

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

SOAK UP THE SUN

HAMMOCK WINES

Sipping splendour for lazy days 4

A VINEYARD WEDDING

An intimate outdoor summer celebration 8

DINNER UNDER THE STARS

Light up your patio lanterns and delight your guests 40

DELICIOUS DESTINATIONS

Aperitifs from around the world 46



OVER 50 NEW RECIPES INSIDE

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soak up the sun

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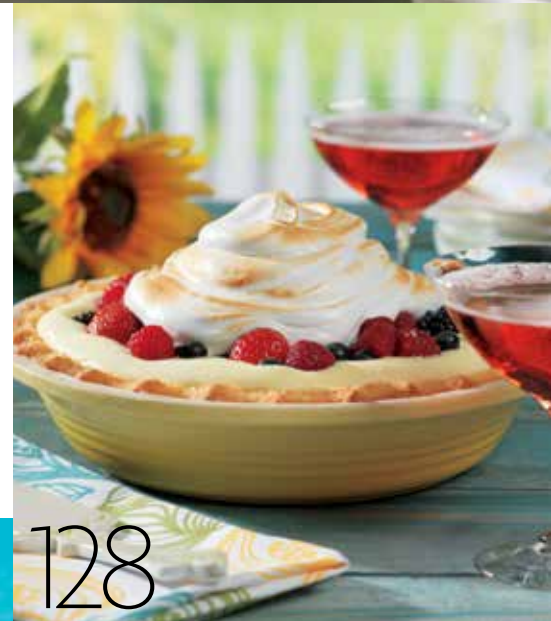
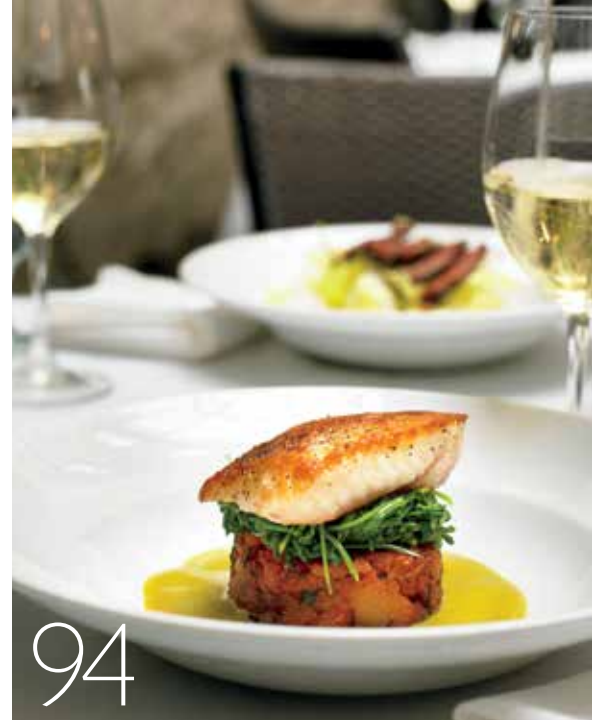
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ABSOLUT APEACH VODKA
Sweden \$22.89 200923
Made through Absolut's continuous distillation process, with only peach essence and no additional sugar, Apeach vodka is a refreshing burst of flavour in your glass.



ABSOLUT VODKA
Sweden \$22.99 110056
The original Absolut, crafted to deliver a pure, grain-based spirit that is unique to Åhus, Sweden. The nose is clean with a hint of wheat, leading to a smooth, mellow palate with shots of licorice and dried fruit on the finish.



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 summer issue of TASTE.



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

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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.

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

HAMMOCK Wines

Summer days are here and, if you have planned well, there will be some long, lazy afternoons when you can stretch back and relax, maybe in a hammock or on a blanket on the grass under the shady branches of a tree. This is the perfect moment to slowly sip a nice glass of wine and get lost in a good book, or maybe just lost in your thoughts. Choosing the right wine to pair with this luxury leisure time is about finding something suitably refreshing. Crisp, white wines, dry, savoury rosés and light, juicy, vibrant reds are the answer to keep you refreshed and to complete the perfect afternoon or evening of relaxation.

Choosing a wine that you don't need to think too much about is important if you are trying to relax. The wine should have plenty of flavour intensity, but not require you to expend too much effort sniffing and swilling to coax out hidden complexities. In short, you don't want an expensive, subtle, overly complex wine that will take away from your relaxation. Sometimes, the best wines for the occasion are not the most complex and intriguing, but rather wines that offer plenty of flavour in a less complicated way.

With the warmth of the sun's summer rays, the wine has to be light, fresh and generally with plenty of acidity to provide respite from the heat. There are many white wines that can fit the bill, but it is best to avoid anything too rich, too oaky or too full-bodied that might lack that refreshing edge. Think of white wines with minerality and zip such as Sauvignon Blanc, dry Riesling and Chablis. These generally have plenty of flavour intensity, but are also very high on freshness. Served nicely chilled, they will keep you from sweltering in hot weather.

Anyone who has travelled, or at least dreamed of travelling, to the Mediterranean knows that warm summers are the perfect match for dry rosé. In North America, we often expect rosé wines to be sweet and fruity, but around the Mediterranean, it is dry rosé that rules and provides that much needed freshness. Look for any dry rosé from Provence, the Rhône Valley or Spain, or pale-coloured and dry New World versions made in the Mediterranean style. Rosé, by definition, should not be too much of anything, but rather the perfect middle-

of-the-road, refreshing drop to pair with your lazy afternoon.

It is not uncommon for wine drinkers to only consider red wine for chilly winter nights and hearty plates of red meat, but there are many red wines that can be juicy, lively and refreshing in the summer. Generally, light-bodied wines are the best for lounging in a hammock. Lightly chilled, wines made from the Gamay grape, such as Beaujolais and some lighter-bodied Pinot Noirs can be excellent on a hot day. There are also a number of light to medium-bodied European reds, such as Valpolicella, Barbera and Dolcetto from Italy, and many of the indigenous grape varieties of Portugal that are nice with a bit of a chill if you like something very dry and savoury tasting.

