seriously appealing. Whether we opt to sip them neat or dive into a wealth of classic cocktails or new creations, there are options galore to explore.

Curious about what's hot? Look no further than your favourite BC Liquor Store. Product Consultants can be a great source for what's trending and can tip you to bottles that would be worthy options to round out your home bar. More often than not, you'll find that whiskies are the most popular. Consumers are looking for spirits that offer quality, heritage and authenticity. Scotch, rye, bourbon and Irish whiskies, increasingly aged rums and cognac are getting the nod.

Bourbon, also known as American whiskey, is the "it" drink and continues to top the charts as one of the most

called-for spirits. Demand has been building worldwide over the last several years, and it shows no sign of wavering. Production grew more than 70 percent between 2009 and 2013, according to the Kentucky Distillers' Association, and it is still increasing. Proof? More than 5.6 million bourbon barrels – a 40-year high – were aged in Kentucky in 2014.

Much of bourbon's attraction is its versatility in taste, due to three dominant styles. The first is traditional bourbon, a balanced blend of sweet and spice with about 70 percent corn and equal amounts of rye and barley (Booker's, Knob Creek and Jim Beam). Second is spicy high-rye bourbon (Basil Hayden's, Bulleit and Buffalo Trace), that includes a higher percentage of rye and has a bit of a bite. Third is traditional wheat bourbon (Maker's Mark and Van Winkle) made from corn, barley and wheat, resulting in a sweeter, softer spirit. Some are ideal sippers, while others sing in classic cocktails like the Old-Fashioned, Mint Julep, Sazerac, and Boulevardier.

Demand for premium, top-shelf spirits is heating up as drinkers look for deeper, more satisfying taste

experiences. They are increasingly understanding and enjoying Scotch, Irish whiskey, aged rums and añejo (aged) tequila. These are drinks of character, complexity and intense flavour. Ideal sipped neat or on the rocks, some whiskies and aged rums benefit from a few drops of water, which unleashes wickedly complex aromatics.

Once thought of as a luxury item suited to a tony, older generation, cognac today has a broad appeal thanks to the music industry that helped popularize it, and its makers who promote it as a base for mixed drinks. Cognac has prestige, a rich heritage and fascinating stories behind the brands, which draw newbies into the fold. Hennessy has put its VS cognac into silicone-covered flasks that are available in a riot of colours, designed to appeal to a hip, younger demographic.

Aged rums are gaining a place beside bourbon, Scotch and Irish whiskey. Age mellows rum and the best of them are characterful, contemplative sippers.

Bitter spirits, such as Campari and herbal-based examples such as Amaro, Absinthe and Chartreuse, and the complex Frenet-Branca, which



JUDITH LANE

Judith Lane is a Vancouver-based wine and spirits writer. In addition to *TASTE Magazine* her work appears in the *Vancouver Sun's* "The Grapevine" blog, *Gayot.com*, *Montecristo*, *NUVO*, and the *Georgia Straight*. She is a long-standing wine competition judge, and enjoys judging wine and food pairing events, and cocktail competitions. Follow Judith on Twitter @lanestar.

“ Personalize a classic, create a “house” drink or mix up pitchers of cocktails for your next party – the world of spirits awaits. ”

is both a bitter and a type of Amaro, are in vogue as new fans discover the sophisticated and intriguing layers of flavour that bring depth to drinks.

Making cocktails at home is a natural progression of a diverse bar scene, driven in part by BC's many creative world-class bartenders who readily share their expertise. Professional bartenders are key to opening minds and challenging taste buds, with both new spirits and classics, via some of the coolest cocktails on the planet. A seat at your favourite bar is a great place to learn and observe techniques that may improve at-home cocktail-making skills. It's as easy as pulling up a stool, ordering a drink, observing and asking questions (in quieter moments of course). Bartenders' enthusiasm is palpable and contagious, plus many are adept at and enjoy creating cocktails around customers' taste preferences.

Consumers are becoming increasingly sophisticated in their choice of premium spirits and liqueurs – it's all about quality over quantity. Add in easy access to equipment, glassware, books and a wide-ranging selection of liquor from around the world, and cool cocktails are within everyone's reach. Personalize a classic, create a “house” drink or mix up pitchers of cocktails for your next party – the world of spirits awaits.



Captain Morgan

MAKE A
GAME DAY
DECISION
#LIKEACAPTAIN



Captain & Cola



PLEASE ENJOY RESPONSIBLY - CAPTAIN'S ORDERS. ©2015 Diageo Canada Inc.

“ Bourbon, also known as American whiskey, is the “it” drink and continues to top the charts as one of the most called-for spirits. ”



AWARD WINNER!



**EL DORADO
12-YEAR-OLD RUM**

Guyana **\$30.49** 444711
Bold and spicy, this award-winning Demerara rum is silky smooth and redolent with tropical fruit, butterscotch, spice, citrus and smoke. Blending rums that are at least 12 years old results in an elegant, flavourful rum best sipped neat.



**THE MACALLAN
1824 SERIES GOLD
SCOTCH WHISKY**

United Kingdom **\$64.99** 3061
With age statements eliminated, the spirit's colour – from gold (youngest) to ruby – alludes to its maturity. Citrus, sweet vanilla, chocolate, dried fruit and oak accent this approachable Scotch. Balanced and complex, it finishes lightly sweet, smooth and rich.



BOTTLED STRAIGHT FROM THE BARREL



**BOOKER'S SMALL
BATCH BOURBON**

USA **\$59.99** 569061
Uncut and unfiltered barrel-strength bourbon, Booker's Small Batch is aged for six to eight years then bottled straight from the barrel. Bold and complex with hints of toasty oak, butterscotch, pepper, leather and tobacco that lead to a long, intense finish.

SMOOTH AND CLEAN



**BULLEIT BOURBON
FRONTIER WHISKEY**

USA **\$33.49** 774273
A bold, gently spicy, easy drinking bourbon made with corn, rye and malted barley, Bulleit Frontier finishes smooth and clean, delivering toffee, fruit, and licks of smoke along the way. Enjoy neat, over ice, or in a Manhattan.



**JAMESON SELECT RESERVE
SMALL BATCH IRISH WHISKEY**

Ireland **\$47.99** 641035
A seductive pot-still whiskey, Jameson Select does not disappoint. A blend of sweet grain whiskeys are distilled in small batches once a year, resulting in a fragrant, luxurious whiskey with notes of grain, citrus, toffee and spice. Sip and enjoy.



WELL BALANCED AND ROUNDED



HENNESSY VSOP COGNAC

France **\$89.99** 43703
Well balanced and rounded, Hennessy's VSOP blends 60 eaux-de-vie that are between four and 15 years old. This is a rich amber, spicy, complex and smooth cognac. Sip neat and savour.



HOT HO HOT HOT HOT



00

FRANCIS COPPOLA DIAMOND COLLECTION IVORY LABEL CABERNET SAUVIGNON

USA \$27.49 214825

This California Cabernet offers aromas of black cherries and blackcurrant with a whiff of spicy oak. With a velvety mouth feel and soft, sweet tannins, it is brimming with flavours of cassis, dark plums, chocolate and a hint of spice



00

TINTO NEGRO MENDOZA MALBEC

Argentina \$13.79 652479

This tasty, well-priced Malbec has a nose of blackberry, cherry and violets. The approachable and juicy palate has notes of dark cherries and plum fruit, finishing with a hint of herbs and chocolate.



BACARDI OAKHEART SPICED RUM

USA \$22.49 671669

One of the newer releases from the Bacardi family, Oakheart is aged in heavily charred oak barrels to give it a unique smoky flavour. Warm and intense, vanilla and caramel notes give this rum a sweet, spicy finish.



In demand and sought after, the products on these pages are flying off the shelves. Get them while they're hot!



**FORTY CREEK
COPPER POT RESERVE WHISKY**

Canada **\$24.79** 443523

Deep amber in colour with generous aromas of toffee, nuts and a spicy note, Forty Creek Copper Pot has a richer, more complex profile than the Barrel Select. It's full-bodied with flavours of spicy oak, demerara sugar and baking spices leading to a warm, inviting finish.



**MONASTERIO
DE LAS VIÑAS RESERVA**

Spain **\$13.29** 642785

This rustic red blend from Spain offers aromas of spices, dried flowers and dark fruits, framed by a note of toasty oak. Flavours of ripe and dried dark fruits grace the palate, with a dusty mineral note supported by silky tannins.



**LOUIS LATOUR
BOURGOGNE GAMAY**

France **\$22.79** 822809

Bourgogne Gamay is a new appellation, with 2011 being its first vintage. This medium-bodied wine is fresh and fruit-forward with notes of dusty cherry and red berries. It is light, crisp and juicy with a refined sour-cherry note on the finish.





DAENNA VAN MULLIGEN

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

THE OAKWOOD CANADIAN BISTRO



Head Chef Ryan Murphy, The Oakwood Canadian Bistro

What is it about Vancouver that draws people? Is it the proximity to winter skiing, the numerous beaches, or simply a beautiful landscape complete with a backdrop of coastal mountains?

For some, it's all these things. The mild weather, outdoorsy lifestyle and a city easy to traverse by foot or cycle are bonus. Others come looking for work in this city's eclectic, internationally renowned restaurant scene or to work alongside the ample concentration of some of the world's best bartenders. Vancouver is a city woven together by people who came to see what all the fuss was about and never left.

We are a multicultural and multi-faceted city, sophisticated but often capricious.

The Oakwood owner, Mike Shea arrived on the coast at the start of the new millennium. A former bar guy, Shea came from the legendary Cowboy's Night Club in Calgary. Once in Vancouver, he took on the role of operations partner with the burgeoning Donnelly Group before delving into his own place several years later.

"Nightclubs – that was a younger guy's gig. I wanted to open a casual place – somewhere I wanted to go," he asserts. The Oakwood, which opened in June 2011, was purely a product of its Kitsilano location. "It had the right feel for the neighbourhood."

Vancouver has never been a city known for its Canadiana per se – it prides itself on being a modern and unique west coast city – unlike anywhere else in our fair country. So, naming a new neighbourhood restaurant The Oakwood Canadian Bistro could have been a catastrophe. Instead, it brought people together – as a collective for Canucks from near and far.

The warm and rustic wood interior features metal detail, to alleviate any threat of Canadiana kitsch. Booths and tables divide the space; there is the requisite hearth, bookshelf and antlers. The long, sleek bar at the rear of the room (with more than 10 beers on tap) is its anchor.



BISON TARTARE

“ Dishes are intended for sharing, and offer an international twist on Canadian cuisine. ”

The menu, skillfully prepared by Chef Ryan Murphy, is cleverer than one might expect. Dishes are intended for sharing, and offer an international twist on Canadian cuisine. For example: pulled pork with miso pancake, smoked Korean barbecue sauce, apple and crispy onion; foie gras mousse with candied pistachio, apple crumb and quince syrup; bison tartare with a green Béarnaise sauce, artichoke, buttermilk vinaigrette and puffed barley. The Canuck classic, poutine, and the aged cheddar, bacon and dill pickle burger 2.0 might be more along the lines of

what you would predict upon arrival. It is upscale comfort food perfectly suited to this informal bistro.

Murphy, originally from Halifax, worked at Glowbal Group's Italian Kitchen, Sanafir and Coast before joining his friend Mike Robbins (The Oakwood's previous head chef). He worked at The Oakwood on and off since its establishment. In between, he challenged himself overseas, in critically acclaimed restaurants in Melbourne, Stockholm and Singapore.

Murphy returned to Vancouver and took on the role as head chef in 2014.

The rigorous standards he worked under while travelling developed the skills he needed to take over the kitchen. "Our cuisine is an amalgamation of so many cultures," he says, referring to the Canadian food scene.

Murphy is a voracious reader, constantly researching new techniques and what influential chefs are dabbling in. The shelf above the kitchen pass-through is a testament, showcasing books ranging from fundamentals and home cooking to recipes from the world's best kitchens.

Everything is made in house by

““

I want us to be a family. I want people to be passionate here; I want them to grow in their own time.

– HEAD CHEF RYAN MURPHY

””

Murphy’s reliable team, “I want us to be a family. I want people to be passionate here; I want them to grow in their own time.”

Despite its success, owner Mike Shea admits when he conceived the restaurant he was a bit lost. “I’d been a rudderless ship. Putting together The Oakwood offered direction.” He’s quick to give kudos to the people who work for him, then and now – giving credit

where due and touting Ryan Murphy as one of Vancouver’s best chefs.

Additionally, Shea notes he is not a typical restaurant owner – providing his employees the freedom to achieve their goals and allowing them to make the mistakes they need to be accountable for. The results have been rewarding. He is thrilled with how things have worked out, and rightly so.

“I’ve been very lucky,” he points out, “I’m really proud of The Oakwood.”

The Oakwood Canadian Bistro
2741 West 4th Avenue, Vancouver, BC
604 558 1965
www.theoakwood.ca



BRAISED LAMB SHOULDER
WITH PUY LENTILS



PB & J CHEESECAKE
AND SORBET

— NEW —

Crown Royal[®]

APPLE[™]



SALTED
CARMEL APPLE

- 1 oz. **BAILEYS**[®] Salted Caramel
IRISH CREAM
- 0.5 oz. **CROWN ROYAL**[®] **APPLE**[™]
FLAVOURED WHISKY

SHAKE WITH ICE AND SERVE IN A
CHILLED SHOT GLASS RIMMED
WITH CARMEL. GARNISH WITH A
SLICE OF APPLE.



PAIRS WITH BISON TARTARE



SPICY NOTES



**SANDHILL ESTATE
GAMAY NOIR**

BC VQA \$17.49 627687

Deep ruby-red with a bouquet of black cherry, damson plum and a note of smoky, sweet oak, this dry, medium-bodied Gamay has a fresh acidity. Flavours of tart red and black berries with a spicy note linger on the palate.



**SUMAC RIDGE
STELLER'S JAY BRUT**

BC VQA \$21.29 264879

This local sparkler is pale straw-coloured in the glass with a fine, persistent bead of bubbles. It has aromas of red apples and a yeasty biscuit note, which dives into flavours of citrus and stone fruit with a hint of toasted nut and red berries.

FRUIT FORWARD



**WAYNE GRETZKY
OKANAGAN THE GREAT RED**

BC VQA \$15.69 684126

This Okanagan red blend opens with aromas of plummy dark fruits and a sweet oak-vanilla note. In the mouth, it is fruit-forward and medium-bodied with flavours of blackcurrant, dark cherry and sweet spice all leading to a smooth, fruity finish.



A SOLID BC SIPPER



**INNISKILLIN OKANAGAN
ESTATE CABERNET SAUVIGNON**

BC VQA \$11.79 597070

This great value Okanagan Cabernet has a nose of blackcurrant and cherry with a slight herbal note that is typical of the region. The palate reveals oodles of dark fruit flavours and a slightly savoury character that rounds out this solid BC sipper.



PAIRS WITH BRAISED LAMB
SHOULDER WITH PUY LENTILS

PAIRS WITH PB & J
CHEESECAKE AND SORBET



PORT-STYLE SWEETIE



BLACK SAGE VINEYARD PIPE

BC VQA \$21.79 713750 500 ml

Pipe is a port-style fortified wine aged in barrels for more than three years. Aromas of chocolate, dark berries and ripe cherry are echoed in the mouth, leading to an intense and sweetly satisfying finish.



**HESTER CREEK LATE HARVEST
PINOT BLANC**

BC VQA \$15.69 438622 200 ml

Late harvest wines are an excellent alternative to icewine. This example from Hester Creek shows expressive flavours and aromas of honeyed peach, apple and tangerine, all held together by a lively, balancing acidity.

Venetian TREASURES

With a dizzying array of indigenous grapes and appellations, Italy is notoriously difficult to decode. So, why not tackle it one region at a time and enjoy discovering the distinct wines of each?

The Veneto, Italy's most productive region, is a great place to start. Situated in northeast Italy, it boasts the romantic cities of Venice and Verona, along with a hit list of wine that includes Prosecco, Pinot Grigio, Amarone and more.

Prosecco barely requires an introduction. This insanely popular sparkling wine has captivated palates around the world. Made in a defined area from the Glera grape, Prosecco obtains its bubbles using the convenient tank method, meaning a second fermentation takes place in large, sealed tanks. An easygoing sparkler, it offers flavours ranging from delicate blossom to citrus, white peach and pear, and is best appreciated while young and fresh. A few labelling terms may help refine your choice. Frizzante is just fizzy, whereas Spumante is fully sparkling.

And, while it may seem counter-intuitive, "extra dry" is sweeter than "brut," the former designating a higher level of residual sugar. Whichever Prosecco you choose, tempura and sushi are sure to complement.

Transitioning to still white, Pinot Grigio is another success story in the Veneto. This is the same grape as Pinot Gris, but the style of wine is quite different from the richer, mouthfilling versions from Alsace in France. From the Veneto, you can expect a light white with flavours of apple, lemon and subtle flowers. It's easy to drink on its own, but equally comfortable with lighter fare such as salad and white fish.

While Pinot Grigio is produced in abundance throughout Italy and beyond, the whites hailing from the Soave region are specific to the Veneto. The dominant grape is Garganega, pronounced like a violent sneeze, with the emphasis on the second syllable (Gar-GA-ne-ga). Soave has expanded dramatically beyond its historical hilly "Classico" zone, and includes lesser

vineyards in the fertile and overly productive plains. Needless to say, quality varies. Usually unoaked, Soave can be slender, but better examples pack a bit more weight along with a lovely depth of lavender, chamomile and fennel. The very best display exquisite minerality and freshness. It's fantastic with pesto pasta or seafood risotto.

West of Soave, the vineyards of Valpolicella are dedicated to red wine. The region is made up of a series of valleys created by foothills stretching south from the mountains. Valpolicella blends a number of native grapes, with names reminiscent of Disney princesses. Corvina and Corvinone are blessed with the best genes and fortunately dominate, while fair Rondinella and Molinara may represent a smaller percentage of the mix. Made for immediate and enthusiastic consumption, basic Valpolicella is inexpensive and quaffable with crunchy red cherries. Further west, on the shores of Lake Garda, the region of Bardolino produces similar though even lighter wines from the same

“

Prosecco barely requires an introduction. This insanely popular sparkling wine has captivated palates around the world.

”



The hilly Prosecco vineyards of Valdobbiadene, Italy

grape varieties. Think of Bardolino as Valpolicella's more lighthearted cousin.

Ratcheting it up a few notches is Amarone della Valpolicella. A style of Valpolicella, Amarone is made from the same varieties, but the grapes are left to raisinate for a few months after picking. Known as appassimento, this technique allows the grapes to dry out before being crushed. As they lose water, the grapes increase in sugar concentration, producing a wine with potentially higher alcohol. Fermented dry, Amarone is full-bodied, rich, concentrated and heady, clocking in at a minimum 14 percent alcohol. It offers complex flavours of figs and prunes along with coffee, nuts, chocolate and spice. Amarone is also matured for a number of years before release, developing soft, mouth-caressing tannin. The best vintages are capable of aging for a couple of decades. Often served with equally intense meat dishes (braised donkey is a specialty of the area), Amarone is just as spectacular with well-aged Parmigiano-Reggiano.



*Let a night
become a story.*

#LETPERFECTHAPPEN



VENETIAN TREASURES

Or savour a glass on its own on a cold autumn night as you contemplate an escape to Italy.

Despite their relationship, regular Valpolicella and Amarone may seem miles apart both in price and expression. Bridging the gap is Ripasso. After Amarone has finished fermenting, the juice is separated from the grape skins and the unpressed skins are added to

Valpolicella. The remaining sugar in the skin encourages the wine to go through a second fermentation, increasing the alcohol by a couple of degrees and giving the wine a bit of extra weight. Plumper than Valpolicella, Ripasso is a great alternative if you seek a bit more oomph in your wine but can't afford an Amarone.

Whether you actually make it to

the Veneto or simply tour the region via the bottle, fall is the perfect time to start your research. Prosecco offers an affordable toast for any occasion, Pinot Grigio is a crowd-pleaser for large gatherings, Soave is highly appropriate at an elegant dinner party, Valpolicella and Bardolino make for turkey-friendly wines and Amarone is perfect for a nippy autumn night. Happy exploring!



TEDESCHI AMARONE DELLA VALPOLICELLA

Italy \$48.99 110312

Focused and beautifully fragrant, this full-bodied wine offers up aromas and flavours of currants, spice, dark chocolate and black cherry compote. It is powerful and intense with layered tannin and a long, contemplative finish. Pair with braised venison or wild boar and creamy polenta for an absolute treat.



BOLLA VALPOLICELLA CLASSICO

Italy \$13.49 16840

This is a pretty, vibrant red with notes of red cherry, strawberry and cinnamon. Black pepper and redcurrant chime in on the palate along with bright, crunchy acidity and barely-there tannin. Light on its feet, it will make a lovely foil for your turkey and cranberry sauce.



LIGHT AND LOVELY



BOTTEGA PROSECCO GOLD BRUT

Italy \$24.79 663187

The grapes for this sparkler hail from the drop-dead gorgeous hills of Valdobbiadene, where some of the highest quality Proseccos are crafted. Lemon sherbet and peach blossom waft from the glass, while yellow apple and grapefruit peel are sustained by an exuberant mousse. It's light, lovely and especially tasty with sushi.



MONTE DEL FRÀ CÀ DEL MAGRO CUSTOZA SUPERIORE BIANCO

Italy \$18.79 216077

Custoza is yet another region within the Veneto and produces Soave-like wines. Garganega is rounded out with Chardonnay, Riesling, Cortese, Trebbiano and Friulano. Expect exquisite scents of honeysuckle and cantaloupe with concentrated pear and a creamy texture on the palate. A wine that is definitely full-bodied enough to stand up to pork dishes.



MADE WITH RARE OSELETA GRAPES



MASI BROLO CAMPOFIORIN ORO

Italy \$26.29 583369

This single-vineyard wine blends semi-dried Corvina grapes with Rondinella and the rare, but highly regarded Oseleta variety, which lends colour and structure. Clove, coffee and savoury leather aromas are offset by flavours of dark fruit and cedar. Rich, polished and full.



CRISP, LEMONY BACKBONE



TOMMASI LE ROSSE PINOT GRIGIO

Italy \$17.49 326488

Tommasi crafts this medium-weight Pinot Grigio from a single vineyard in the Valpolicella region. Orchard-fresh peaches and apples mingle with spice, honey and mineral notes, while a crisp, lemony backbone keeps it clean and refreshing.



Thanksgiving SUPERFOOD

BUTTERNUT
SQUASH
AND PECAN-
STUFFED
TURKEY



CRANBERRY
MOSTARDA



ROASTED BRUSSELS SPROUTS SALAD

MAPLE AND TAMARI-ROASTED ROOT VEGETABLES

PAIRS WITH BUTTERNUT SQUASH AND PECAN-STUFFED TURKEY AND SIDE DISHES



JUICY!



MARK WEST PINOT NOIR

USA \$15.79 318667

Loaded with flavours of black and red cherries, red berry fruits and a hint of raspberry and vanilla, this Pinot Noir is medium-bodied with a juicy texture and silky tannins. It will pair well with a variety of dishes or can be enjoyed on its own.



FLAVOURS OF BC ORCHARD FRUIT



HESTER CREEK PINOT BLANC

BC VQA \$14.99 467316

This Pinot Blanc is fresh and ready to drink, with crisp acidity and bright fruit flavours of BC orchard fruits such as green apple and peach. Notes of stone fruits appear on the mid-palate, ending with a smooth, lingering finish.

PAIRS WITH BUTTERNUT SQUASH
AND PECAN-STUFFED TURKEY
AND SIDE DISHES



DELICATE AND DRY



**SANTA MARGHERITA
VALDOBBIADENE PROSECCO
SUPERIORE BRUT**

Italy \$19.49 618546

This is a delicate and dry DOCG Prosecco with long-lasting bubbles. Aromas of peach and pear appear in the bouquet with flavours of lemon citrus, Bosc pear and a slight floral note. Perfect for almost any occasion.



**PFAFFENHEIM PFAFF
GEWÜRZTRAMINER**

France \$17.99 612119

A perfumed bouquet of lychee fruit, rose petals and tropical fruits jumps from the glass. On the palate notes of white spices, lychee and tropical fruits are abundant in this expressive Alsatian white.

PAIRS WITH BOURBON
CARAMEL PUMPKIN TART



LEMON HERB
POPOVERS

ACORN
SQUASH
WITH KALE
PESTO



AROMAS OF TOFFEE
AND BROWN SUGAR



**CASA DOS VINHOS
SELECTED RICH MADEIRA**

Portugal \$24.39 101477

Madeira is a fortified Portuguese wine made in the Madeira Islands. Generous aromas of toffee and brown sugar lead to a sweet, full-bodied palate of candied nuts, caramel and dried fruits.



**COURVOISIER VSOP
FINE COGNAC**

France \$73.79 9902

Legend has it that the emperor Napoleon himself chose Courvoisier as his preferred cognac. Loaded with notes of nuts, caramel, dried fruits vanilla and oak, it's complex and smooth with a warm inviting finish.



BOURBON
CARAMEL
PUMPKIN TART

TURN UP THE Heat!

PAIRING WINES TO SPICY FOOD

We in British Columbia are spoiled these days. When hunger hits and it's time to decide what to have for lunch or dinner, the world really is our oyster. Through diverse and interesting restaurants, farmers' markets and specialty retailers, we can eat or re-create practically every cuisine on earth. With all these flavours at our disposal, the only dilemma is pairing some of these exciting foods successfully with wines. Cuisines such as those of India, Asia and the Middle East have no history of classic wine pairings, and creativity is needed to come up with suitable matches to enhance both the food and the wine. One of the most challenging elements to pair wine with is

“ Even though many drinkers prefer dry wines on a day-to-day basis, it is worth having a few off-dry whites in the cellar for pairing with spicy meals. ”

hot spice. Popular hot and spicy curries and pad Thai menus are notorious wine killers. Luckily, there are a number of wines from different corners of the world that can, literally, take the heat.

Hot spice has the effect of making wine taste both less sweet and less fruity and enhances the perception of such elements as acid, tannin and alcohol. A wine such as Cabernet Sauvignon that is already high in both tannin and acidity can be rendered almost undrinkable if those attributes are exacerbated by spicy food. Likewise, a high-acid, bone-dry white wine can become obnoxiously austere with a good sprinkling of chili. Oak and high alcohol also seem to react negatively with spice.

The double whammy comes when you realize that spice not only ruins the wine, but that a bad pairing can ruin the food too. Just as spice enhances acidity and tannin in a wine, acidity and tannin also enhance the perception of spice in the food. So the wine tastes only of acidity, tannin and alcohol and the food

becomes spicy beyond what is pleasant. The otherwise deft hand of both the winemaker and chef can look clumsy, purely because of a poor pairing.

We are not all created equal, however, and tolerances for heat vary by individual. What is unbearable to some will be just fine to others, something worth keeping in mind, but the best bet is still to err on the side of caution and try to select pairings that will not have anyone blowing smoke from their ears.

The greatest wine element for pairing with spicy food is sweetness. If spice makes wines taste less sweet, then it makes sense to start with a wine that starts a little higher in sugar. Even though many drinkers prefer dry wines on a day-to-day basis, it is worth having a few off-dry whites in the cellar for pairing with spicy meals. Dessert wine sweetness is not necessary, but wines that are around one to four on the sweetness scale will do nicely. This little bit of sweetness will take the edge off the spice and allow the flavours in both

the food and the wine to shine through.

There are two other elements that become important when pairing to spicy foods – the weight, or body, of the wine and the intensity of flavour. Spicy foods are often intensely flavoured, and the wine needs to be powerful enough to stand up to it. Some spicy foods are also rich in texture. Indian curries, for example, will often be spicy and thick and need a wine with a full body to match. Gewürztraminer, Viognier and white Rhône blends are rich, soft and sometimes have a touch of sweetness that pairs well with heat. Lighter-bodied, off-dry to medium-sweet Riesling is excellent with lighter, spicier dishes. Sweeter styles of Chenin Blanc from places such as Vouvray also pair well.

So, while off-dry white wines may be the safest bet for pairing, there are many who will be asking “What about red wines?” While the danger of higher tannins rules out many red wines, there are some good choices that will not clash



CHAIRMAN'S SELECT™/MC
100% RYE™/MC



RYE AND ONLY RYE.

You're welcome.

DRY RYE MANHATTAN

2 oz Canadian Club® 100% Rye™/MC

1 oz dry vermouth

1 dash bitters

1 dash (1/4 oz) simple syrup

Lemon peel, zested over glass

Served straight or on rocks



drink smart Canadian Club® Canadian Whisky, 40% Alc./Vol. © 2015 Canadian Club Whisky Company, Walkerville, Ontario, Canada

TURN UP THE **HEAT!**

with the spice heat. Varieties with lower tannin levels and lower acidity are the best choice. Grenache (or Garnacha in Spanish) based wines can be surprisingly good with spicy food. Rich and full-bodied, yet soft and round with lower acid and tannin, Grenache can stand up to both the heat and intensity of many richer, spicy dishes. Gamay is another grape that is lower in tannin and pairs well with many spicy dishes, as can the

“ One of the most challenging elements to pair wine with is hot spice. ”

odd ripe and rich-style Shiraz. And don't forget rosé. Both the drier and off-dry styles are very forgiving to spicy foods.

Living in this great global village, we have at our fingertips great food from all over the world. Pairing with spicier cuisines can be a challenge, but, with some creativity, there are options – white, pink and red; dry and slightly sweet – that provide successful pairings for everyone.



**JADOT COMBES AUX JACQUES
BEAUJOLAIS-VILLAGES**

France **\$19.29** 469924

On the nose, subtle bubble gum and bright ripe raspberry, damson plum and blueberry aromas are lifted with a little cinnamon spice. The palate is lively, light and juicy and mineral with chokecherry, blueberry and licorice spice and a hint of graphite on the finish. Try it with North African spiced dishes.



**PERFECT WITH
THAI SPICES**



RED ROOSTER RIESLING

BC VQA **\$14.99** 498840

Green apple, lime, peach, pear and baking spice make for a complex and interesting nose. The palate is quite dry and crisp with lots of citrus, some flinty mineral notes and fresh fennel with a long, fresh finish. Perfect paired with lightly spiced Thai dishes.



**CEDARCREEK
GEWÜRZTRAMINER**

BC VQA **\$15.99** 240978

A rich Gewürztraminer in the style of Alsace, but with the vibrant acidity we expect from BC. Expect intense aromatic rose petal and baking spice with some ripe peach on the nose. The palate is rich, but with fresh acidity and complex flavours of ginger, honey and classic lychee. Great paired with umami-heavy dishes and spicy Chinese, Indian and Thai cuisine.



PAUL MAS GRENACHE NOIR

France **\$11.29** 154757

Soft, warming aromas of red cherry, blueberry and violets lead to a meaty gaminess adding a different element. The palate is soft in tannin and acidity, giving a round texture, and the mixed berry flavours mix with some meaty and savoury dried rosemary notes. Pair with a mild Indian lamb curry.



EXCLUSIVE

**AVAILABLE
ONLY AT
BC LIQUOR
STORES**



**ANGOVE NINE VINES
GRENACHE SHIRAZ ROSÉ**

Australia **\$14.49** 767384

Strawberry, raspberry, citrus zest and dried herbal notes on the nose lead to a palate that is dry and crisp with nice weight and texture combined with savoury notes and plenty of refreshing acidity. With good intensity and length, this is an excellent, dry Aussie rosé! Perfect with spicy chorizo and other charcuterie.



**BRING ON
THE CURRY!**

Australia **\$15.79** 624502

Intense floral and jasmine notes with white peach, ginger and pineapple aromas greet the nose. The palate is rich and full-bodied with lots of nectarine, peach and apricot along with a nice, light tannic grip, some mango and fresh lemon leading to a crisp, long finish. Try it with rich Indian chicken curries.

BEAUTIFUL MUSE



RECIPE, PAGE 84

BAR★



SABRINE DHALIWAL

“ Challenge drives Dhaliwal. She likes to research and keeps busy honing her craft. ”

SABRINE DHALIWAL WEST RESTAURANT

Like sommeliers and chefs, the bartending profession has long been associated with men. But looking around your favourite dining and drinking establishments, you'll notice there's been significant change in the past decade or so. The women behind the wood have been featured as three of the four Bar Stars in this magazine in the past year alone. It is not a fluke – it's hard work and drive.

While it has become increasingly obvious the talent pool of bartenders in Vancouver is deep – the support system is a key component. As local bartenders challenge themselves more, they challenge their peers. It feeds the industry and is a net benefit to the cocktail-curious guest.

Sabrina Dhaliwal is a rising star.

FALLEN ANGEL

1½ oz (45 ml) The Famous Grouse whisky¹

¾ oz (22 ml) falernum syrup²

1 oz (30 ml) lemon juice

2 dashes Fee Brothers Old Fashion bitters³

Combine all ingredients in a shaker and add ice. Shake for 10 to 15 seconds. Strain into a cocktail coupe and garnish with a lemon twist.

¹ SKU 52050

² Falernum is a sweet syrup available at specialty food and bartending stores.

³ Available at specialty food and bartending stores.

Dhaliwal recently took on the role of bar manager at South Granville's West Restaurant. For three years she trained and was mentored by one of Vancouver's best, David Wolowidnyk. Wolowidnyk moved to West's sister restaurant CinCin, earlier this spring.

Dhaliwal, who is tall and blond with a brilliant smile, was raised in Saskatchewan and Ontario. She made her way west to Jasper and then to Vancouver in 2009. In 2011, the opportunity to work with Wolowidnyk at West was one she could not turn down.

Dhaliwal is thrilled with her new role, but she is keenly aware of Wolowidnyk's leadership over the years, and does not intend to make any abrupt changes. "Slowly but surely," Dhaliwal says "David had and still has a strong presence [here], so we are not moving too quickly." Over time, the cocktail list will morph to create new staples that will reflect her personality. One thing will not change – the guest experience, Dhaliwal insists.

Her predecessor was not her only influence. The tight-knit industry in Vancouver is a support group off which to bounce ideas, or to help when she has needed advice.

Challenge drives Dhaliwal. She likes to research and keeps busy honing her craft. A perfect example is a recent trip to London, England where (as the only female) she competed against some of the world's best bartenders. It was for Belvedere Vodka's "The Challenge"



and the goal was to prepare and create three legendary martinis.

Belvedere recently partnered with “Spectre,” the new James Bond movie set to be released this fall. The union provided a perfect theme.

Part of the two-day competition was a black-box challenge, where opponents were dispatched by motorcycle to four locations around London. Each location held different ingredients and each challenger had to choose one, before racing off to the next location. Being prompt gave contestants the benefit of first selection.

Dhaliwal did her research on distances between the locations. Starting at the farthest point, the Tower of London, allowed her first choice for the integral component vermouth, which she desired for the challenge’s legendary martini. She followed up with stunning gold-rimmed glassware at St. Paul’s Cathedral, garnishes at the Houses of Parliament and finally bitters at Trafalgar Square.

Her strategy worked. She won.

It’s taken some time to sink in – the new bar manager position, as well as taking home the title from such a

prestigious competition.

Fortunately for the rest of us, we don’t need the clearance of Her Majesty’s Secret Service to sample Dhaliwal’s award-winning “Pink Skies” martini. The Belvedere Vodka, Lillet Rosé, English cucumber and grapefruit peel cocktail can easily be enjoyed by visiting West. Or, sample one of these three creations in the comfort of your own home.

West Restaurant

2881 Granville Street, Vancouver, BC

604 738 8938

www.westrestaurant.com

BEAUTIFUL MUSE

1½ oz (45 ml) Cazadores Reposado tequila¹
¾ oz (22 ml) Gonzalez Byass Tio Pepe Fino Sherry²
½ oz (15 ml) Disaronno Originale Amaretto³
2 dashes Bittered Sling Orange & Juniper bitters

Combine all ingredients into a mixing glass with ice and stir for about 15 to 20 seconds. Strain into a martini glass and garnish with an orange twist.

¹ SKU 772293

² SKU 242669

³ SKU 2253

OMA'S APFEL PIE

1 egg white
1 oz (30 ml) Broker's Premium London Dry gin¹
1 oz (30 ml) Berentzen Apfel Korn Apple Liqueur²
½ oz (15 ml) brown sugar simple syrup³
1 oz (30 ml) lemon juice

Combine all ingredients into a cocktail shaker and shake without ice. Add ice, shake again, strain into an old-fashioned glass and garnish with freshly grated nutmeg.

¹ SKU 359125

² SKU 323055

³ Equal parts brown sugar and water.



INGREDIENTS IN BEAUTIFUL MUSE



100 PERCENT PURE
BLUE AGAVE



**CAZADORES REPOSADO
TEQUILA**

Mexico **\$32.49** 772293

This 100 percent Blue Agave tequila is rested for more than two months in small, new, American white oak casks. Spicy wood notes are accompanied by vanilla, pear and caramel along with some vegetal agave character.



**DISARONNO
ORIGINALE AMARETTO**

Italy **\$25.29** 2253

One of the best-known Italian liqueurs, Disaronno is made from a centuries-old secret recipe of fruits and herbs. Notes of sweet, honeyed apricot and almonds are abundant, although surprisingly, no nuts are used in the recipe.



**GONZALEZ BYASS
TIO PEPE EXTRA DRY
PALOMINO
FINO SHERRY**

Spain **\$20.99** 242669

The expressive nose on this bone-dry sherry wafts aromas of fresh bread, almonds and olives. With excellent concentration and purity, Tio Pepe is a good introduction to fino sherry.

INGREDIENTS IN OMA'S APFEL PIE

CLASSIC OLD-STYLE
COPPER POT GIN



**BROKER'S PREMIUM
LONDON DRY GIN**

United Kingdom **\$26.49** 359125

This is an unapologetic return to classic, old-style gin made in copper pot stills. Juniper, as always, takes a prominent lead, with citrus notes and a meld of other classic exotic botanicals artfully blended in.



SWEET AND LIGHT
APPLE SCHNAPPS



**BERENTZEN APFEL KORN
APPLE LIQUOR**

Germany **\$22.79** 323055

A milder version of German apple schnapps, it has about half the alcohol content and is noticeably sweeter. Bursting with notes of fresh, sun-ripened apples, this well-known German sipper is best served chilled or in a variety of cocktails.



INGREDIENT IN FALLEN ANGEL



**THE FAMOUS GROUSE
BLENDED SCOTCH WHISKY**

United Kingdom **\$26.29** 52050

The Famous Grouse blend is crafted from the finest malt whiskies, such as Macallan and Highland Park, married with exceptional grain whiskies for the smoothest possible taste. Notes of grain, oak and sherry and a Speyside fruitiness abound in this quality pour.



OLÉ!

Latin Flavours



MEXICAN QUINOA



RECIPES AND FOOD STYLING
BY IRENE MCGUINNESS

FOR RECIPES, SEE INDEX ON PAGE 135

PAIRS WITH SLOW-COOKED
CHICKEN MOLE



LOTS OF DARK
BERRY FLAVOUR



MAGGIO LODI PETITE SIRAH

USA \$14.79 172403

This offering from Lodi California is an excellent value, exhibiting notes of fig, plum and licorice on the nose. Rich and extracted in colour, it has lots of dark berry flavours and a lingering finish.



**SANTA CAROLINA
BLEND B CARMENERE
GRENACHE MERLOT**

Chile \$14.29 651232

Aromas of wild blackberries and blueberries with a light smoky note greet the nose. The full-bodied palate is generous with flavours of blackcurrant, plum, blueberry with a hint of espresso on the fruit-forward finish.



SLOW-COOKED
CHICKEN MOLE

PAIRS WITH MEXICAN QUINOA



JUST A HINT OF
SWEETNESS



**INNISKILLIN OKANAGAN
ESTATE RIESLING**

BC VQA \$11.49 244095

This Riesling has an expressive nose of orchard fruit, apricot and a mineral note that is complemented by juicy flavours of gooseberry and grapefruit citrus notes. A hint of residual sugar is balanced by a racy, mouth-watering acidity.



**CASAS DEL BOSQUE RESERVA
SAUVIGNON BLANC**

Chile \$14.99 740878

Opening with a generous and complex bouquet, this Sauvignon Blanc has layers of aromas that transfer onto the palate. Notes of lime citrus, tropical fruits, pink grapefruit and fresh herbs dance with a vibrant acidity.



Big Taste
— from a —
Tiny Place



There are two simple rules for crafting great beer.

Brew it small. And brew it big. Small as in small batches, so you can tinker until everything's perfect. And big as in taste. Not watered down, middle-of-the-road flavour, we're talking a brew worth brewing. And a brew worth drinking. Like our famous Creemore Springs Premium Lager. One sip and you'll agree: it's the little things that make a big difference.

Inspired by a Bohemian Lager, our Premium Lager is a one-of-a-kind gem. With overtones of sweet caramel malt and an appealing, well-balanced floral hop character, it pairs well with roasted and grilled meats.

Delivered fresh from Creemore, Ontario. For more information visit creemoresprings.com

Must be legal drinking age. +735993



FRIJOLES BORRACHOS

PAIRS WITH FRIJOLES BORRACHOS



GREAT CHARACTER,
GREAT PRICE!



**MICHEL TORINO CUMA
ORGANIC TORRONTÉS**

Argentina **\$11.49** 213389

The perfumed nose on this Argentinian white leaps from the glass with aromas of spicy tropical fruit, jasmine and orange rind. A softer palate reveals notes of fresh peach and flowers. This is a truly unique varietal that is full of character.



CAMPO VIEJO RIOJA RESERVA

Spain **\$17.49** 823203

This Rioja exhibits complex notes of cherry, ripe blackberry and plum that intermingle with woody notes of baking spices, pepper and coconut. It is smooth and balanced with a hint of mocha hiding in the background.

Spirited Labels

Spirited Labels



There are more ways to get into the spirit of Halloween than donning a French maid or Superman costume – which may inspire more apprehension than enthusiasm for some. By a certain age, one tends to switch from playing dress-up with friends to more grown-up pleasures, such as searching out seriously good wine and spirits.

On that note, you can get into the spirit of Halloween without the hassle of a costume, mask or makeup by pouring wickedly good wines and spirits on October 31st. Here are several to get you started – with labels to suit the occasion.

“Get into the spirit of Halloween without the hassle of a costume, mask or makeup by pouring wickedly good wines and spirits.”



THE DEVIL'S OLD HAUNT

Casillero del Diablo means the devil's locker in Spanish, and the wines are named after an actual wine cellar in Chile said to be haunted by Satan himself. Or so the tale goes. In truth, a 19th century businessman named Don Melchor noticed some of his best wines had gone missing from his cellar. So he invented a story that the Devil lived there, to keep thieves away. Today, Concha y Toro keeps that legend alive in its range of Casillero del Diablo wines.

The winery recently launched a new wine in the Casillero del Diablo range, called Devil's Collection Red – aptly named for Halloween, don't you think? It blends Carmenere, Syrah and Cabernet Sauvignon to create an enticing ensemble of flavours – think sweet plum, wild strawberry, black cherry and dry cocoa flavours. Ripe, lush and juicy, this wine is a perfect pour with finger foods – from snack-sized packs of potato chips to roasted, salted pumpkin seeds.



01
CONCHA Y TORO CASILLERO DEL DIABLO
DEVIL'S COLLECTION RED BLEND
Chile \$12.79 362913

BEWARE THE KRAKEN!

This dark rum is not only black in colour and seriously spirited at 47 percent alcohol/volume; it's named after a legendary monster. The Kraken is a sea monster said to resemble a giant squid, and dwells off the coasts of Norway and Greenland.

A perfect pour for All Hallow's Eve, don't you think? Inky-coloured and brimming with flavours of dark cocoa, brown sugar, coffee and baking spices with a backdrop of vanilla, it's a dark, brooding drink of considerable depth. Serve it neat or with cola and ice. Scary good!



THE KRAKEN BLACK SPICED RUM
Trinidad and Tobago \$28.79 199455



SERIOUSLY DARK

To add some seriously dark spirit to the evening, reach for Bacardi Black. Black is the darkest of their dark rums, made from fermented molasses and aged in heavily charred oak barrels then filtered through charcoal. The result is an intense, bold pour with smoky buttered-toffee flavours lifted with notes of tropical fruit and a long, brown-sugar finish. Makes a delicious hot buttered rum!



BACARDI BLACK RUM
Canada \$20.99 112433



A DARK ANGEL AWAITS

The angel of the abyss is a biblical figure tasked to oversee a horde of demonic horsemen sent to torture the inhabitants of Earth. Eek. And, as if that name isn't creepy enough, just look at this wine's label. Definitely a table-worthy label for Halloween, don't you think?

This red blend from Australia is lively and brisk. It starts with savoury aromas of red meat, dark fruit and peppery red fruit, then rips across the palate with refreshing flavours of redcurrant, raspberry and red plum. It's a lean and relatively light-bodied wine with a hint of smoke and licorice on the finish. Pour it with grilled salmon for a dynamic duo.



ANGEL OF THE ABYSS RED BLEND
Australia \$14.49 849588

FREAKISHLY FUN

Michael David Winery is well known for splendid wines with splashy labels, and Freakshow is no exception. Featuring a festival clown and other dressed-up characters, it's the perfect pour for the official freak show night of the year. And it's a lot of fun to drink too. One could say it's freaking amazing wine.

It's a Californian Cabernet Sauvignon with a dash of potent Petite Sirah that offers up hefty but polished aromas of cassis and opulent black cherry and an instantly riveting crush of velvety fruit. Sumptuous richness and real class here, with macerated red and black berries, melted chocolate, warm oak and creamy vanilla edged with hazelnut and a hint of café latte on the finish. And, for the record, 2012 was an excellent year for this wine.

It's a stylish pour for the night that will take this – or any evening – up a notch. Serve it with steak, hamburgers or spaghetti and meatballs.



MICHAEL DAVID FREAKSHOW LODI
CABERNET SAUVIGNON
USA \$21.99 455345



NOW THAT'S USING YOUR SKULL

This skull-shaped bottle of vodka couldn't be more appropriate for October 31st, especially knowing the founders, actor Dan Aykroyd and artist John Alexander, were fascinated by the mysterious 13 crystal skulls found around the world during the 19th and 20th centuries. Legend has it, the artifacts have supernatural powers. Fitting really, given Crystal Head is made without additives or preservatives; hey, it's supernatural too! Terrifically smooth and clean, with the slightest suggestion of minerals and sweet cream, it makes a mean martini. Lovely stuff.



CRYSTAL HEAD VODKA
Canada \$52.99 56663



MORE THAN MEETS THE EYE

At first glance, this spooky label is simply a drawing of a skull. But look closely and another image appears – that of a man falling from a tree. The drawing is by Hungarian artist István Orosz, who has a particular interest in optical illusion and double-meaning images. Not only is the eerie skull image well-suited to Halloween, the wine itself seems to be the essence of all that’s dark in the world.

This Shiraz starts with powerful aromas of black and red licorice that lead to a hulking, full-on attack of licorice, tar, black cherry, black plum, dark chocolate, black peppercorn and espresso bean. It’s deep, dark and long, shot through with palate-cleansing acidity and structured with ripe, tight tannins that keep the dense, saturated fruit in place. Serve it with a rack of barbecued beef ribs for a gripping combination.



FULLGLASS WINES SKULLS SHIRAZ
Australia **\$17.99** 172825



A DEVIL OF A GOOD WINE

This Washington Merlot is a devil of a wine. In fact, that’s exactly what the label is all about. Designed with the intention of clearly communicating what’s in the bottle – smooth like velvet, but with a devilish charm to balance it out.

Attractive aromas of cherries dunked in chocolate lead to rich, velvety flavours of red and black cherries, salted chocolate, grilled meat and black peppercorn. The creamy, opulent mouth feel and come-hither complexity will have you thinking Merlot is your new favourite grape variety. This delicious Washington wine, with its superb concentration, complexity and length, is worth every cent.

For a little creepy fun, serve it with blood sausage.



CHARLES SMITH THE VELVET DEVIL MERLOT
USA **\$21.49** 745299

THE BIG BAD WOLF

Wild animal traps are always a tad disturbing, conjuring up images of torture. So the wine The Wolftrap Red from Boekenhoutskloof Winery in South Africa would be a suitable pour for Halloween, especially with the mystery behind the wine’s name.

A wolf trap was once discovered in Franschhoek Valley, the area surrounding Boekenhoutskloof Winery. And, although the mountains are alive with indigenous animals, including leopards, no evidence of wolves was ever found. So the winery named the wine The Wolftrap as a nod to the mysteries and legends of the region. Spooky? A little.

But one thing is for sure, this blend of Syrah, Mourvèdre, and Viognier is spellbinding. It starts with an attractive perfume of violets underpinned by a certain meatiness leading to explosive, bold flavours of Black Forest fruit, red berries, red meat and dried bay leaf before tapering to a long sea-salt and black-pepper finish. Gorgeous with game. Rabbit stew, duck breast, or venison would all work well.



BOEKENHOUTSKLOOF THE WOLFTRAP RED
South Africa **\$13.29** 138479



Gourmet

GAME MEATS



PAPPARDELLE WITH
WILD BOAR RAGU

PAIRS WITH PAPPARDELLE WITH WILD BOAR RAGU



RICASOLI BROLIO CHIANTI CLASSICO

Italy **\$24.19** 3962
Brilliant ruby-red in the glass with aromas of cherry, ripe blackberry and flowers such as violet and rose. A structured and complex palate reveals layers of ripe red fruit and spices with well-integrated tannins and a long, focused finish.

AN EXPRESSIVE SPANISH RED



TRITON TRIDENTE TEMPRANILLO

Spain **\$23.49** 189852
This expressive Spanish red has notes of wild brambly berries, smoky, toasty oak and spice. Combining power and elegance, the palate has flavours of ripe fruit and spice balanced by a lively acidity that keeps the finish going.



PAIRS WITH BISON TENDERLOIN WITH SEASONAL VEGETABLES



BISON TENDERLOIN WITH SEASONAL VEGETABLES



FANTASTIC BC SYRAH!



SANDHILL ESTATE SYRAH

BC VQA **\$15.39** 98541
This fantastic BC Syrah entices the nose with aromas of plum, ripe cherry and smoke-laden, toasty oak notes. It's full-bodied with good structure and flavours of blackberry, cherry and plum with lingering notes of sweet spices.



DON DAVID RESERVE MALBEC

Argentina **\$12.99** 156455
Another example of how Malbec is thriving in Argentina, this wine opens with dark fruit aromas of cherry and plum with hints of leather and tobacco. In the mouth, more plum and cherry flavours with chocolate, leather and vanilla spices rounding out the lengthy finish.

MEET PERFECTION

NATURAL INGREDIENTS TRANSFORMED
INTO THE ABSOLUT VODKA.



ABSOLUT.[®]

TRANSFORM TODAY

Please enjoy our products responsibly.



TOURTIÈRE
TARTLETS WITH
DRIED CHERRY
SAUCE

PAIRS WITH TOURTIÈRE TARTLETS
WITH DRIED CHERRY SAUCE



BRITISH COLUMBIAN
BORDEAUX-STYLE RED



**INNISKILLIN OKANAGAN DARK
HORSE VINEYARD MERITAGE**

BC VQA \$18.79 597039

This Bordeaux-style blend is predominantly Merlot, with Cabernet Sauvignon and Cabernet Franc playing second fiddle. On the nose are notes of cassis and dark cherry with a spicy undertone. The palate reveals dark fruit flavours such as plum and blackcurrant with mocha notes. This firmly textured wine has the potential to age gracefully for another few years.



IDEAL WITH
RED MEAT



**CARAVAN
PETITE SIRAH**

Australia \$14.99 442442

A decadent Australian red, this Petite Sirah shows ripe berries, black cherry and vanilla notes balanced by toasty yet integrated oak spice. Full and flavourful in the mouth, it will pair nicely with a variety of hearty red meat dishes.

RS FLAVOURS FLAVOURS



EDNA VALLEY CENTRAL COAST CHARDONNAY

USA \$17.49 81430

A nose of ripe apple, pear, apricot and some oak notes leads to a medium-bodied palate with flavours of tropical and stone fruit, some vanilla and a lovely creamy texture. This Chardonnay pairs well with poultry or cream-based pasta dishes.



EMILIANA NOVAS GRAN RESERVA CARMENERE CABERNET SAUVIGNON

Chile \$15.99 771840

Produced by one of Chile's pioneers of organic and biodynamic viticulture. A slightly sweet dark fruit note of black cherry and blackberry and a spicy nuance of clove and vanilla are wrapped up in a velvety, concentrated palate.



JACK DANIEL'S TENNESSEE FIRE

USA \$28.79 630707

Crafted using the Old No. 7 whiskey infused with a proprietary red hot cinnamon liqueur. Notes of sweet cinnamon hearts and Hot Tamale candies lead to a spicy-sweet palate with candied cinnamon and whiskey notes on the finish.



Add delicious flavour to your autumn cornucopia.



ABERFELDY 12-YEAR-OLD SCOTCH WHISKY

United Kingdom **\$52.99** 773002

This approachable Highland single malt whisky is a lovely gold colour with a pronounced nose of heather honey, and a fruity softness with notes of pineapple. It's full in the mouth with a spicy orange character developing on the finish.



FLAGSTONE LONGITUDE SHIRAZ CABERNET SAUVIGNON MALBEC

South Africa **\$12.29** 789081

Deep ruby in the glass with a nose full of cassis, plum and dark berries with slightly spicy undertones. Silky tannins frame flavours of dark berries, more plummy fruit and a lingering note of chocolate.



VINTAGE INK REBEL RED

BC VQA **\$14.99** 49023

This red VQA blend from the South Okanagan Valley is full-bodied and brimming with flavours of red berries, vanilla bean and dark chocolate with hints of spice. The fruit-forward finish is long and silky.



WARMING REDS *from the* South of France



The south of France is an intoxicating place. There is something about the scrubby hillsides thick with aromatic wild herbs (known as garrigue), the sky such a beautiful, clear blue, the sturdy, dependable and timeless buildings hewn of limestone blocks that blend seamlessly into mountains and sit comfortably next to Roman ruins. The world of the Mediterranean playground, often garish and touristy, disappears into sleepy picture-postcard hilltop villages just a few kilometres towards the mountainous interior. This near perfect backdrop and the dry, sunny Mediterranean climate is also ideal for making characterful wines and a great bounty of simple but intensely

flavoured foods. Not a bad place, hey?

In spite of the fact that the south of France is well discovered and incredibly popular with gastro-tourists from around the world, it has somehow maintained in both its food and wine an unusual approachability. There is no pretense, nothing pompous; instead, there is a welcoming hedonism that encourages enjoyment without the shackles of snobbery that so often accompanies food and drink. Dry, pale rosé slides down easily, providing refreshment in the heat, and warming, soft and savoury reds provide the perfect foil to the simple but characterful food.

The region that could be described as the south of France stretches from the

Italian border and Provence through the Var and the Rhône and into the Languedoc-Roussillon to the Spanish border. All these regions share the enviable Mediterranean climate as well as many grape varieties that have found their happy place.

Grenache is the common variety across the region, and often forms not so much the backbone, but rather the soft, fleshy, warming base for a number of different blends. In red blends, Grenache's full body, lower tannin and acidity lends softness to the wines. It has flavours of ripe strawberry and raspberry, white pepper and often a pretty floral note. Combined with varieties such as Syrah, Mourvèdre

“ There really is a lot to discover in this southern swath of France, and the warming red wines rarely disappoint. ”

and Carignan, which add firmer structure and often higher acidity, it makes for a very compelling blend.

The most famous wines are those from the Rhône Valley, which is the largest area, shown on labels as Côtes du Rhône, or from a few select towns as Côtes du Rhône-Villages. These wines are usually inexpensive, full-bodied, soft reds with flavours of ripe mixed berries and often a savoury, dried herbal freshness. It is sunny here, and alcohol levels of 14 percent or more are not uncommon. The wines can be drunk young because the soft nature of Grenache makes them approachable practically as soon as they are bottled.

Over the decades, certain pockets within the Rhône have built a higher reputation and have earned the elevated Cru status for their wines. These are often former Côtes du Rhône-Villages wines that have been promoted. Names such as Châteauneuf-du-Pape, Gigondas, Vacqueyras and Rasteau simply produce more intense and concentrated versions of the same blends, namely Grenache supported by Syrah, Mourvèdre and a few others.

Outside the Rhône boundaries, but producing similar styles of wine, are regions such as Côtes de Ventoux and Côtes de Luberon. This is the

picturesque country made famous by novelists such as Peter Mayle with *A Year in Provence* and his other books, and many more writers after him drawn by the beauty and the laid-back lifestyle.

Heading west from the Rhône towards the Spanish border, you pass through the Languedoc and then the Roussillon. This area used to be known as “the wine lake of Europe,” and was largely responsible for producing ordinary table wine that contributed to France having some of the highest consumption rates of wine in the world. The French now drink less but better wine, and the Languedoc-Roussillon now also produces less but better. The lower quality vineyards have been pulled out and now the towns in the scrubby hillsides are building a reputation for top quality wines that they were unable to achieve when drowned out by a sea of plonk. The towns in this area are similar to the posher versions east of the Rhône, but a little less “discovered” and therefore a little less polished, something many see as a strength rather than a weakness.

The wines in the Languedoc and Roussillon can offer great value. Again Grenache dominates, but varieties such as the grippy Carignan enter the mix, and the wines are savoury as

well as soft. Look for higher-ranked appellations such as Saint-Chinian, Minervois, Corbières, Faugères and La Clape for more serious wines. The area is also home to most of France’s more economical wines produced from international varieties such as Merlot, Viognier, Sauvignon Blanc and the like under the Pays d’Oc IGP appellation.

There really is a lot to discover in this southern swath of France, and the warming red wines rarely disappoint. The beauty of simply prepared food based on quality ingredients is perfect for these honest, flavoursome red wines. Nothing compares to meaty wines enjoyed with roast leg of lamb, grilled duck breast, a rich beef daube or the bounty of grilled, perfectly sun-ripened red peppers, eggplants or tomatoes, maybe with a hit of tapenade. The hint of garrigue in the wines means a sprig of rosemary or thyme pressed into the meat or tossed into the stew makes for an even better pairing.

We can all bring a little slice of the south of France home. Pick up some warming reds, source some locally raised meat and visit the farmers’ market for the best veggies BC has to offer. As long as the weather co-operates, we can transport ourselves for a virtual food and wine holiday.

★ TEXAS' ★

ORIGINAL CRAFT VODKA®



“My handmade Texas vodka beats the giant “Imports” every day. We make and taste every batch at my original distillery in Austin, Texas to ensure you only get the best!”

—★— *Tito*
 Founder & Owner
 Master Distiller

WINE ENTHUSIAST RATINGS
 SCORE OUT OF 100 POINTS

TITO'S® 95 USA PTS
 HANDMADE VODKA

WINE ENTHUSIAST
 ★ ★ ★ ★ ★

SPIRIT BRAND DISTILLER OF THE YEAR 2014

BOTTLED & DISTILLED IN AUSTIN, TX



WARMING REDS FROM THE **SOUTH OF FRANCE**

“ We can all bring a little slice of the south of France home. ”

SOFT, RICH AND RIPE



**LES HALOS DE JUPITER
CÔTES DU RHÔNE**

France **\$22.29** 254995

This is a big bruiser of a wine fuelled by the sunshine of the Mediterranean. The soft, rich ripeness of Grenache comes through, with its stewed strawberry, fig, prune and black cherry notes, and is backed by savoury dried herbs, pastry crust and orange zest. It is full-bodied and silky textured.



**CHÂTEAU PESQUIÉ
TERRASSES VENTOUX**

France **\$16.49** 708750

A ripe, sun-warmed nose of dried raspberry and prune with some earth, dried thyme and charred meat greets you. The palate is intense with a hit of blackberry, black pepper, leather, a whiff of boot polish and a long, savoury, dried black cherry and garrigue finish.



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

France **\$51.99** 22889

Meaty and savoury and full of aromas such as cigar, plums, dried blueberries, lavender and leather, continuously opening in the glass to reveal more complexity. The palate is full, rich and soft, with blackberry, blueberry, black cherry and spicy notes to add freshness. This is an excellent, complex wine.

PRETTY AND FLORAL SCENTED



**M. CHAPOUTIER BILA-HAUT
CÔTES DU ROUSSILLON
VILLAGES**

France **\$15.79** 40790

A pretty, yet savoury, rustic wine with the floral scent of Grenache, wild herbs, cherry and game meat aromas of Syrah. The palate is rich, soft and warming with ripe raspberry, strawberry and some mineral graphite notes along with dried thyme and rosemary flavours on a long, savoury finish.



**BRUNEL DE LA GARDINE
CÔTES DU RHÔNE**

France **\$18.49** 208942

Ripe dark cherry, prune, shortbread and baked mixed berries are featured on the nose. The palate is full and soft with a savoury, dried thyme, licorice and leather note along with bright berry fruit. A hint of white pepper adds complexity to the long finish.

LOVELY BALANCE AND RICH TEXTURE



**FAMILLE PERRIN LES CHRISTINS
VACQUEYRAS**

France **\$23.49** 585315

A complex nose, nicely balanced by mixed wild brambly berries, pretty floral notes and meaty game, leather and spice is a wonderful expression of great terroir. The palate has lovely balance, rich texture and a great combination of berries, spice, dried garrigue herbs and peppery Syrah notes on the long finish.



**FAMILLE PERRIN
CÔTES DU RHÔNE RÉSERVE**

France **\$15.99** 363457

This wine shows plum, blueberry, leather, game meat and spice flavours such as chorizo sausage with a berry sauce. The palate exhibits softness of texture with a warming roundness and lots of blueberry, black cherry, licorice and tea leaf with a long savoury, dried-thyme finish.



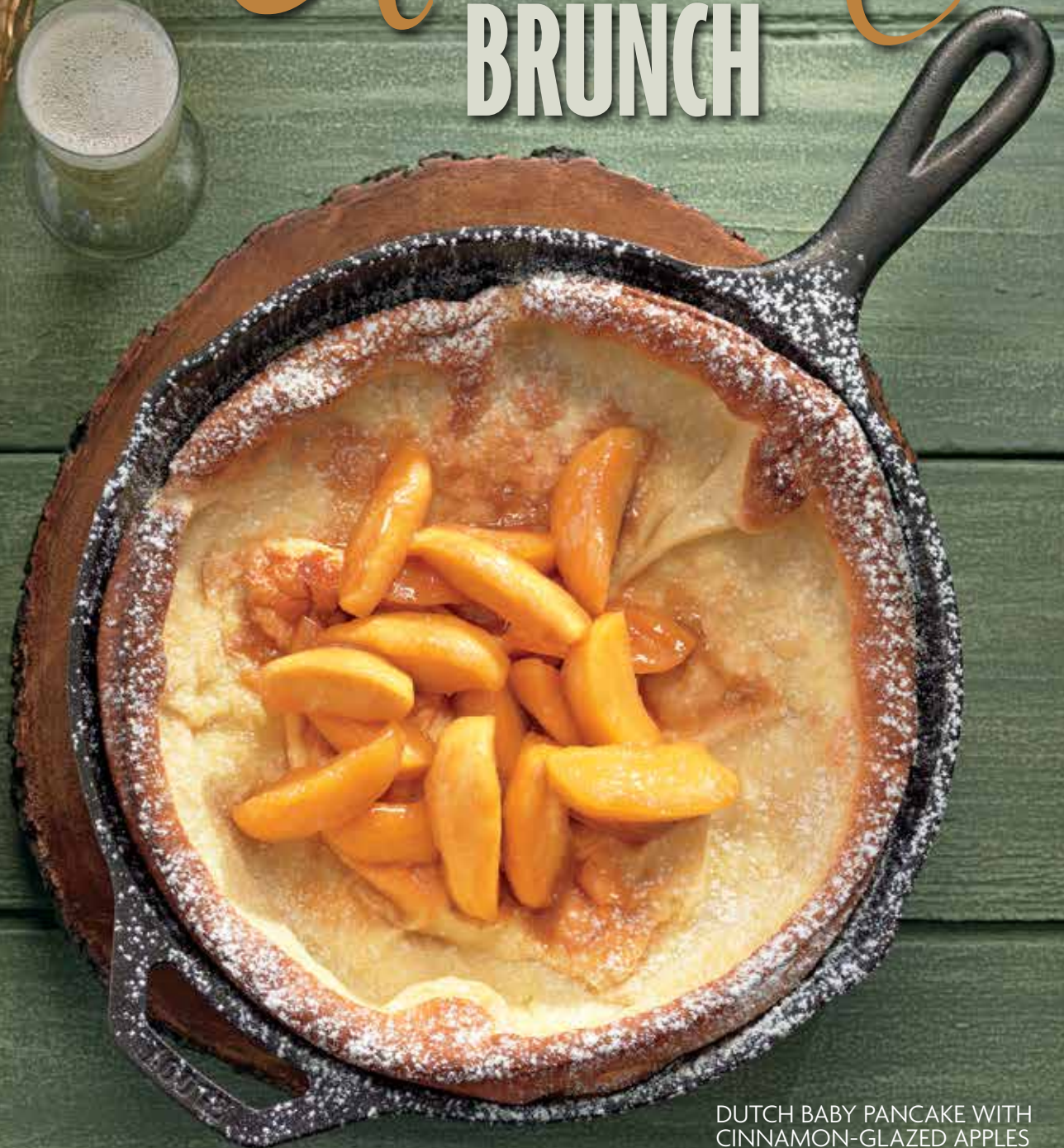
**LA FIOLE DU PAPE
CHÂTEAUNEUF-DU-PAPE**

France **\$38.29** 12286

Smoky, meaty and dusty with paprika, tomato, chorizo sausage and dried herbs featured on the nose. The palate is very savoury and leathery with dried plums, blueberry and lots of pepper, baking spices, smoke and dried rosemary. This is a non-vintage wine that is consistent from year to year.



Autumn BRUNCH



DUTCH BABY PANCAKE WITH
CINNAMON-GLAZED APPLES



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.

FOR RECIPES, SEE INDEX ON PAGE 135

PAIRS WITH MAPLE-BOURBON PORK BELLY



CHATEAU STE. MICHELLE RIESLING

USA \$14.79 232512

Scents of tropical fruits, lime citrus and Granny Smith apples lead to a juicy palate full of ripe pear and apple flavours. Finishing slightly off-dry with some minerality and a nice zippy acidity, this Riesling is a fantastic pairing with pork dishes.



WELL-PRICED!

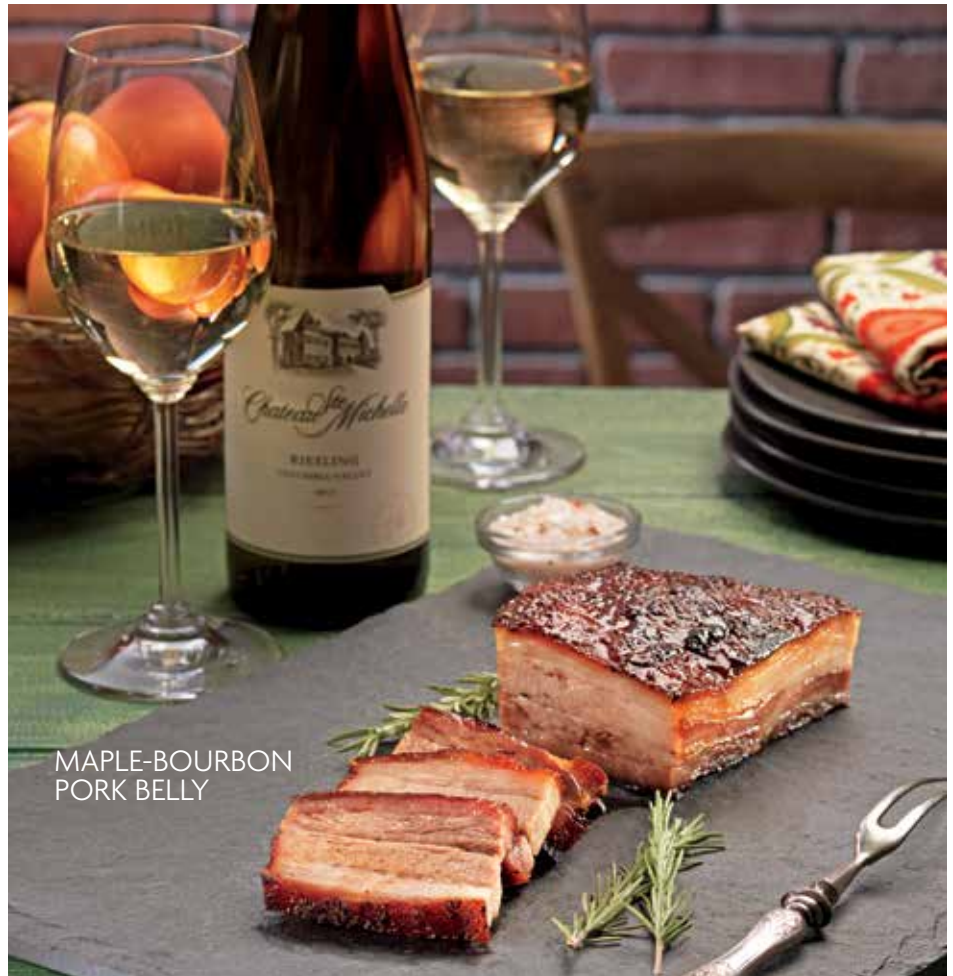


THREE BEAR RANCH B3 PINOT NOIR

BC VQA \$13.89 627760

This well-priced Pinot has a lovely floral character on the nose with hints of rose petals and violets. It is medium-bodied and brimming with flavours of wild strawberries, fresh cherries and a hint of rhubarb.

PAIRS WITH DUTCH BABY PANCAKE WITH CINNAMON-GLAZED APPLES



MAPLE-BOURBON PORK BELLY



SMOOTH AND CREAMY



VALDO VALDOBBIADENE PROSECCO SUPERIORE MARCA ORO

Italy \$18.29 550111

A delicate bouquet of pear, white flowers and hints of stone fruit points to a lighter-bodied sparkler with persistent bubbles. A smooth, creamy mouth feel and slight hint of fruity sweetness on the finish.



GEHRINGER BROTHERS MINUS 9 EHRENFELSER ICEWINE

BC VQA \$44.99 551739 375 ml

Pronounced flavours and aromas of ripe Okanagan peaches, apricots, nectarines and honey are abundant in this rich yet elegant dessert wine. It will pair nicely with a variety of fruit-based desserts.



SPAGHETTI SQUASH FRITTERS
WITH STILTON AND YOGURT

PAIRS WITH SPAGHETTI SQUASH
FRITTERS WITH STILTON AND YOGURT



**LIBERTY SCHOOL PASO ROBLES
CABERNET SAUVIGNON**

USA \$21.79 527184

Aromas of plummy dark fruits and a hint of smoke and earth greet the nose in this Paso Robles Cab Sauv. The fruit-driven palate has flavours of ripe raspberries, black cherry and slightly spicy notes on the smooth finish.



CRISP, REFRESHING
AND FRUITY



**ST HALLETT POACHER'S
SEMILLON SAUVIGNON BLANC**

Australia \$13.99 535963

A small amount of Riesling added to the blend lifts aromas of melon, passion fruit and pineapple, which transfer to the palate. This Aussie white is crisp and refreshing with a good intensity of fruit.

PAIRS WITH WINE-BRAISED PLUMS WITH YOGURT



A FINE, ELEGANT PROSECCO



BOTTEGA IL VINO DEI POETI PROSECCO

Italy \$15.29 95711

Pale straw in colour, this Prosecco has a fine mousse and an elegant nose of almonds, apples and pears with a slight citrus note. It is dry in the mouth with a juicy acidity that leads to a clean, refreshing finish.