It is important not to forget sparkling wine. Chilled, bubbly and refreshing, it is your perfect hammock companion. Just the thought of relaxing with a glass of bubbly is enough to make almost any occasion feel special. Champagne is always the best choice if your budget stretches that far. If not, don't despair, as there are many great-value sparkling wines from around the world.



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.

“Crisp, white wines, dry, savoury rosés and light, juicy, vibrant reds are the answer to keep you refreshed and to complete the perfect afternoon or evening of relaxation.”





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“There are many great wine choices to help you spend a relaxing afternoon, allowing yourself to wind down from the busyness of life.”

Try French sparkling wines labelled as crémant or Spanish cava for wines made the same way as champagne, but from less prestigious and much less expensive vineyards. Australia, New Zealand, South Africa, the USA and Canada also make excellent and affordable bubbly that are worth trying.

There are many great wine choices to help you spend a relaxing afternoon, allowing yourself to wind down from the busyness of life. Keep the choices refreshing, simple and characterful to allow you to concentrate on your book, or thoughts, and fully relax. Crisp whites, dry rosé, sparkling and light reds will all work. In fact, the most difficult challenge in the hammock is where to put your glass while you turn the pages of your book without spilling it.



CRISP WITH ZIPPY BUBBLES



LOUIS BOUILLOT CRÉMANT DE BOURGOGNE BRUT ROSÉ PERLE D'AURE

France \$23.49 494856
Pale salmon in colour, the nose is subtle with some nice bready, yeasty notes and strawberry, apple, light floral and savoury dried herbal aromas. The palate is crisp and fresh with zippy bubbles, lots of clove spice, raspberry and strawberry, and a long mineral finish. A perfect match for pork, bacon or grilled quail.



LA VIEILLE FERME ROSÉ

France \$11.49 559393
The bouquet offers subtle aromas of strawberry and slightly floral notes with a touch of dried herb and tobacco. The palate is dry, crisp and refreshing with some strawberry and orange citrus flavours with a touch of licorice and a medium-length finish. This is a good value, crisp, dry, slightly mineral rosé that's perfect for most summer moments.



WILLIAM FEVRE CHABLIS CHAMPS ROYAUX

France \$27.99 25270
Classic, refreshing, steely, mineral, oyster shell and green apple aromas finish with dried herb notes on the nose. The palate is crisp and intense, high in zippy acid and very mineral with flint and oyster shell along with green pear and apple on a long and complex finish. Perfect to sip on its own or with your favourite deep-fried snacks.



MASI BONACOSTA VALPOLICELLA

Italy \$13.29 285585
A light, vibrant and fruity red wine with an aroma of juicy red berry and raspberry fruit, damson plum and hints of barnyard, dried herbs and dried flowers. The palate is light and refreshing with cherry, plum and a savoury, earthy, lavender-scented finish. Enjoy it slightly chilled with charcuterie.



TRY IT WITH GRILLED LAMB



BRICOTONDO PIEMONTE BARBERA FONTANAFREDDA

Italy \$16.99 898718
This wine has an intense and complex nose of black plum, blueberry, leather, meat and burlap with slight barnyard earthiness. The palate is vibrant and juicy with Barbera's high acidity giving freshness and liveliness. The mixed berries, spices, mineral, meaty and dried herb notes linger on a long, savoury finish. Try with grilled lamb leg steaks, red pepper-infused sausages or venison with blackcurrant sauce.



GREAT WITH FRESH SALADS



ERRAZURIZ ESTATE SERIES SAUVIGNON BLANC

Chile \$12.29 286385
A nice combination of tropical gooseberry and passion fruit with some lemon and freshly cut grass. The palate is lively and intense with crisp, refreshing acidity, spicy green jalapeño pepper, asparagus, citrus and some green bean along with the passion fruit, all lingering on a long, zippy finish. Great with fresh salads, grilled asparagus or summer beans.



A VINEYARD

Wedding

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CHOCOLATE CAKE

MINI
STRAWBERRY
SHISO TARTS



CHAMPAGNE
TRUFFLES



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GRILLED BEEF TENDERLOIN WITH MINT AND GREEN ONION BUTTER
SERVED WITH FIRE-KISSED GREEN BEAN SALAD AND MINI POMMES ANNA



PAIRS WITH WEDDING DINNER



EDGE CABERNET SAUVIGNON

USA \$28.29 80374

Brooding flavours of cherry, blackberry and ripe plum are enveloped in a layer of velvety tannins, with a kiss of earth and mineral hinting through the toasted-oak backbone. Pair with grilled beef, pork or chicken wings.



MONTE ANTICO TOSCANA

Italy \$15.69 587113

This dark ruby-coloured Tuscan blend offers aromas of leather, licorice, plum and cherries on the nose and a medium- to full-bodied palate. Soft tannins provide a firm backbone. Enjoy with hamburgers, spaghetti and meatballs, grilled meat or baked eggplant in tomato sauce.



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PAIRS WITH WEDDING CANAPÉS



CEDARCREEK PINOT GRIS

BC VQA \$17.39 561175

Expect a delicate, toasted nut opening followed by floral and tropical fruit notes. Medium-bodied with cream and pears rolling across the palate, this is a sure match to patio fare, halibut and local seafood dishes.



MISSION HILL RESERVE CHARDONNAY

BC VQA \$20.29 18812

This Chardonnay boasts an intense nose of wood, spice, tropical fruits and vanilla. The oak is well integrated, showing a juicy but dry palate of butter, lees, passion fruit, guava and apple in a medium- to full-bodied mouth. Pair with halibut or chicken.



TAITTINGER BRUT RÉSERVE

France \$59.99 457713

This luscious wine features lingering effervescence with expressive aromas of honey, brioche, floral and vanilla. Smooth textured with a fine balance of delicate fruit flavours and refreshing yeast characters, it can be enjoyed with a meal, as an aperitif or for a special occasion.