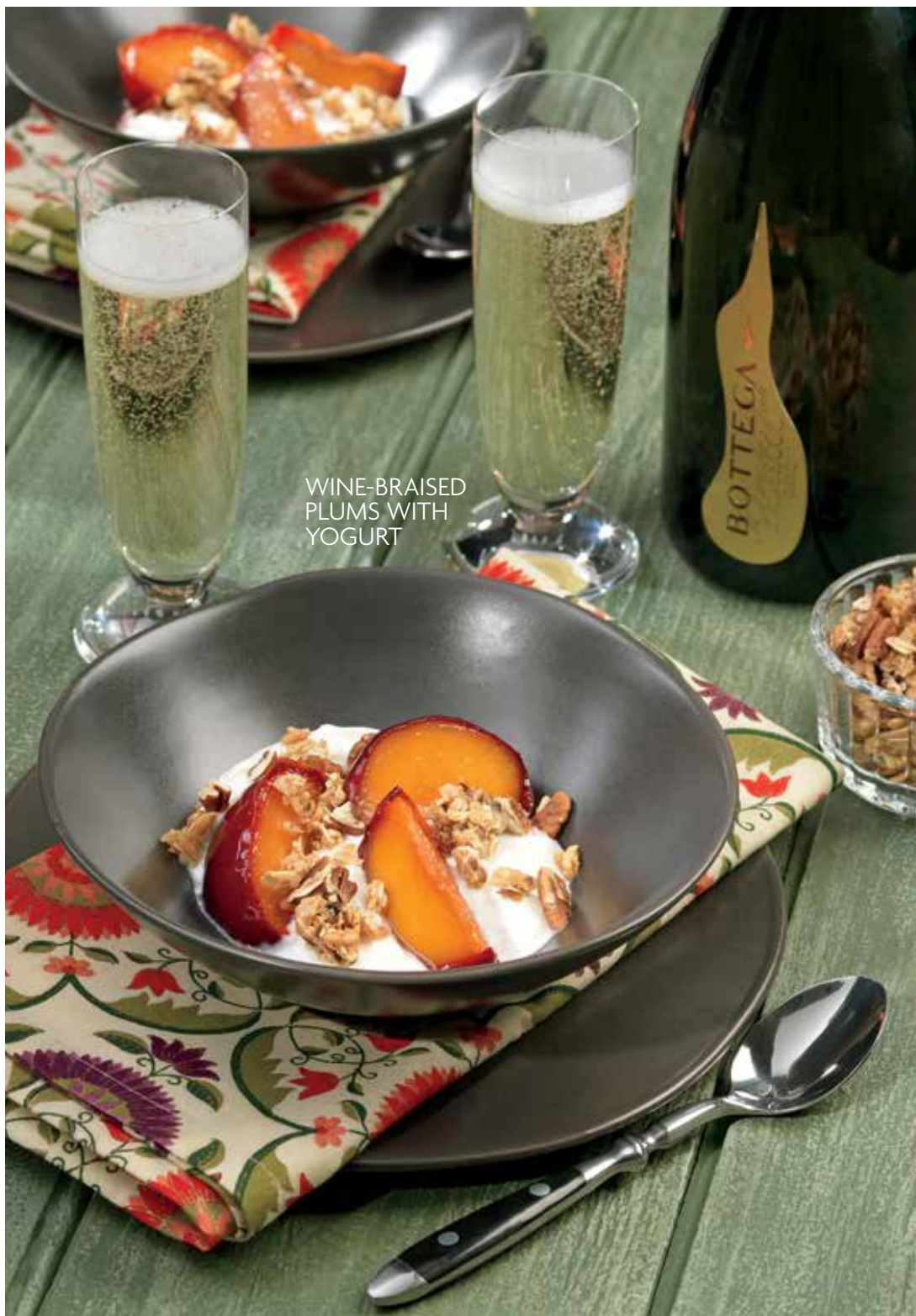
GREAT FOR COCKTAILS!



GEKKEIKAN JAPANESE FLAVOURED PLUM WINE

Japan \$15.79 46763

Gekkeikan uses hand-picked plums to create this unique recipe. Its sweet, natural plum flavour is balanced by just a hint of apple and pear tartness. Serve chilled, over ice, or in cocktails.



WINE-BRAISED PLUMS WITH YOGURT

the
cocktail
menu

today's special:
BOURBON



FAIR HAIR CHILD

1 egg white
1½ oz (45 ml) Bulleit bourbon¹
½ oz (15 ml) Giffard ginger syrup²
1½ oz (45 ml) grapefruit juice
½ oz (15 ml) lemon juice
½ oz (15 ml) honey syrup³
2 dashes Angostura bitters, for garnish

Combine all ingredients in a cocktail shaker and shake without ice. Add ice, shake again and strain into an Old-Fashioned glass and garnish with a couple of dashes of Angostura bitters or a grapefruit twist.

¹ SKU 774273

² Available at specialty food stores.

³ 2 parts honey in 1 part hot water.

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring that most classic spirit, bourbon! Recreate these original recipes from **Bar Star Sabine Dhaliwal** at home, add friends and enjoy!

INGREDIENT IN "FAIR HAIR CHILD"



BULLEIT BOURBON FRONTIER WHISKEY

USA \$33.49 774273

Aromas of oak, caramel and vanilla with a kick of spicy rye waft from the glass. The palate echoes the nose with more caramel, oak and honey notes, all leading to a balance of sweet, spicy flavours.

INGREDIENTS IN
“REKINDLED FRIENDSHIPS”



**WOODFORD RESERVE
DISTILLER'S SELECT
BOURBON**

USA \$43.99 480624

The official bourbon of the Kentucky Derby has a nose full of rich dried fruit with a hint of orange and mint. It is rich and full-flavoured with notes of cinnamon, toffee and citrus all wrapped up in a pleasant, warming finish.



BARBIERI APEROL APERITIVO

Italy \$20.99 144071

Created from a secret recipe that blends a mix of bitter and sweet oranges with select herbs and roots, giving Aperol its distinctive bright orange colour. It possesses a lovely balance of bitter-sweet flavours. Try it in an Aperol Spritz.



**GONZALEZ BYASS NECTAR
PEDRO XIMÉNEZ SHERRY**

Spain \$27.99 661579

A bouquet of raisins and prunes greets the nose with a hint of molasses, which is typical of PX sherries. Nectar is Christmas pudding in a glass, with lots of raisins, dark chocolate, coffee and baking spices, with a rich and intensely sweet finish.



REKINDLED FRIENDSHIPS

2 oz (60 ml) Woodford Reserve bourbon¹

¾ oz (22 ml) Barbieri Aperol Aperitivo²

½ oz (15 ml) Gonzalez Byass Nectar Pedro Ximénez³

2 dashes Bittered Sling Kensington Dry Aromatic bitters⁴

Combine all ingredients in a mixing glass, add ice, stir for 15 to 20 seconds. Strain, serve neat in a cocktail coupe. Garnish with an orange twist.

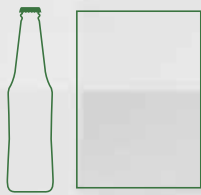
¹ SKU 480624

² SKU 144071

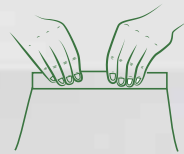
³ SKU 661579

⁴ Available at specialty food stores.

Probably the best ad in the world.



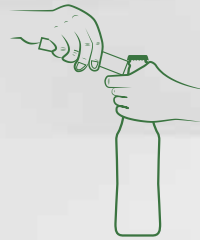
tear this page out



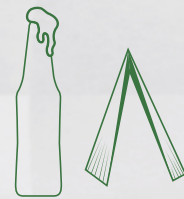
fold horizontally
along lines



fold in half



use as lever



enjoy your
Carlsberg



PEPPERED BRIGADE

2 oz (60 ml) Knob Creek bourbon¹
½ oz (15 ml) Disaronno Originale Amaretto²
½ oz (15 ml) lemon juice
1 pinch cayenne pepper

Add all ingredients to a shaker with ice. Shake for 10 seconds, then double strain into a Collins glass. Fill with crushed ice. Garnish with lime hair.³

¹ SKU 326009

² SKU 2253

³ Finely grated lime zest.

INGREDIENTS IN “PEPPERED BRIGADE”



Knob Creek 9-Year-Old Small Batch Kentucky Straight Bourbon

USA \$43.99 326009

Knob Creek pours dark amber in colour with expansive aromas of maple sugar, toasted nuts and caramel. In the mouth, look for big, oaky notes with caramel and dried-fruit flavours all leading to a long, smooth finish with just a bit of a kick.

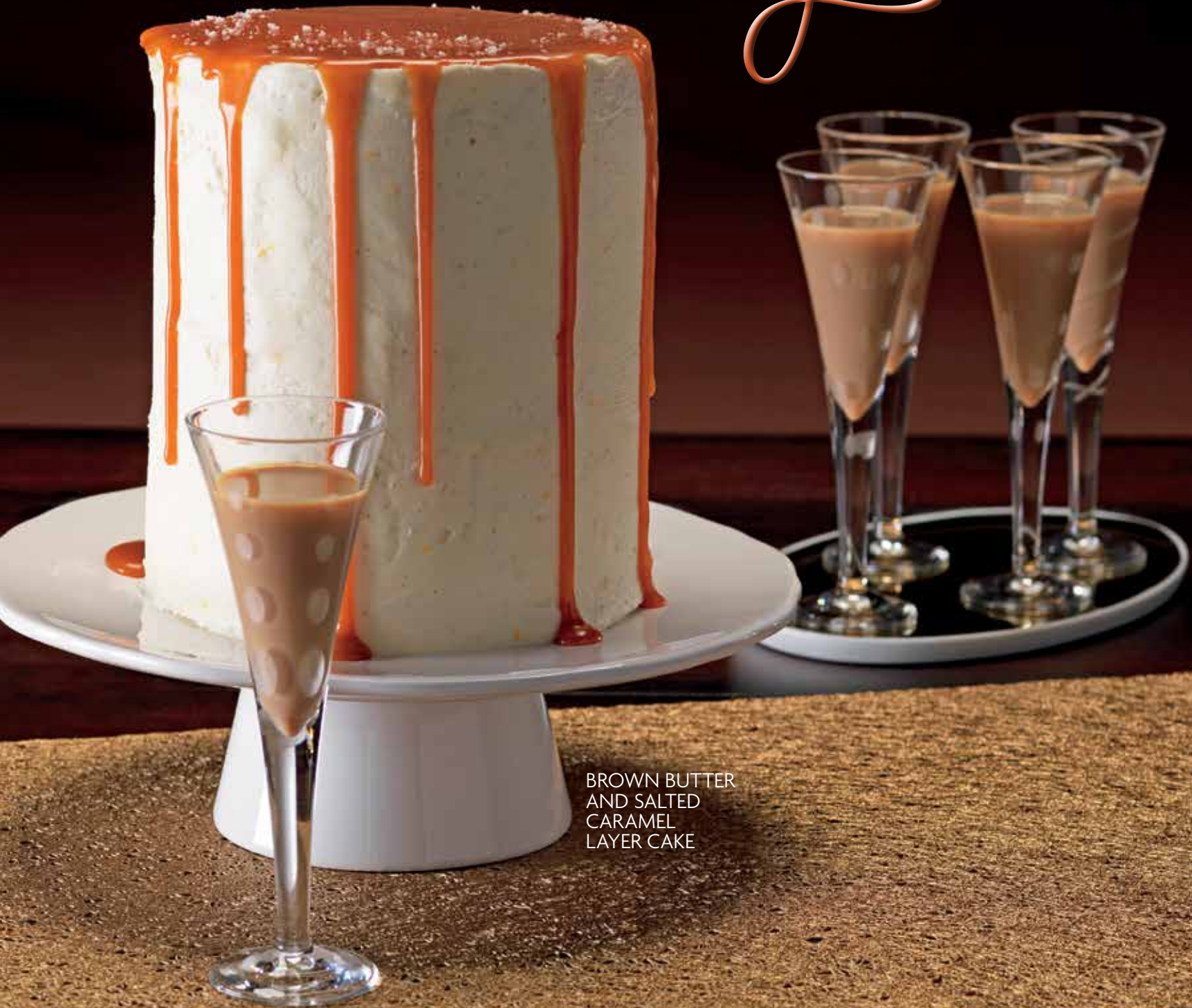


Disaronno Originale Amaretto

Italy \$25.29 2253

Disaronno is one of the most well-known Italian liqueurs, made from a centuries-old secret recipe of fruits and herbs. Notes of sweet, honeyed apricot and almond are abundant, even though no nuts are actually used in the recipe.

BROWN BUTTER BUTTER *Delights*



BROWN BUTTER
AND SALTED
CARAMEL
LAYER CAKE

PAIRS WITH BROWN BUTTER AND SALTED CARAMEL LAYER CAKE



BAILEYS SALTED CARAMEL

Ireland \$25.79 624296

A new twist on the classic Baileys Irish Cream. Rich Irish cream is blended with smooth Irish whiskey and flavourful caramel with just a hint of salt. An excellent addition to coffee or ice cream.

TENNESSEE WHISKEY AND HONEY LIQUEUR



JACK DANIEL'S TENNESSEE HONEY

USA \$28.99 185959

This whiskey-based liqueur is made from a blend of the original Old No. 7 Tennessee whiskey and a proprietary honey liqueur. Sweet and spicy on the nose, with notes of honey and cinnamon emerging on the finish.



PAIRS WITH BROWN BUTTER CUSTARD TART WITH CRANBERRY TOPPING



BROWN BUTTER CUSTARD TART WITH CRANBERRY TOPPING



SO VERSATILE!



MARTINI ASTI

Italy \$12.49 1875

Produced from the Moscato grape, this Italian bubbly has a nose full of stone fruit, lychee and white flowers. Light in body, lower alcohol and a natural sweetness make this a versatile sparkling wine.



PILLITTERI ESTATES RESERVE VIDAL ICEWINE

Canada \$17.39 401448 200 ml

This icewine opens with generous aromas of honey, peach, candied orange peel and apricot. The palate is richly textured with flavours of tropical fruit, lychee and honey all balanced by a mouth-watering acidity.

BROWN BUTTER
AND SAGE MARSHMALLOWS
WITH ADULT PUMPKIN
HOT CHOCOLATE



PAIRS WITH BROWN BUTTER AND SAGE MARSHMALLOWS WITH ADULT PUMPKIN HOT CHOCOLATE



SPICEBOX SPICED WHISKY

Canada \$24.49 169987

A spiced whisky crafted from a blend of whiskies aged for three to six years in bourbon barrels and infused with a secret blend of spices. It has strong vanilla notes wrapped in spices with a hint of brown sugar on the finish.



FORTY CREEK CREAM

Canada \$25.49 756007

A liqueur crafted with fresh dairy cream, then blended with fine spirits and award-winning Forty Creek whisky. Decadent flavours of vanilla, chocolate and caramel make this excellent in coffee or hot chocolate.

PAIRS WITH BROWN BUTTER BOURBON BUTTERSCOTCH PUDDING



FOUR ROSES SINGLE BARREL KENTUCKY STRAIGHT BOURBON

USA \$52.49 653055

This single-barrel bourbon starts with a sweet nose balanced by notes of spice and dried flowers. Sweet, rich flavours of vanilla, chocolate and toffee lead to a warming finish.



MER SOLEIL RESERVE CHARDONNAY

USA \$39.99 453142

Barrel fermentation gives this Chardonnay a golden hue in the glass with aromas of peach, apple and baking spices. It reveals more peach notes on the palate, with tropical fruit and butterscotch on the round, lengthy finish.



BROWN BUTTER BOURBON BUTTERSCOTCH PUDDING



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 ten non-fiction books on travel and food, Kasey is a member of the judging panel for the World's 50 Best Restaurants.

PETER GAGO

A CAREER IN THE GRIP OF THE GRAPE

As chief winemaker at the Australian giant Penfolds, including overseeing its prestigious Grange wines, the indefatigable Peter Gago describes his journey in the business as being simply in "the grip of the grape." After completing a Bachelor of Science degree at the University of Melbourne, he became a high-school teacher of mathematics and chemistry. It was during that time that Gago realized that, while his friends were buying cars, he was buying wine, especially some of the flagship Penfolds Grange vintages. At age 29, this love of wine led to a follow-up degree in oenology from Roseworthy College in Adelaide, and then his hiring at Penfolds in 1989. He began at Penfolds making sparkling wine, and he loves champagne to this day.

He's a unique winemaker in the sense that he spends the first part of the year in the vineyards before globetrotting far from his base in Adelaide to Asia, Europe or North America. A sense of humour makes him not just a great communicator but also a charismatic brand ambassador for Penfolds.

Twenty-six years after being hired, Gago has now joined the exclusive club of being only the fourth chief winemaker at Penfolds. In 2012, he was honored with the prestigious Winemakers' Winemaker Award presented by the Institute of the Masters of Wine and industry publication, *The Drinks Business*.

His gregarious personality and knowledge of winemaking keeps Gago in demand worldwide, leading seminars, master classes and re-corking clinics. Both the Penfolds history (the



PHOTO COURTESY: PENFOLDS

winery was founded by Dr. Christopher Rawson Penfold in 1844) and the histories of the wineries Gago has visited worldwide inform his practices. It is perhaps Penfolds first winemaker, Max Schubert, who set out to create wines modelled after those of Europe, and specifically Bordeaux, who remains a source of inspiration for Gago's methods. With one foot in the vineyard and the other in the global marketplace, Peter Gago has been a key force in bringing Penfolds into the 21st century and expanding the wine portfolio. He balances forward thinking with a sense of tradition.

“Twenty-six years after being hired, Gago has now joined the exclusive club of being only the fourth chief winemaker at Penfolds.”

CAN YOU DESCRIBE GRANGE WITHOUT TALKING ABOUT THE WINE?

Grange is the flagship label of the Penfolds portfolio. If you were to talk more holistically, Grange offers a lovely top-down approach in terms of touching the people who buy our wines. There's a little bit about Grange DNA all the way through the Penfolds range. Grange might be out of one's price range, but Bin 389, a Cabernet Shiraz blend, is great value – and it's often referred to as “Baby Grange” because it is the beneficiary of Grange barrels that were used the year prior. Our Koonunga Hills line has a similar winemaking philosophy and you can buy a few dozen bottles of that for the price of a top-of-the-line one.

WHAT MAKES GRANGE ONE OF THE WORLD'S MOST POPULAR WINES FOR COLLECTORS?

Essentially, it's a wine that has a track record and people have confidence in it. At Penfolds, the winemaking team craft a house style that is Grange, using the best grapes possible from separate sites, vineyards and even different geographical regions to blend the kinds of wines Grange has become renowned for. No two vintages will taste the same because the raw material grew up differently in the vineyard in different climate circumstances every year.

WHAT IS IT YOU MOST DISLIKE IN A WINE?

If something is badly made or faulty, I'm

disappointed, but that happens less and less.

WHAT'S YOUR FAVOURITE FOOD-AND-WINE PAIRING?

In Australia, we have magnificent King George whiting, it's as pure a fish as you'd ever get and I love coupling that with our Bin 51 Eden Valley Riesling. If we want a Chardonnay, Kangaroo Island marron [crayfish] with our Yattarna [aka The White Grange] is a beautiful match. If we're looking to pair a red meat, we have an incredible place called Mayura Station [on South Australia's Limestone Coast] that's a boutique producer specializing in wagyu beef that's second to none. An older RWT [the end result of a Red Winemaking Trial] Shiraz is pretty hard to beat with a bit of wagyu fillet.

IF YOU COULD WORK IN ANY OTHER WINE REGION, WHERE WOULD IT BE?

If I look at the styles of wine that I like, it could be Burgundy, Bordeaux, Champagne or the Rhône. I started off making sparkling wines, so my choice would probably be the Champagne region.

IT'S FRIDAY AFTERNOON IN ADELAIDE. ANY PLANS TO TASTE WINE THIS EVENING?

I'm going out for dinner and I've got a bottle of the 2004 Grande Dame put to one side for it. Per capita, Australia is enormously enamoured with

champagne. How did that happen? I was having a recent conversation with Olivier Krug and they were sending champagne during the Australian gold rush in the mid-1800s. We were a market back then.

YOU'VE PROBABLY ORDERED CHAMPAGNE FROM MORE WINE LISTS THAN ANY OTHER WINEMAKER. HAVE YOU EVER COME ACROSS A STEAL?

I've found a few. In London, I picked up a very smart bottle of 1943 Krug and I think they left a zero off the price. That enabled me to drink it rather than treasure it, cellar it, build an altar to it and never touch it. That was consumed very quickly. I also picked up a '71 champagne at the Royal Automobile Club of Victoria, in Melbourne, and I believe they misplaced the decimal point too, but I wasn't one to complain.

WHAT DO YOU THINK OF THE 2011 GRANGE?

Good, good, good. On paper it shouldn't be. It was a very challenging harvest, probably our most challenging since about 1974. But we're so blessed here with Shiraz as a variety – it ripens earlier, so a lot of the worst weather that came happened after the old-vines Shiraz was picked. (The Cabernet Sauvignon didn't make it through.) We're very pleased with the 2011 Grange. What we like about this vintage is that it's growing and fattening up in bottle and, with each month, it looks better. That's always a good sign.



AT THE SANLAM ROUND-THE-ISLAND RACE IN SOUTH AFRICA, A WORLD RECORD
WAS SET WHEN A REMARKABLE 389 YACHTS PASSED THE FINISHING LINE.

BIN
389

A MASTERFUL UNION OF CABERNET AND SHIRAZ,
OFTEN REFERRED TO AS 'BABY GRANGE'.

Penfolds[®]



NUMBERS CAN BE EXTRAORDINARY

PENFOLDS.COM



“ Peter Gago has been a key force in bringing Penfolds into the 21st century and expanding the wine portfolio. ”



A CLASSIC AUSSIE SHIRAZ



PENFOLDS BIN 28 KALIMNA SHIRAZ

Australia **\$29.99** 422782

A classic Aussie Shiraz with aromas of black and blue fruit framed by toasty oak. It's full and rich in the mouth, with more spicy dark-fruit flavours and round tannins on a lengthy finish.



CHOCOLATE AND SPICE FLAVOURS



PENFOLDS KOONUNGA HILL SHIRAZ

Australia **\$14.79** 426262

Notes of dark, plummy fruit, chocolate and spice waft from the glass. The palate is full, generous and fruit-layered, all wrapped up in silky-smooth tannins.



PENFOLDS BIN 389 CABERNET SHIRAZ

Australia **\$61.99** 309625

A red blend that is dense and deep red in the glass with a bouquet of dark fruits, mocha and a hint of tar. It has a powerful, layered palate of black fruits and Christmas pudding notes, leading to a long, rich finish.



PENFOLDS KOONUNGA HILL SHIRAZ CABERNET

Australia **\$14.79** 285544

This wine exhibits dark cherry and blackberry aromas with a note of oak. Fine-grained tannins support a fleshy palate of plummy dark fruit, with notes of chocolate and spice on the finish.



A GREAT WINE FOR SEAFOOD



PENFOLDS KOONUNGA HILL CHARDONNAY

Australia **\$12.79** 321943

This medium-bodied Chardonnay has notes of tropical and stone fruits with a creamy, slightly nutty palate. It is a fresh style of Chardonnay that is best enjoyed in its youth. It will pair well with a variety of seafood and poultry dishes.



SWEETLY FORTIFIED



PENFOLDS GRANDFATHER RARE TAWNY

Australia **\$73.99** 440214

An Aussie-style fortified wine with a complex and generous bouquet of candied nuts, vanilla and notes of raisined fruit. It has a rich and decadent palate of toffee, walnuts and more raisined fruits, with a long, elegant finish.



FOR THE LOVE OF
Garlic

LOVAGE SOUP WITH
BABY SPINACH

PAIRS WITH LOVAGE SOUP
WITH BABY SPINACH



FROM 20-YEAR-
OLD VINES



**LA CHABLISIENNE CHABLIS
LA PIERRELÉE**

France **\$26.29** 359844

Made from 20-year-old vines, La Pierrelée shows a chalky mineral nose with notes of apple, citrus and stone fruit. The aromas are mirrored on the palate, with a slightly creamy finish.



**SANTA CRISTINA
PINOT GRIGIO**

Italy **\$14.79** 758151

Aromas and flavours of pear and green apple are backed by notes of white flowers and orange blossoms. Fresh and clean in the mouth, its lively acidity complements the juicy, ripe fruit.

PAIRS WITH CARAMELIZED
GARLIC AND YAM TART



CARAMELIZED GARLIC
AND YAM TART



BURSTING WITH
CITRUS NOTES



CUPCAKE SAUVIGNON BLANC

New Zealand **\$12.99** 846766

Bursting with citrus notes of lime and grapefruit, along with gooseberries and tropical fruits, this wine is youthful, yet complex. Its zippy acidity is balanced by a slightly richer *sur lie* component.



**J. LOHR RIVERSTONE
CHARDONNAY**

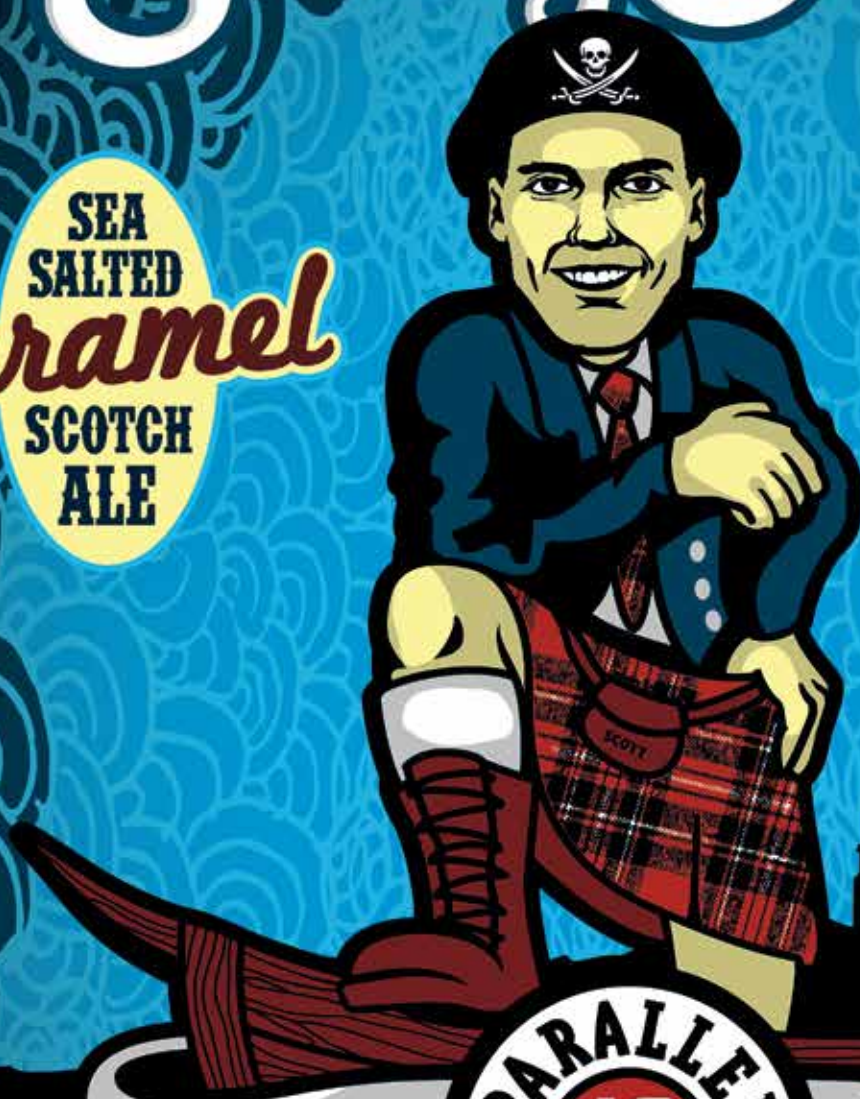
USA **\$20.79** 258699

This Chardonnay has a fresh bouquet of ripe nectarine and apple combined with notes of honey and roasted nuts. The nose carries through to the palate, which has a rich, buttery mouth feel and a satisfying finish.

LADIES & GENTLEMEN

Salty Scot

SEA
SALTED
Caramel
SCOTCH
ALE



**BACK BY POPULAR DEMAND
OCTOBER 1ST 2015**

SKU:3194

FOR THE LOVE OF GARLIC

FOR RECIPE, SEE INDEX ON PAGE 135



GARLICKY CHICKEN

PAIRS WITH GARLICKY CHICKEN



PERFECT FOR
POULTRY AND PASTA



**CHÂTEAU STE. MICHELLE
CHARDONNAY**

USA \$19.79 232439

A fresh and youthful style of Chardonnay, with bright aromas of apple and a sweet citrus fruit character balanced by subtle spice and oak notes. *Sur lie* aging lends a creamy component, which makes it a great pairing with poultry and cream-based pastas.



**LA TARASQUE
OLD VINE GRENACHE**

France \$16.79 826586

This French red has an expressive nose of black cherry and wild, red field berries with subtle notes of tobacco leaf and a hint of white pepper. It has flavours of ripe black cherry and blackberry framed by pepper spices leading to a smooth finish.

Premium Spirit **RELEASE**



NOVEMBER 7TH
AT SIGNATURE
BC LIQUOR STORES

Fall brings with it a few certainties. There is the crating of summer toys and memories, coinciding with the unpacking of sweaters and dreams of warm weather getaways to come. Then there is the tastier side of seasonal affairs: a compounding cornucopia of sustenance thanks to the harvest, and potentially a larder heaving with newly crafted preserves to help carry the sunshine into the colder seasons. Amidst these autumnal rites arrives the BC Liquor Stores' Premium Spirit Release, another seasonal certainty timed to fortify the senses for the months ahead.

This year's spirit release, which takes place on November 7th, will see, among other gems, a slew of whiskies arriving on store shelves. Whisky (or whiskey, depending on your tasting preference) continues to enjoy increasing popularity around the world, and master whisky makers have likewise risen to clamouring demand, crafting intriguing and unique bottles. The result is a variety of new specialty-finished, extra aged, and limited edition whiskies to explore.

Tradition has long dictated that

“While special finishes are a spirited direction being undertaken by numerous distilleries, serendipity sometimes leads to tasty results.”

whisky gets better when aged in oak barrels. Indeed, many whiskies cannot legally be labelled as such until they have had a minimum required soak in wood, which provides the whisky time to mellow in flavour as much as take on complexity and colour (three years is the common legislated time period, though premium whiskies typically spend significantly more time). The barrels or casks are typically made from American oak, and historically old sherry casks have been prized by whisky makers (used barrels were not only an economical option, the fortified wine further infuses the oak with flavour).

Old sherry casks are still very much an important part of whisky making, but these days – whether it is due to increased demand or simply a creative desire – distilleries are using other types of barrels to “finish” their whiskies and achieve distinctive characteristics and quality.

One of this year’s most interesting whisky offerings is the BenRiach – 1999 Limited Release Dark Rum Finish. This is single cask whiskey that was selected exclusively for BC Liquor Stores. It was initially aged for 15 years in bourbon barrels, then further aged in Jamaican dark rum barrels to impart some rich, rum-influenced flavours such as sugar cane and spicy fruit notes.

Speaking of bourbon whiskey, across the Atlantic Ocean, Kentucky’s

Woodford Reserve distillery takes a different tact with their latest Master’s Collection offering. The ninth bottling in their series highlighting innovative whiskies, the limited release Sonoma-Cutrer Pinot Noir Finish sees a batch of mature Woodford Reserve whiskey finished in freshly-emptied, French oak barrels shipped from this respected California Pinot Noir producer.

While special finishes are a spirited direction being undertaken by numerous distilleries, sometimes serendipity leads to tasty results. Another American whiskey in this year’s Premium Spirit Release is Barterhouse, a bottle from The Orphan Barrel Whiskey Company. As the name suggests, the Orphan Barrel project is a collection of aging whiskies stockpiled in rickhouses¹ and warehouses, some of them long forgotten (or simply left behind by defunct distilleries). Thus, the whiskies released tend to be rare and limited. Such is the case with the hand-bottled Barterhouse Orphan Barrel, which is a 20-year-old Kentucky straight bourbon whiskey.

Japanese whisky continues to gain acclaim across the globe, thanks to their distilleries’ meticulousness and adherence to both whisky craftsmanship and tradition. Suntory’s Hibiki Harmony, for example, is a combination of countless

malt and grain whiskies blended into one perfect completeness. The distillery acknowledges that Hibiki was created to celebrate the “unrivalled art” of blending, and the whisky highlights how blends can excite and inspire as much as single malt whiskies.

Two other notable new releases are from the heartland of whisky, and both created in the quest for whisky perfection. Ardbeg’s Perpetuum was released on Ardbeg Day this year to celebrate Ardbeg’s 200th Anniversary. It is a blend of old and young whiskies, single malts that have been matured in both bourbon and sherry casks, in an effort to capture this renowned Islay distillery’s past, present and future in one bottle. In the Highlands, Glenmorangie takes a different approach for their premium Tùsail bottling, the sixth release in the distillery’s Private Edition. Tùsail is crafted from hand-selected parcels of Maris Otter barley, a low-yielding winter variety of grain. Traditional floor malting and non-chill filtering are then employed to celebrate this water of life’s strong historical connections in a premium, modern whisky.

Ultimately, depending on one’s predilection for single malts or blends, for special finishes or rare bottles, there is a whisky to suit the need.

With the arrival of the Premium Spirit Release, there is no better time to enjoy a global tour of whisky.

¹ Special warehouses used to store barrels of bourbon during the long aging process.



IT TAKES
TIME TO BE
TIMELESS.

Ketel One®

Vodka inspired by 300 years of craftsmanship.



PLEASE ENJOY RESPONSIBLY.
©2015 Diageo Canada Inc.

the bar.com

PREMIUM SPIRIT RELEASE



ARDBEG PERPETUUM SCOTCH WHISKY

United Kingdom **\$119.99** 677880

This year's special Ardbeg Day release, Perpetuum is a blend of old and young whiskies matured in both bourbon and sherry casks and created to capture Ardbeg's past, present and future.



WOODFORD RESERVE MASTER'S COLLECTION PINOT NOIR FINISH KENTUCKY BOURBON

USA **\$128.99** 743229

Warm and fruit forward with notes of cherry, raspberry and blackberry followed by a crisp spiciness and subtle oak sweetness. The finish is long and warm with lingering fruit and earthy oak character.



GLENMORANGIE TÙSAIL SCOTCH WHISKY

United Kingdom **\$129.99** 410928

The sixth release in Glenmorangie's Private Edition, Tùsail is a modern take on a traditional whisky, celebrating the water of life's historic connections through rare Maris Otter barley that is floor-malted and non-chill filtered.



THE BENRIACH 1999 LIMITED RELEASE SCOTCH WHISKY DARK RUM FINISH CASK NO. 6965

United Kingdom **\$169.99** 887281

Only 39 cases were produced from this 16-year-old exclusive cask.

Expect rich aromas of cinnamon and toffee drizzled over roasted orchard fruits. Flavours of sugar cane, soft vanilla and toffee permeate. The finish brings waves of sultanas and apricots with a lingering note of biscuit providing added depth.

EXCLUSIVE



EXCLUSIVE



SUNTORY HIBIKI JAPANESE HARMONY WHISKY

Japan **\$109.99** 358390

One of Japan's most awarded blended whiskies, Hibiki Japanese Harmony is the newest offering in Suntory's blended Harmony range of whiskies. Expect floral and citrus notes along with a mature woodiness in this amber-coloured sipper.



BARTERHOUSE ORPHAN BARREL KENTUCKY BOURBON

USA **\$89.99** 858233

"Surprisingly lacking in oak intensity, given its age. Very creamy and soothingly sweet, with notes of honeyed vanilla, crème brûlée, sultana, orange creamsicle, peach cobbler, and a subtle array of tropical fruit. Soft and mellow on the finish." 90 points, *Whisky Advocate*

AVAILABLE NOW

If you just can't wait until the November 7th, 2015 Premium Spirit Release to start your adventure into the wonderful world of spirits, here are a few gems available now at your local BC Liquor Store.

IRISH WHISKEY

BUSHMILLS BLACK BUSH

Ireland **\$33.49** 61374

Complex, dark and spicy, Black Bush comes from one of the world's oldest distilleries. Distilled three times and aged for up to 18 years in sherry casks, it's a full-bodied sipping whiskey tasting of caramel and sherry.

COGNAC

HENNESSY VS

France **\$57.99** 8284

The youngest of Hennessy's cognacs, the VS is a blend of 40 eaux-de-vie that have been barrel-aged up to eight years. Oak, nuts, dried fruit and toffee resonate and are in step with its warm, spicy finish.

CANADIAN RYE WHISKY

CENTENNIAL LIMITED EDITION

Canada **\$21.99** 387209

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

SCOTCH WHISKY

BALVENIE 12-YR-OLD DOUBLEWOOD

United Kingdom **\$90.99** 387316

This smooth-drinking, approachable single malt is aged for 12 years in American bourbon casks, with some of the whisky spending a further nine months in sherry butts then married for further aging. The Doublewood is complex, with malted barley, vanilla, honey and dried fruit, a peppery kick and slight peatiness.

RUM

MOUNT GAY EXTRA OLD

Barbados **\$42.49** 557975

This multiple-award winning spirit is the staple rum for many bartenders. It is beautifully balanced, rich, complex and versatile, with flavours of ripe banana, baked apples, dried fruits and warm spices. Drink as an after-dinner sipper or in cocktails.

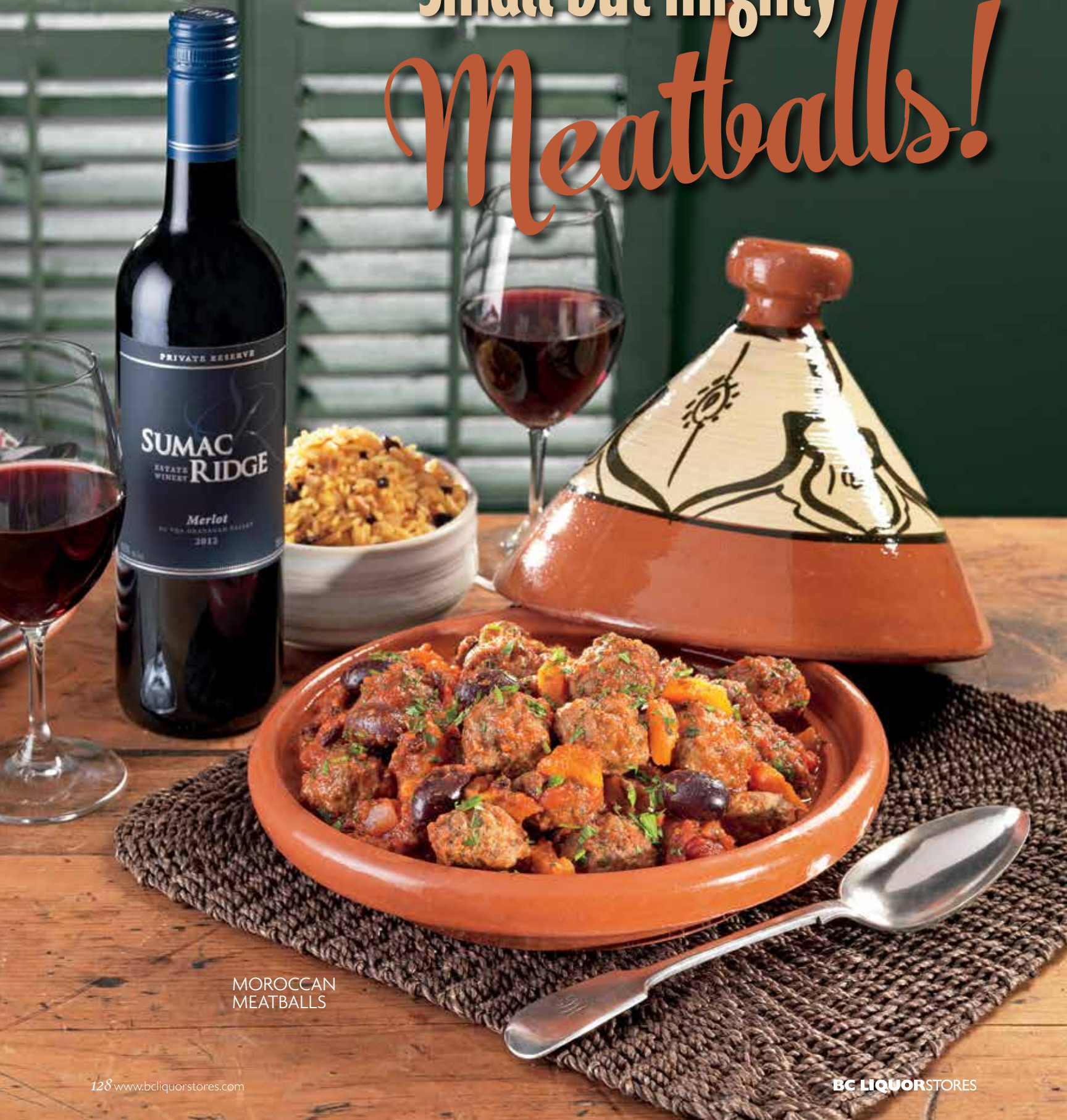
AMERICAN WHISKY

JACK DANIEL'S GENTLEMAN JACK RARE TENNESSEE WHISKY

USA **\$35.49** 377994

Gentleman Jack is the world's only twice charcoal-mellowed Tennessee whisky, giving it the ultimate smoothness. It is full-bodied with fruit and spices and finishes silky, warm and pleasant.

Small but mighty Meatballs!



MOROCCAN
MEATBALLS



ITALIAN
CHORIZO
ARANCINI

PAIRS WITH MOROCCAN MEATBALLS



POWERFUL,
YET ELEGANT



JOEL GOTT ZINFANDEL

USA \$22.79 67231

The bouquet of this California Zin is packed with notes of baked plum and blackberry jam with subtle nuances of sweet spices. Powerful yet elegant on the palate, the bright red fruit flavours carry on to a soft, round mouth feel and a lengthy finish.



AN EXCELLENT
OKANAGAN MERLOT



SUMAC RIDGE

PRIVATE RESERVE MERLOT

BC VQA \$11.79 272781

This BC Merlot opens with aromas of sweet, jammy red fruits evolving into dark fruit flavours of plum and black cherry. An excellent example of how Merlot is thriving in the Okanagan, this versatile red pairs with a variety of meat dishes.

PAIRS WITH ITALIAN
CHORIZO ARANCINI



A SICILIAN SPECIALTY



CUSUMANO NERO D'AVOLA

Italy \$16.29 143610

A Sicilian specialty, this Nero d'Avola is a dark ruby colour in the glass, with fresh aromas of red and black berries. It is medium-bodied and dry, with plummy fruit and blackberry flavours framed by spices.



RICOSSA BARBARESCO

Italy \$19.49 929406

Crafted using Nebbiolo grapes, this wine is ruby-red with garnet hues. Aromas of red cherry, tar and rose petals lead to a full-bodied palate of red berries, crushed flowers and a note of minerality with ripe, grippy tannins in the finish.

PAIRS WITH SPICY TOMATO PASTA
BAKE WITH TURKEY MEATBALLS



FULL-BODIED



**MASI TUPUNGATO PASSO DOBLE
MALBEC CORVINA**

Argentina \$11.99 225813

Using its refined double fermentation technique, Masi has created a wine with complex aromas of ripe, red fruit with vegetal and licorice hints. It's full-bodied in the mouth, with flavours of baked plum, cherry and spice.



**BOUCHARD AÎNÉ & FILS
BEAUJOLAIS**

France \$13.99 147546

Light ruby in colour with an expressive fruit-driven nose of cherry and plum, this Beaujolais offers fresh and fruity flavours of red berries and plum with subtle violet notes on the finish.



SPICY TOMATO
PASTA BAKE
WITH TURKEY
MEATBALLS

PAIRS WITH VIETNAMESE PORK MEATBALL BANH MI



A TOUCH OF OAK



SEE YA LATER RANCH PINOT NOIR

BC VQA \$16.79 75267

Black cherries, bright red berries and a note of oak greet the nose. A generous palate of strawberry and red cherry with hints of vanilla and a creamy mouth feel leads to a lingering, fruity finish.



GRAY MONK GEWÜRZTRAMINER

BC VQA \$14.79 321588






Lifted perfumed notes of herbal spice, peach and melon leap from the glass. In the mouth, complex flavours of lychee, tropical fruits and melon lead to a fresh finish with hints of spice.



VIETNAMESE PORK MEATBALL BANH MI

SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of cooking demonstrations, wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit bcliquorstores.com/event. To receive monthly updates and exclusive special announcements please subscribe at bcliquorstores.com/e-news.


-  WINE
-  BEER/CIDERS/COOLERS
-  SPIRITS
-  COOKING DEMO
-  MIXED PRODUCTS

SEPTEMBER

39TH & CAMBIE


 **WISER'S WHISKY NIGHT**
FRIDAY, SEPTEMBER 4
1:00 P.M. – 5:00 P.M.

Try Wiser's whisky in three different blends. Enjoy your whisky in a wide variety of ways. Sip a dram served neat or with a splash of water along with rib appetizers.


 **ORGANIC CONO SUR**
SATURDAY, SEPTEMBER 5
3:00 P.M. – 7:00 P.M.

Go organic! Come taste Cono Sur organic wines and sample tapas from Cocktails & Canapes Catering & Events.




 **WINES OF PORTUGAL**
SUNDAY, SEPTEMBER 6
2:00 P.M. – 6:00 P.M.


Discover Wines of Portugal! Challenge your senses with iconic wines and new releases with perfect pairings and a consumer giveaway. A chef will be on-site making bouchées in the kitchen.

 **WINES OF CALIFORNIA**
FRIDAY, SEPTEMBER 11
3:00 P.M. – 7:00 P.M.

The California lifestyle embodies all of the characteristics of a fine wine – vibrant, spirited and full of excitement. You are invited to come and share our passion for liquid sunshine in a bottle. Tasty bites will complement the wines from Bon Vivant Group caterers.

 **CUPCAKE TRAVEL DELICIOUSLY**
SATURDAY, SEPTEMBER 12
1:00 P.M. – 5:00 P.M.


Why travel the world when it is here for you to taste! Cupcake Prosecco is crafted using only the best Glera grapes (the official grape of Prosecco) from vineyards in Italy. Enjoy a pairing of cupcakes with these wines.

 **VINA LEYDA LAUNCH**
SUNDAY, SEPTEMBER 13
3:00 P.M. – 5:00 P.M.


Join the launch of an exciting new Chilean brand, Vina Leyda! Entertainment will be provided along with a slideshow of the winery vineyard and Chilean culture. Taste Chilean tapas while exploring these new wines.

 **BLACK SAGE**
NEW VINTAGE LAUNCH
THURSDAY, SEPTEMBER 17
2:00 P.M. – 6:00 P.M.

Introducing a new vintage of Black Sage wines! Buy a bottle of Black Sage and receive a branded corkscrew as a gift with purchase! Appetizers will be served.

 **CELEBRATE OKTOBERFEST**
WITH RICKARD'S
FRIDAY, SEPTEMBER 18
2:00 P.M. – 6:00 P.M.

Sample giant bavarian pretzel pieces with spicy mustard from Thyme to Indulge catering paired with cold Rickard's Red.

 **STAY CONNECTED WITH FIREBALL**
CINNAMON WHISKY
SATURDAY, SEPTEMBER 19
3:00 P.M. – 6:00 P.M.


Stay connected with Fireball Cinnamon Whisky and enter for a chance to win a cell phone! Fire up your weekend and sample some Fireball along with a selection of small bites.

BROADWAY & LILLOOET

 **CELEBRATE ITALY WITH**
RUFFINO WINES
SATURDAY, SEPTEMBER 12
2:00 P.M. – 6:00 P.M.

Celebrate Italy with Ruffino wines. Enter for a chance to win a Vespa. Purchase any 2 bottles of Ruffino wine and receive a special gift with purchase (while supplies last).

BROADMEAD VILLAGE, VICTORIA

 **CELEBRATE ITALY WITH**
RUFFINO WINES
SATURDAY, SEPTEMBER 19
2:00 P.M. – 6:00 P.M.

Celebrate Italy with Ruffino wines. Enter for a chance to win a Vespa. Purchase any 2 bottles of Ruffino wine and receive a special gift with purchase (while supplies last).

ORCHARD PARK, KELOWNA

BLACK SAGE NEW VINTAGE LAUNCH SATURDAY, SEPTEMBER 19 2:00 P.M. – 6:00 P.M.

Introducing a new vintage of Black Sage wines! Buy a bottle of Black Sage and receive a branded corkscrew as a gift with purchase. Appetizers will be served.

PENTICTON PLAZA

BLACK SAGE NEW VINTAGE LAUNCH SATURDAY, SEPTEMBER 26 2:00 P.M. – 6:00 P.M.

Introducing a new vintage of Black Sage wines! Buy a bottle of Black Sage and receive a branded corkscrew as a gift with purchase. Appetizers will be served.

OCTOBER 39TH & CAMBIE

STONELEIGH HOSTED BY MARK MCEWAN WEDNESDAY, OCTOBER 7 4:00 P.M. – 8:00 P.M.

Come and meet Top Chef Canada Judge Mark McEwan who will host a Stoneleigh tasting featuring his culinary creations as food pairings.

FLAVOURS OF ITALY CHIANTI CLASSICO FRIDAY, OCTOBER 9 4:00 P.M. – 6:00 P.M.

Enjoy a selection of wines from Italy's Tuscany region. Sample from the newest listings and best-selling Chianti Classico wines. Try them together with authentic Italian and regional Tuscan delicacies.

MASI – WIN A WINEMAKER'S DINNER SATURDAY, OCTOBER 10 3:00 P.M. – 7:00 P.M.

Taste the Masi range of products with tapas pairings provided by Cocktails & Canapés Catering & Events. Enter to win a chance for a Masi Winemaker's dinner and a one night stay in Whistler.

OKTOBERFEST WITH OKANAGAN SPRING SUNDAY, OCTOBER 11 1:30 P.M. – 4:30 P.M.

Okanagan Spring brings you craft favourites paired with delicious German-inspired snacks. Taste Okanagan Spring Chili Porter, the newest seasonal by award-winning Brewmaster, Stefan Tobler. Enter for a chance to win a trip to Oktoberfest in Munich, Germany.

GLENLIVET FOUNDER'S RESERVE THURSDAY, OCTOBER 15 4:00 P.M. – 8:00 P.M.

Glenlivet was Scotland's first officially licensed whisky distillery in 1823. The Founder's Reserve, a new addition to their core range honouring the spirit of pioneering founder George Smith – the man who started it all. Discover more about its rich and fascinating history with food pairings.

RED ROOSTER FRIDAY, OCTOBER 16 4:00 P.M. – 6:00 P.M.

Taste the Okanagan with Red Rooster's award winning wines. Come and try some fall favourites with appetizers. Purchase a bottle of Red Rooster and get a free gift.

MASI – WIN A WINEMAKER'S DINNER SATURDAY, OCTOBER 17 3:00 P.M. – 7:00 P.M. ALBERNI & BUTE

Taste the Masi range of products with tapas pairings provided by Cocktails & Canapés Catering & Events. Enter to win a chance for a Masi Winemaker's dinner and a night stay in Whistler.

HEINEKEN'S SECRET AGENT EVENT SUNDAY, OCTOBER 18 1:00 P.M. – 5:00 P.M.

Delicious international food, only befitting that of an international super spy "James Bond", will be paired with Heineken. Dishes will consist of bite-sized versions of foreign classics, prepared by Thyme to Indulge Catering.

L'INSTANT TAITTINGER WEDNESDAY, OCTOBER 21 5:30 P.M. – 7:00 P.M.

Champagne Taittinger is one of the most prestigious and last family-owned and managed champagne houses. Their quest for quality and perfection is derived by the enormous responsibility of having the family name on every bottle. Taste the range of champagnes from the excellent Brut Reserve up to what is one of the world's finest luxury cuvees, Comtes de Champagne guided by Mikael Falkman, Export Director.

TICKETS \$30 – Available at the 39th & Cambie customer service counter

LAGUNITAS BREWERY THURSDAY, OCTOBER 22 5:00 P.M. – 7:00 P.M.

Lagunitas Brewery, will take you through their fantastic beers along with some very entertaining tales from the brewery. Appetizers will be served.

BACARDI RUMS AWARD-WINNING SPIRIT FRIDAY, OCTOBER 23 2:00 P.M. – 5:00 P.M.

Come and sample Bacardi Superior, Gold and Fuego! You will learn what makes Bacardi Superior the most awarded spirit! Warm appetizers will be served to pair with your tasting.

PARALLEL 49 HARVEST PAIRING SATURDAY, OCTOBER 24 3:00 P.M. – 7:00 P.M.

This sampling will showcase Parallel 49's great harvest and holiday selections along with tasty bites to pair with each of these beers.

BC LIQUOR STORES PRODUCT CONSULTANT TASTING EVENT THURSDAY, OCTOBER 29 4:30 P.M. – 6:00 P.M.

Taste some Halloween-inspired products selected by our own Cambie Product Consultants. They will guide you through this spooky fare if you dare!

ABSOLUT YOU FRIDAY, OCTOBER 30 4:00 P.M. – 6:00 P.M.

Come and try some all-natural, no-sugar-added Absolut flavoured vodka. Learn how to create your very own Absolut perfect cocktail. Enter for chance to win a dining experience for 10!

"HALLOWINE" WITH CASILLERO DEL DIABLO WINES SATURDAY, OCTOBER 31 5:00 P.M. – 8:00 P.M.

Experience the legend of Casillero del Diablo wines on Halloween. If you dare! Enter for a chance to win a Casillero del Diablo Halloween gift basket. Appetizers will be served.

NOVEMBER 39TH & CAMBIE

BOLLINGER "JAMES BOND" THURSDAY, NOVEMBER 5 4:00 P.M. – 6:00 P.M.

Experience a perfect moment – Bollinger Champagne, with light appetizers. Enter for a chance to win tickets to opening night of James Bond Spectre at Cineplex Scotiabank Theatre in Vancouver for four people!

• True Iced Tea Taste •
TWISTED TEA
Hard Iced Tea

**A HARD ICED TEA
WITH TRUE ICED
TEA TASTE**

**BE A
LITTLE
TWISTED**



recipeindex

MUSHROOMS

Creamy Polenta with Wild Mushrooms	135
Soba Noodle Soup with Smoked Tofu and Shiitakes	135
Golden Wild Mushroom Soup	137
Stuffed Portobellos	138

THE NEW LASAGNA

Beet and Cheddar Lasagna	139
Roasted Garlic Eggplant Lasagna	139
Butternut Squash Skillet Lasagna	140
Two Bite Lasagna	141

SMALL BITES OF AUTUMN

Crispy Zucchini and Fig Rounds	141
Persimmon and Pistachio Bites	142
Honey Shortbread with Fall Salsa	143
Turkey Rillettes Crostini with Celeriac Salad	143
Roasted Grape and Olive Tarts	144
Petits Farcis	145

HAVE YOUR CAKE AND EAT VEGETABLES TOO!

Potato Chocolate Cake with Sea Salt Ganache	146
Glazed Pumpkin Seed Bread with Brittle Garnish	147
Layered Parsnip Coffee Cake with Buttercream	148

GORGEOUS GRAINS

Artichoke and Prosciutto Tart with Polenta Crust	149
Apricot Almond Butter Bars	149
Tomato and Farro Stew	149
Barley Salad with Herbed Lemon Vinaigrette	150

FEATURE RESTAURANT: THE OAKWOOD

Bison Tartare	151
Braised Lamb Shoulder with Puy Lentils	153
PB & J Cheesecake and Sorbet	154

THANKSGIVING SUPERFOOD

Butternut Squash and Pecan-Stuffed Turkey	156
Cranberry Mostarda	156
Maple and Tamari-Roasted Root Vegetables	156
Roasted Brussels Sprouts Salad	157
Acorn Squash with Kale Pesto	158
Lemon Herb Popovers	158
Bourbon Caramel Pumpkin Tart	159

OLÉ! LATIN FLAVOURS

Mexican Quinoa	159
Slow-Cooked Chicken Mole	160
Frijoles Borrachos	161

GOURMET GAME MEATS

Pappardelle with Wild Boar Ragù	162
Bison Tenderloin with Seasonal Vegetables	163
Tournière Tartlets with Dried Cherry Sauce	164

AUTUMN BRUNCH

Dutch Baby Pancake with Cinnamon-Glazed Apples	165
Maple-Bourbon Pork Belly	165
Spaghetti Squash Fritters with Stilton and Yogurt	166
Wine-Braised Plums with Yogurt	166

BROWN BUTTER DELIGHTS

Brown Butter and Salted Caramel Layer Cake	167
Brown Butter Custard Tart with Cranberry Topping	168
Brown Butter and Sage Marshmallows with Adult Hot Chocolate	169
Brown Butter Bourbon Butterscotch Pudding	170

FOR THE LOVE OF GARLIC

Lovage Soup with Baby Spinach	172
Caramelized Garlic and Yam Tart	172
Garlicky Chicken	173

MEATBALLS!

Moroccan Meatballs	173
Italian Chorizo Arancini	175
Spicy Tomato Pasta Bake with Turkey Meatballs	175
Vietnamese Pork Meatball Banh Mi	176

Mushrooms

from page 10



CREAMY POLENTA WITH WILD MUSHROOMS

- 4 cups (1 L) chicken stock
- 1 cup (250 ml) water
- ½ tsp (2 ml) sea salt, plus extra
- 1 cup (250 ml) course ground cornmeal
- 1 large bunch green Swiss chard
- 1 tbsp (15 ml) olive oil
- 4 tbsp (60 ml) unsalted butter, divided
- 1 large shallot, finely minced
- 4 cups (1 L) cleaned, sliced wild mushrooms
- 1 cup (250 ml) grated aged white cheddar
- 1 tbsp (15 ml) balsamic vinegar
- 2 tsp (10 ml) fresh lemon juice
- freshly ground black pepper

1. In a large, heavy saucepan bring stock and water to rolling boil. Stir in salt and cornmeal and return to boil. Reduce heat to simmer, cook uncovered over low, stirring occasionally until thickened and pulls away from sides of pan, about 45 minutes. Whisk if it starts to clump.

2. Blanch chard in large pot of boiling water for 1 to 2 minutes until just wilting. Plunge into cold water to stop cooking. Drain well. Squeeze dry and coarsely chop. Set aside.

3. In a separate large frying pan, over medium-high heat, warm oil and 1 tbsp (15 ml) butter. Add shallots and mushrooms, cook until mushrooms are tender, about 15 minutes. Stir often. Remove pan from heat and set aside.

4. When polenta is tender and creamy, stir in remaining 3 tbsp (45 ml) butter and ¾ cup (175 ml) cheddar. Cook over low heat until butter and cheese are melted. Add salt and pepper to taste.

5. Return frying pan with mushrooms to burner and reheat to medium-high. Add cooked chard and fold together until hot and blended. Drizzle with balsamic and lemon juice.

6. To serve, spoon polenta into bowls. Spoon mushrooms and chard over top and sprinkle with remaining grated cheddar. Season to taste.

Serves 6

PAIRS WITH

Santa Rita Medalla Real Gran Reserva Cabernet Sauvignon
Chile **\$20.79** 275594

Oyster Bay Marlborough Chardonnay
New Zealand **\$17.99** 326728



SOBA NOODLE SOUP WITH SMOKED TOFU AND SHIITAKES

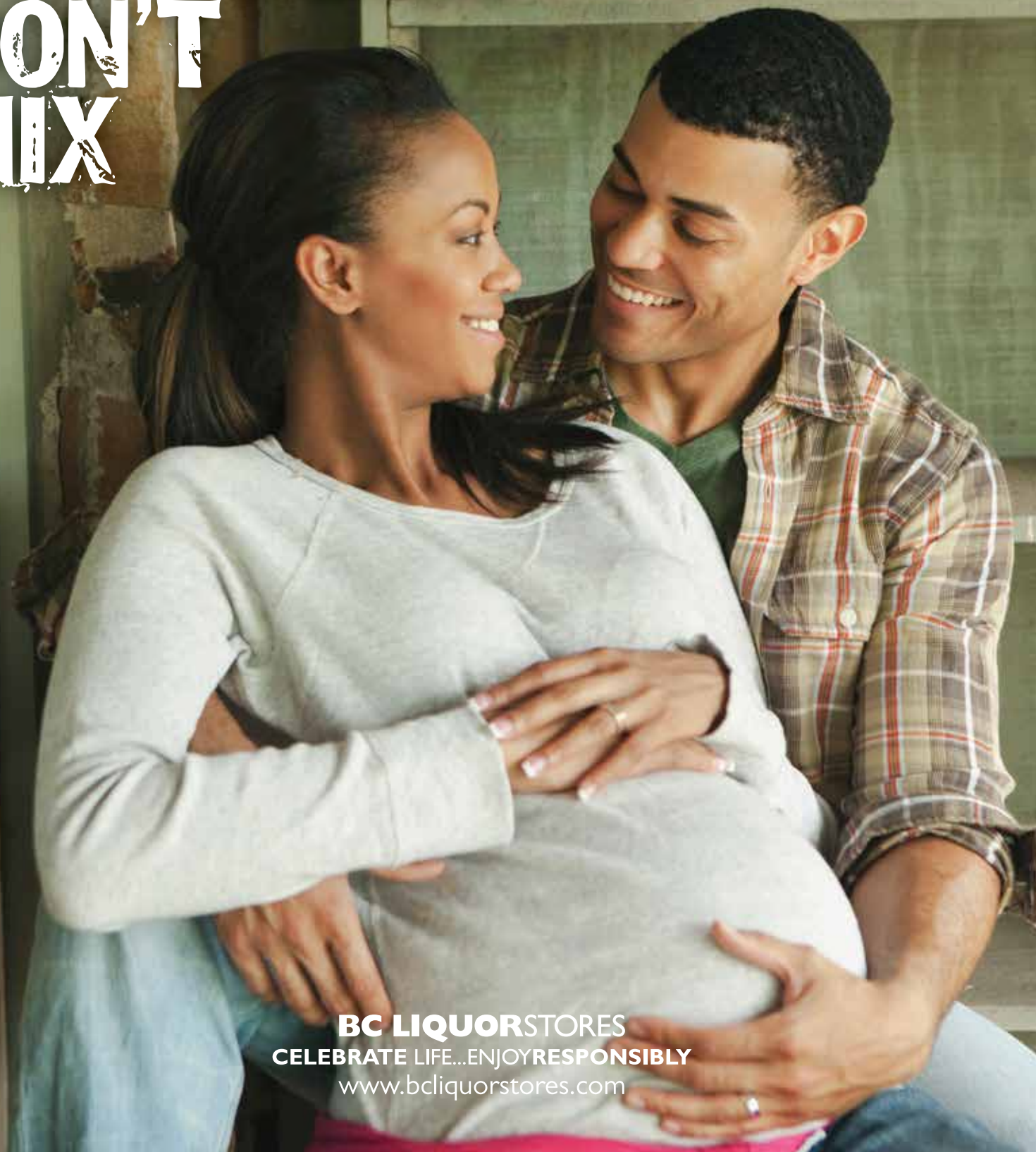
- 2 thick slices peeled ginger root
- 8 x 8-in (20 x 20 cm) sheet kombu¹
- 8 dried shiitake mushrooms
- 8 cups (2 L) boiling water
- ½ cup (125 ml) white miso
- 2 limes, juice only
- 4 tbsp (60 ml) tamari soy sauce, divided
- 300 g (10 oz) block smoked tofu, cut into ½-in (1.25 cm) cubes
- 3 tbsp (45 ml) sesame oil, divided, plus extra
- 2 to 4 tsp (10 to 20 ml) Sriracha sauce, to taste
- 6 cups (1.5 L) sliced fresh shiitakes, trimmed
- 300 g (10 oz) pkg buckwheat soba noodles, cooked
- 1 small bunch kale, stems removed, leaves slivered
- 4 green onions, trimmed, thinly sliced
- 1 tbsp (15 ml) toasted sesame seeds
- togarishi spice, to taste
- pea shoots, for garnish (optional)

1. Add ginger, kombu and dried shiitakes to large saucepan of boiling water. Set aside, steep for 20 to 30 minutes, then

¹ Found in Asian grocery stores.

ALCOHOL & PREGNANCY DON'T MIX

HEALTHY MOTHERS
& BABIES NEED
EVERYONE'S SUPPORT



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



At Cono Sur,
we do things the
natural way.

www.conosur.com



Cono Sur

A New World

carefully strain stock into a separate saucepan, leaving behind any grit in bottom of pan. Strain through filter, if desired.

2. Remove ½ cup (125 ml) stock to a small bowl and stir in miso until smooth paste. Stir into saucepan containing stock. Gently heat to a low simmer. Add lime juice and 2 tbsp (30 ml) tamari to taste. Cover and keep warm.

3. Preheat oven to 400 F (200 C). Place cubes of tofu in a baking dish and drizzle with 1 tbsp (15 ml) sesame oil. Drizzle with Sriracha, as preferred. Stir cubes gently to coat. Set aside.

4. Place sliced fresh shiitakes in a large bowl and drizzle with remaining 2 tbsp (30 ml) each tamari and sesame oil. Toss to coat and spread on baking sheet lined with parchment. Place dish with tofu and sheet with shiitakes in preheated oven. Roast tofu, flipping a couple of times, until hot and crisp. Stir and toss shiitakes on sheet until tender and begin to shrink, about 10 minutes. Remove pans with tofu and mushrooms to cooling rack.

5. Bring a large saucepan of water to boil. Add noodles and cook, stirring to prevent sticking. When noodles are

tender but still firm and holding shape, about 3 to 4 minutes, drain and rinse under cool running water. If not using immediately, transfer to a bowl and toss with some sesame oil to prevent sticking.

6. Stir kale into simmering stock just until it turns bright green, 1 to 2 minutes. Divide kale among heated serving bowls, top each with cooked noodles, then shiitakes and tofu. Ladle hot broth over top and sprinkle with green onions, sesame seeds and dashes of togarishi. Scatter with fresh pea shoots, if desired.

Serves 4

PAIRS WITH

Hakutsuru Junmai Ginjo Sake
Japan **\$8.69** 210823 300ml

Cono Sur Single Vineyard Block 21 Viento Mar
Pinot Noir
Chile **\$17.49** 221028



**GOLDEN WILD
MUSHROOM SOUP**

14 g (0.5 oz) package dried porcini mushrooms
2 tbsp (30 ml) olive oil
6 cups (1.5 L) cleaned, sliced assorted wild mushrooms
½ red onion, peeled and finely diced
2 large garlic cloves, minced
¼ cup (60 ml) fresh thyme
¼ tsp (1 ml) sea salt, plus extra to taste
2 tbsp (30 ml) cognac
4 cups (1 L) beef stock
1 tbsp (15 ml) tomato paste
2 tbsp (30 ml) crème fraîche
1 tbsp (15 ml) minced flat-leaf parsley
2 tsp (10 ml) fresh lemon juice
freshly ground black pepper to taste
truffle oil (optional)

1. Add porcini mushrooms to a small bowl, add boiling water to cover, set aside to soak.

2. Heat oil in medium-sized heavy-bottomed saucepan. Add freshly sliced mushrooms and stir over high heat. Add onion, garlic, thyme and salt. Chop porcini and add, reserving liquid. Stir over high heat for a minute, then add cognac to deglaze pan. Add porcini liquid, straining out grit. Reduce heat to medium, continue cooking for 3 to 5 minutes, stirring occasionally, until moisture evaporates.

3. Stir in stock and tomato paste. Bring to boil. Cover, with lid ajar, simmer for 20 minutes. Stir in parsley and lemon juice. Add salt and pepper to taste.

4. Ladle into bowls and dollop with crème fraîche. Dot with truffle oil, if desired. For a creamier soup, strain out ½ cup (125 ml) mushrooms, set aside. Purée soup in blender. Serve with reserved mushrooms as garnish.

Serves 4

PAIRS WITH

Gray Monk Unwooded Chardonnay
BC VQA **\$14.79** 501114

Marisco The Ned Pinot Noir
New Zealand **\$18.79** 617530



STUFFED PORTOBELLOS

½ small butternut squash
2 tbsp (30 ml) extra-virgin olive oil, divided
2 tsp (10 ml) pure maple syrup
2 tsp (10 ml) finely minced fresh sage
1 small garlic clove
2 tsp (10 ml) freshly minced oregano
4 large portobellos, stems removed, gills scraped out
¼ cup (60 ml) fresh pomegranate seeds
¼ cup (60 ml) panko bread crumbs
¼ cup (60 ml) chopped walnuts, toasted
¼ cup (60 ml) crumbled plain goat's cheese, plus extra for garnish
salt and freshly ground black pepper
1 cup (250 ml) baby arugula, washed, dried
2 tsp (10 ml) extra-aged balsamic vinegar

1. Preheat oven to 375 F (190 C) and line a baking sheet with parchment paper.

2. Peel stem end of squash and cut into ¼-in (0.5 cm) dice. Toss with 2 tsp (10 ml) oil, maple syrup and sage. Spread out onto prepared baking sheet in single layer. Bake in oven for 10 minutes or until cubes are tender but firm when pierced. Remove sheet to cooling rack and set aside. Should yield 2 cups (500 ml) small dice.

3. Crush garlic clove and finely mince. Add to small bowl and stir in 1 tsp (5 ml) oil and oregano. Brush insides and outsides of portobellos with garlic-oil mixture. Place stem-side up on a parchment-lined baking sheet.

4. In a bowl, toss together pomegranate seeds, bread crumbs and toasted walnuts. Add roasted squash and 1 tbsp (15 ml) oil, toss then fill each mushroom cap with mixture. Dollop with crumbled goat's cheese. Season with salt and pepper. Bake in oven for 20 to 25 minutes or until mushrooms are still somewhat firm but tops are golden.

5. When ready to serve, dress tops of mushrooms with arugula. Drizzle with balsamic, a little of remaining oil, a few more crumbles of goat's cheese. Season with salt and pepper.

Serves 4

DISTILLED, AGED AND
BLENDED THE SAME WAY
SINCE 1857.

J.P. Wiser TASTES LIKE WHISKY.

 /JPWisersCA   @JPWisersCA wisers.ca

Please enjoy our products responsibly.



PAIRS WITH

Rodney Strong Sonoma Cabernet Sauvignon
USA **\$22.49** 226944

Antinori Pèppoli Chianti Classico
Italy **\$21.79** 606541

The New Lasagna

from page 20



BEET AND CHEDDAR LASAGNA

1 lb (500 g) red beets
3 sprigs fresh thyme
2 garlic cloves
salt and pepper, to taste, plus extra
1¼ lbs (625 g) red Swiss chard, stalks trimmed
¾ cup (150 ml) unsalted butter, divided
1½ cups (325 ml) all-purpose flour
2 cups (500 ml) whole milk
2 cups (500 ml) grated sharp cheddar
2 tbsp (30 ml) dry mustard
1 tsp (5 ml) Worcestershire sauce
1 pinch crushed red pepper flakes
12 oven-ready, whole wheat lasagna noodles
¼ cup (60 ml) quick rolled oats
¼ cup (60 ml) chopped hazelnuts, toasted
2 tbsp (30 ml) grated Pecorino Romano cheese
1 pinch nutmeg
1 tsp (5 ml) chopped fresh thyme

1. Add beets, thyme, garlic, good pinch of pepper and a few generous pinches of salt to large saucepan. Cover with cold water and bring to simmer over medium-high heat. Cook until beets are tender, about 20 to 30 minutes depending on size. With a slotted spoon, remove beets to a bowl to cool. Once cool enough to handle, peel and slice crosswise into ¼-in (0.5 cm) thick slices. Set aside.

2. In batches, add chard leaves to saucepan of water and cook until wilted, about 1 minute. Remove and transfer immediately to bowl of ice water. Drain well, roughly chop and set aside.

3. To make a béchamel sauce, in small saucepan over low heat, melt ½ cup (75 ml) butter. Whisk in ¾ cup (150 ml) flour. Cook, stirring constantly for 2 minutes allowing to cook but not brown. Slowly whisk in milk until mixture forms a thick, smooth sauce. Stir in cheddar to melt. Stir in mustard powder, Worcestershire and red pepper flakes. Season with salt and pepper

before setting aside.

4. To make crumble topping, in a small bowl stir together remaining ¾ cup (150 ml) flour, oats and hazelnuts. With fingertips work in remaining ½ cup (75 ml) butter and Pecorino Romano cheese before seasoning with nutmeg, salt and pepper.

5. Preheat oven to 350 F (180 C) while assembling lasagna. Spread a layer of béchamel sauce over bottom of a 2 qt (2 L) casserole dish. Top with a layer of sliced beets then layer of cooked chard. Season with salt, pepper and sprinkle of fresh thyme before covering with 3 lasagna noodles, cutting noodles to fit. Continue layering until dish is full, about 3 or more times, ending with layer of béchamel. Cover surface with crumble topping. Bake until bubbling and golden, about 30 to 45 minutes. Serve warm.

Serves 6

PAIRS WITH

Masi Campofiorin
Italy **\$19.29** 155051

Sumac Ridge Private Reserve Pinot Noir
BC VQA **\$13.79** 657114



ROASTED GARLIC EGGPLANT LASAGNA

4 medium eggplants, each cut in half
5 tbsp (75 ml) olive oil, divided, plus extra
salt and pepper, to taste
1 head garlic
4 oz (125 g) medium-width egg noodles
1 lb (500 ml) spicy chicken sausage, removed from casing
½ yellow onion, diced
1 red bell pepper, seeded and chopped
1 cup (250 ml) sliced crimini mushrooms
1 tbsp (15 ml) chopped fresh thyme
28 oz (796 ml) can diced tomatoes
1 tbsp (15 ml) chopped fresh oregano
1 tbsp (15 ml) chopped fresh basil, plus extra
1 pinch crushed red pepper flakes
½ cup (75 ml) finely grated Parmesan
8 oz (250 g) fresh mozzarella balls, sliced

1. Preheat oven to 425 F (220 C). Rub cut sides of eggplant with 3 tbsp (45 ml) oil before seasoning with salt and pepper. Place halves cut-side down on a baking sheet.