PAIRS WITH WEDDING DESSERTS



MOËT & CHANDON NECTAR IMPÉRIAL

France \$65.29 509695

Bright golden in colour with a persistent mousse, a rich bouquet of baked bread, peach, mango and vanilla greets the nose, followed by a voluptuous and vibrant entry of exotic fruit flavours and a slightly sweet finish. Perfect for any occasion.



RED ROOSTER RIESLING

BC VQA \$14.79 498840

Refreshing, with a dollop of sweetness, at 8.5 percent ABV, this snappy Riesling packs enough acidity and minerality to be enjoyed just about anywhere with anything, from a backyard picnic, to a multi-course Asian meal.



CHÂTEAU DES CHARMES VIDAL ICEWINE

BC VQA \$22.59 565861 200 ml

A beautifully balanced Vidal icewine with focused aromas of apricot, honey, butterscotch and flowers. The palate is rich and lush, coating the mouth with intense, sweet grape flavours and laced with bright acidity. Enjoy with desserts such as tarts and flans.

A Gift OF WINE SHARE YOUR WEDDING WINE WISH LIST

If marriage is in your future, and both of you are wine lovers, consider creating a special wedding wine wish list to share with your guests instead of the usual household goods gift lists at department and specialty stores.

Today, couples about to tie the knot may already be living together, or they've been out on their own for years. If the latter is the case, they'll likely have the usual kitchen and dining necessities plus linens, towels and sheets in spades. More, they may well be marrying two households' worth of possessions into one home. And weddings often bring multiples of certain gifts: we've all witnessed (or received) two toasters, three blenders, several slow cookers and other well-meant shower and wedding presents.

A wine wish list can change things up. It's a boon for both lovers of wine and those who want to learn more, and stock a cellar too. It's as easy as including the information and a link on wedding invitations (or as an invitation insert), and on your wedding website, if you have one. (This also works well for themed showers.)

Check out the BC Liquor Stores app. This lets you click on specific bottles and add them to "My Cellar" which can be personalized as "Sarah and Steve's Wedding Wine Wish List," for example, and shared with guests via email and Facebook. It's especially

useful in that it details each wine on your list and, by clicking on a selection, it will show which stores have the wine in stock. Make a day of it with your spouse-to-be and visit your local BC Liquor Store to scan bottles that are of interest and add them to your wish list.

Create a list that includes wines at all price points. This will keep your cellar interesting and also offer guests a comfortable range of options.

First, decide which wines you'd like to collect. Do you have favourite varietal wines, such as Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Chardonnay, Riesling or Pinot Gris? Do you have a thing for rosé? Including champagne and sparkling wine in the mix is both smart and celebratory – there are endless occasions for bubbles. Consider bottles from your favourite regions, such as the Okanagan and California, or explore the

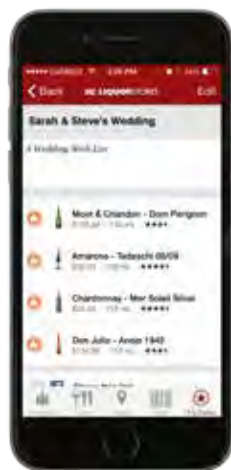
wines of Italy, France, Spain, Germany, Argentina or Australia. If you've wanted to get to know Bordeaux wines better, this is a prime opportunity. There are reds and whites at all price points, including expressive options at \$20 to \$50 and plenty under \$100. Price selections climb far higher, for those who want to splash out.

Lists can be specific as to particular labels and vintages. A smart option is to opt for both bottles that are ready to drink now and those that you'll cellar. Duplicates are fine, and far better than multiple toasters. You'll be able to taste the wines at different stages and see how they are aging. Besides, who is going to pout if they receive several bottles of champagne, Amarone or Malbec?

Consider large formats – these impressive-sized bottles can range from one-and-a-half to three litres and beyond. They're ideal to cellar and save for future celebrations, such as an anniversary or housewarming, and are made to share with family and friends.

If you're unsure about what to list, check with BC Liquor Stores in-store Product Consultants. They have a wealth of information about what's on the shelves (both wine and spirits), can turn you on to special bottles, and will likely provide the backstory. (They can also help with recommendations for wines to serve at your wedding.)

Of course, invitees may go "rogue"



Set up a Wedding Wish List on BC Liquor Stores' Mobile App using "My Cellar," then share it with your friends by email or Facebook. It's easy!



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.

“ Create a list that includes wines at all price points. This will keep your cellar interesting and also offer guests a comfortable range of options. ”



REFINED VINTAGE CHAMPAGNE



MOËT & CHANDON DOM PÉRIGNON VINTAGE 2004

France \$199.99 280461

Vintage champagne is magic. Refined and harmonious, the 2004 Dom delights with fine bubbles, aromas of white flowers, brioche and citrus leading to a rich and creamy palate tinged with strawberries and pears, and a gentle minerality on the finish. Drink now or cellar.



CHÂTEAU DE FERRAND SAINT-EMILION GRAND CRU

France \$39.29 861849

With origins in 17th century France, this St. Émilion Grand Cru just might start a love affair with Bordeaux wines. Elegant, enticing and balanced, its currant and raspberry notes accent a spicy, earthy, savoury palate enhanced with silky, fine-grained tannins.



Prices do not include taxes

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#THISISHAPPENING

A GIFT OF WINE

and surprise you with something from a little-known winery in Croatia or Tasmania, a case of summery white party wines, or perhaps wrap up a fortified wine such as sherry or port.

Don't overlook fine stemware and carafes. These are perfect to add to a wedding registry; they easily elevate everyday wines and respect the pricier ones. Simple, quality corkscrews are major, as is the classic two-pronged model, a must for removing dry, crumbling corks. A wine fridge is a welcome addition to any wine lover's home. Ditto a subscription – print or online – to a wine magazine. Flush friends might pool their resources and give a getaway to wine country in BC, Washington, Oregon, California, or further afield.