2. Chop off top ¼-in (0.5 cm) of garlic head. Pour 1 tbsp (15 ml) oil over top and cover with foil and wrap bulb in foil. Place on baking sheet with eggplant. Roast both for 20 to 25 minutes, or until garlic is golden brown and eggplant is soft. Keep oven on.

3. In a large saucepan of boiling salted water, cook egg noodles according to package directions. Rinse with cold water to cool, toss with drizzle of oil and set aside.

4. In a large frying pan, heat remaining 1 tbsp (15 ml) oil over medium heat. Add sausage and cook for 5 minutes, breaking apart into small pieces. Transfer cooked sausage to a bowl and set aside. Do not wipe out pan.

5. Return pan to medium heat and add onions. Cook, stirring occasionally, until lightly caramelized, 5 minutes. Stir in red pepper, mushrooms and thyme. Cook, stirring occasionally, until vegetables soften, 5 minutes. Add tomatoes, including juice, oregano, basil, reserved sausage and a pinch of salt and pepper. Bring sauce to a simmer and cook, 10 minutes, stirring occasionally.

6. Squeeze roasted garlic out of papery skin into small bowl and mash well with a fork. Stir in red pepper flakes and Parmesan.

7. Carefully cut out flesh of eggplant, leaving a shell with a ½-in (1 cm) border throughout. Roughly cut up flesh and mix with roasted garlic mixture and reserved noodles.

8. Place eggplant shells in a large roasting pan. Divide noodle mixture among shells before covering with a layer of sauce. Top with slices of mozzarella and roast filled shells until cheese has melted and sauce is bubbling, 10 to 15 minutes. Serve warm, garnish with basil leaves.

Serves 8

PAIRS WITH

Frescobaldi Nipozzano Chianti Rùfina Riserva
Italy **\$21.99** 107276

Black Sage Cabernet Franc
BC VQA **\$20.89** 593038

open your world



BUTTERNUT SQUASH SKILLET LASAGNA

2 lbs (1 kg) butternut squash, peeled, seeded and thinly sliced
1 large yellow onion, peeled, cut into rounds
2 garlic cloves, minced
1 tbsp (15 ml) chopped fresh sage
3 tbsp (45 ml) olive oil, divided, plus extra
1 tbsp (15 ml) pure maple syrup
1 tbsp (15 ml) apple cider vinegar
salt and pepper, to taste
12 lasagna noodles
4 slices double-smoked bacon
8 to 10 whole sage leaves
10 oz (300 g) goat's cheese
½ cup (125 ml) ricotta cheese
1 large egg
6 oz (180 g) fresh mozzarella balls, sliced

1. Preheat oven to 425 F (220 C). To a large bowl, add butternut squash, onions, garlic, sage, 2 tbsp (30 ml) oil, maple syrup, vinegar and a pinch of salt and pepper. Toss to combine. Transfer to a baking sheet and spread evenly. Roast until squash browns lightly in spots, 20 to 25 minutes. Reduce oven temperature to 375 F (190 C).
2. While squash roasts, cook lasagna noodles in a large saucepan of salted boiling water according to package directions, until al dente. Drain, refresh under cold water and toss with remaining 1 tbsp (15 ml) oil. Set aside.
3. Fry bacon in large frying pan over medium heat. Cook, turning once or twice, until crisp. Transfer to paper towel-lined plate to cool, then crumble into pieces.
4. Carefully add sage leaves to hot bacon drippings in frying pan over medium heat. Fry for 30 seconds or until crisp. Transfer to paper towel-lined plate with bacon to drain.
5. In a medium-sized bowl, stir together goat's cheese, ricotta and egg. Set aside.
6. To assemble, lightly grease a 10-in (33 cm) cast iron frying pan, then place ⅓ of squash mixture over bottom. Top with ⅓ goat's cheese mixture, 1 strip worth of crumbled bacon and 2 lasagna noodles, breaking up a third to fit pan as necessary. Continue layering of ingredients 2 more times, ending with a layer of noodles. Cover lasagna with mozzarella slices before baking until piping hot and cheese is golden brown, about 20 to 25 minutes. Garnish with reserved crumbled bacon and fried sage. Serve hot.

Serves 6

PAIRS WITH

Smoking Loon Viognier
USA **\$13.49** 128801

CedarCreek Chardonnay
BC VQA **\$14.49** 237974



MUST BE LEGAL DRINKING AGE.

**Heineken**[®]

BC LIQUORSTORES



TWO BITE LASAGNA

1 tbsp (15 ml) olive oil, plus extra for greasing muffin tins
 ½ medium yellow onion, finely diced
 1 garlic clove, minced
 4 oz (125 g) lean ground pork
 4 oz (125 g) extra-lean ground beef
 14 oz (398 g) can diced tomatoes
 1 tbsp (15 ml) tomato paste
 2 anchovy fillets, chopped
 ½ tbsp (7 ml) balsamic vinegar
 2 tbsp (30 ml) chopped fresh basil, plus extra leaves for garnish
 salt and pepper, to taste
 ½ cup (125 ml) ricotta cheese
 ½ tsp (2 ml) dried oregano
 ¼ cup (60 ml) finely grated Parmesan
 ½ cup (125 ml) shredded mozzarella cheese
 40 square wonton wrappers

1. In a medium saucepan, warm oil over medium heat. Add onion, cook, stirring often, until it caramelizes, 5 to 7 minutes. Stir in garlic, cook another minute. Add beef and pork, breaking up meat and stirring often until cooked through, 8 to 10 minutes. Stir in tomatoes along with juice, tomato paste, anchovy fillets and balsamic vinegar. Bring to a simmer, cook for 15 minutes, stirring occasionally. Stir in chopped basil, season to taste, remove from heat and set aside.

2. Preheat oven to 375 F (190 C). In a small bowl, stir together ricotta, oregano and Parmesan. Season with pepper.

3. Grease cups of a mini muffin tin before pressing 2 wonton wrappers into each cup. Fill with a small spoonful of ricotta mixture, then a spoonful of sauce and a bit of grated mozzarella. Bake until cheese is melted and wontons are golden brown, 10 to 12 minutes. Cool slightly before removing to a serving tray. Garnish with basil and enjoy.

Makes 20 lasagna bites

PAIRS WITH

Paul Mas Malbec
 France \$12.99 644336

Antinori Santa Cristina Chianti Superiore
 Italy \$16.99 130625

Small Bites of Autumn

from page 30



CRISPY ZUCCHINI AND FIG ROUNDS

½ cup (75 ml) panko bread crumbs
 ½ cup (75 ml) finely grated Parmesan
 ¼ tsp (1 ml) each dried dill and thyme
 ⅛ tsp (0.5 ml) freshly ground black pepper
 1 tbsp (15 ml) extra-virgin olive oil
 1 large egg white
 1 large zucchini, cut into ½-in (1 cm) rounds
 ¼ cup (60 ml) walnuts, toasted
 2 tbsp (30 ml) hemp seeds
 2 tbsp (30 ml) pine nuts, lightly toasted
 ½ tsp (2 ml) sea salt, plus extra for garnish
 2 cups (500 ml) baby arugula

SOUND THE HORN TO PERFECT PAIRINGS

Way back when, the Granville Bridge swung aside to let the tall ships through. We're rediscovering that heritage with our Swing Span Amber Ale, rich with tropical fruit flavours and premium hops.

Pair-it-up with a smoky plate of our very own Swing Span Beef Rib. Go to GIB.ca/perfect-pairing for this delicious, original recipe.



#ITSGOOD
 TOBEHERE



5.6
 STRONG



IBU 50

DEEP
 AMBER
 COLOUR



SKU: +434423

THE GLENLIVET® FOUNDER'S RESERVE, OUR *new* SINGLE MALT.

Well, if you can call almost 200 years in the making, new.

A fitting tribute to our founder George Smith's original vision. Paying homage to the unique fruity style he first envisioned back in 1824 and for which we're still renowned today.

IT ALL COMES BACK TO THE ORIGINAL

THE
GLENLIVET®



[f/TheGlenlivet](https://www.facebook.com/TheGlenlivet) [@TheGlenlivetCA](https://twitter.com/TheGlenlivetCA) ca.theglenlivet.com

Please enjoy our products responsibly.



8 fresh figs¹, trimmed, cut into chunks
small fresh basil leaves, for garnish

1. Place oven racks in upper and lower third of oven before preheating to 400 F (200 C). Line 2 baking sheets with parchment paper and set aside.
2. In a medium-sized bowl, mix bread crumbs, Parmesan, dill, thyme and pepper.
3. In another medium-sized bowl, whisk together oil and egg white until combined.
4. Place several zucchini slices in egg mixture. One at a time, take zucchini slices out of mixture, allowing excess to drip off, and dredge in bread crumb mixture then place on prepared baking sheets. Repeat until all rounds are well coated. Bake for 10 minutes, rotate pans in oven and bake an additional 10 to 20 minutes until browned and crisp.
5. Place walnuts, hemp seeds, pine nuts and salt in a food processor and grind until sandy.
6. To assemble, place zucchini crisps on a serving platter. Top each with arugula, figs and a sprinkle of walnut crumble. Garnish with a drizzle of oil, pinch of sea salt and a basil leaf, if desired. Serve immediately.

¹ If not available, substitute with quality fig jam.

Makes about 25 rounds

PAIRS WITH

Veuve Du Vernay Brut Rosé
France **\$13.29** 610048

Ravenswood Vintners Blend Old Vine Zinfandel
USA **\$15.79** 359257



PERSIMMON AND PISTACHIO BITES

SPELT CRACKERS

2¼ cups (560 ml) spelt flour, extra for rolling
1 tsp (5 ml) salt
2 tbsp (30 ml) sesame seeds
2 tbsp (30 ml) quick-cooking oats

¼ cup (60 ml) olive oil, plus extra
½ cup (125 ml) water

PERSIMMON AND PISTACHIO TOPPING

1 cup (250 ml) goat's cheese
¼ cup (60 ml) whipping cream
1 tsp (5 ml) chopped fresh thyme
1 tbsp (15 ml) Meyer lemon zest
salt and pepper, to taste
4 ripe Fuyu persimmons
1 tbsp (15 ml) Meyer lemon juice
¼ cup (60 ml) clover honey, warmed
¼ cup (60 ml) pistachios, toasted and roughly chopped

1. Preheat oven to 350 F (180 C). Lightly oil 2 baking sheets and set aside.
2. In a large bowl, stir together Spelt Cracker ingredients until well combined. Set aside for 5 minutes.
3. On a lightly floured work surface, roll out dough with rolling pin to ¼-in (0.5 cm) thickness. Cut dough into 2-in (5 cm) squares. Transfer to prepared baking sheets and bake until crackers are crisp and golden brown, 15 minutes. Transfer baked crackers to a wire rack to cool.
4. For toppings, in a medium-sized bowl, whisk together goat's cheese, cream, thyme and lemon zest with hand mixer on

low speed until creamy, about 1 minute. Season to taste with salt and pepper.

5. Peel, trim and cut persimmons into ½-in (1 cm) slices. Transfer to a bowl and lightly toss with lemon juice.

6. Before serving, spread goat's cheese mixture over crackers. Top with segments of persimmon and transfer to serving platter. Garnish with a drizzle of honey, chopped pistachios and an extra sprinkle of salt and pepper, if desired. Serve immediately.

Makes about 40 bites

PAIRS WITH

Whitehaven Marlborough Sauvignon Blanc
New Zealand **\$17.99** 300368

Danzante Pinot Grigio
Italy **\$12.99** 534214



HONEY SHORTBREAD WITH FALL SALSA

HONEY SHORTBREAD

1½ cups (375 ml) all-purpose flour
½ cup (125 ml) finely ground yellow cornmeal
¼ cup (60 ml) granulated sugar
1 tsp (5 ml) salt
¾ cup (175 ml) cold unsalted butter, cut into ½-in (1 cm) pieces
¼ cup (60 ml) liquid clover honey

SMOKY CHEESE SPREAD

8 oz (250 g) plain cream cheese
2 tbsp (30 ml) whipping cream
1 tsp (5 ml) sweet smoked paprika
½ tsp (2 ml) dry mustard
½ tsp (2 ml) garlic powder
¼ tsp (1 ml) salt

FALL VEGETABLE SALSA

2 tsp (10 ml) olive oil
1 cup (250 ml) diced, pumpkin
½ cup (125 ml) corn kernels
15 cherry tomatoes, quartered
1 tbsp (15 ml) finely chopped fresh parsley
1 tbsp (15 ml) finely chopped fresh chives
salt and pepper, to taste
Parmesan shards, for garnish

1. To make Honey Shortbread, in a large bowl, whisk together flour, cornmeal, sugar and salt. Using fingers, incorporate butter into dry ingredients until mixture resembles coarse

crumbs. Stir in honey until mixture begins to come together. Knead dough in bowl by gently folding 4 to 5 times, until dough holds together. Divide dough in half, form each into a slightly flattened disk and wrap tightly with plastic wrap and refrigerate, 1 hour.

2. Preheat oven to 325 F (170 C). Lightly flour a large work surface. Working with a disk of dough at a time, roll out to ¼-in (0.5 cm) thickness. Cut out circles using a 2¼-in (5.5 cm) round cookie cutter before placing on an ungreased baking sheet about 1-in (2.5 cm) apart. Gather up extra dough and reroll, cut and bake until lightly golden brown, 12 minutes. Let cool on baking sheet for 5 minutes before transferring to a wire rack to cool. Repeat rolling and baking with remaining dough.

3. While shortbread cools, make Smoky Cheese Spread. In a medium-sized bowl, stir together cream cheese and cream with a spatula until smooth. Stir in paprika, dry mustard, garlic powder and salt to combine. Set aside.

4. To make Fall Vegetable Salsa, warm oil in a frying pan over medium heat. Add pumpkin and sauté until lightly caramelized and softened but not mushy, 2 minutes. Stir in corn and continue to sauté another minute. Transfer to a medium-sized bowl and cool for 5 minutes. Stir in tomatoes, parsley and chives. Season to taste with salt and pepper.

5. To serve, top each shortbread with 2 tsp (10 ml) cheese spread. Transfer to a platter and top with a small spoonful of salsa and garnish with Parmesan.

Makes about 24

PAIRS WITH

Santa Margherita Valdadige Pinot Grigio
Italy **\$17.79** 106450

Mumm Napa Brut Prestige
USA **\$23.29** 265678



TURKEY RILLETES CROSTINI WITH CELERIAC SALAD

TURKEY RILLETES

1 tbsp (15 ml) extra-virgin olive oil
1 medium-sized shallot, peeled, chopped
1 garlic clove, minced

2 tsp (10 ml) chopped fresh thyme
salt and pepper, to taste
2 slices of bacon
2½ cups (625 ml) cooked, shredded, dark turkey meat
½ cup (125 ml) duck fat, divided
1½ cups (375 ml) low-sodium turkey stock
1 tbsp (15 ml) cognac
1 sourdough baguette, ½-in (1 cm) rounds

CELERIAC SALAD

1½ tsp (7 ml) cumin seeds
1 lemon, halved, divided
½ small celeriac
1 tbsp (15 ml) extra-virgin olive oil
½ tsp (2 ml) liquid clover honey
salt, to taste
¾ cup (175 ml) chopped fresh parsley
½ cup (125 ml) pomegranate seeds

1. To make Turkey Rillettes, warm oil in frying pan over medium heat. Add finely chopped shallot and cook, stirring often, until starting to caramelize. Stir in garlic, thyme and pinch of salt and pepper. Allow to cook another minute. Transfer to a bowl and set aside.

2. Add bacon to a large saucepan over medium heat. Cook, turning once or twice, until crisp, about 3 to 4 minutes. Transfer to a paper towel-lined plate to drain. Chop into small pieces.

3. In a food processor, add shredded turkey meat, shallot mixture, bacon and 2 tbsp (30 ml) duck fat. Pulse until well combined and turkey is finely chopped. Slowly add ½ cup (125 ml) stock, pulsing to combine, before adding another 2 tbsp (30 ml) duck fat, pulsing until well combined. Continue alternating remaining stock and duck fat until mixture is spreadable but still slightly chunky. You may not need all the stock. Stir in cognac and season to taste. Transfer to a bowl, cover with plastic wrap and refrigerate at least 1 hour. Turkey Rillettes may be made 1 day ahead and refrigerated until ready to use.

4. Preheat oven to 350 F (180 C). To make crostini, place baguette rounds on a baking sheet in a single layer, leaving about ½-in (1 cm) between each. Lightly brush both sides with a little olive oil before baking until crisp and golden brown, 6 to 8 minutes. Allow to cool completely on baking tray.

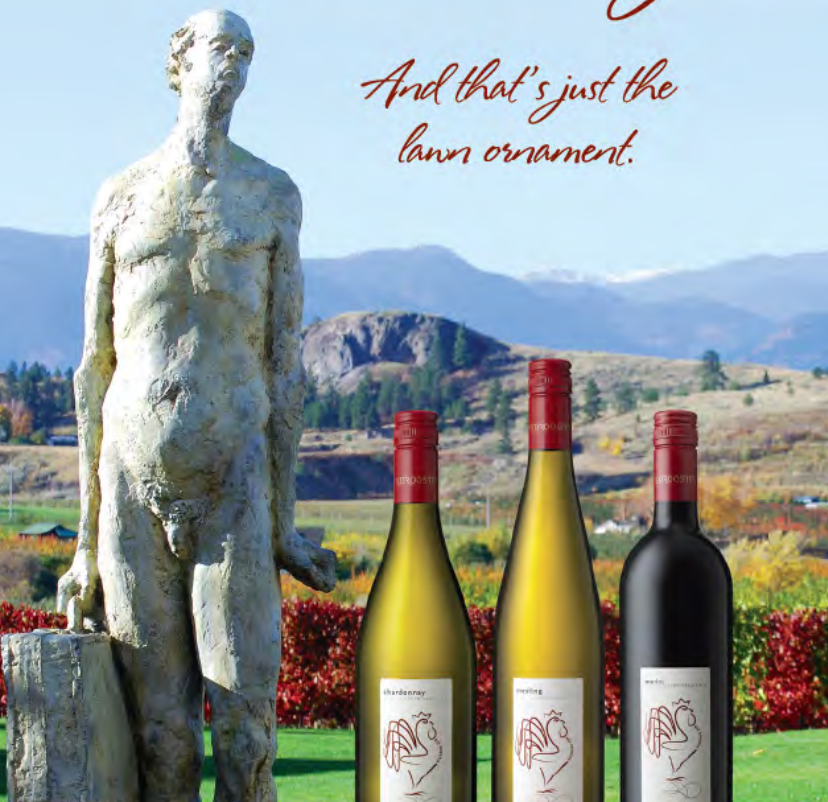
5. Before serving, make Celeriac Salad. In a dry frying pan, toast cumin seeds over medium heat until fragrant, 2 minutes. Set aside to cool.

6. Half fill a medium bowl with cold water and squeeze in juice of half a lemon. Trim celeriac and cut into ½-in (1 cm) half moons. Using a mandolin or vegetable peeler, slice celeriac into thin strips. Add strips to lemon water as they are cut to prevent browning.

7. In a small bowl, whisk together juice from remaining lemon half, oil, honey and

*Great nose,
elegant structure,
smooth body.*

*And that's just the
lawn ornament.*



Follow the Naramata Road to Red Rooster Winery for award-winning wines, a wine-focused culinary experience, and a winery that is anything but usual.



891 Naramata Road | Penticton, BC
250-492-2424 | www.redroosterwinery.com



pinch of salt. Set aside.

8. In a medium bowl, toss together parsley, pomegranate seeds, cumin and thoroughly drained celeriac strips. Pour dressing over salad and toss well to coat. Season to taste with more salt.

9. Spread 1 tbsp (15 ml) turkey rillettes over crostini. Top with celeriac salad and serve.

Makes about 40 crostini

PAIRS WITH

Emiliana Adobe Reserva Organic Chardonnay
Chile **\$13.29** 97527

Kim Crawford South Island Pinot Noir
New Zealand **\$21.99** 867127



ROASTED GRAPE AND OLIVE TARTS

2 cups (500 ml) ricotta cheese
1 large egg
2 tsp (10 ml) lemon zest
1 tbsp (15 ml) chopped fresh rosemary, divided
½ tsp (2 ml) salt
1 pinch crushed red pepper flakes
all-purpose flour, for dusting
2 x 14 oz (397 g) boxes puff pastry, thawed per package directions
2 tbsp (30 ml) olive oil
2 cups (500 ml) each red grapes and mixed pitted olives
freshly ground black pepper, to taste

1. Preheat oven to 400 F (200 C). Line 2 baking sheets with parchment paper and set aside.

2. In a medium-sized bowl, stir together ricotta, egg, lemon zest, 1 tsp (5 ml) rosemary, salt and a good pinch of red pepper flakes. Transfer to a pastry bag fitted with a ¼-in (0.5 cm) round pastry tip. Refrigerate until ready to use.

3. Lightly dust work surface with flour. Roll out 1 pastry into a slightly larger 10 x 12-in (25 x 30 cm) rectangle and trim sides to meet dimensions. Cut into fifteen 2 x 4-in (5 x 10 cm) rectangles. Transfer to 1 prepared baking sheet, leaving about ½-in (1 cm) between each. Freeze for 20 minutes. Repeat rolling, cutting and freezing with remaining pastry.

4. Working with 1 baking sheet at a time, score a ¼-in (0.5 cm) border around each rectangle. Prick inside border with fork several times. Pipe half ricotta mixture among puff pastry rectangles, keeping inside border. Bake in preheated oven until pastry is golden brown and puffed, 15 to 18 minutes. Remove rectangles to a wire rack to cool. Repeat step with remaining tray of chilled puff pastry.

5. In an 8 x 8-in (20 x 20 cm) baking dish or cake pan, stir together olive oil, grapes, olives, remaining 2 tsp (10 ml) rosemary, ¼ tsp (1 ml) salt and a good pinch of pepper. Roast in oven, stirring a few times during cooking, until grapes have burst and are wrinkly, 35 to 45 minutes.

6. To assemble, divide warm grape and olive mixture over top of ricotta rectangles. Transfer to a serving platter and drizzle with any juices remaining in roasted grape and olive baking dish. Serve immediately.

Makes 30 rectangles

PAIRS WITH

Casolari Lambrusco Di Sorbara
Italy **\$13.99** 276105

Matua Hawke's Bay Sauvignon Blanc
New Zealand **\$12.99** 309575



PETITS FARCIS

12 small yellow pattypan squash
12 small tomatoes, about size of golf balls
1 slice of white or whole wheat bread

2 tbsp (30 ml) milk
1 tbsp (15 ml) grapeseed oil
1 small yellow onion
1 garlic clove, minced
8 oz (250 g) each ground turkey and pork
1 large egg, lightly beaten
¼ cup (60 ml) grated pecorino cheese
1 tsp (5 ml) finely chopped fresh thyme
½ tsp (2 ml) fennel seeds
1 pinch crushed red pepper flakes (optional)
1 tbsp (15 ml) finely chopped fresh parsley
salt and pepper, to taste

1. Cut top third off pattypan squash and tomatoes. Reserve tops. Gently scoop out inside of vegetables leaving a wall about ¼-in (0.5 cm) thick. Stand hollowed out squashes and tomatoes up in an oiled 9 x 13-in (23 x 33 cm) baking dish.

2. Preheat oven to 400 F (200 C). Remove crust from bread before crumbling into small pieces and place in a small bowl. Stir in milk and set aside.

3. Warm oil in a frying pan over medium heat. Sweat onion until translucent but not browned, 4 minutes. Stir in garlic and cook another minute before removing pan from heat.

4. In a large bowl, combine turkey, pork, egg, cheese, thyme, fennel seeds, pepper flakes (if using), parsley, soaked bread,

cooked onion mixture and a pinch of salt and pepper. Mix with hands until well incorporated. Divide mixture into 24 small meatballs and place inside hollowed out vegetables. Bake until meat is cooked but not coloured, 15 to 20 minutes. top each vegetable with cap and return to oven until meat is sizzling, 10 minutes. Allow to cool slightly before serving. Best served warm.

Makes 24 stuffed vegetables

PAIRS WITH

Bree Riesling
Germany **\$13.49** 210807

Domaine Houchart Côtes de Provence Rosé
France **\$15.79** 252338

GANTON & LARSEN

PROSPECT

WINERY *A Tribute To The Okanagan Valley*



Rediscover hidden pleasures.

PROSPECTWINERY.COM



WHO NEEDS
HALLOWEEN TO
ACT DEVILISHLY?

2014
*Winery
of the Year*

**EIGHT-TIME
DEFENDING
WINERY OF
THE YEAR**

Wine & Spirits - 2014



**Ruffle some
feathers**

ravenswoodwinery.com

Please enjoy our wines
responsibly. ©2014 Ravenswood
Winery, Sonoma, CA

Have Your Cake and Eat Vegetables Too!

from page 42



POTATO CHOCOLATE CAKE WITH SEA SALT GANACHE

CAKE

1 large russet or sweet potato
1¾ cups (425 ml) all-purpose flour, sifted
1½ tsp (7 ml) baking soda
¼ tsp (1 ml) sea salt
¼ (0.5 ml) freshly ground black pepper
¼ (0.5 ml) crushed red pepper flakes
1½ cups (375 ml) granulated sugar
2 large eggs
¼ cup (60 ml) unsalted butter
4 oz (125 g) bittersweet chocolate
½ tsp (2 ml) espresso powder
¼ tsp (1 ml) blood orange flavouring or zest from ½ orange
¾ cup (175 ml) buttermilk

SEA SALT GANACHE

4 oz (125 g) bittersweet chocolate
½ cup (75 ml) whipping cream
¼ cup (60 ml) dark chocolate flakes
1 tsp (5 ml) sea salt flakes

1. To make Cake, preheat oven to 350 F (180 C). Grease a 10-in (25 cm) Bundt cake pan or tube pan and set aside.
2. Peel russet or sweet potato and cut into large cubes. Place in a saucepan and cover with water. Bring to a boil and cook over medium heat with lid slightly ajar until fork-tender. Drain, return to saucepan to steam dry, then mash thoroughly until smooth, set aside to cool.
3. In a separate bowl, measure out flour, baking soda, salt and seasonings. Stir to blend. Set aside. In bowl of an electric stand mixer, combine sugar and eggs. Beat with wire whisk at medium-high until smooth and ribbons begin to form when whisk is lifted.
4. Add butter and chocolate to a small saucepan over very low heat, until almost fully melted. Remove from heat, stir to dissolve any remaining chunks. Stir in espresso powder and blood orange flavouring or zest. Gradually beat mixture into sugar and egg mix until blended. Gradually beat in buttermilk. Measure out ¾ cup (175 ml) cooled potato, beat in until smooth.
5. Beat in flour mixture and continue to beat on medium-high for 2 minutes or until creamy. Scrape batter into prepared Bundt cake pan. Bake in centre of oven for 50 minutes to 1 hour, or until a cake tester inserted into centre comes out clean. Cool cake in pan on rack for 5 minutes before turning out and cooling on rack completely.
6. Prepare Ganache. Combine chocolate and cream in a small heavy-bottomed saucepan. Heat over medium-low, stirring constantly with a wooden spoon until chocolate is almost melted. Remove from heat and continue to stir until mixture is smooth and no more lumps remain. Drizzle Ganache over cooled cake. Sprinkle with chocolate flakes and sea salt flakes. Cut into thin slices and serve.

Serves 16

PAIRS WITH

Glenmorangie 12-Year-Old Quinta Ruban
Port Cask Finish
United Kingdom **\$80.99** 405084

Cocobon Vineyards
Red Blend
USA **\$12.99** 368910



GLAZED PUMPKIN SEED
BREAD WITH BRITTLE
GARNISH

PUMPKIN SEED BREAD

4 eggs
1½ cups (375 ml) granulated sugar
¼ cup (300 ml) coconut oil, melted, cooled

14 oz (398 ml) can unseasoned pumpkin purée
3 cups (750 ml) whole wheat flour
2 tsp (10 ml) each baking powder, baking
soda and cinnamon
1 tsp (5 ml) salt
½ cup (125 ml) unseasoned toasted
pumpkin seeds
¼ cup (60 ml) each flaxseed,
unseasoned toasted sunflower seeds and
golden seedless raisins
1 orange, zest only

ICING DRIZZLE

2 cups (500 ml) icing sugar, sifted
2 tbsp (30 ml) orange juice, strained

SEED BRITTLE

1 cup (250 ml) granulated sugar
¼ cup (60 ml) clear corn syrup
3 tbsp (45 ml) unseasoned toasted
pumpkin seeds
3 tbsp (45 ml) unseasoned toasted
sunflower seeds
2 tbsp (30 ml) flaxseed

1. To make bread, preheat oven to 350 F (180 C). Lightly grease two 8 x 4 x 2.5-in (20 x 10 x 6.5 cm) loaf pans. Set aside.

2. In a large bowl combine eggs, sugar, oil and pumpkin, whisk until blended. In another bowl, combine dry ingredients (except seeds, raisins and orange zest) and stir to mix. Fold in remaining ingredients.

Divide among prepared loaf pans and bake in centre of preheated oven for 50 minutes to 1 hour, or until a cake tester inserted in centre comes out clean. Remove cakes to a cooling rack and cool for 5 minutes before turning out of pans and cooling completely.

3. Prepare Icing Drizzle and Seed Brittle. Add icing sugar to a large bowl and slowly stir in orange juice, adding just enough liquid to make icing pourable. Set aside.

4. To make Seed Brittle, line a baking sheet with parchment paper and set aside. Mix sugar and corn syrup together in a heavy-bottomed, 8 cup (2 L) saucepan. Bring to a boil until sugar dissolves. Reduce heat to medium-high or medium, cooking at a slow boil until it turns a pale amber colour, 8 minutes. While boiling, wash down insides of saucepan using a pastry brush dipped in water. When amber colour is reached, immediately stir in seeds. Quickly pour out onto prepared baking sheet, tilting sheet to spread into thin layer. Use a metal spatula to evenly disperse seeds. Set aside and cool until hard.

5. When loaves have cooled, drizzle with icing. Break brittle into pieces and scatter over top. Cut loaves into slices and serve.

Makes 2 loaves

*from one man's golden vision to one
winery's golden achievements*

Brent Marris' vision was to create a vineyard property in Marlborough's Waihopai Valley that would produce world-leading wines. In just a few years, Marisco Vineyards has grown from bare earth to achieving accolades - in spades. According to Brent, the dream has only just begun...

Brent Marris

BRENT MARRIS
WINEMAKER/PROPRIETOR




MARISCO
VINEYARDS

www.marisco.co.nz



CAMPOFIORIN, THE ORIGINAL.

Fifty years of history
in every drop.

In 1964, the gentle hillsides of Verona saw the birth of Campofiorin, and with it a new category of Veneto wines made with grape-drying techniques inspired by the making of Amarone. Fifty years later, Masi's rich, friendly and cosmopolitan "Supervenetian" has become a classic, one of the best-loved Italian wines in the world. Following so many years of widespread success, let's raise a glass to the inimitable Campofiorin.

www.masi.it

MASI
The Venetian art of winemaking



A CAMPAIGN FINANCED ACCORDING TO EC REGULATIONS N. 1308/13



PAIRS WITH

See Ya Later Ranch Gewürztraminer
BC VQA **\$14.29** 868067

Lemon Hart Original Demerara Rum
Guyana **\$23.99** 497206



LAYERED PARSNIP COFFEE CAKE WITH BUTTERCREAM

CAKE

1 cup (250 ml) coconut oil, melted, cooled
1½ cups (375 ml) granulated sugar
4 eggs, whisked
2 cups (500 ml) peeled, shredded parsnips
1 lemon, zest only
3 cups (750 ml) all-purpose flour

2 tsp (10 ml) each baking powder and soda
½ tsp (2 ml) salt
¼ tsp (1 ml) ground ginger
1 cup (250 ml) buttermilk
½ tsp (2 ml) bergamot flavouring¹
½ cup (125 ml) sliced hazelnuts
⅓ cup (75 ml) slivered dried apricots

BUTTERCREAM FROSTING

½ cup (125 ml) white chocolate melting wafers
1 cup (250 ml) unsalted butter
3 cups (750 ml) icing sugar, sifted
⅓ cup (75 ml) whipping cream
slivered candied ginger (optional)

PARSNIP CURLS

1 parsnip, peeled and trimmed
1 cup (250 ml) granulated sugar
1 cup (250 ml) water

1. To make Cake, preheat oven to 350 F (180 C). Grease two 8 x 8-in (20 x 20 cm) baking pans and line with parchment paper, overlapping edges.

2. In a large bowl, stir together oil, sugar and eggs then stir in shredded parsnips and lemon zest until blended.

3. In another bowl, combine flour, baking powder, soda and seasonings. Stir

¹ Available in specialty cooking shops. Or substitute ½ tsp (2 ml) orange zest.

to blend. Stir dry ingredients into sugar mixture, alternating with buttermilk. Add bergamot flavouring. Fold in hazelnuts and apricots. Turn into prepared pans and smooth top. Bake in oven for 30 to 35 minutes or until a cake tester inserted in centre comes out clean. Remove pan to a rack to cool for 10 minutes before lifting out of pan and cooling completely.

4. To make Buttercream Frosting, melt white chocolate wafers in small bowl over a saucepan of simmering water. Remove bowl from heat just before fully melted and stir until smooth. Cool completely.

5. In a bowl, cream butter, gradually adding icing sugar until completely combined. Beat in cream, then slowly beat in melted chocolate at low speed. Beat for 2 more minutes until fluffy. Add more cream or icing sugar if needed. Refrigerate until slightly firm and ready to frost cake.

6. To make Parsnip Curls, preheat oven to 225 F (110 C). Thinly shave parsnip lengthwise using a peeler. In a medium-sized saucepan, combine sugar with water over medium-high heat to dissolve sugar. Stir in shaved parsnips and simmer with bubbles breaking surface for 15 minutes. Strain and let stand, for 15 minutes. Line

a baking sheet with parchment paper and lay shaved parsnips in a single layer. Bake for 30 minutes. Remove and curl parsnip shavings around wooden spoon handles or fingers, making coils. Place seam-side down onto baking sheet, bake another 30 to 45 minutes until curls are firm. Remove sheet from oven and set aside.

7. When cake has cooled, pipe frosting or use a spatula to spread half the frosting in swirls over top to edges of first layer. Place second cake layer on top and swirl remaining frosting over top. Arrange parsnip curls on top or sprinkle with chopped candied ginger.

Serves 32

PAIRS WITH

McGuinness Monsard Orange & Brandy Liqueur
Canada **\$21.99** 53611

Jägermeister Spice
Germany **\$30.49** 466474

Gorgeous Grains

from page 52



ARTICHOKE AND PROSCIUTTO TART WITH POLENTA CRUST

POLENTA CRUST

1¼ cups (300 ml) water
1½ cups (375 ml) vegetable stock
1¼ cups (300 ml) polenta
½ cup (125 ml) shredded Asiago or Parmesan
1 large egg
¼ tsp (1 ml) sea salt
¼ tsp (1 ml) freshly ground black pepper

FILLING

1 cup (250 ml) full-fat plain Greek yogurt
2 large eggs
3 whole green onions, finely chopped
2 tbsp (30 ml) chopped flat-leaf parsley
1 tbsp (15 ml) finely chopped fresh rosemary
¼ tsp (1 ml) cayenne
freshly ground black pepper, to taste
12 oz (340 g) package of frozen, quartered artichoke hearts, thawed and drained
2 thin slices prosciutto, coarsely chopped
2 oz (60 g) crumbled goat's cheese
½ cup (125 ml) shredded Asiago or Parmesan arugula, for garnish

1. For Polenta Crust, in a saucepan, bring water and vegetable stock to a boil over medium-high heat. Whisk in polenta, pouring in a thin stream. Continue to whisk about 1 minute. Reduce heat to low and cover. Cook for 10 minutes, stirring vigorously with a wooden spoon every couple minutes to prevent sticking to bottom. Remove from heat and let sit, covered, for 10 minutes, stirring occasionally. Mix in cheese, egg, salt and pepper.