If cocktails are more your thing, switch out wine for spirits on your wish list. There is a wealth of options to choose from, whether you're building a bar from scratch or are major fans of particular spirits such as single malts, tequila or gin. Consider Cognac or Armagnac for a sophisticated touch. Go beyond familiar labels and search out a specialty liquor or liqueur.

Stylish barware, including shakers, glassware or special ice cube trays is a fun option to add to a registry. Or a session at a mixology school or food and wine pairing classes are also great gifts. If you're into entertaining, a retro cut-glass punch bowl, complete with cups and ladle, sends a clear message.

Do remember, a handwritten thank you is a must. Invest in a couple of pens that write on glass, and note the gift giver on each bottle. You'll be able to thank your friends now and later when you enjoy their present, perhaps with them.



SMOOTH AND ELEGANT



OSOYOOS LAROSE LE GRAND VIN

BC VQA \$39.19 129999

This bold BC icon wine is a ringer for a Bordeaux blend, perhaps because of its French ownership. Smooth and elegant, with layered savoury notes of leather, spice and cassis, accented with fine tannins and a lingering finish. Drink now or cellar.



MONTES ALPHA CABERNET SAUVIGNON

Chile \$22.99 322586

Launched in 1987, this game changer was Chile's first premium wine. Intense, complex and concentrated, this silky Cabernet Sauvignon is bursting with blueberries and cassis, savoury herbs, pepper, smoke and leather. The tannins are soft and sweet, the finish long and peppery.



TEDESCHI AMARONE

Italy \$48.99 110312

The Tedeschi is an engaging introduction to Amarone wines, a style whose grapes undergo *appassimento* (a traditional air-drying process that concentrates sugars and flavours). Velvety, raisiny and slightly sweet, it has cassis, licorice and mocha notes, firm tannins and a long finish.

VIBRANT AND RICH IN A CHIC CERAMIC BOTTLE



MER SOLEIL SILVER UNOAKED CHARDONNAY

USA \$25.29 143784

A vibrant, rich and balanced Chardonnay, the Mer Soleil Silver entices with melon, peach, tropical fruit and lime, with generous acidity and minerality. The chic ceramic bottle is reminiscent of the concrete vats in which the wine is made and aged.



ALBERTA PREMIUM CANADIAN RYE WHISKY

Canada \$20.69 984

A relative rarity, this 100 percent Canadian rye whisky is trending with spirit lovers. Distilled from prairie-grown rye and aged for five years in new and used bourbon barrels, the resulting spicy whisky tastes of toffee and fruit. Enjoy neat and in cocktails.



A REFINED AÑEJO



DON JULIO 1942 AÑEJO TEQUILA

Mexico \$134.99 291237

Made to commemorate founder Don Julio's distilling beginnings in 1942, each batch of this small pot-still añejo makes just six barrels. Bottle-aged for 30 months, it's velvety smooth with roasted agave, vanilla, toffee and citrus flavours. Sip this refined añejo neat.

CELEBRATE
Canada
FROM COAST TO COAST



THAI MAPLE-GLAZED SALMON SERVED WITH LENTIL SALAD

PAIRS WITH THAI MAPLE-GLAZED SALMON SERVED WITH LENTIL SALAD



CEDARCREEK PINOT NOIR

BC VQA \$21.69 567412

An immediate burst of raspberry, strawberry and plum aromas is reinforced by earth and spice. The palate is medium-bodied, complex and smooth, offering toasted oak, red berries and velvety tannins that make this fantastic Pinot Noir a sure match for sockeye salmon, seared tuna and *asados*.



BLASTED CHURCH CABERNET SAUVIGNON MERLOT

BC VQA \$24.29 734541

This red is a blend of several individually vinified varietals. Alluring aromas of mint, eucalyptus, cassis and spice dominate the nose. The palate shows layers of currants, cedar, dark berries and leather, with a solid, spiced finish. Pair with dark chocolate, roast lamb and smoked meats.



JAZZED-UP ARCTIC BURGERS SERVED WITH KICKED-UP GRILLED CORN

PAIRS WITH JAZZED-UP ARCTIC BURGERS SERVED WITH KICKED-UP GRILLED CORN



SANTA CRISTINA TOSCANA

Italy \$12.79 76521

Santa Cristina displays a concentrated nose with aromas of earth and tobacco backed by black cherry and violets. On the palate, it is refreshing with fleshy tannins and raspberries. Pair with burgers, spaghetti in red sauce, or strong cheeses.



STAG'S HOLLOW HERITAGE BLOCK

BC VQA \$21.79 115972

This Bordeaux-style blend has a lovely nose of cedar, dark fruits and spice with a hint of desert sage. Plum, cassis and chocolate flavours complement dried herb notes and soft, ripe tannins on the palate, leading to a crisp, lingering finish. Pair with root vegetables and roasted meats.

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LOBSTER MINI BITES



PAIRS WITH LOBSTER MINI BITES



QUAILS' GATE CHARDONNAY
BC VQA \$20.29 377770

This full-bodied Chardonnay is round, rich and luscious with attractive aromas of ripe peach, pear and butter, and flavours of toasted almonds and caramel. Pair with scallops, lobster in butter sauce, crab cakes or chicken breast.



CONUNDRUM CALIFORNIA WHITE WINE
USA \$21.99 390831

Lush aromas of apricot nectar, melon and pear are matched with flavours of tangerine, honeysuckle and blossoms. Rich yet subtle with citrus, vanilla and spice undertones on a creamy, rounded mouth feel. Pair with turkey, Asian fare and spicy dishes.

Weizen

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CELEBRATE **CANADA**

PAIRS WITH GRILLED PEACHES WITH MAPLE WALNUT ICE CREAM



DISARONNO ORIGINALE AMARETTO

Italy **\$25.29** 2253

Pungent aromas and flavours of bitter almond, maraschino cherry, madeira, vanilla and marzipan are balanced by zesty lemon and apricots, leading to a toasted almond finish.