2. Grease a 10-in (25 cm) ceramic tart pan. Transfer polenta to pan and spread mixture across centre of pan, pushing it up sides. Set aside for 15 minutes to set, then, with your fingers, form an even rim about ½-in (1 cm) thick.

3. Preheat oven to 375 F (190 C). To make Filling, in a medium bowl, mix together yogurt, eggs, green onions, parsley, rosemary, cayenne and black pepper until well combined. Evenly distribute artichokes and prosciutto over crust. Sprinkle with goat's cheese and gently pour filling over top. Sprinkle with shredded cheese.

4. Bake in centre of oven until top turns golden brown and filling is set, 35 to 45 minutes. Transfer to a wire rack and set aside to firm for 30 to 40 minutes. Garnish with arugula, slice and serve.

Serves 4 to 6 as an appetizer

PAIRS WITH

Freixenet Carta Nevada Semi Seco Cava
Spain **\$13.29** 74757

Villa Maria Private Bin Sauvignon Blanc
New Zealand **\$16.99** 342360



APRICOT ALMOND BUTTER BARS

2 cups (500 ml) large flake, old-fashioned rolled oats
½ cup (125 ml) slivered almonds
½ cup (125 ml) coarsely chopped hazelnuts
2 tbsp (30 ml) each flaxseeds, sesame seeds
2 cups (500 ml) unsweetened puffed whole grain cereal
¾ cup (150 ml) dried currants
¾ cup (150 ml) chopped dried apricots
½ cup (125 ml) chopped seedless raisins
½ cup (125 ml) creamy almond butter

½ cup (75 ml) light brown sugar
½ cup (125 ml) honey
1 tsp (5 ml) vanilla extract
½ tsp (2 ml) fine sea salt

1. Position baking rack in centre of oven. Preheat to 350 F (180 C). Butter a 9 x 13-in (3.5 L) baking pan. Set aside.

2. In a large mixing bowl, combine oats, almonds, hazelnuts, flaxseeds and sesame seeds. Spread evenly over a large baking sheet. Bake until oats are lightly golden and nuts are fragrant, 8 to 10 minutes, stirring to mix halfway through. Transfer to a large mixing bowl to cool. Add puffed cereal, currants, apricots and raisins. Toss to combine.

3. In a medium-sized saucepan, combine almond butter, brown sugar, honey, vanilla and salt. Heat over medium-low, stirring frequently, until mixture is emulsified and bubbling slightly, 5 minutes.

4. Immediately pour mixture over dry ingredients and mix well to coat. Transfer to buttered baking pan. Coat hands with canola oil or butter and press mixture down firmly, making an even layer. Refrigerate uncovered until firm, about 1 hour. Cut into bars.

Makes 16 large bars

PAIRS WITH

Wente Morning Fog Chardonnay
USA **\$16.79** 175430

Southern Comfort
USA **\$21.79** 105601



TOMATO AND FARRO STEW

STEW

1 cup (250 ml) water
½ cup (125 ml) farro
1 pinch sea salt
1 eggplant, skin on, about 1 lb (500 g)
5 tbsp (75 ml) extra-virgin olive oil, divided
1 medium yellow onion, finely chopped
2 garlic cloves, finely chopped
2 parsnips, peeled, halved lengthwise, sliced ½-in (1 cm) thick
2 carrots, peeled, halved lengthwise, sliced ½-in (1 cm) thick
½ tsp (2 ml) sea salt
1 tsp (5 ml) cinnamon
2 tbsp (30 ml) tomato paste

TASTE WORTH TALKING ABOUT

RICKARDS.CA

Rickard's Red® Cedar Plank Salmon

Preparation: 10 mins Cooking: 25 mins Portions 4

- | | |
|-------------------------------------|--|
| 1 Cedar Plank. | 1/2 cup Rickard's Red® Beer. |
| 1 Rickard's Red® Beer. | 6 tablespoons Dijon mustard. |
| 1 cup water. | 6 tablespoons brown sugar. |
| 1 tablespoon corse. | Zest of one lemon. |
| 2 salmon filets (1.5 pounds total). | 3 tablespoons black pepper, cracked sea salt, at your taste. |
| 1/4 cup olive oil. | |

- Soak Cedar Plank in one Rickard's Red® and salted water for 2 hours, drain.
- Remove skin from salmon fillet and any remaining bones. Rinse salmon under cold water.
- Put the salmon in Ziploc® bag with olive oil, 1/2 cup Rickard's Red®, Dijon mustard, brown sugar, zest of lemon, black pepper and cracked sea salt.
- Set grill for indirect grilling and heat to medium high.
- Place the Cedar Plank with salmon in the center of the hot grate, away from the heat.
- Cover the grill and cook until cooked throughout, approx. 20 to 30 minutes. The internal temperature should read 135 degrees F
- Garnish with dill and fresh lemon zest.



- 28 oz (796 ml) can tomatoes, preferably fire-roasted
- 2½ cups (625 ml) beef stock
- ½ cup (125 ml) seedless golden raisins
- ½ cup (125 ml) chopped dried apricots
- ½ cup (75 ml) oil-packed sun-dried tomatoes, drained and chopped
- ½ tsp (2 ml) crushed red pepper flakes
- chopped flat-leaf parsley, for garnish

HERBED LEMON CRÈME FRAÎCHE

- 1 cup (250 ml) crème fraîche (substitute plain yogurt or sour cream)
- 2 tbsp (30 ml) chopped flat-leaf parsley
- 1½ tbsp (22 ml) finely chopped fresh chives
- 2 tsp (10 ml) chopped fresh tarragon
- 2 tsp (10 ml) finely grated lemon zest
- 1 tbsp (15 ml) lemon juice
- sea salt and freshly ground black pepper

1. To make Stew, in a small saucepan bring water, farro and salt to a boil. Reduce heat to simmer, cover, cook until tender, but slightly chewy, 20 to 25 minutes. Drain remaining liquid and set aside.
2. Cut eggplant into 1-in (2.5 cm) pieces. Heat a large frying pan over medium-high heat. Add 3 tbsp (45 ml) oil. When hot, add eggplant, sauté until slightly soften. Transfer to a bowl and set aside.
3. Heat a large Dutch oven over medium-high heat. Add remaining oil. Add onion and garlic and sauté until onions are lightly golden. Mix in parsnips, carrots, eggplant, salt and cinnamon, stirring, until fragrant, 1 minute. Stir in tomato paste and cook for 1 minute.
4. Add can tomatoes with juice, scraping up bits from bottom of saucepan. Add stock, raisins, apricots, sun-dried tomatoes and pepper flakes and bring to a boil. Reduce heat to simmer, cook covered until carrots are fork-tender, 15 minutes. Stir occasionally.
5. In a bowl, stir together all Herbed Lemon Crème Fraîche ingredients. Add salt and pepper to taste. Cover and refrigerate.
6. Stir cooked farro into stew during final minute of cooking. Add salt and pepper to taste. Serve in heated serving bowls and garnish with Herbed Lemon Crème Fraîche and chopped parsley.

Serves 6

PAIRS WITH

Frescobaldi Castiglioni Chianti
Italy **\$14.99** 545319

Luccarelli Negroamaro Puglia
Italy **\$12.99** 295287



BARLEY SALAD WITH HERBED LEMON VINAIGRETTE

BARLEY SALAD

- 3 cups (750 ml) water
- ½ cup (125 ml) pearl barley
- 1 tsp (5 ml) sea salt
- 2 celery stalks, cut into ¼-in (0.5 cm) dice

BEFORE USING THE CEDAR PLANK, CAREFULLY READ AND FOLLOW THE PRODUCT INSTRUCTIONS AND SAFETY PRECAUTIONS INSERTED WITH THE PLANK.

BC LIQUORSTORES

2 to 3 green onions, finely chopped
1 small red bell pepper, seeded, cut into ¼-in (0.5 cm) dice
1 Granny Smith apple, peel on, cored, chopped into ½-in (1 cm) dice
1 pomegranate, seeded (optional)
½ cup (125 ml) dried Turkish figs, chopped
2 tbsp (30 ml) finely chopped flat-leaf parsley
1 tbsp (15 ml) finely chopped fresh tarragon
1 tbsp (15 ml) finely chopped fresh dill
1 tbsp (15 ml) finely chopped fresh mint

HERBED LEMON VINAIGRETTE

1 lemon, zest and juice
3 tbsp (45 ml) extra-virgin olive oil
1 tsp (5 ml) Dijon mustard
2 tbsp (30 ml) pure maple syrup
salt and freshly ground black pepper, to taste

1. In a saucepan bring water, barley and salt to a boil. Reduce heat to simmer, cover and cook until barley is tender but still chewy, 30 minutes. Remove from heat and let sit 5 minutes. Drain remaining liquid and transfer to a serving bowl.
2. Add remaining salad ingredients to barley, including pomegranate seeds if using, set aside.
3. To make Herbed Lemon Vinaigrette, finely grate lemon zest to yield about 2 tsp (10 ml) zest. In a small bowl, whisk together zest, lemon juice, oil, Dijon and maple syrup. Season with salt and pepper.

4. Drizzle salad with vinaigrette and toss to mix.

Serves 6

PAIRS WITH

Spier Signature Chenin Blanc
South Africa **\$12.69** 659037

Gehring Brothers Classic Riesling
BC VQA **\$13.29** 171488

Featured Restaurant: The Oakwood

from page 64



BISON TARTARE

BISON

2 Vidalia onions, peeled, coarsely chopped
1 cup (250 ml) water
12 oz (375 g) bison eye of round, trimmed, cleaned of sinew
2 or 3 tbsp (30 or 45 ml) canola oil
salt and freshly ground black pepper, to taste
lemon juice, to taste
fresh nasturtium leaves, for garnish

ARTICHOKE

1 large artichoke
1 lemon, juice only

BEER IN SPIRIT.

J.P. Wiser TASTES LIKE WHISKY, HOPPED.

 /JPWisersCA   @JPWisersCA wisers.ca

Please enjoy our products responsibly.



DEVOUR LIFE



WINE YOU CAN SINK
YOUR TEETH INTO.

CARNIVORWINE  

© 2015 Carnivor, Healdsburg, CA. All rights reserved.

4 cups (1 L) celery juice¹
¾ cup (175 ml) green onion juice²
1¼ cups (300 ml) lemon juice
1 tbsp (15 ml) kosher salt

PUFFED BARLEY

1 cup (250 ml) pearl barley
4 cups (1 L) water
8 cups (2 L) canola oil
salt and freshly ground pepper, to taste

GREEN BÉARNAISE SAUCE

2 eggs
¼ cup (60 ml) water
⅔ cup (150 ml) brown butter³
1 tbsp (15 ml) lemon juice
salt, to taste
1 cup (250 ml) lightly packed fresh tarragon
1 cup (250 ml) lightly packed baby spinach

BUTTERMILK VINAIGRETTE

1 cup (250 ml) buttermilk
1 cup (250 ml) canola oil
¼ cup (60 ml) lemon juice
kosher salt

1. To prepare Bison, in a blender combine chopped onion and water. Purée until smooth. Transfer to a large bowl. Cut bison into 1-in (2.5 cm) thick slices and submerge into onion purée turning pieces a couple of times to coat. Cover tightly and refrigerate overnight.

2. The next day, rinse slices and pat dry. Heat a large, heavy-bottomed frying pan over high heat. Should be large enough to hold a couple or more slices in a single layer. Once pan is piping hot, add oil and a couple of bison slices. Quickly sear all sides until bison is dark brown. Remove cooked slices to cooling rack over a baking sheet. Wipe pan clean with a dry cloth, add more canola and repeat searing with remaining bison. Place on cooling rack over baking sheet in refrigerator to cool completely. Once cooled, cut bison roughly into tiny dice, about ⅛-in (0.25 cm). Place on a double layer of paper toweling in a tightly covered container and refrigerate until ready to assemble.

3. To prepare Artichoke, trim artichoke leaves down to pale yellow heart. Scoop out fuzzy choke with a spoon and discard. Reserve artichoke heart in 4 cups (1L) water and juice of 1 lemon while assembling cooking sauce.

4. In a saucepan, combine celery juice, green onion juice, 1¼ cups (300 ml) lemon juice and salt. Bring to a boil. Add artichoke heart and simmer gently for 20 minutes or until a sharp knife is easily inserted into bottom. Remove artichoke from sauce and refrigerate both sauce and artichoke separately.

5. Once cold, quarter heart and thinly slice. Marinate cooled slices in reserved sauce in refrigerator. Set aside until ready to assemble.

6. To make Puffed Barley, combine barley and water in a medium-sized heavy saucepan. Bring to a boil, cover with lid slightly ajar, reduce to simmer and cook barley for 50 minutes to 1 hour or until completely soft and cooked. Strain barley through a colander and rinse with cold running water. Once water runs clear, rest barley in colander over bowl to drain.

7. Preheat oven to 175 to 200 F (80 to 95 C). Spread thoroughly drained barley on a parchment paper-lined baking sheet into a thin layer. Place in low oven to dry and harden, 6

¹ Fresh juice from roughly 2 heads of celery.

² Fresh juice from roughly 3 bunches of green onions.

³ To make brown butter, in a small saucepan, melt 1 cup (250 ml) butter over medium heat. Cook, stirring occasionally, until butter changes colour to golden brown, 8 to 10 minutes. Strain butter through fine mesh sieve into a glass measuring cup or bowl.

hours. Check occasionally to make sure oven is not too warm.

8. When barley is dried, heat canola oil in a large heavy stock pot until it reads 375 F (190 C) on a candy thermometer. Reduce heat to medium-low to keep oil temperature steady. Line a baking sheet with paper towel.

9. Working in tablespoon-sized batches, drop spoonfuls of barley into pot to puff, only a few at a time. As soon as they puff, remove with a slotted spoon to baking sheet to drain. Season with salt. Repeat until all barley is fried. Set aside to cool. Puff can be made ahead and stored in a tightly covered container at room temperature for up to a day once cooled.

10. To make Green Béarnaise Sauce, cook eggs in simmering water for 5 minutes. They should be very soft and barely cooked. Peel then place in a blender with ¼ cup (60 ml) room temperature water. Whirl at low speed to blend. Warm brown butter in a small saucepan to 140 to 160 F (60 to 70 C) and transfer to a cup with a spout.

11. With blender running, gradually pour in warm brown butter in a slow, steady, very thin stream. Increase speed of blender as liquid thickens. Then add tarragon and spinach and blend until smooth. Add lemon juice and a couple pinches of salt to taste. Reserve at room temperature until ready to assemble.

12. To make Buttermilk Vinaigrette, combine ingredients in a blender and whirl until smooth. Store in a tightly covered container in refrigerator until ready to use. Whisk briskly before using.

13. To assemble Bison Tartare, combine drained and sliced artichoke with diced bison. Drizzle with half the Buttermilk Vinaigrette. Toss to coat. Season with salt and fresh lemon juice, to taste. Spoon 4 tbsp (60 ml) Green Béarnaise Sauce into centre of 4 chilled serving plates. Press Tartare into a ring or mould and turn out gently into centre of each plate. Garnish with 2 tbsp (30 ml) puffed barley and a generous amount of fresh nasturtium leaves.

Serves 4

PAIRS WITH

Sandhill Estate Gamay Noir
BC VQA \$17.49 627687

Sumac Ridge Steller's Jay Brut
BC VQA \$21.29 264879



BRAISED LAMB SHOULDER WITH PUY LENTILS

MOROCCAN SPICE MIX

4 tbsp (60 ml) cumin seeds
3 tbsp (45 ml) black peppercorns
2 tbsp (30 ml) whole allspice
2 tbsp (30 ml) coriander seeds
1 tbsp (15 ml) whole cloves
2 cinnamon sticks, broken
2 tbsp (30 ml) cayenne
2 tbsp (30 ml) ground ginger

PUY LENTILS

12 cups (3 L) water
1¾ cups (425 ml) kosher salt
2 cups (500 g) dried Puy lentils
½ small Vidalia onion, peeled
½ large carrot
1 celery stalk

BRAISED LAMB SHOULDER

5 lb (2.5 kg) bone-in lamb shoulder
2 to 4 tbsp (30 to 60 ml) canola oil
2 large Vidalia onions, peeled and quartered
2 large carrots, peeled, cut crosswise
4 celery stalks, cut crosswise
3 garlic cloves, peeled
1 small bunch fresh thyme
2 sprigs fresh rosemary
1 tbsp (15 ml) black peppercorns
2 bay leaves

MOROCCAN SPICED LENTIL PURÉE

2 tbsp (30 ml) canola oil
¾ cup (175 ml) finely diced cooking onion
½ cup (125 ml) finely diced celery
2 tsp (10 ml) finely minced garlic
3 tbsp (45 ml) Moroccan Spice Mix
8 cups (2 L) water
2 cups (500 ml) Puy lentils
2 cups (500 ml) whipping cream
¾ cup (175 ml) cold butter, diced
lemon juice, to taste
salt, to taste

GARNISH

12 baby turnips, trimmed, scrubbed clean
¼ cup (60 ml) diced cold butter (optional)
lemon juice, to taste
salt, to taste
1 cup (250 g) Burrata cheese, divided
16 cape gooseberries, husks removed, halved
fresh lemon balm

1. To make Moroccan Spice Mix, combine whole spices in a small, dry, heavy-bottomed frying pan. Toast whole spices

and cinnamon sticks over medium heat until fragrant, 2 minutes. Shake pan several times to prevent burning. Transfer to a spice grinder and grind to a fine powder. Stir in cayenne and ground ginger to blend. Place in a small container with a tight-fitting lid. Cool and tightly seal until ready to use.

2. To firm Puy lentil skins⁴, combine water and salt in a large container with a fitted lid. Stir to dissolve salt. Stir in lentils and cover tightly. Refrigerate overnight.

3. The following day, drain lentils through a strainer and place in a large saucepan along with enough water to cover by 4-in (10 cm) and some generous pinches of salt. Add ½ Vidalia onion, ½ carrot and 1 celery stalk. Bring to a boil, reduce heat, cover with lid ajar and simmer for 7 to 10 minutes. Lentils should be soft but with some bite. Strain, remove and discard vegetables and set lentils aside. You can refrigerate cooked lentils at this point if not using right away.

4. To braise lamb, over medium-high heat, warm enough canola oil in a large, heavy-bottomed saucepan to lightly film bottom of pan. Once it smokes, add lamb and sear on all sides until deep golden brown. Remove lamb to a large dish. Reduce heat to medium and add onions, carrots, celery and garlic to fat remaining in pan. Sauté, scraping up brown bits from bottom of pan. Continue to sauté until vegetables are golden, 5 to 10 minutes.

5. Return lamb to pot along with herbs, peppercorns and bay leaf. Cover with water and bring to a boil. Reduce heat to simmer, cover with lid and cook 2 to 3 hours, depending on size of shoulder, or until meat is falling off bone. Then remove pan from heat. Allow to cool 20 minutes before removing lamb to wire rack over a baking sheet. Leave at room temperature for another 30 or 40 minutes before placing lamb on rack in refrigerator to thoroughly cool.

6. Strain lamb cooking stock into another saucepan. Cook over medium-high heat until reduced by ¼. When lamb is cooled, cut meat from bone into large pieces. Reserve roughly 6 oz (140 g) for each serving portion and refrigerate remaining lamb for another use.

7. While lamb is braising, prepare Moroccan Spiced Lentil Purée. Heat oil in a large heavy-bottomed saucepan. Add diced onion, celery and carrot and sauté over medium-high heat, stirring until translucent. Reduce heat to medium and add garlic. Sauté a few seconds. Add 3 tbsp (45 ml) Moroccan Spice Mix and stir, scraping up brown bits from bottom of pan. Add 8 cups (2 L) water, 2 cups (500 ml) dry lentils and a pinch of salt. Bring to a gentle boil, reduce heat to simmer and cook with

⁴Salt solution seasons lentils and keeps skins firm so they won't pop during cooking.

WORLD OF
CAMPARI
CONTEST

WIN A TRIP FOR 2 TO 1 OF 3 DESTINATIONS

CHOOSE FROM:

IRELAND, JAMAICA OR SAN FRANCISCO!

LOOK FOR CONTEST ENTRY DETAILS ON PARTICIPATING PRODUCTS

CAROLANS
IRISH CREAM

APPLETON ESTATE
CRAFTED IN THE HEART OF JAMAICA

SKYY VODKA

PLEASE ENJOY RESPONSIBLY

Must be legal drinking age. Contest begins August 31, 2015 until November 27, 2015. No purchase necessary. For full contest rules, please visit: www.camparicontest.ca

lid ajar for 20 minutes or until lentils are falling apart. Water level must consistently be just covering lentils, so add more water or cooking time to reach that point.

8. When lentils finish cooking, transfer to a blender and whirl with cream on high speed until blended. Whirl in butter, a few cubes at a time, until purée is completely smooth. Season with a little lemon juice and salt to taste. Purée can be used immediately or set aside until ready to use.

9. Prepare baby turnips, bringing a large pot of salted water to a boil. Cut turnips into ½-in (1.25 cm) wedges and blanch in boiling water for 10 to 15 seconds. Then plunge into an ice water bath to stop cooking. Turnips should be crisp to bite when blanched.

10. To serve, put Moroccan Spiced Lentil Purée in a large, wide, heavy-bottomed saucepan. Warm mixture over low heat. In a separate pot, add ½-in (1.25 cm) reserved lamb stock and stir in cooked lentils and enough chunks of braised lamb to serve 4 people. Bring to a low simmer and cook, stirring often, making sure mixture doesn't stick. Add more lamb stock if mixture appears too dry.

11. Once lamb is heated through, stir in

baby turnips, cook briefly to warm. Stir in ¼ cup (60 ml) diced cold butter, if desired. Season with lemon juice and salt to taste.

12. To serve, spoon a few tablespoons purée onto heated plates. Top with some chunks of lamb, lentils and baby turnips. Place a couple pieces Burrata cheese on side and garnish with gooseberries and a generous sprig of lemon balm.

Serves 4

PAIRS WITH

Wayne Gretzky Okanagan The Great Red
BC VQA \$15.69 684126

Inniskillin Okanagan Estate Cabernet Sauvignon
BC VQA \$11.79 597070



PB & J CHEESECAKE AND SORBET

RASPBERRY SORBET

3½ sheets silver strength gelatin¹
2 lbs (1 kg) raspberries, puréed, strained
½ cup (125 ml) glucose or clear corn syrup
⅔ cup (150 ml) granulated sugar
⅛ tsp (0.5 ml) salt

PEANUT CRUMBLE

¼ cup (60 ml) granulated sugar
⅓ cup (75 ml) brown sugar
1¼ cups (425 ml) all-purpose flour
⅔ cup (150 ml) butter, at room temperature
1 cup (250 ml) granola
1 cup (250 ml) peanuts, toasted and chopped

¹Found in specialty food stores.

PEANUT BUTTER CHEESECAKE

6 cups (1.5 L) plain cream cheese
1 cup (250 ml) granulated sugar
1 cup (250 ml) smooth peanut butter
3 cups (750 ml) crème fraîche
3 eggs

TORN DONUT

3½ cups (875 ml) granulated sugar, divided
3 cups (750 ml) water
6 eggs
½ cup (125 ml) granulated sugar
¼ standard loaf sliced white bread, crusts removed
canola oil, for frying

CRÈME ANGLAISE

2 cups (500 ml) each whole milk and whipping cream
1 whole vanilla bean
¾ cup (175 ml) granulated sugar
7 egg yolks
Thai basil leaves, for garnish

1. To make Raspberry Sorbet, place gelatin in a large bowl with plenty of ice water to soak for 5 to 10 minutes. In a blender, combine raspberry purée, glucose, sugar and salt. Whirl to blend. Place half purée in a medium-sized saucepan.
2. Remove gelatin from water and squeeze with hands to remove water. Add to saucepan with purée and warm, stirring constantly until all gelatin has dissolved. Remove from heat and add to remaining purée in blender. Whirl briefly then transfer to an ice cream maker and freeze according to manufacturer's instructions.
3. To make Peanut Crumble, preheat oven to 275 F (140 C). Combine sugars and flour in a bowl. Stir to blend. Add butter and work in until mixture resembles small pebbles or coarse sand. Fold in granola and transfer mixture into an 8 cup (2 L) baking dish with 2-in (2.5 cm) sides. Bake in centre of oven for 40 minutes until golden brown. Stir often as it starts to turn golden. Crumble should be rich golden brown and crisp. Cool pan on a rack. If some crumbles are too large, pulse in a food processor. Fold in peanuts and store cooled crumble in a tightly sealed container at room temperature. Can be stored for up to a week.
4. To make Peanut Butter Cheesecake, preheat oven to 250 F (130 C). Grease a 12 x 10 x 1.5-in (30 x 25 x 3.5 cm) baking dish and line with parchment paper. Set aside.
5. In electric stand mixer fitted with paddle attachment, beat cream cheese until smooth and creamy. Beat in sugar and peanut butter and continue beating until blended. Beat in crème fraîche and eggs until blended and smooth. Transfer into prepared baking dish, smoothing top. Bake in oven for 30 to 40 minutes or until cake is firm but still has a slight jiggle when shaken. Remove dish to a rack to cool. Then, cover with plastic wrap and refrigerate. Can be refrigerated for several days.
6. To make Torn Donuts, combine 3 cups (750 ml) each sugar and water in a heavy-bottomed saucepan. Bring to a gentle boil and stir to dissolve. Remove from heat and set aside to cool.
7. Whisk remaining ½ cup (125 ml) sugar and eggs together in a large bowl until blended and sugar is dissolved. Tear bread with crusts removed into golf ball-sized pieces. Soak in egg mixture then drain in a colander.
8. Fill a large heavy-bottomed saucepan with about 5-in (12 cm) oil making sure it's at least 5-in (12 cm) from top of saucepan. Heat oil to 350 F (180 C). Then reduce heat to medium-low to maintain temperature. Fry soaked bread in small batches in hot oil, turning a few times with slotted spoon for even browning. Bread will expand in saucepan as it cooks so don't add too many pieces at once. When bread is golden on all sides, 2 to 3 minutes, remove with

BC LIQUORSTORES

BORN IN THE ROCKIES

Coors LIGHT®



MUST BE LEGAL DRINKING AGE.

slotted spoon and drop into sugar syrup for a minute, turning to coat. Remove from syrup, drain on a rack over a baking sheet. Return oil temperature to 350 F (180 C) before frying another batch.

9. To make Crème Anglaise, combine milk and cream in a medium-sized, heavy-bottom saucepan. Split vanilla bean in half and scrape out seeds. Stir seeds into milk. Gently heat milk over medium-low until simmering. Remove from heat and set aside.

10. Whisk sugar and eggs in a bowl until blended. Gradually whisk a little hot milk mixture into egg mixture to slightly warm. Then slowly whisk egg mixture into warmed milk until blended. Return saucepan to medium heat and cook, stirring constantly with a wooden spoon until a thickened custard is formed, 5 minutes. Do not let mixture boil. Anglaise is ready when thick enough to coat a spoon. Strain Anglaise into a bowl and cool before transferring to a container with a tight-fitting lid and refrigerating. Whisk before serving.

11. To serve Peanut Butter Cheesecake, spoon a few generous spoons Crème Anglaise onto bottom of a shallow serving dish. Spoon scoops of peanut butter cheesecake over anglaise. Tear Torn Donuts into chunks and add to top. Sprinkle with Peanut Crumble and a few scoops of Raspberry Sorbet. Top with a little more Anglaise and garnish with Thai basil leaves.

Serves 16

PAIRS WITH

Black Sage Vineyard Pipe
BC VQA \$21.79 713750 500 ml

Hester Creek Late Harvest Pinot Blanc
BC VQA \$15.69 438622 200 ml

Thanksgiving Superfood

from page 74



BUTTERNUT SQUASH AND PECAN-STUFFED TURKEY

2 tbsp (30 ml) grapeseed or coconut oil
¾ cup (175 ml) diced yellow onion
1 large egg
¾ cup (60 ml) whole milk
2 thick slices whole wheat bread, cut into

¼-in (0.5 cm) cubes
1½ cups (425 ml) grated butternut squash
½ cup (75 ml) pecan halves, chopped
5 oz (140 g) mozzarella cheese, cut into ¼-in (0.5 cm) cubes
1 tsp (5 ml) each finely chopped fresh thyme, sage and marjoram
¼ tsp (1 ml) ground black pepper, plus extra salt, to taste
2 lb (1 kg) boneless, skinless turkey breast
16 thin slices of prosciutto

1. Preheat oven to 375 F (190 C). In a frying pan heat oil over medium heat. Add onion and sauté until soft, 5 minutes. Remove pan from heat and cool.

2. In a large bowl, whisk together egg with milk. Stir in bread and allow to sit, 5 minutes. Stir in sautéed onion, squash, pecans, cheese, thyme, sage, marjoram and pepper.

3. Slice turkey breast in half lengthwise, without cutting all the way through. Place a piece of plastic wrap on a clean work surface and lay turkey on top. Cover with another piece and flatten turkey with a butcher's mallet or rolling pin, into a ½-in (1 cm) thick rectangle. Discard top piece of wrap before spreading stuffing along 1 long edge. Roll up stuffing in turkey.

4. To wrap turkey roll in prosciutto, place a piece of tin foil longer than turkey roll on a clean work surface and lay approximately half the prosciutto slices vertically, long sides overlapping by ½-in (1 cm). Place turkey roll crosswise across prosciutto and roll up using tin foil to assist, snugly wrapping prosciutto around turkey. Lay extra prosciutto over any exposed bits. Wrap foil around turkey roll before tying with kitchen twine at even intervals. Place on rimmed baking tray, bake in centre of oven until thermometer reads 170 F (80 C) when inserted through foil into meat, 1 to 1½ hours. Remove and rest pan on a cooling rack for 10 minutes. Remove foil and transfer roll to a cutting board. Cut into ¾-in (2 cm) thick slices and serve with Cranberry Mostarda, if desired. Recipe follows.

Serves 8



CRANBERRY MOSTARDA

2½ tbsp (37 ml) yellow mustard seeds
¾ cup (175 ml) dry rosé wine

1 cinnamon stick
½-in (1.25 cm) piece fresh ginger root
5 whole cloves
2 sprigs fresh thyme
1½ cups (375 ml) granulated sugar
1 cup (250 ml) white wine vinegar
¾ cup (175 ml) pure cranberry juice, no sugar added
1 tbsp (15 ml) dry mustard
1 cup (250 ml) fresh or frozen cranberries
1½ cups (375 ml) dried cranberries
1 tsp (5 ml) finely grated tangerine zest
½ tsp (2 ml) salt

1. In a small bowl, stir together mustard seeds and wine. Cover with plastic wrap and set aside overnight.

2. In a piece of cheesecloth, wrap together cinnamon, ginger, cloves and thyme. Tie closed with kitchen string.

3. In a medium-sized saucepan over high heat, stir together soaked mustard seeds and wine, sugar, vinegar, cranberry juice, dry mustard and fresh or thawed, frozen cranberries. Once boiling, add spice bundle and reduce heat to medium. Cook, uncovered, without stirring, until syrup thickens enough to coat back of a spoon, 40 minutes. Turn off heat but leave saucepan on element. Discard spice bag before stirring dried cranberries, tangerine zest and salt into syrup. Cool Mostarda completely before serving. If too thick, loosen by stirring in water or rosé wine, 1 tbsp (15 ml) at a time, until desired consistency. Mostarda may be refrigerated in an airtight container for up to 1 week.

Makes about 2 cups (500 ml)



MAPLE AND TAMARI-ROASTED ROOT VEGETABLES

4 turnips, trimmed, cut into 8 wedges
1 rutabaga, trimmed, cut into rectangles
6 carrots, trimmed, halved lengthwise
3 parsnips, trimmed, quartered lengthwise
5 each golden and red beets, trimmed, quartered lengthwise
2 tbsp (30 ml) tamari
2 tbsp (30 ml) pure maple syrup
1 tbsp (15 ml) white wine vinegar
¼ cup (60 ml) extra-virgin olive oil
1 tbsp (15 ml) chopped fresh thyme
1 tbsp (15 ml) chopped fresh rosemary
salt and pepper, to taste

1. Arrange oven racks in top and bottom third of oven before preheating to 425 F (220 C).

2. Fill a large saucepan with water, season with a couple generous pinches of salt and bring to a boil over high heat. Blanch turnips until barely tender, 1 minute. Using a slotted spoon, transfer turnips to a baking sheet. Repeat blanching with rutabaga before reducing heat to medium-high. Add carrots and parsnips to saucepan and simmer until barely tender, 3 minutes. Using a slotted spoon, transfer to baking sheets with turnips and rutabaga. Add yellow beets to saucepan and simmer until just tender, 5 minutes. Transfer to baking sheet and repeat with red beets. Allow all vegetables to cool for 10 minutes. Discard cooking water.

3. Whisk together tamari, maple syrup and vinegar. Set aside.

4. In a large bowl, toss vegetables with oil, thyme and rosemary before seasoning with salt and pepper. Spread vegetables in an even layer on 2 large baking sheets. Roast for 15 minutes. Drizzle vegetables with tamari mixture and continue to roast until vegetables are browned, another 15 to 20 minutes. Transfer vegetables to a platter and serve warm.

Serves 8



ROASTED BRUSSELS SPROUT SALAD

½ cup (125 ml) wild rice
2 cups (500 ml) vegetable stock or water
2 lbs (1 kg) Brussels sprouts, trimmed
2 tbsp (30 ml) olive or grapeseed oil
salt and pepper, to taste
2 tbsp (30 ml) lime juice
1 tbsp (15 ml) apple cider vinegar
2 tbsp (30 ml) extra-virgin olive oil
1 tbsp (15 ml) maple syrup
1 tbsp (15 ml) hazelnut or almond butter
½ cup (125 ml) pomegranate seeds
½ cup (125 ml) hazelnuts, toasted, chopped

1. Arrange oven racks in top and bottom third of oven before preheating to 350 F (180 C). Line 2 baking sheets with parchment paper and set aside.

2. In large saucepan, combine rice and stock over high heat. Bring to a boil, reduce heat, cover and simmer until some grains start to split, 40 minutes. Drain well and transfer to large bowl.

3. Trim Brussels sprouts and separate leaves. Place on prepared baking sheets, drizzle with 2 tbsp (30 ml) olive or grapeseed oil and toss to coat. Arrange in a single layer on baking sheets and season with a light sprinkle of salt and pepper. Bake until crispy and starting to turn golden, 15 to 20 minutes.

4. Whisk together lime juice, vinegar, extra-virgin olive oil, maple syrup and hazelnut butter until well incorporated. Season to taste with salt and pepper.

5. To serve, stir dressing into wild rice before folding in Brussels sprouts leaves. Transfer to a serving bowl and garnish with pomegranate seeds and hazelnuts. Best served warm or at room temperature.

Serves 8

LA CREMA®

At the crossroads of classic winemaking and California innovation lies Sonoma's legendary La Crema. Long known for producing some of the finest Sonoma wines, La Crema's Chardonnay and Pinot Noir set the bar for California's beloved coastal appellations. For more than 30 years, this family-owned and operated winery has focused exclusively on cool-climate coastal appellations, where grapes ripen slowly and develop complex flavours each possessing of a unique personality, consistent flavours and silky mouthfeel.

Like us on Facebook to receive recipe and pairing information.

 /LACREMAWINERY



WELCOME TO A WORLD OF DIFFERENCE.

wines of
portugal **P**

www.winesofportugal.com



ACORN SQUASH WITH KALE PESTO

¼ cup (60 ml) pistachios
¼ cup (60 ml) natural almonds
¾ cup (175 ml) firmly packed arugula
½ cup (125 ml) lightly packed fresh parsley
1 cup (250 ml) firmly packed, chopped kale
1 tsp (5 ml) each fresh thyme and oregano
1 tsp (5 ml) lemon zest
1 tbsp (15 ml) lemon juice
3 garlic cloves, minced, divided
¾ cup (175 ml) grated Parmesan, divided
¾ cup + 1 tbsp (190 ml) extra-virgin olive oil, divided
salt and pepper, to taste
2 medium acorn squash
½ cup (75 ml) panko bread crumbs

1. Preheat oven to 350 F (180 C). Place pistachios and almonds on a baking sheet and toast in oven until fragrant, 8 minutes. Set aside to cool.

2. Increase oven heat to 400 F (200 C). Add cooled nuts to a food processor and process until broken into small pieces. Add arugula, parsley, kale, thyme and oregano and continue to process, pulsing until it begins to break down. Add lemon juice and zest, 1 minced garlic clove and ½ cup (125 ml) Parmesan. Process until well combined and a chunky paste forms. With food processor running, add ¾ cup (175 ml) oil in a thin stream until incorporated. Season to taste with salt and pepper. Set half the pesto aside and store remaining for another use.