GRILLED PEACHES WITH MAPLE WALNUT ICE CREAM



GEHRINGER SIGNATURE RIESLING ICEWINE

BC VQA **\$44.99** 504860 375 ml

From one of the Okanagan Valley's most consistent producers, this is a focused icewine with a bouquet of lush honey, ripe stone fruits and lime contrasted by firm acidity to maintain a vibrant character. Enjoy with fruit salad or desserts.



ADULT BLUEBERRY LEMONADE

SERVED IN ADULT BLUEBERRY LEMONADE



STOLICHNAYA PREMIUM VODKA

Latvia **\$23.29** 69781

Focused and potent aromas of grain alcohol leap from the glass followed by a sharp citrus burst with hints of almonds. The entry is creamy and silky, leading to a medium-bodied palate that tastes of aniseed and citrus. Warm, smooth, Stolichnaya finishes on a floral note.

PRETTY IN *Pink*





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.

“ The inherently cheerful nature of rosé matches the mood of summer. It’s simply made for picnics, lazy lunches, barbecues, bocce games and patio sipping. ”

Long gone are the days when drinking rosé wasn’t cool. Once upon a time, it was only acceptable while vacationing in the Mediterranean far away from judgmental eyes. The pendulum has definitely swung the other way, and in the last few years, rosé has exploded in popularity. In fact, savvy wine drinkers have embraced pink year-round. Nevertheless, consumption reaches a fever pitch in the summer, when the warm weather inspires acute cravings for a chilled glass of refreshing rosé.

Rosé’s defining charm is its beautiful colour. With a spectrum of hues, from copper and onion skin through salmon and pale pink, all the way to lollipop red, rosé offers a whole lot to gaze at. But just how is this rosy kaleidoscope achieved? While it may seem intuitive to blend red wine with white, this generally doesn’t happen with quality rosé, especially in Europe. (The exception to this is champagne.) Red or rosé, the colour of a wine comes from grape skins, as the juice of most grapes is actually clear. The preferred technique for rosé winemaking is to macerate the grape skins in the juice for just a few short hours and up to two days at the very most. (Reds will macerate at least a few days, if not

weeks.) The longer the maceration, the darker the colour, but it also depends on how deeply pigmented the skins are. Rosé can therefore be made from any black-skinned grape, and each one has its own unique tint.

As appealing as rosé’s colour is, its resemblance to candy floss may trick some into thinking that the wine will be sweet. This actually bore true with popular pink brands in the 1950s and 1960s, as well as white Zinfandel in the 1980s. As sweet wines declined in popularity, many wine drinkers turned their backs on rosé altogether. Yet the regions traditionally associated with rosé make them dry.

The South of France has been happily chugging (and making) dry rosé for ages. Locals need a refreshing alternative to their reds to slake their thirst during the scorching days of summer. With plenty of black grapes to choose from, rosé production is widespread. Grenache, with lush red berries and spicy notes, is particularly cherished, as it produces juicy wines that are fruit driven and low in tannin. Fragrant, light and fruity Cinsault is a common blending partner. Syrah and Mourvèdre can add body, darker fruit and floral notes. The lesser-known Tibouren grape imparts evocative scents

of sun-dried herbs, while Carignan and even Cabernet Sauvignon provide colour and structure.

With more than 80 percent of its wine production dedicated to rosé, the region of Provence is the South of France’s poster child for pink wine. The style here is distinct. With just a kiss of colour, Provence’s pale rosés fall into the light-salmon or faint onion-skin spectrum. Svelte, crisp and dry, these demurely blushing beauties are elegantly simple, like a little black dress. The sprawling Côtes de Provence, along with the neighbouring Côteaux d’Aix-en-Provence, are the region’s most important appellations. Flavourful local matches include bouillabaisse, garlicky aioli and black-olive tapenade. You can test drive any of these pairings, as a bevy of Provence rosés from the 2014 vintage will grace BC Liquor Stores shelves this summer, kicking off with an in-store promotion in June.

For more robust rosés, look to the appellation of Tavel in France’s southern Rhône Valley. Solely devoted to the production of pink, Tavel’s fuller-bodied dry rosés are heady, with generous alcohol and concentrated ripe-fruit flavours. Grenache and Cinsault dominate, but the wines of Tavel sport a deeper colour than

NEWACIOUS



Bodaciously smooth
PINOT GRIGIO

PRETTY IN PINK

their Provençal counterparts. They provide a gutsy mouthful, ideal for substantial fare including barbecued chicken, pork or even lamb.

Equally characterful rosés hail from Spain, where they are called rosados. These too are traditionally dry. The regions of Navarra and Rioja are reliable and reputable sources. Once again, Grenache (known here as Garnacha) is the grape of choice, though Tempranillo, Spain's reigning indigenous red grape, may show up to a greater or lesser degree. As you travel south, Monastrell (aka Mourvèdre) is responsible for even deeper, darker examples. Dry, but intensely fruity Spanish rosados work like a charm with salty tapas such as sardines, anchovies and olives.

Beyond these classic regions, rosés pop up everywhere. Pink wine has also caught on with New World producers, and winemakers are letting their imaginations run wild. A range in winemaking technique, grape varieties and sweetness makes for a huge diversity of style, and summertime is the perfect time to explore them.

The inherently cheerful nature of rosé matches the mood of summer. It's simply made for picnics, lazy lunches, barbecues, bocce games and patio sipping. Just remember that rosé is best enjoyed while fresh and fruity, so drink up. There is no need to hoard them until next year, because a whole new batch will be arriving by then.



PAIRS WITH SUSHI AND SUMMER



OYSTER BAY SPARKLING CUVÉE ROSÉ

New Zealand \$19.99 772079

This classic sparkling blend of Chardonnay and Pinot Noir exhibits an appealing pale pink hue. Refreshing and vibrant flavours of apple and lemon are complemented by understated notes of red cherry along with exuberant, cheerful bubbles. Pairs well with sushi and any summer celebration.



BIELER PÈRE & FILS COTEAUX D'AIX EN PROVENCE

France \$15.79 556126

Dominated by Syrah, with Cabernet Sauvignon and Grenache rounding out the blend, this charismatic and savoury medium-weight rosé offers aromas and flavours of cherry pits, blood orange, lavender and spice. Zippy and fresh, it would shine with a tuna Niçoise salad.