3. Halve the squash, scoop seeds out and discard. Cut squash halves crosswise into ¾-in (2 cm) slices.

4. In a large bowl, toss together squash with remaining 2 minced garlic cloves, ¼ cup (60 ml) Parmesan, 1 tbsp (15 ml) oil and panko bread crumbs. Lay squash in a single layer on 2 parchment-lined baking trays and season lightly with salt and pepper. Bake until golden brown and tender, 30 minutes. Once cooked, generously brush squash with half the reserved pesto before transferring to a serving plate. Serve warm.

Serves 8



LEMON HERB POPOVERS

2 large eggs
1 tsp (5 ml) finely grated lemon zest
1 tsp (5 ml) finely chopped fresh thyme

2 tsp (10 ml) finely chopped fresh parsley
 1 tsp (5 ml) finely chopped chives
 1 tsp (5 ml) finely chopped sage
 ¼ tsp (1 ml) salt
 1 cup (250 ml) whole milk
 1 cup (250 ml) all-purpose flour
 grapeseed or coconut oil, for greasing

1. Preheat oven to 400 F (200 C). In a large 4-cup (1 L) measuring bowl or medium-sized bowl, whisk eggs, lemon zest, herbs, salt and milk. Add flour and whisk until combined and only some small lumps remain.
2. Place popover pan or standard muffin pan in oven for 5 minutes until piping hot. Remove pan from oven and quickly but generously brush each cup with grapeseed oil. Divide batter among cups, filling at least half full. Bake until puffed and golden brown, 35 minutes. Do not open oven door during cooking or popovers may collapse. Pierce each with a knife and return to oven for another 5 minutes. Turn popovers out onto a serving platter and enjoy warm.

Serves 6

THANKSGIVING DINNER PAIRS WITH

Mark West Pinot Noir
 USA **\$15.79** 318667

Hester Creek Pinot Blanc
 BC VQA **\$14.99** 467316

Pfaffenheim Pfaff Gewürztraminer
 France **\$17.99** 612119

Santa Margherita Valdobbiadene Prosecco
 Superiore Brut
 Italy **\$19.49** 618546



BOURBON CARAMEL PUMPKIN TART

CRUST

1½ cups (375 ml) all-purpose flour
 ½ cup (125 ml) fine cornmeal
 ½ cup (125 ml) icing sugar
 ¼ tsp (1 ml) fine salt
 ½ cup (125 ml) cold unsalted butter, diced,
 plus extra for greasing
 1 large egg

BOURBON CARAMEL

½ cup (125 ml) light brown sugar
 1 tbsp (15 ml) water

2 tbsp (30 ml) unsalted butter
 ½ tsp (2 ml) salt
 1 cup (250 ml) whipping cream
 ¼ cup (60 ml) bourbon

PUMPKIN CUSTARD FILLING

4 oz (125 g) plain cream cheese
 ½ cup (75 ml) light brown sugar
 1 large egg
 1 large egg yolk
 ¾ cup (175 ml) pumpkin purée
 1 tsp (5 ml) ground cinnamon
 ¼ tsp (1 ml) ground cardamom
 ¼ tsp (1 ml) ground nutmeg
 ½ tsp (2 ml) ground ginger
 ¼ tsp (1 ml) fine salt
 ½ cup (125 ml) half and half cream
 ¼ cup (60 ml) toasted, salted pumpkin seeds
 2 tbsp (30 ml) toasted pine nuts
 sweetened whipped cream (optional)

1. To make Crust, in a food processor pulse together flour, cornmeal, icing sugar and salt. Scatter ½ cup (125 ml) cubed butter over dry ingredients and pulse until butter is coarsely incorporated, 3 or 4 pulses. Add egg and continue to pulse until dough clumps together. Turn dough out onto a work surface and lightly knead just to incorporating ingredients. Gather into a ball, wrap with plastic wrap or place in a tightly sealed plastic bag and refrigerate at least 2 hours.
2. Lightly grease a high-sided 9-in (23 cm) tart pan with removable bottom and set aside. Roll out chilled dough on lightly floured piece of parchment paper into a 13-in (33 cm) round, lifting and turning dough occasionally to ensure it doesn't stick. Turn dough into prepared tart pan and press into pan. Trim overhang, seal any cracks with extra trimmed dough and pierce crust all over with fork. Freeze for at least 1 hour.

3. Preheat oven to 375 F (190 C). Press a piece of tin foil tightly against tart shell and bake in middle of oven for 20 minutes. Carefully remove foil. If shell puffs, press down gently with back of a spoon. Bake another 10 minutes until shell is firm and edges are tinged golden brown. Transfer to a wire rack and let cool, 30 minutes. Keep oven on.

4. Make Bourbon Caramel. In a medium-sized saucepan, stir together brown sugar, water, butter and salt over medium heat. Stir continuously until sugar melts and mixture begins to darken, 5 minutes. Slowly whisk in whipping cream, taking care as mixture will bubble up. Simmer, whisking occasionally, until smooth and very thick, 10 to 15 minutes. Whisk in bourbon and bring back to a simmer, whisking occasionally, until very thick again, another 4 to 5 minutes. Remove from heat and transfer to a heatproof bowl. Pour ½ cup (75 ml) caramel over bottom of cooled crust, setting remaining caramel

aside at room temperature. Spread into an even layer over crust. Refrigerate for 15 minutes, allowing caramel to set.

5. To make filling, in a stand mixer fitted with paddle attachment, beat together cream cheese and ½ cup (75 ml) brown sugar on medium speed until light and fluffy, 2 minutes. Add egg and egg yolk, beating until well combined. Add pumpkin purée, cinnamon, cardamom, nutmeg, ginger, salt and cream. Mix until thoroughly combined. Place tart pan containing cooled crust on a baking sheet and slowly pour filling over caramel layer. Bake until filling has puffed slightly, 30 to 35 minutes. Place tart pan on a wire rack and allow tart to cool completely.

6. In a small bowl stir together pumpkin seeds and pine nuts.

7. Pour remaining caramel over pumpkin custard and spread evenly with a spatula. If caramel is too stiff, warm gently in a saucepan over medium-low or microwave in 10 seconds bursts, stirring between each, until pourable. Sprinkle pumpkin seed mix around edge of tart and refrigerate until caramel is firm, a minimum of 4 hours, up to 24 hours.

8. When ready to serve, unmould tart from pan and transfer to a serving platter. Cut and serve chilled.

Serves 10

PAIRS WITH

Casa Dos Vinhos Selected Rich Maderia
 Portugal **\$24.39** 101477

Courvoisier VSOP Fine Cognac
 France **\$73.79** 9902

Olé! Latin Flavours

from page 86



MEXICAN QUINOA

1 cup (250 ml) smoked rice¹
 ½ cup (125 ml) each red and white quinoa,
 thoroughly rinsed, drained
 ½ red onion, finely diced
 4 whole green onions, thinly sliced
 2 banana peppers, seeded and diced

¹Found in Mexican or Mediterranean specialty stores. Substitute regular long grain white rice and season lightly with smoked paprika.



BACARDÍ®

• FUEGO •

**SERVE STRAIGHT WITH
3 DROPS OF
TABASCO® SAUCE**



NEW RED SPICED RUM

BACARDÍ.CA

LIVE PASSIONATELY, DRINK RESPONSIBLY.

© 2015. BACARDÍ, ITS TRADE DRESS AND THE BAT DEVICE ARE TRADEMARKS OF BACARDÍ & COMPANY LIMITED. RUM - 40% ALC. BY VOL.

TABASCO® IS A REGISTERED TRADEMARK FOR SAUCES AND OTHER GOODS AND SERVICES; TABASCO, THE TABASCO BOTTLE DESIGN AND LABEL DESIGNS ARE THE EXCLUSIVE PROPERTY OF MCILHENNY COMPANY, AVERY ISLAND, LOUISIANA, USA 70513.

WWW.TABASCO.COM

- ½ cup (125 ml) chopped flat-leaf parsley
- ¼ cup (60 ml) each fresh cilantro and basil, finely chopped
- 2 garlic cloves, minced
- ½ cup (75 ml) avocado oil
- 2 tbsp (30 ml) white wine vinegar
- 2 limes, zest and juice
- 1 tsp (5 ml) ground cumin
- 1 tsp (5 ml) agave syrup or liquid honey
- ½ tsp (2 ml) sea salt, plus extra to taste
- ¼ tsp (1 ml) smoked paprika
- ¼ tsp (1 ml) freshly ground black pepper, plus extra to taste

TOPPINGS

- 19 oz (540 ml) can black beans drained and rinsed
- 1 cup (250 ml) prepared fresh salsa
- ½ cup (125 ml) grated Cotija cheese, or aged Parmesan

- 1.** Bring 2 cups (500 ml) lightly salted water to a boil. Add smoked rice, cover and simmer over medium-low heat until rice absorbs liquid and is tender to bite, but not mushy. Turn out onto a baking sheet and spread out to slightly dry.
- 2.** Bring 2 cups (500 ml) lightly salted water to a boil and stir in red and white quinoa. Cover and simmer over medium-low heat until water has been absorbed and grains have sprouted. Turn out onto a baking sheet and spread out to slightly dry. Stir a few times to separate grains.
- 3.** Transfer rice and quinoa to a large bowl. Add red and green onions, banana peppers, parsley, cilantro, basil and garlic. Toss to combine.
- 4.** In a small bowl, combine avocado oil, vinegar, lime zest and juice, cumin, syrup, salt, paprika and pepper. Whisk to blend. Drizzle over rice and quinoa and gently toss to evenly distribute dressing, then top with black beans, salsa and grated cheese.

Serves 6 to 8

PAIRS WITH

Inniskillin Okanagan Estate Riesling
BC VQA **\$11.49** 244095

Casas Del Bosque Reserva Sauvignon Blanc
Chile **\$14.99** 740878



SLOW-COOKED CHICKEN MOLE

- 2 dried ancho chili or chipotle peppers
- 2 dried pasilla negro chili peppers
- 2 large dried mulato chili peppers
- 8 chicken thighs, skinned, bone-in
- 3 tomatillos, husks removed, halved
- 2 whole plum tomatoes, halved
- ½ firm large plantain or banana, peeled, thickly sliced
- 1 yellow onion, peeled and chopped
- ½ cup (75 ml) whole blanched almonds
- ¼ cup (60 ml) golden seedless raisins
- ¼ cup (60 ml) unsalted peanuts, toasted

BC LIQUORSTORES

1 cinnamon stick
 1 tsp (5 ml) sea salt, plus extra to taste
 2 garlic cloves
 ½ tsp (2 ml) each of allspice berries,
 coriander seeds, sesame seeds, crushed anise
 seeds, dried oregano and thyme
 ¼ tsp (1 ml) black peppercorns
 6 whole cloves
 3 cups (750 ml) chicken stock
 cayenne pepper, optional
 1 to 2 oz (30 to 60 g) bittersweet chocolate
 2 tsp (10 ml) brown sugar

TOPPINGS

Grated Cotija cheese
 Mexican crema or crème fraîche

1. Place all dried chilies left whole into 6 qt (6 L) slow cooker. Place chicken thighs on top, arranging and tucking into a single layer. Add tomatillos, tomatoes, plantain or banana slices, onion, almonds, raisins, peanuts, cinnamon stick, salt, garlic, allspice berries, coriander seeds, sesame seeds, anise, oregano, thyme, peppercorns and cloves.

2. In a saucepan, heat chicken stock to boiling and pour over chicken. Cover slow cooker and cook on high for about 4 hours.

3. Remove cooked chicken thighs to a heated platter. Cover to keep warm. Using a slotted spoon, scoop remaining slow cooker ingredients into a blender

and purée until smooth. Add a little juice from slow cooker if necessary.

4. Place a food mill over a large saucepan. Pour puréed mixture into food mill and whirl to strain blended sauce into pan. Add a little more water if thinner sauce desired.

5. Stir grated chocolate into sauce in pan and add sugar to taste. Heat through. Sauce should be very smooth. Spoon mole sauce over chicken. Sprinkle with grated cheese and a drizzle of crema.

Serves 6 to 8

PAIRS WITH

Santa Carolina Blend B Carmenere Grenache Merlot

Chile **\$14.29** 651232

Maggio Lodi Petite Sirah

USA **\$14.79** 172403



FRIJOLÉS BORRACHOS

SIMMERING BEANS

1 x 900 g package dry pinto beans
 1 tbsp (15 ml) olive oil
 1 large Vidalia onion, finely diced
 3 large garlic cloves, minced
 4 cups (1 L) vegetable or chicken stock
 1 x 355 ml bottle Mexican beer
 3 thick slices uncooked bacon, diced
 2 jalapeño peppers, seeded, finely diced
 ½ lime
 3 large dried avocado leaves, crumbled¹
 1 cinnamon stick
 2 tbsp (30 ml) brown sugar
 1 tbsp (15 ml) dried oregano
 1 tbsp (15 ml) chili powder

¹Dried avocado leaves can be found in specialty food shops. If unavailable, stir in 1 tsp (5 ml) anise seed ground with a mortar and pestle.

Start the season off right WITH THE FLAVOUR OF ARGENTINA



Perfect wines for entertaining friends and family.

Please enjoy responsibly.

Coors

THE LEGEND

Banquet

SINCE 1873™

STUBBORNLY BREWED SINCE 1873.

Get more Banquet.

Follow @CoorsBanquetCanada on Instagram. 



MUST BE LEGAL DRINKING AGE

355mL • 5% alc./vol. BEER

2 tsp (10 ml) ground cumin
1 tsp (5 ml) smoked paprika
2 tbsp (30 ml) tomato paste
2 tsp (10 ml) sea salt

TOPPINGS

1 avocado, peeled, pitted and sliced
2 fresh tomatoes, seeded and diced
½ cup (125 ml) chopped fresh cilantro (optional)
soft tortilla wraps (optional)
sour cream

1. Place beans in a large bowl, cover with water with 2-in (5 cm) to spare. Cover and set aside for 12 hours or overnight. Drain, rinse thoroughly under cold running water, drain again.
2. Heat oil in a large heavy-bottomed saucepan. Add onion and sauté until soft and clear. Stir in garlic, stock and beer and bring to a boil. Add beans along with diced bacon, peppers, lime, avocado leaves and cinnamon stick. Add brown sugar, oregano, chili powder, cumin and paprika and stir to blend. Cover and cook over low to medium-low heat for 2 hours or until almost tender. Stir in tomato paste and salt cook for 1 more hour or until beans are tender. Do not add tomato paste and salt until last hour of cooking or beans will be tough.
3. Serve with soft tortillas and top with diced avocado, tomatoes, cilantro and a drizzle of sour cream.

Serves 10

PAIRS WITH

Michel Torino Cuma Organic Torrontés
Argentina **\$11.49** 213389

Campo Viejo Rioja Reserva
Spain **\$17.49** 823203

Gourmet Game Meats

from page 94



PAPPARDELLE WITH WILD BOAR RAGU

3 tbsp (45 ml) lard or olive oil
1 large onion, finely chopped
5 garlic cloves, minced
2 medium carrots, peeled, finely chopped
2 celery stalks, finely chopped
2 lbs (1 kg) lean ground wild boar, or shoulder, cut into 1-in (2.5 cm) pieces
1 cup (250 ml) dry red wine
2 cups (500 ml) pureéd tomatoes
2 cups (500 ml) water
2 dried chili peppers, crushed
1 cinnamon stick
4 whole cloves
3 sun-dried tomatoes, in oil, drained, coarsely chopped
1 tsp (5 ml) anchovy paste (optional)

BC LIQUORSTORES

½ cup (125 ml) chopped basil
½ cup (125 ml) chopped flat-leaf parsley
1 tsp (5 ml) dried oregano
salt and freshly ground black pepper
1 lb (500 g) dried pappardelle pasta
freshly grated Parmesan, for garnish

1. Heat lard or oil in a heavy-bottomed Dutch oven or casserole over medium heat. Add onion, garlic, carrots and celery. Cook, stirring frequently until vegetables are soft, 6 to 7 minutes.

2. Increase heat to medium-high, add boar meat and brown, separating meat with a fork. Add wine and cook, stirring occasionally until wine reduces by half. Add remaining ingredients except for pasta and Parmesan. Season to taste. Bring to a boil, then reduce heat to low and simmer with lid slightly ajar. Stir occasionally, simmer for 2 hours until sauce is thick and shoulder meat has fallen apart. Remove cinnamon stick.

3. Cook pasta according to package directions or until al dente. Drain well, reserving 1 cup (250 ml) pasta water. Toss pasta with meat sauce adding some reserved pasta water until desired consistency. Serve with grated Parmesan.

Serves 4 to 6

PAIRS WITH

Ricasoli Brolio Chianti Classico
Italy **\$24.19** 3962

Triton Tridente Tempranillo
Spain **\$23.49** 189852



BISON TENDERLOIN WITH SEASONAL VEGETABLES

YAM PURÉE

1 lb (500 ml) yams or sweet potatoes
2 tbsp (30 ml) butter
3 tbsp (45 ml) whipping cream
¼ tsp (0.5 ml) smoked paprika
¼ tsp (1 ml) salt
1 pinch of cayenne

GINGER AND MAPLE SYRUP-GLAZED HEIRLOOM CARROTS

1 lb (500 g) baby heirloom carrots
½ tbsp (7 ml) olive oil
¼ tsp (1 ml) sea salt
1 tbsp (15 ml) butter
1 tsp (5 ml) finely minced peeled ginger root
½ tbsp (7 ml) pure maple syrup

BISON TENDERLOIN

6 tbsp (90 ml) butter, softened
1 garlic clove, finely minced
1 tsp (5 ml) each finely chopped fresh tarragon, chives and thyme
2 tsp (10 ml) fine sea salt
1 tsp (5 ml) freshly ground black pepper
4 x 8 oz (1 kg) bison fillets, each 1½-in (4 cm) thick
2 tbsp (30 ml) canola oil

SAUTÉED BRUSSELS SPROUTS LEAVES

1 lb (500 ml) large Brussels sprouts
1 tbsp (15 ml) olive oil
¼ cup (60 ml) chopped shallots
1 tsp (5 ml) chopped fresh thyme leaves
salt and freshly ground black pepper

1. To make the Yam Purée, preheat oven to 400 F (200 C). Place rack in middle of oven and line a baking pan with foil. Prick potatoes all over with a fork. Place in prepared baking dish and bake until tender, about 1 hour.

2. When cool enough to handle,

HAPPY

HALLOWINE

THE OFFICIAL WINE
OF HALLOWEEN

DISCOVER THE LEGEND IN THE CHILE SECTION





RUFFINO

LA VITA RUFFINO



peel skin and remove any eyes. Cut into 2-in (5 cm) pieces, place in a mixing bowl with remaining Purée ingredients. Whip with an electric mixer until smooth. Cover and set aside. Purée can be made ahead and reheated.

3. Increase oven temperature to 475 F (240 C). Toss carrots with olive oil and sea salt until evenly coated. Place on a baking sheet lined with parchment paper or foil. Roast for 10 minutes.
4. Heat butter, ginger and maple syrup in a small saucepan. Mix well. Drizzle over carrots on baking sheet and stir to coat. Return carrots to oven and roast another 8 minutes or until golden brown and tender. Remove from oven, cover and set aside to keep warm.
5. Reduce oven temperature to 350 F (180 C). In a small bowl make a herbed butter, mixing together butter, garlic, tarragon, chives and thyme. Season with salt and pepper. Cover with plastic wrap and chill until ready to serve.
6. Mix together sea salt and pepper. Rub mixture on bison fillets to season. Heat oil in a large ovenproof frying pan over high heat. Add fillets and sear, 2 minutes per side. Transfer pan to oven and cook, 5 minutes for rare, 7 minutes for medium-rare. Remove and cover loosely with foil. Allow to rest 8 minutes before serving. Garnish fillets with flaked sea or coarse salt.
7. While tenderloin is resting, prepare sprouts. Rinse and drain and cut about ¼-in (1 ml) off stem end of each. Then begin peeling leaves. Discard cores. Rinse leaves in cold water and drain well, set aside.
8. Place a large frying pan over medium-high heat. When hot, add oil, shallots, sprout leaves and thyme. Stir until leaves are bright green and slightly wilted but still crunchy, 3 minutes. Add salt and pepper to taste.
9. Serve tenderloin with Yam Purée, Glazed Carrots, Sautéed Sprouts and a generous dollop of Herbed Butter on tenderloins.

Serves 4

PAIRS WITH

Sandhill Estate Syrah
BC VQA **\$15.39** 98541

Don David Reserve Malbec
Argentina **\$12.99** 156455



TOURTIÈRE TARTLETS WITH DRIED CHERRY SAUCE

PASTRY

5 cups (1¼ L) all-purpose flour
1 cup (250 ml) vegetable shortening
1 cup (250 ml) lard
1 tsp (5 ml) salt
ice water

FILLING

¼ cup (60 ml) olive oil
1 lb (500 g) ground wild boar
1 lb (500 g) ground venison

Please Enjoy Responsibly.

BC LIQUORSTORES

2 yellow onions, finely chopped
 6 to 8 garlic cloves, minced
 4 cups (1 L) cleaned, sliced wild mushrooms
 2 celery stalks, finely chopped
 2 carrots, peeled and finely chopped
 2 cups (500 ml) beef stock
 1 tsp (5 ml) dried thyme
 ½ tsp (2 ml) ground cloves
 ½ tsp (2 ml) ground cinnamon
 salt and freshly ground pepper
 ¾ cup (175 ml) fresh bread crumbs
 ½ cup (125 ml) chopped flat-leaf parsley

DRIED CHERRY SAUCE

2 cups (500 ml) beef stock
 2 oz (60 g) dried cherries, coarsely chopped
 ½ cup (75 ml) balsamic vinegar

1. To make Pastry, combine flour and salt in a large bowl. Using a fork, work in shortening and lard until crumbly. Add enough ice water to form dough. Knead gently and form into a ball. Divide into 2 discs and wrap with plastic wrap. Refrigerate for at least 30 minutes.
2. To make Filling, heat oil in a large heavy Dutch oven or frying pan over medium-high heat and cook boar and venison, breaking up meat to mix, until no longer pink. Add onion, garlic, mushrooms, celery and carrot. Sauté for 10 minutes or until soft and golden brown. Add beef stock and spices. Cover and simmer on low for about 30 minutes or until almost no liquid remains and meat is tender. Stir often. Season with salt and pepper. Add bread crumbs and parsley and stir to combine. Let cool.
3. Preheat oven to 425 F (220 C). Roll out 1 disc of pastry on floured work surface to ¼-in (0.5 cm) thickness. Using 5-in (12 cm) round cookie cutter, cut out 12 circles and press rounds into muffin tins. Repeat with second disc of dough. Gather up remaining dough and shape into a ball. Set aside. Fill shells with cooled meat mixture.
4. Roll out remaining pastry to ¼-in (0.5 cm) thickness. Using a 2½-in (6 cm) round cookie cutter, cut out 24 rounds for top of tartlets. Place rounds on top of filling in tart shells. Place tarts on a baking sheet. Bake for 25 minutes or until golden brown.
5. While tartlets bake, prepare Dried Cherry Sauce. Combine sauce ingredients in a small saucepan. Cook over medium heat, simmering gently, until reduced by about half. Set aside and keep warm until ready to serve.

Makes 24 tartlets or 1 large deep-dish tourtière

PAIRS WITH

Inniskillin Okanagan Dark Horse
 Vineyard Meritage
 BC VQA **\$18.79** 597039
 Caravan Petite Sirah
 Australia **\$14.99** 442442

Autumn Brunch

from page 104



DUTCH BABY PANCAKE WITH CINNAMON-GLAZED APPLES

CINNAMON-GLAZED APPLES

½ cup (125 ml) granulated sugar
 3 apples, peeled, cored and cut into eighths
 ¼ cup (60 ml) whipping cream
 3 tbsp (45 ml) unsalted butter
 ½ tsp (2 ml) kosher salt
 ¼ tsp (1 ml) ground cinnamon

DUTCH BABY PANCAKE

4 tbsp (60 ml) unsalted butter, divided
 4 large eggs
 ¾ cup (175 ml) all-purpose flour
 ¾ cup (175 ml) milk
 2 tbsp (30 ml) granulated sugar
 1 tsp (5 ml) vanilla
 ¼ tsp (1 ml) kosher salt
 icing sugar, for dusting
 Chantilly or flavoured whipped cream, to serve (optional)

1. To make Cinnamon-Glazed Apples, in a dry, heavy-bottomed saucepan, heat sugar over medium heat. Stir occasionally until golden brown and caramelized. Add apples and cream to pan, being very careful as it will bubble up. Gently stir to coat apples, dissolving caramel with juices from apples and cream. Add butter, salt and cinnamon. Continue cooking, stirring occasionally until apples are tender and cooked through, about 10 to 15 minutes. They should be nicely glazed with sauce. Can be made up to 2 days in advance and refrigerated. Serve at room temperature or gently reheat and serve warm.
2. To make Dutch Baby Pancake, preheat oven to 425 F (220 C). Melt 2 tbsp (30 ml) butter. Place in a blender with eggs, flour, milk, sugar, vanilla and salt. Blend batter until smooth. Heat a 10-in (25 cm) cast iron frying pan over medium heat. Add remaining 2 tbsp (30 ml) butter and swirl to melt. Add all of the batter to hot pan and swirl to coat bottom. Transfer pan to oven. Bake for 18 to 20 minutes, or until puffed and golden brown. Pancake will puff up but start to deflate once removed from oven.

Pour glazed apples into middle of pancake. Dust with icing sugar and serve immediately with Chantilly or whipped cream.

Serves 6

PAIRS WITH

Valdo Valdobbiadene Prosecco Superiore
 Marca Oro
 Italy **\$18.29** 550111
 Gehringer Brothers
 Minus 9 Ehrenfelser Icewine
 BC VQA **\$44.99** 551739 375 ml



MAPLE-BOURBON PORK BELLY

1 lb (454 g) pork belly, skinned
 1 tbsp (15 ml) bourbon
 4 tsp (20 ml) each of salt and maple syrup
 freshly ground black pepper

1. Rub pork with bourbon, salt, maple syrup and pepper. Place on a baking sheet in refrigerator and let sit overnight.
2. Preheat oven to 450 F (230 C). Place pork belly on a rack on a shallow baking sheet, fat-side up, and roast for 15 minutes. Reduce heat to 275 F (140 C) and bake for 1½ hours or until you can pierce pork easily with a knife. Remove pork from oven, place on a rack and cool to room temperature. Wrap pork in plastic wrap and refrigerate overnight.
3. To serve, preheat oven to 350 F (180 C). Bring pork to room temperature and cut into thick slices. Place on a parchment-lined baking sheet and heat in oven until warmed through, about 10 minutes. Serve with your favourite brunch accompaniments.

Serves 6

PAIRS WITH

Three Bear Ranch B3 Pinot Noir
 BC VQA **\$13.89** 627760
 Château Ste. Michelle Riesling
 USA **\$14.79** 232512



ENTER TO WIN
A New Smartphone!
 (valued up to \$800.00)
 Enter At:
fireballsweepstakes.com
 Start Date:
 August 30, 2015
 Contest Closes:
 October 23, 2015

IGNITE THE NITE
fireballwhisky.com facebook.com/fireballwhisky
 PLEASE DRINK FIREBALL RESPONSIBLY

NO PURCHASE NECESSARY. MUST BE OF LEGAL DRINKING AGE TO PARTICIPATE. PRIZES MAY NOT BE EXACTLY AS SHOWN. ALL PRIZES MUST BE ACCEPTED AS AWARDED.

PRODUCED IN CANADA BY SAZERAC DISTILLERS OF CANADA, INC.



SPAGHETTI SQUASH FRITTERS WITH STILTON AND YOGURT

- 1 large spaghetti squash
- 1 leek, halved, washed and thinly sliced
- 3 tbsp (45 ml) extra-virgin olive oil, divided
- 6 sprigs fresh thyme, finely chopped
- 2 eggs, beaten
- ½ cup (75 ml) all-purpose flour
- 1 tsp (5 ml) kosher salt
- ½ tsp (2 ml) freshly ground black pepper
- 1 lemon, zest only
- ½ cup (125 ml) plain Greek yogurt
- ¼ cup (60 ml) crumbled Stilton cheese
- 2 tbsp (30 ml) finely chopped fresh chives, for garnish

1. To cook spaghetti squash, preheat

oven to 375 F (190 C). Cut squash in half lengthwise and scoop out seeds. Place cut-side down on a parchment-lined baking sheet or roasting pan and cover with foil. Bake for 45 minutes to 1 hour, or until squash is tender. Cool. Once cool enough to handle, gently scrape out strands of squash with a fork. Gently pat squash strands dry, removing as much excess liquid as possible. Measure out 3 cups (750 ml) refrigerating any extra for another use.

2. Heat 1 tbsp (15 ml) oil in a small frying pan over medium heat. Add leek and thyme and sauté until leek is translucent. Remove pan from heat and let cool slightly.

3. In a medium-sized bowl combine 3 cups (750 ml) cooked squash, leeks and eggs. Add flour, salt, pepper and lemon zest and mix until combined.

4. Heat remaining 2 tbsp (30 ml) oil in a large frying pan until medium hot. To fry fritters, drop tablespoonsful of batter into hot pan allowing space in between. Cook until bottom of each fritter is golden brown, about 1 to 2 minutes. Flip and cook until other side is golden brown. Serve with yogurt, Stilton and chives.

Serves 4

PAIRS WITH

Liberty School Paso Robles Cabernet Sauvignon USA **\$21.79** 527184

St Hallett Poacher's Semillon Sauvignon Blanc Australia **\$13.99** 535963



WINE-BRAISED PLUMS WITH YOGURT

- ½ cup (125 ml) each white wine and water
- 1 cup (250 ml) granulated sugar
- ¼ tsp (1 ml) salt
- 1 vanilla pod, split and seeds scraped
- 2 x ½-in (5 x 1.25 cm) piece of lemon zest
- 2 x ½-in (5 x 1.25 cm) piece of orange zest

1 lb (500 ml) freestone plums, halved,
pitted, cut into wedges
3 cups (750 ml) thick plain Greek yogurt
½ cup (125 ml) hazelnuts or almonds, toasted and chopped
½ cup (125 ml) granola

1. Combine wine, water, sugar, salt, vanilla seeds and citrus zest in a medium-sized saucepan. Bring to a boil. Add plums and reduce heat to a gentle simmer. Cook plums for 3 to 5 minutes, turning occasionally, until plums have softened slightly. Remove saucepan from heat and set plums in syrup. Best refrigerated overnight to enhance flavour, but can be served right away.
2. To serve, place ½ cup (125 ml) yogurt into serving dish. Drain plums and ladle on top. Garnish with nuts and granola.

Serves 6

PAIRS WITH

Bottega Il Vino dei Poeti Prosecco
Italy **\$15.29** 95711

Gekkeikan Japanese Flavoured Plum Wine
Japan **\$15.79** 46763

Brown Butter Delights

from page 112



BROWN BUTTER AND SALTED CARAMEL LAYER CAKE

CAKE

1 cup + 6 tbsp (340 ml) salted butter, plus extra for greasing
2½ cups (625 ml) all-purpose flour
4 tsp (20 ml) baking powder
1 cup (250 ml) milk
¼ tsp (1 ml) almond extract, optional
1 tsp (5 ml) vanilla extract
1½ cups (375 ml) granulated sugar
4 large eggs

VANILLA CITRUS ICING

1¾ cups (425 ml) salted butter, at room temperature
5 cups (1¼ L) icing sugar
½ cup (75 ml) whole milk
½ tsp (2 ml) grated tangerine zest
1 vanilla bean, split lengthwise, seeds scraped out

SALTED CARAMEL DRIZZLE

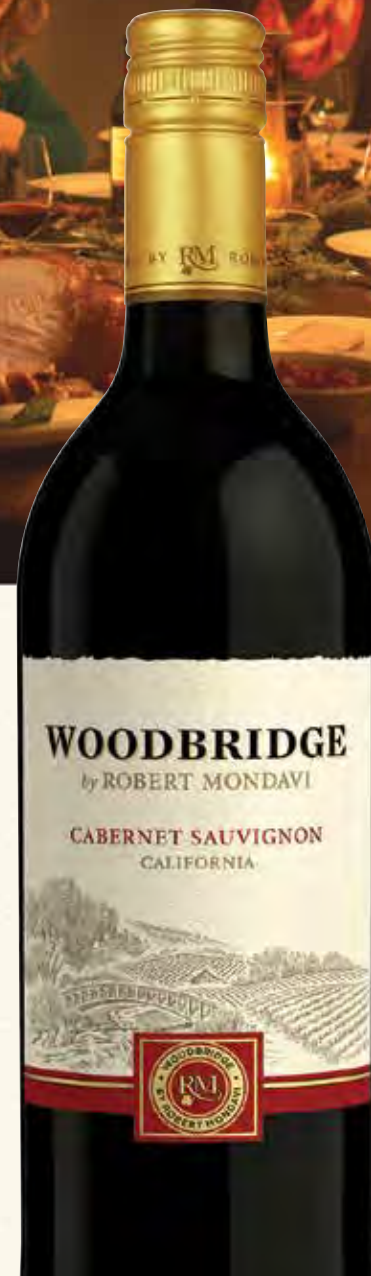
1 cup (250 ml) granulated sugar
¼ cup (60 ml) water
1 tsp (5 ml) clear corn syrup
7 tbsp (105 ml) salted butter
½ cup (75 ml) whipping cream
1 tsp (5 ml) flaky sea salt, plus extra for garnish

1. Melt butter in a medium-sized saucepan over medium heat. Cook,

Life is measured in moments.
Make the most of them.



Making moments
worth sharing
for over 30 years.



stirring occasionally, until butter starts to change colour to a golden brown, about 8 to 10 minutes. Remove from heat and pour into a bowl along with any caramelized brown bits. Refrigerate until solidified, about 1 hour. Allow butter to come to room temperature before proceeding.

2. Arrange oven racks in upper and lower third of oven before preheating to 350 F (180 C). Grease 4 round 6-in (15 cm) cake pans and line bottoms with parchment paper.

3. To make Cakes, in a medium bowl whisk together flour and baking powder. Set aside.

4. In a glass measuring cup, stir together milk, almond extract, if using, and vanilla extract. Set aside.

5. In electric stand mixer fitted with paddle attachment, cream together browned butter and sugar on medium speed until fluffy and pale, about 5 minutes. Add eggs, one at a time, beating well to incorporate each before adding next one. Alternate adding flour mixture (in four additions) and milk mixture (in three additions) beginning and ending with flour. Stir until smooth, occasionally scraping down sides of bowl. Divide cake batter evenly among prepared tins and spread out evenly with a spatula. Bake, rotating halfway through cooking time, until cakes are golden brown and a wooden skewer inserted in the centre comes out clean, about 30 to 35 minutes. Allow cakes to cool in tins on a wire rack for 15 minutes before carefully turning out onto rack and cooling completely. Once cooled, cake layers may be wrapped tightly in plastic wrap and refrigerated for up to 2 days.

6. When ready to assemble cake, make Vanilla Citrus Icing. Place salted butter in bowl of an electric stand mixer fitted with paddle attachment. Beat on medium-high speed until fluffy and pale, about 5 minutes. Turn mixer to low speed and gradually add icing sugar until well incorporated. Add milk, tangerine zest and vanilla bean seeds and beat on medium speed until incorporated. Increase mixer to high speed for 2 minutes and continue to beat until pale and fluffy.

7. Place first layer of cake on a serving plate or cake stand and spread with ½ cup (125 ml) icing over top of cake in an even layer with a spatula. Sandwich icing with another layer of cake and repeat icing remaining cake layers. Thinly crumb-coat outside and top of cake with about 1 cup (250 ml) of icing. Place cake in refrigerator to chill for 1 hour. Cover remaining icing with plastic wrap and set aside at room temperature while cake chills.

8. Make Salted Caramel Drizzle. Place sugar, water and corn syrup in a heavy-bottomed, medium-sized saucepan and

place over medium heat. Bring to a boil and stir gently until sugar dissolves. Continue cooking, without stirring, until mixture starts to turn golden brown. At this point, you may swirl saucepan occasionally to prevent bottom from burning. When mixture turns a dark golden brown, or reaches 350 F (180 C) on a sugar thermometer, whisk in butter all at once. Take care as mixture will bubble up. Once butter has been incorporated, whisk in cream, taking care as mixture might bubble up again. Whisk over heat until smooth. Transfer to a heatproof bowl, stir in salt and allow to cool to room temperature.