DOMAINE DU DRAGON CUVÉE PRESTIGE PROVENCE ROSÉ

France \$21.99 3020

A Grenache-based rosé blended with a touch of Syrah for good measure. Wild strawberry, cherry and pink-grapefruit notes are balanced by a salty tang on the lingering finish. Fairly bold and round, it's deserving of salmon with ratatouille.

A CLASSY EXAMPLE OF PROVENCE ROSÉ



LES DOMANIERES SELECTION OTT CÔTES DE PROVENCE

France \$26.99 536078

A classy example of Provençal rosé, where Grenache is joined by Cinsault and Syrah. Cranberry, pomegranate and white peach are offset by fragrant dried herbs, mineral and a trace of rose petals. This dry, lissome and lovely pink calls for an elegant salad of prawns and avocado.



FRUIT-DRIVEN AND FULL-BODIED



TORRES LAS MULAS ORGANIC CABERNET SAUVIGNON ROSÉ

Chile \$12.29 876268

Vivid cherry-red in appearance, this fruit-driven and full-bodied rosé will satisfy red wine drinkers in need of something thirst-quenching. Combining flavours of blackcurrant, raspberry and just a touch of pepper and green herbs, it's substantial enough to stand up to grilled lamb.



QUAILS' GATE ROSÉ

BC VQA \$15.69 170316

Quails' Gate rosé features Gamay Noir with a dash of Pinot Noir and Pinot Gris. Aromas of watermelon and cranberry give way to candied strawberries and citrus peel on the palate. A hint of sweetness makes this perfect for spicy fish tacos.

NEW



POPLAR GROVE PINOT GRIS

BC VQA \$17.29 676650

The nose offers aromas of stone fruit, white peaches and pink grapefruit. Zesty acidity on the palate balances the apricot, apple and nectarine flavours, with an enticing mineral backdrop.



VINTAGE INK WILD WHITE

BC VQA \$14.79 868539

This tattoo-styled white is a full-bodied, luscious surprise with rich aromas and flavours of peach, honey, apricot and ripe apple backed by astounding floral notes. Pair this summer patio wine with grilled shrimp and prosciutto.



BLASTED CHURCH JESUS MURPHY

BC VQA \$16.99 515395

This red blend of Cabernet Sauvignon, Merlot and Malbec shows a bouquet of plum, redcurrant, vanilla, chocolate and oak on the nose. The entry is warm with balanced tannins and peppery oak notes. Enjoy with pork chops, pasta or pizza.



“

Tell your friends you saw it here first!

”



THERAPY PINK FREUD

BC VQA \$15.99 442657

Expect notes of rhubarb, blackberry tea, spice and cigar box in this Merlot-dominant rosé. The lively acidity and grippy finish make this a welcome pairing with ratatouille and grilled meat.



BACARDI FUEGO RED SPICED RUM

Canada \$26.99 60640

This exciting addition to the Bacardi lineup is their first rum shot brand. Serve it neat with a few dashes of Tabasco, on ice or with cola.



LES DAUPHINS CÔTES DU RHÔNE RÉSERVE

France \$13.99 536508

Ripe, red fruit and elegant hints of spice greet the nose. The entry is long and generous, with peppery notes and soft texture that are hallmarks of a classic Rhône wine.