9. Cover cake with remaining icing and chill again for at least another hour.

10. Pour caramel over top of chilled cake, allowing it to drip over the sides. Return cake to refrigerator for at least 30 minutes to set caramel.

11. Remove cake from fridge at least 30 minutes before serving. Garnish with a light sprinkle of sea salt over top before slicing and serving.

Serves 8

PAIRS WITH

Baileys Salted Caramel
Ireland **\$25.79** 624296

Jack Daniel's Tennessee Honey
USA **\$28.99** 185959



BROWN BUTTER CUSTARD TART WITH CRANBERRY TOPPING

TART SHELL

¾ cup (175 ml) unsalted butter, plus extra for greasing tart pan
2 cups (500 ml) vanilla wafer crumbs
½ tsp (2 ml) salt, divided

BROWN BUTTER CUSTARD

2 tsp (10 ml) unflavoured gelatin
2 tbsp (30 ml) water
1 cup (250 ml) whole milk
½ cup (75 ml) light brown sugar
⅛ tsp (0.5 ml) cinnamon
¼ tsp (1 ml) finely grated orange zest
¾ cup (175 ml) whipping cream
¼ cup (60 ml) sour cream

CRANBERRY TOPPING

1 cup (250 ml) granulated sugar
3½ cups (875 ml) fresh or frozen cranberries
¼ cup (60 ml) water
½ vanilla bean, split lengthwise

1. Preheat oven to 350 F (180 C). To make Tart Shell, in a small saucepan, melt butter over medium heat. Cook, stirring occasionally, until butter starts to change colour to a golden brown, about 8 to 10 minutes. Strain butter through a fine mesh sieve into a glass measuring cup or bowl. Reserve browned butter solids.

2. In a medium bowl, stir together vanilla wafer crumbs, ½ cup (125 ml) of reserved melted butter and ¼ tsp (1 ml) salt. Grease a 9-in (23 cm) fluted tart pan with extra butter before pressing crumb mixture into bottom and up sides. Save any remaining butter for another use. Refrigerate tart shell for 30 minutes.

3. Place chilled tart shell on a baking sheet and bake until firm and golden brown, about 12 to 14 minutes. Set aside on a wire rack to cool completely.

4. While tart shell cools, start preparing Brown Butter Custard. In a small bowl sprinkle gelatin over water and set aside to bloom for 4 minutes. Meanwhile, in a medium-sized saucepan, bring milk, brown sugar, cinnamon, reserved brown butter solids and remaining ¼ tsp (1 ml) salt to a simmer over medium heat. Whisk in gelatin and orange zest stirring until gelatin is dissolved. Transfer to a bowl and refrigerate until set, about 3 hours.

5. In a large bowl, whisk together whipping cream and sour cream to stiff peaks. Whisk prepared brown butter custard to loosen it before folding it into whipped cream mixture. Pour mixture into cooled tart shell and refrigerate for at least 1 hour, up to 8 hours.

6. While tart is chilling, make Cranberry Topping. In a medium-sized saucepan, combine sugar with cranberries, water and vanilla bean. Bring to a simmer over medium-high heat and cook until cranberries have just split and sugar is dissolved, about 4 minutes. Transfer cranberry mixture to a bowl and refrigerate until cool, about 1 hour. Remove and discard vanilla bean.

7. Just before serving, using a slotted spoon, arrange cranberries on tart along with some of cranberry liquid. Discard remaining liquid. Cut tart into wedges and serve chilled.

Serves 10

PAIRS WITH

Martini Asti
Italy **\$12.49** 1875

Pillitteri Estates Reserve Vidal Icewine
Canada **\$17.39** 401448 200 ml



BROWN BUTTER AND SAGE MARSHMALLOWS WITH ADULT PUMPKIN HOT CHOCOLATE

MARSHMALLOWS

½ cup (125 ml) unsalted butter
vegetable oil, for greasing pan
2 cups (500 ml) water, divided
½ tsp (2 ml) vanilla extract
6 × ¼ oz (7 g) packages unflavoured powdered gelatin
2 tbsp (30 ml) chopped fresh sage
28 oz (840 g) granulated sugar, about 4 cups (1L)
1 tsp (5 ml) kosher salt
1 cup (250 ml) clear corn syrup
icing sugar, for dusting

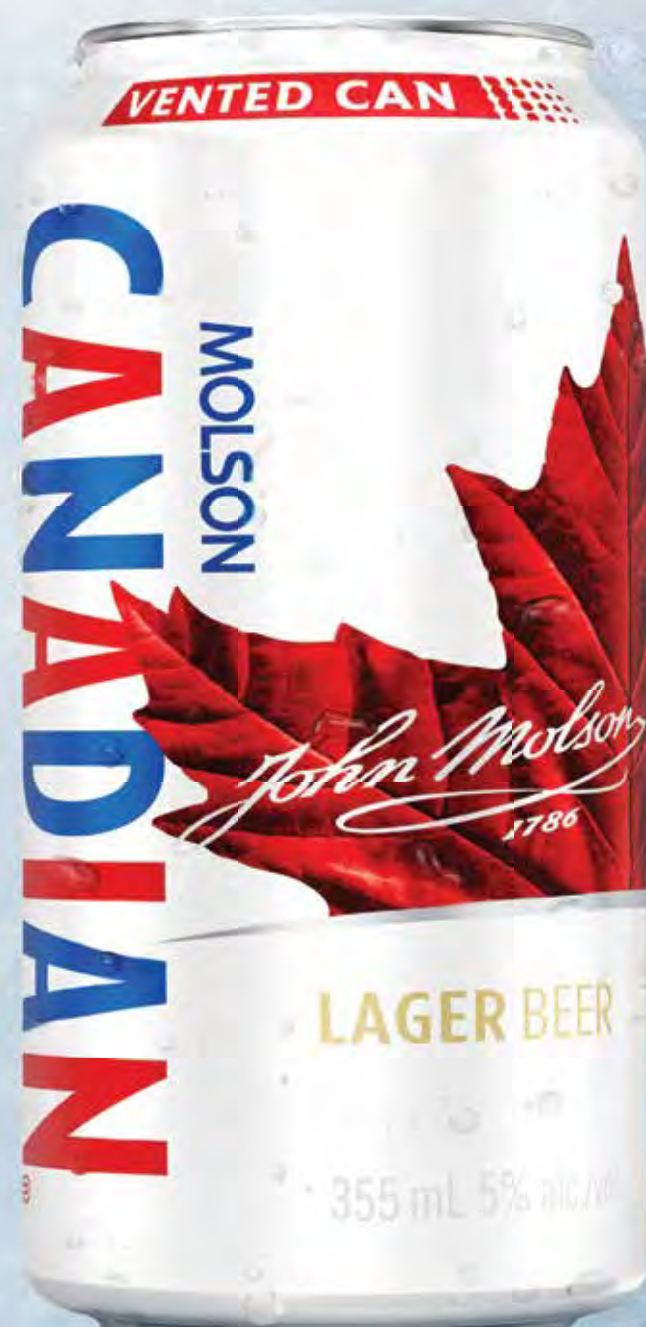
ADULT PUMPKIN HOT CHOCOLATE

¼ cup (60 ml) each lightly packed light brown sugar and cocoa powder
2 tsp (10 ml) arrowroot starch or cornstarch
¼ tsp (1 ml) salt
4 cups (1 L) skim milk or unsweetened almond milk
¼ tsp (1 ml) vanilla extract
⅔ cup (150 ml) pumpkin purée
Spicebox Spiced Whisky or Forty Creek Cream, to taste (optional)

1. To make Marshmallows, melt butter in a medium-sized saucepan over medium heat. Cook, stirring occasionally, until butter starts to change colour to a golden brown, about 8 to 10 minutes. Transfer to a heatproof bowl and let cool to room temperature.
2. Lightly grease a 9 x 13-in (23 x 33 cm) pan with vegetable oil and set aside.
3. Stir together 1 cup (250 ml) water and vanilla in a bowl of an electric stand mixer fitted with a whisk attachment. Sprinkle gelatin over and set aside.
4. In a food processor, pulse together sage with sugar until sage is very finely chopped.
5. In a medium-sized, heavy-bottomed saucepan, combine sage-sugar, salt, corn syrup and remaining 1 cup (250 ml) water. Cook over medium heat, gently stirring constantly, until sugar dissolves. Raise heat to medium-high, and bring to a boil. Allow syrup to boil, without stirring, until it registers 240 F (115 C) on candy thermometer. Remove pot from heat and let syrup stand until it cools to 210 F (99 C).
6. Once sugar mixture has cooled, pour into mixing bowl with gelatin mixture. With whisk attachment, whip on medium speed until more than doubled in size, about 8 minutes.



#ANYTHINGFORHOCKEY™



DIABOLICA

DEVILISHLY GOOD WINE

BE TEMPTED.

OKANAGAN VALLEY BC VQA

- 7.** Add brown butter, 1 tbsp (15 ml) at a time, waiting until incorporated before adding next spoonful. Add browned bits of milk solids as well. Once all butter has been added, turn up speed to high for a few moments to ensure it's well incorporated. Pour marshmallow mixture into prepared pan. Lift and firmly tap pan on work surface a few times to dislodge air bubbles. Place 2 tbsp (30 ml) icing sugar in a fine mesh sieve and generously dust top of marshmallow. Cover with plastic wrap and refrigerate marshmallow allowing them to firm overnight.
- 8.** Generously dust work surface with icing sugar. Remove plastic wrap and invert marshmallow top down on work surface. Dust exposed bottom of marshmallow generously with more icing sugar. Oil a sharp knife or pizza cutter and cut marshmallow into 1-in (2.5 cm) strips. Cut each strip at 1-in (2.5 cm) increments. Toss marshmallows with more icing sugar to prevent from sticking. Store in an airtight container at room temperature for up to 2 weeks or in refrigerator for up to 1 month.
- 9.** When ready to enjoy marshmallows, make Adult Pumpkin Hot Chocolate. In a small bowl whisk together brown sugar, cocoa powder, starch and salt.

10. Whisk together milk, vanilla extract and pumpkin purée in a medium saucepan over medium heat, whisking occasionally, until steaming.

11. Add 2 tbsp (30 ml) warm milk mixture to cocoa mixture and whisk until smooth. Whisk cocoa mixture into milk in saucepan, bring to a simmer and let cook, whisking occasionally, for 5 minutes. Hot chocolate should thicken up slightly.

12. To serve, divide hot chocolate among serving mugs. If desired, add a dash of spiced whisky or cream liqueur to each mug and top with 2 marshmallows and enjoy warm.

Serves 4 with marshmallows to spare

PAIRS WITH

Spicebox Spiced Whisky
Canada **\$24.49** 169987

Forty Creek Cream
Canada **\$25.49** 756007



BROWN BUTTER BOURBON BUTTERSCOTCH PUDDING

PUDDING

- ¼ cup (60 ml) unsalted butter
- ½ vanilla bean, split lengthwise, seeds scraped out
- ¾ cup + 3 tbsp (220 ml) light brown sugar, divided
- 2½ cups (625 ml) whipping cream, plus extra for garnish (optional)
- 1 cup (250 ml) whole milk
- 4 tsp (20 ml) bourbon
- ½ tsp (1 ml) salt
- 6 large egg yolks
- ¼ cup (60 ml) cornstarch
- 2 graham crackers or ginger snap cookies, crumbled, for garnish (optional)

SAUTÉED THYME APPLES

2 McIntosh or Golden Delicious apples
2 tbsp (30 ml) unsalted butter
1 tbsp (15 ml) granulated sugar
1 tsp (5 ml) fresh thyme leaves
½ tsp (1 ml) finely grated orange zest
1 pinch salt

1. To make Pudding, melt butter in a small frying pan over medium heat. Once melted, stir in vanilla seeds. Cook, stirring occasionally, until butter starts to change colour to a golden brown, about 2 to 4 minutes. Whisk in ¾ cup (175 ml) brown sugar and cook, stirring frequently, until sugar is dissolved, about 3 to 4 minutes. Add cream, milk, bourbon and salt. If mixture seizes, just keep stirring over heat until smooth. Once mixture just begins to simmer, remove from heat and set aside.
2. In a large bowl, whisk together egg yolks, cornstarch and remaining 3 tbsp (45 ml) sugar until smooth. While continually whisking, slowly add hot cream mixture. Wipe out saucepan then strain mixture through a fine mesh sieve back into saucepan. Cook over medium heat, stirring frequently, until mixture begins to thicken, about 5 to 6 minutes. Mixture should thickly coat a spatula.
3. Place eight 6 oz (180 ml) ramekins on a small baking sheet and carefully divide pudding mixture evenly among ramekins. Refrigerate uncovered to chill and set, about 3 to 4 hours.
4. When ready to serve, prepare Sautéed Thyme Apples. Core and cut apples into 8 wedges. Cut each wedge in thirds crosswise.
5. Heat butter in a large frying pan over medium heat. Cook, stirring occasionally, until butter starts to change colour to a golden brown, about 2 to 4 minutes. Add sugar and stir until dissolved. Add apples, thyme, orange zest and salt. Cook, stirring and turning apples occasionally, until apples are just tender when pierced with tip of a knife, about 3 to 5 minutes.
6. Serve chilled puddings topped with a spoonful of warm apples. Garnish with a dollop of whipped cream and a sprinkle of cookie crumbs, if desired.

Serves 8

PAIRS WITH

Mer Soleil Reserve Chardonnay
USA \$39.99 453142

Four Roses Single Barrel Kentucky Straight Bourbon
USA \$52.49 653055

SPICEBOX™

SPICED RYE WHISKY

SO GOOD THAT
YOU'LL BUY
IT FOR YOUR
FRIENDS.

SO GOOD
THAT THEY
WON'T
SHARE IT
WITH
YOU.

YOU'D
BETTER
BUY
TWO.



Go ahead - Give it a Shot!



OUR WINES CAPTURE SENSE OF PLACE
LIKE NO OTHER.

~ AND LOOK WHAT THEY'VE GOT TO WORK WITH. ~



   CEDARCREEKWINE

Our Wine is Our Word



WIN YOUR
WEDDING CEREMONY
AT CEDARCREEK ESTATE WINERY.

To enter, visit:
cedarcreek.bc.ca/contest
Contest runs September 1-29, 2015

No purchase necessary.
Must be legal drinking age.

Kelowna, B.C.
778 738 1020

For the Love of Garlic

from page 120



LOVAGE SOUP WITH BABY SPINACH

1 tbsp (15 ml) extra-virgin olive oil
1 tbsp (15 ml) unsalted butter
1 Vidalia onion, diced
4 large garlic cloves, chopped
2 large russet potatoes, peeled and diced
2-in (5 cm) piece Parmesan rind (optional)
3 cups (750 ml) chicken stock
¾ cup (175 ml) chopped fresh lovage leaves¹

¹ If lovage is unavailable, substitute with ½ cup (125 ml) chopped celery leaves and a pinch of ground anise seed.

2½ cups (625 ml) lightly packed baby spinach
salt and freshly ground white pepper, to taste
1½ cups (375 ml) baby Swiss chard leaves,
washed and spun dry
2 tbsp (30 ml) thick plain Greek yogurt
(optional)

1. Heat oil and butter in a large, heavy-bottomed saucepan with a tight-fitting lid. Add onion and sauté over medium-high heat until soft and almost clear, about 5 minutes. Be careful not to brown onions.
 2. Add garlic and potatoes and stir in to coat with oil and onions. Add Parmesan rind, if using, and stock and bring to a boil. Reduce heat, cover and simmer until potatoes are tender, 15 to 20 minutes.
 3. Add lovage and 2 cups (500 ml) spinach and simmer for 5 minutes or until tender. Remove Parmesan rind. Purée using a hand held blender or whirl in a blender or food processor until smooth. Add salt and pepper to taste.
 4. Pour soup into bowls and place a small truss of baby spinach leaves in centre of each. Swirl each with 1 tsp (5 ml) yogurt and serve.
- Serves 6

PAIRS WITH

La Chablisienne Chablis La Pierrelée
France **\$26.29** 359844

Santa Cristina Pinot Grigio
Italy **\$14.79** 758151



CARAMELIZED GARLIC AND YAM TART

PASTRY

1 cup (250 ml) all-purpose flour
½ cup (75 ml) cornmeal
1 tbsp (15 ml) granulated sugar
1 tsp (5 ml) sea salt

½ cup (75 ml) unsalted butter, chilled and diced
2 large egg yolks
2 tbsp (30 ml) ice water

FILLING

1 large jewel yam
2 tsp (10 ml) olive oil
25 large garlic cloves, peeled
2 tbsp (30 ml) unsalted butter
1 tbsp (15 ml) each maple syrup and cider vinegar
2 large eggs
½ cup (75 ml) full fat Greek plain yogurt
¾ cup (175 ml) aged white cheddar
½ cup (75 ml) chopped garlic scapes (optional²)
½ x 100 g package plain goat's cheese, crumbled
2 tsp (10 ml) finely chopped fresh thyme
salt and freshly ground black pepper

1. To make Pastry, place flour, cornmeal, sugar and salt in a food processor fitted with a metal blade. Pulse to blend. Add diced butter and pulse until crumbly. Whisk egg yolks and ice water together. With motor running, add egg mixture through feed tube until mixture just begins to hold together. Turn out onto a clean work surface and shape into a 5-in (12 cm) disk. Wrap in plastic wrap and refrigerate until slightly firm.

2. Preheat oven to 350 F (180 C). Line baking sheet with parchment paper and set aside.

3. To make Filling, peel yam and cut into ½-in (1.25 cm) dice. Toss in a small bowl with oil and spread out on prepared baking sheet in a single layer. Bake in oven for 10 to 15 minutes or just until fork-tender but not soft. Remove baking sheet to a cooling rack and set aside. Keep oven temperature at 350 F (180 C).

4. Place garlic cloves and a few tablespoons water in a small saucepan. Simmer over medium-low heat until almost tender, about 20 minutes. Add butter and increase heat to medium, cooking until water has evaporated and garlic starts to brown. Add maple syrup and cider vinegar. Simmer over medium-low heat for 5 minutes or until most liquid has evaporated and cloves are glazed. Stir often. Remove from heat and set aside.

5. Roll out pastry on a lightly floured work surface into an 11-in (28 cm) circle. Transfer pastry into a 9-in (23 cm) tart pan with removable sides and tuck pastry into pan, folding excess pastry inside tart to make a nice thick rim. Line bottom of pastry with parchment paper and fill with dried beans or pastry weights. Bake in oven for 10 minutes. Turn out dried beans reserving for another use and remove paper lining from pastry. Return pastry shell to oven and continue baking for 15 more minutes or until crust is firm and golden. Remove from oven and keep oven temperature at 350 F (180 C).

6. Arrange diced yam evenly over

²If scapes are not available, thinly slice green part of a leek and add to surface of tart.

bottom of tart shell. Combine eggs, yogurt and grated cheddar in a bowl. Stir to blend. Evenly spoon mixture over yams, spreading lightly. Scatter with garlic scapes, if using. Tuck caramelized garlic throughout top of tart and scatter with crumbled goat's cheese and fresh thyme. Sprinkle with a few pinches of salt and pepper. Place on a baking sheet and bake in oven for 20 to 25 minutes or until firm.

7. Remove and serve warm or at room temperature with a crisp salad.

Serves 8

PAIRS WITH

Cupcake Sauvignon Blanc
New Zealand **\$12.99** 846766

J. Lohr Riverstone Chardonnay
USA **\$20.79** 258699



GARLICKY CHICKEN

3 lb (1.5 kg) chicken pieces, bone-in or boned and skinned
salt and freshly ground black pepper
2 thick strips bacon, diced
1 tbsp (15 ml) olive oil (optional)
40 garlic cloves, peeled
½ cup (125 ml) dry vermouth
½ cup (125 ml) dry white wine
½ cup (125 ml) chicken stock
1 tbsp (15 ml) tomato paste
2 tbsp (30 ml) slivered fresh tarragon leaves
assorted roasted vegetables (optional)

1. Separate chicken legs at joints. If breasts are large, cut diagonally across each to make 2 portions. Remove skin if desired. Season with salt and freshly ground black pepper and set aside.

2. Preheat oven to 350 F (180 C). In a large, deep, heavy-bottomed frying pan, cook bacon over medium-high heat until crisp and lightly golden. Remove to a paper towel-lined plate using a slotted spoon and set aside. If needed, add oil to bacon drippings in pan. When hot, add chicken pieces, a few at a time, careful not crowd pan. Cook pieces in hot oil, turning once, until golden brown, 15 minutes. Transfer to a 12 cup (3 L) roasting pan as they are done, arranging pieces in a single layer.

3. Add garlic cloves to oil remaining in

pan and cook, stirring occasionally, until browned in spots, about 5 minutes. Add vermouth to pan and deglaze, scraping bottom of pan. Cook over medium heat for 2 minutes or until slightly reduced. Add wine and stock and bring to a boil. Then remove pan from heat.

4. Remove half the garlic from pan using a slotted spoon and scatter over browned chicken. In a bowl, mash remaining garlic cloves, or finely chop and return to stock with tomato paste. Stir to blend and pour mixture over chicken and bake uncovered until chicken is tender and meat registers 165 F (75 C) on a meat thermometer, about 35 minutes. Add salt and pepper to taste. Sprinkle with fresh tarragon and cooked bacon.

5. For a thicker sauce, remove chicken to a separate dish and boil pan juices down in a saucepan until thickened as desired. Add salt and pepper to taste. Pour over chicken pieces and sprinkle with fresh tarragon and cooked bacon. Serve immediately with roasted vegetables on the side, if desired.

Serves 6

PAIRS WITH

Château Ste. Michelle Chardonnay
USA **\$19.79** 232439

La Tarasque Old Vine Grenache
France **\$16.79** 826586

Meatballs!

from page 128



MOROCCAN MEATBALLS

MEATBALLS

1 tbsp (15 ml) olive oil
1 medium yellow onion, finely chopped
3 garlic cloves, finely minced
1 tbsp (15 ml) each ground coriander, ground cumin, garlic powder
1 tsp (5 ml) each curry powder, dried oregano and dried thyme
½ tsp (2 ml) each ground cinnamon and chili powder
2½ lbs (1¼ kg) ground lamb
1 large egg
½ cup (125 ml) each chopped flat-leaf parsley and fresh mint

THE OTHER SIDE UNLEASHED



REFRESHING TASTE. STRAIGHT UP 6.4%
#CLIMBTHEOTHERSIDE

MUST BE LEGAL DRINKING AGE.



salt and freshly ground black pepper

SAUCE

2 tbsp (30 ml) olive oil
1 small yellow onion, finely chopped
2 garlic cloves, finely minced
2 cinnamon sticks
1 tbsp (15 ml) each ground cumin and ground coriander
4 cups (1 L) puréed tomatoes
1 cup (250 ml) chicken stock
½ cup (125 ml) dried apricots, coarsely chopped
½ cup (125 ml) kalamata or Niçoise olives
¼ cup (60 ml) dried currants
2 tbsp (30 ml) thinly sliced fresh mint
2 tbsp (30 ml) chopped flat-leaf parsley
toasted slivered almonds and chopped mint, for garnish

SIDES (OPTIONAL)

Mint Yogurt Sauce, recipe follows
Moroccan Rice, recipe follows
warm pita bread

1. Preheat oven to 350 F (180 C). To make Meatballs, heat oil in frying pan over medium-high. Add onion and garlic and sauté until onions are soft and translucent, about 5 minutes. Remove and set aside to cool.

2. Add ground cumin and coriander to a small dry frying pan and warm over medium heat until fragrant, about 1 minute. Remove to slightly cool, then place in a small bowl along with remaining spices. Mix well. Place lamb in a large mixing bowl along with spice mixture, egg, parsley and mint. Season with salt and pepper. Mix well and shape into Ping-Pong-sized meatballs. Place on a parchment or foil-lined baking sheet and bake for 20 minutes.

3. To make Sauce, heat oil in a large saucepan over medium heat. Add onions sauté until soft. Add garlic, cinnamon sticks, cumin and coriander. Sauté for 3 to 4 minutes or until fragrant. Add tomato purée, broth and apricots. Bring to a boil, season and simmer for 10 minutes.

4. Remove cinnamon sticks. Mix in meatballs, olives, currants, mint and parsley and heat until warmed through. Garnish with toasted slivered almonds and mint. Serve with Mint Yogurt Sauce, Moroccan Rice and warm pita bread, if desired.

Serves 6

SIDES FOR MOROCCAN MEATBALLS

MOROCCAN RICE

1 tbsp (15 ml) butter
1 tbsp (15 ml) olive oil
1½ tsp (7 ml) cumin seeds
1 small yellow onion, finely chopped
1 tsp (5 ml) paprika
½ tsp (2 ml) cayenne
1 large pinch saffron threads
1 cup (250 ml) basmati rice
¼ cup (60 ml) dried currants
1½ cups (375 ml) chicken stock or water
½ tsp (2 ml) salt
sea salt and freshly ground black pepper, to taste
¼ cup (60 ml) toasted slivered almonds

1. Preheat oven to 350 F (180 C). Heat butter and olive oil over medium heat in a saucepan. Add cumin seeds and sauté until fragrant, about a minute. Add onions and mix well. Sauté for 3 to 4 minutes or until soft and translucent.

2. Add paprika, cayenne, saffron, basmati rice and currants. Mix well until rice is well coated with butter and olive oil. Stir in chicken stock and salt and bring to a boil.

BC LIQUORSTORES

3. Cover tightly and place in oven. Cook for 18 to 20 minutes. Remove from oven and let rest for 5 minutes, covered. Add almonds and season with salt and pepper. Fluff with a fork before serving with Moroccan Meatballs

Serves 6

MINT YOGURT SAUCE

1 cup (250 ml) whole milk yogurt
 ¼ cup (60 ml) chopped fresh mint
 1 garlic clove, minced
 1 tbsp (15 ml) lemon juice
 salt and freshly ground black pepper

1. Mix all ingredients together and season. Cover and refrigerate until ready to use. Serve with Moroccan Meatballs.

PAIRS WITH

Joel Gott Zinfandel
 USA **\$22.79** 67231

Sumac Ridge Private Reserve Merlot
 BC VQA **\$11.79** 272781



ITALIAN CHORIZO ARANCINI

4 cups (1 L) chicken stock
 1 tbsp (15 ml) olive oil
 1 tbsp (15 ml) butter
 1 small yellow onion, finely chopped
 2 garlic cloves, minced
 1½ cups (375 ml) Arborio rice
 ½ cup (125 ml) grated Parmesan
 ½ cup (75 ml) finely minced smoked chorizo sausage
 4 large eggs
 2 cups (500 ml) dried bread crumbs
 1 cup (250 ml) all-purpose flour
 ¼ lb (125 g) mozzarella, cut into ¾-in (1.5 cm) pieces
 canola oil, to deep fry

LEMON CELERIAC RÉMOULADE

1 cup (250 ml) mayonnaise
 ½ cup (75 ml) Dijon mustard
 1 lemon, zest only
 2 lemons, juice only
 2 small or 1 large celeriac, about 2 lbs (1 kg)
 1 small handful finely chopped fresh chives
 salt and freshly ground black pepper, to taste

1. Heat stock in a large saucepan over high heat and bring just to a boil. Cover and reduce heat to low and keep at simmer.

2. Heat a large saucepan over medium heat. Add oil and butter and when hot, add onion and garlic. Sauté until onion is soft and translucent.

3. Add rice and stir until well coated. Add a ladleful of hot stock to rice mixture and stir constantly with a wooden spoon until liquid has been absorbed. Continue adding stock, 1 ladleful at a time, allowing liquid to be absorbed before adding more. Continue for 20 minutes or until rice is tender yet firm to the bite and creamy. Stir in Parmesan and minced chorizo. Set aside for 2 to 3 hours to cool. Once cooled, beat in 2 eggs and mix in until well combined.

4. Place bread crumbs on a large plate. Place flour in a bowl. In a separate bowl, whisk remaining 2 eggs. Using damp hands shape 2 tbsp (30 ml) of risotto mixture into a ball. Press your thumb into centre to make indent. Place a cube of mozzarella in indent then wrap risotto mixture around cheese to enclose. Repeat with remaining risotto and cheese to make about 24 balls.

5. Roll risotto balls in flour and shake off any excess. Dip in egg, then in bread crumbs, pressing to coat. Place on a baking sheet and refrigerate for 30 minutes to chill.

6. Add enough canola oil to a heavy, large saucepan, to reach a depth of 2-in (5 cm). Heat over medium-high heat to 375 F (190 C). Carefully add 5 to 7 balls to hot oil. Avoid crowding or oil temperature will drop and make risotto balls soggy. Turn balls occasionally in hot oil and fry for 4 to 5 minutes or until golden. Use a slotted spoon to transfer to a paper towel-lined baking sheet. Repeat with remaining balls. Serve warm with Lemon Celeriac Rémooulade, optional.

7. If making Rémooulade, in a large bowl whisk together mayonnaise, mustard, zest and lemon juice. Peel and quarter celeriac. Then working quickly to prevent celeriac from discolouring, coarsely grate and stir into mayonnaise sauce. Season with salt and pepper. Cover tightly and refrigerate until ready to serve.

Serves 12 or makes about 2 dozen balls

PAIRS WITH

Cusumano Nero d'Avola
 Italy **\$16.29** 143610

Ricossa Barbaresco
 Italy **\$19.49** 929406



SPICY TOMATO PASTA BAKE WITH TURKEY MEATBALLS

MEATBALLS

1½ cups (375 ml) unseasoned bread crumbs
 2 tbsp (30 ml) olive oil
 4 oz (120 g) turkey bacon
 2 leeks, white part only, washed, minced
 4 shallots, minced
 1½ lbs (750 g) ground turkey
 1 lb (500 g) turkey sausages, casings removed, crumbled
 2 cups (500 ml) grated Grana Padano cheese
 4 large eggs, whisked
 1 handful chopped flat-leaf parsley
 ½ cup (125 ml) chopped fresh basil
 ½ tsp (2 ml) sea salt
 ½ tsp (2 ml) crushed red pepper flakes

SPICY SAUCE

3 tbsp (45 ml) olive oil
 6 garlic cloves, peeled and thinly sliced
 1 medium yellow onion, finely chopped
 1½ cups (375 ml) white wine
 4 x 28 oz (796 ml) cans plum tomatoes
 2 tsp (10 ml) crushed red pepper flakes
 1½ cups (375 ml) loosely packed sliced basil
 1 cup (250 ml) chopped flat-leaf parsley

PASTA

454 g package rigatoni or rotini pasta
 1 large or 2 medium-sized balls fresh bocconcini cheese, cut into ¼-in (0.5 cm) slices

1. To make Meatballs, preheat oven to 350 F (180 C). Spread bread crumbs over a baking sheet and toast, stirring once or twice, until golden, 10 minutes. Remove and set aside to cool; then transfer to a large bowl.

2. Heat a large frying pan over medium heat and add oil, bacon, leeks and shallots and sauté until soft and golden, 5 to 7 minutes. Remove and set aside to cool.

3. Once cooled, add leek mixture, ground turkey, turkey sausages, grated cheese, eggs, parsley, basil, salt and red pepper flakes to toasted bread crumbs and mix thoroughly with hands until well combined. Form into Ping-Pong-sized meatballs and place on a parchment paper-lined baking sheet. When finished rolling, cover with plastic wrap and refrigerate for 1 hour.

4. Preheat oven to 375 F (190 C). Remove meatballs from refrigerator and bake until cooked through, 10 to 15 minutes. Remove and set aside.

What to serve?



Check the app to find pairing suggestions for that special meal.



BC LIQUOR STORES



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

- To make Spicy Sauce, heat a large Dutch oven over medium-high heat. When hot, add oil, then garlic. When fragrant, add onion and cook until softened, about 3 minutes. Add wine, tomatoes and red pepper flakes, breaking up tomatoes with a fork. Bring to a boil, then reduce heat with lid ajar, simmer for 30 minutes. Stir in basil and parsley.
- Place meatballs in a large saucepan over low heat and add half the Spicy Sauce. Fold in to combine. Simmer, covered, for 15 minutes.
- Cook Pasta according to package instructions, or to al dente, in salted boiling water. Drain and mix in remaining sauce.
- Divide pasta mixture into 8 ovenproof individual serving dishes or a large serving casserole lightly sprayed with cooking oil. Top with meatballs and sauce. Arrange sliced cheese on top and bake in 375 F (190 C) oven until bubbly and cheese has melted, 10 to 15 minutes.

Serves 8 and makes about 30 meatballs

PAIRS WITH

Masi Tupungato Passo Doble Malbec Corvina Argentina **\$11.99** 225813

Bouchard Aîné & Fils Beaujolais France **\$13.99** 147546



VIETNAMESE PORK MEATBALL BANH MI

PICKLED CARROTS AND DAIKON

- 2 cups (500 ml) each peeled and coarsely grated carrots and daikon radish
- ¼ cup (60 ml) unseasoned rice vinegar
- ¼ cup (60 ml) granulated sugar
- 1 tsp (5 ml) coarse kosher salt

PORK MEATBALLS

- 1½ lbs (750 g) lean ground pork
- ½ cup (125 ml) finely chopped yellow onion
- ½ cup (75 ml) finely chopped water chestnuts
- 3 tbsp (45 ml) each finely chopped cilantro and green onion
- ½ tsp (2 ml) white pepper
- 1 tsp (5 ml) salt
- 2 tsp (10 ml) granulated sugar
- 1½ tbsp (22 ml) cornstarch
- 2 tsp (10 ml) toasted sesame oil
- 2 tsp (30 ml) soy sauce

- 1½ tbsp (22 ml) Shaoxing rice wine or dry sherry
- 1 large egg
- 1 tbsp (15 ml) canola oil, plus extra if needed

HOT CHILI MAYO

- ¾ cup (150 ml) mayonnaise
- 2 green onions, finely chopped
- 1 tbsp (15 ml) hot chili sauce such as Sriracha

TO ASSEMBLE

6 Vietnamese buns or substitute Portuguese, torpedo or soft baguettes
jalapeño slices and cilantro, for garnish

1. To make Pickled Carrots and Daikon, toss ingredients in a non-reactive bowl. Let sit at least 1 hour, tossing occasionally. Cover and refrigerate until ready to use.

2. Preheat oven to 300 F (150 C). To make Pork Meatballs, in a large bowl combine pork, onion, water chestnuts, cilantro and green onion. In a smaller bowl whisk together pepper, salt, sugar, cornstarch, sesame oil, soy sauce, rice wine and egg. Pour over meat mixture and mix well to blend.

3. With damp hands, form meatballs into Ping-Pong-sized meatballs, about 2 tbsp (30 ml) each. Place on a parchment paper-lined baking sheet and set aside.

4. To make Hot Chili Mayo, mix together mayonnaise, chopped green onions and hot chili sauce. Cover and refrigerate until ready to use.

5. In a large non-stick frying pan, heat canola oil over medium-high heat. Add half the meatballs, avoiding crowding, and sauté until brown and cooked through, 15 minutes. Turn meatballs often, reducing heat if browning too quickly. Transfer to a baking sheet and keep warm in preheated oven. Repeat with remaining meatballs, adding more oil if necessary.

6. To assemble, cut each bun in half. Pull out enough bread from each half to leave ½-in (0.5 cm) thick shell. Spread Hot Chili Mayo over each bread shell. Arrange jalapeños, then cilantro in bottom halves. Fill each with 4 to 6 meatballs. Drain pickled vegetables; place on top of meatballs. Press on baguette tops.

Serves 6 or makes about 30 meatballs

PAIRS WITH

See Ya Later Ranch Pinot Noir BC VQA **\$16.79** 75267

Gray Monk Gewürztraminer BC VQA **\$14.79** 321588

NEW

JACK  FIRE

#JACKFIRE



**IT TAKES FIRE TO MAKE JACK.
AND JACK TO MAKE FIRE.**

CINNAMON HEAT. EXCEPTIONALLY SMOOTH.

DON'T GET BURNED. DRINK RESPONSIBLY.

JACK DANIEL'S, OLD NO. 7 AND TENNESSEE FIRE ARE TRADEMARKS. © 2015 JACK DANIEL'S. WHISKEY BASED LIQUEUR. 35% ALC/VOL. JACK DANIEL DISTILLERY, LYNCHBURG, TENNESSEE.

L'Instant Champagne,
with *Vitalie Taittinger*.



PACIFIC
WINE &
SPIRITS

*Reims,
Place Royale.*



CHAMPAGNE
TAITTINGER

Reims

taittinger.com