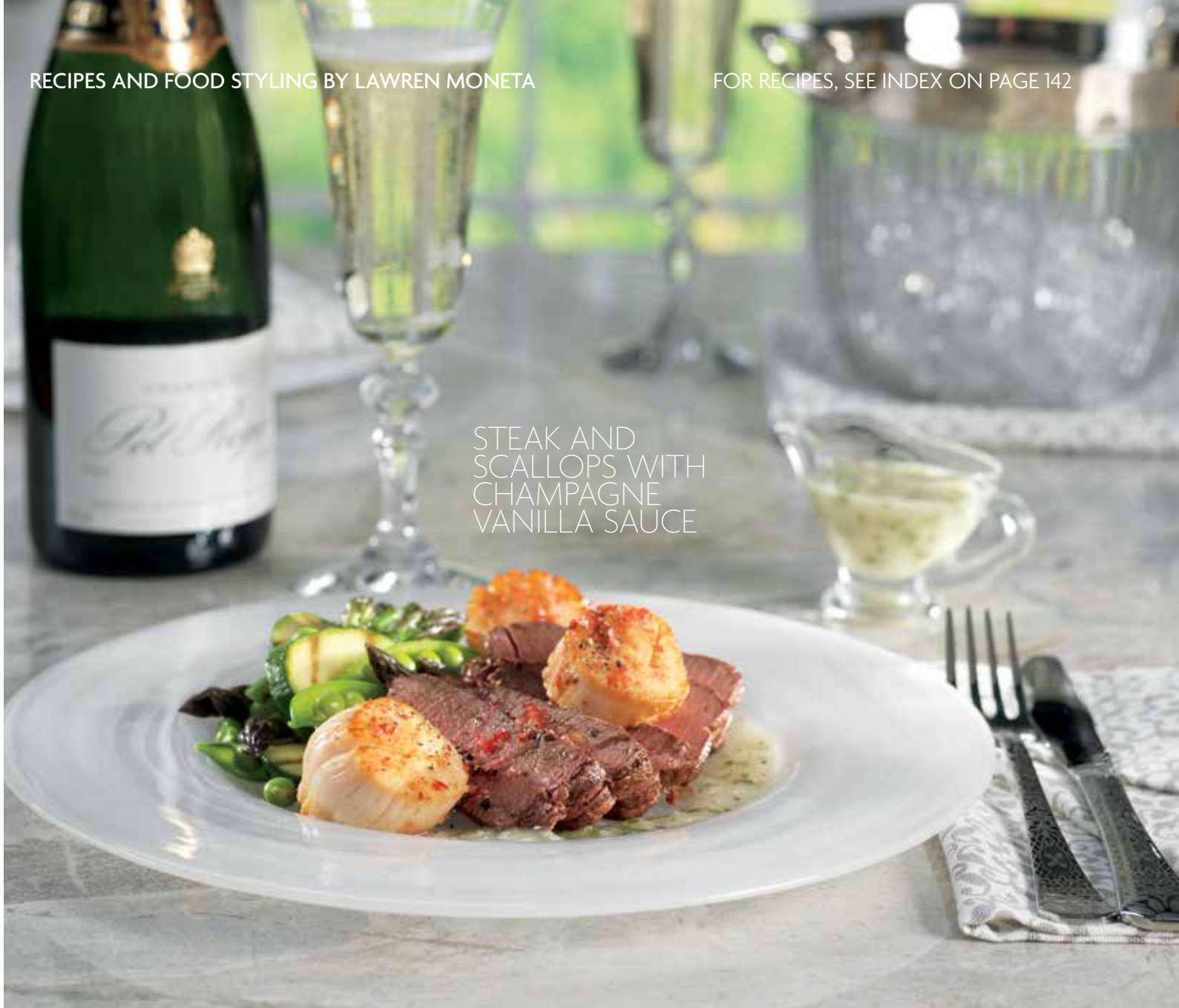


Sparkling

**SUMMER
DISHES**



SPARKLING WINE
AND MELON
SORBET



STEAK AND SCALLOPS WITH CHAMPAGNE VANILLA SAUCE

PAIRS WITH STEAK AND SCALLOPS WITH CHAMPAGNE VANILLA SAUCE



POL ROGER BRUT RÉSERVE

France \$58.49 51953

This Brut Réserve is an impressive, rich and dry blend from 30 different crus, offering a distinguished nose of candied citrus, flowers, nuts and pastry. The palate is full but soft, refreshing and complex, with delicate bubbles and a long finish.



MICHAEL DAVID PETITE PETIT

USA \$21.79 414946

This dark, full-bodied blend of 85 percent Petite Sirah and 15 percent Petite Verdot is a massive wine delivering substantial flavours of black fruit, licorice, vanilla and spice with hints of smoke and coconut. A great summer barbecue wine.

PAIRS WITH FARRO AND SHRIMP
SALAD WITH SPARKLING VINAIGRETTE



VEUVE DU VERNAY BRUT

France **\$12.09** 209023

Look for melon, honey, apples and pear fruits with toasty aromas on the nose. The velvety palate has an attractive weight with hints of sweetness and yeast. Perfect as an aperitif.



**SANTA RITA RESERVA
SAUVIGNON BLANC**

Chile **\$13.29** 275677

This fine example of Casablanca Valley Sauvignon Blanc is intense, with aromas of herbs, gooseberry, minerals and citrus fruits offset by perfectly balanced acidity. An outstanding wine, excellent with ceviche and other seafood.



FARRO AND SHRIMP SALAD WITH SPARKLING VINAIGRETTE

PAIRS WITH SPARKLING WINE AND MELON SORBET



OYSTER BAY SPARKLING CUVÉE BRUT

New Zealand \$19.99 91634

A generous mousse is matched with elegant cool-climate aromas of zesty citrus and refreshing stone fruits. This thirst-quenching sparkler is crisp, clean and lip-smackingly delicious. Perfect with seafood, fried chicken and in cocktails.



GRILLED NECTARINE PAVLOVAS WITH SPARKLING ROSÉ SYRUP



STELLER'S JAY BRUT

BCVQA \$19.99 264879

A solid champagne-style sparkling wine that fully reflects the charm of the Okanagan's Black Sage Road, this sparkler shows classic notes of toast, dough, apples, yeast and lemon followed by a crisp entry with a medium-bodied weight and a long, lemony finish.



PAIRS WITH GRILLED NECTARINE PAVLOVAS WITH SPARKLING ROSÉ SYRUP



YELLOWGLEN PINK

Australia \$11.39 89268

With inviting strawberry aromas and a splash of citrus bubbles full of refreshing fruit and berry characters, this Australian sparkler is slightly off-dry with a crisp, clean finish. A perfect companion for lazy patio afternoons.



CASOLARI LAMBRUSCO DI SORBARA

Italy \$13.99 276105

Pleasant aromas of raspberry jam, violets, cherry and leather greet the nose. The bubbly entry opens to bright flavours of rhubarb and red fruits with a touch of smoke and earth, making this versatile sparkler a perfect partner for desserts or grilled fare.

THE ART OF THE ARGENTINE ASADO



One of the most alluring images of Argentina is the Tango. The steamy, sultry embrace of the man and the woman as they move gracefully and passionately around the perimeter of the dance floor is a mesmerising visual. But, perhaps even more sensual is the dance of the *asador* as he interacts intimately with the fiery embers and glorious slabs of meat of the *asado*.

Asado is Argentinian for barbecue and is the country's national dish. It is more than that, though, as it also refers to the social gathering surrounding the barbecue and is a cultural rite. No weekend in Argentina is complete without the gathering of family and friends for *asado*. As we head into the heart of our summer barbecue season, we may be able to learn a thing or two from a people who are so passionate about grilling.

Argentina is a country of carnivores. Per capita consumption of beef in 2013 was more than 135 pounds for every man, woman and child. In Canada, we consumed less than 60 pounds per person that same year. They know a lot about beef. Whether



IAIN PHILIP

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

No weekend in Argentina is complete without the gathering of family and friends for *asado*.

at home, or at restaurants, the simple grilled meat of the *asado* is the preferred preparation. It is the *asador* who is responsible for maintaining the fire and cooking the meat. It is an important job that is always well appreciated by everyone attending the event.

The *asado* begins as a wood fire, but the meat is always cooked over the glowing embers, not the raging flames. Once there are enough coals, a metal grill (*parrilla*) on which to cook the meat is placed over them. The wood fire is maintained beside the grill, so more coals can be brought over as needed while cooking. There are usually several different types and cuts of meat, each one with its own cooking time, so the eating and grilling can last for several hours.

The selection of the meat is always the starting point and should include a variety. Some common choices are: chorizos (pork sausages – not spicy like Spanish), blood sausage and sweetbreads. Then comes the beef: short ribs, flank steak, rib-eye and tenderloin. The preparation should be simple. The only seasoning should be coarse salt and nothing else. The parsley and garlic

chimichurri sauce is served on the side.

Of course, with this much meat to go through (plan on just over a pound per person), wine is essential, especially red. Thank goodness Argentina makes plenty. Malbec, the country's signature variety, is the perfect foil for red meat. It is a plush wine with deep colour and wonderful ripe plum and berry flavours. Often with a component of sweet toasty oak, Malbec complements the smoky nature of the grilled meats. It is the most-planted variety in Argentina and there are great examples from every region. Mendoza is the most important region for wine production and is the spiritual home to Malbec, but there are special wines from regions such as San Juan, as far north as Salta and as far south as Patagonia.

However, there is more to Argentina's wine industry than just Malbec, and an evening at an *asado* can provide the perfect opportunity to experience the diversity. One of the biggest trends is the significant growth of the sparkling wine industry. Incredibly popular domestically, we are just starting to see these wines emerge on export markets. They are made in a

range of styles, some in the traditional method like champagne, others in the tank method more like Prosecco. After lighting the fire, while waiting for the coals to develop, is the perfect time for a glass of bubble as an aperitif.

Sliced provolone cheese sprinkled with oregano and melted on the grill is a common appetizer. This is the time to bring out the Torrontés. Unique to Argentina, this white grape makes deliciously crisp but pungently aromatic wines. Ripe peach, citrus fruit and grapes along with fresh flowers are what make this wine special.

As the sausages start to roll off the grill, reach for a light red. A Pinot Noir from Patagonia or a Bonarda from East Mendoza will fit the bill.

When the steaks are ready, look for a wine with a little more tannin, such as Malbec blended with Cabernet Sauvignon or straight Cabernet. For maximum tannin, grab a Tannat from the Salta region.

Argentina has a lot to offer both on the grill and in the bottle. So grab some meat, some wood and some wine and experience the art of the *asado*.



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*May not be exactly as pictured.

“ As we head into the heart of our summer barbecue season, we may be able to learn a thing or two from a people who are so passionate about grilling. ”



GRAFFIGNA CENTENARIO RESERVE MALBEC

Argentina **\$12.59** 795377

The intense, plush, dark berry and red fruit characters of this wine prove that delicious, classic Malbec can come from places other than Mendoza. From the province of San Juan, it delivers one of the greatest price-to-quality ratios of any wine. Enjoy it with grilled sausages.



ESCORIHUELA 1884 EXTRA BRUT

Argentina **\$18.29** 917476

Chardonnay and a touch of Pinot Noir are the grapes used for this traditional method sparkling wine. Refreshing and crisp, it is made in the classic Argentine style – extra brut, which shows just a touch of sweetness. This winery is also the home to Francis Mallmann's 1884 Restaurant. Mallmann is Argentina's greatest chef and *asador*.



LUIGI BOSCA MENDOZA MALBEC

Argentina **\$19.79** 418038

Expect plenty of ripe plum and soft blackberry fruit in this wine. The rich, full-bodied texture is a hallmark of the Luján de Cuyo sub-region of Mendoza, where this winery resides. Luján de Cuyo was Argentina's first Controlled Denomination of Origin. You will not find a more classic or quality-focused Malbec.



FINCA LAS MORAS RESERVA TANNAT

Argentina **\$12.99** 104018

Tannat is an obscure grape variety that originated in southwest France. It is gaining importance in Argentina, notably in San Juan (where this wine is from) and further north in Salta. As it sounds, this grape has lots of tannin, but also nice ripe, dark fruit. Ideal with steak.



MICHEL TORINO CUMA ORGANIC TORRONTÉS

Argentina **\$12.29** 213389

Do you like fresh fruit and flowers? Or are you grumpy? It is very hard not to like this wine. Beautifully aromatic and refreshingly dry, the orange blossoms, fresh peaches and roses jump out of the glass. Perfect on a hot day.



AMANCAYA GRAN RESERVA MALBEC CABERNET SAUVIGNON

Argentina **\$23.49** 668384

This wine is a marriage of Malbec and Cabernet Sauvignon. It is also the joining of Nicolás Catena (the greatest champion of Malbec) and Baron Eric de Rothschild of Château Lafite (a great champion of Cabernet Sauvignon). How well they work together!

DINNER

under the
Stars





TOMATO
GELEE WITH
SHRIMP

PAIRS WITH TOMATO
GELEE WITH SHRIMP



 **00**
**SANTA ANA RESERVE
TORRONTÉS**

Argentina **\$13.29** 814996
This hand-harvested Torrontés offers excellent value, with rich aromas of roses, potpourri and a delicate oaky touch on the palate. Enjoy this balanced wine as an aperitif, or paired with seafood and mild-to-spicy foods.



 **01** 
**GEHRINGER BROTHERS
EHRENFELSER**

BC VQA **\$13.29** 171512
This luscious, fruit-driven white will have you at hello, with rich flavours of apricot, honey, green apple, peach and ginger with a kiss of sweetness on the finish. It will pair beautifully with appetizers, salads and pasta.



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PAIRS WITH HALIBUT WITH A TRIO OF SAUCES



**CHARTRON ET TRÉBUCHET
POUILLY-FUISSÉ**

France \$34.99 264945

A sure match for fish, oysters and mussels, look for a fine balance between flavours of pear, lemon, citrus and rich, buttery oak notes with an elegant palate, ending with a refreshing mineral lift.




**JOSEPH FAIVELEY BOURGOGNE
PINOT NOIR "PAULÉE"**

France \$22.99 142448

This solid Burgundian Pinot Noir shows classic characters of cherry, ripe plum, forest floor and a slight hint of mushroom that is typical of the region. The palate is fresh, lively and medium-bodied, with a cranberry and spice core.



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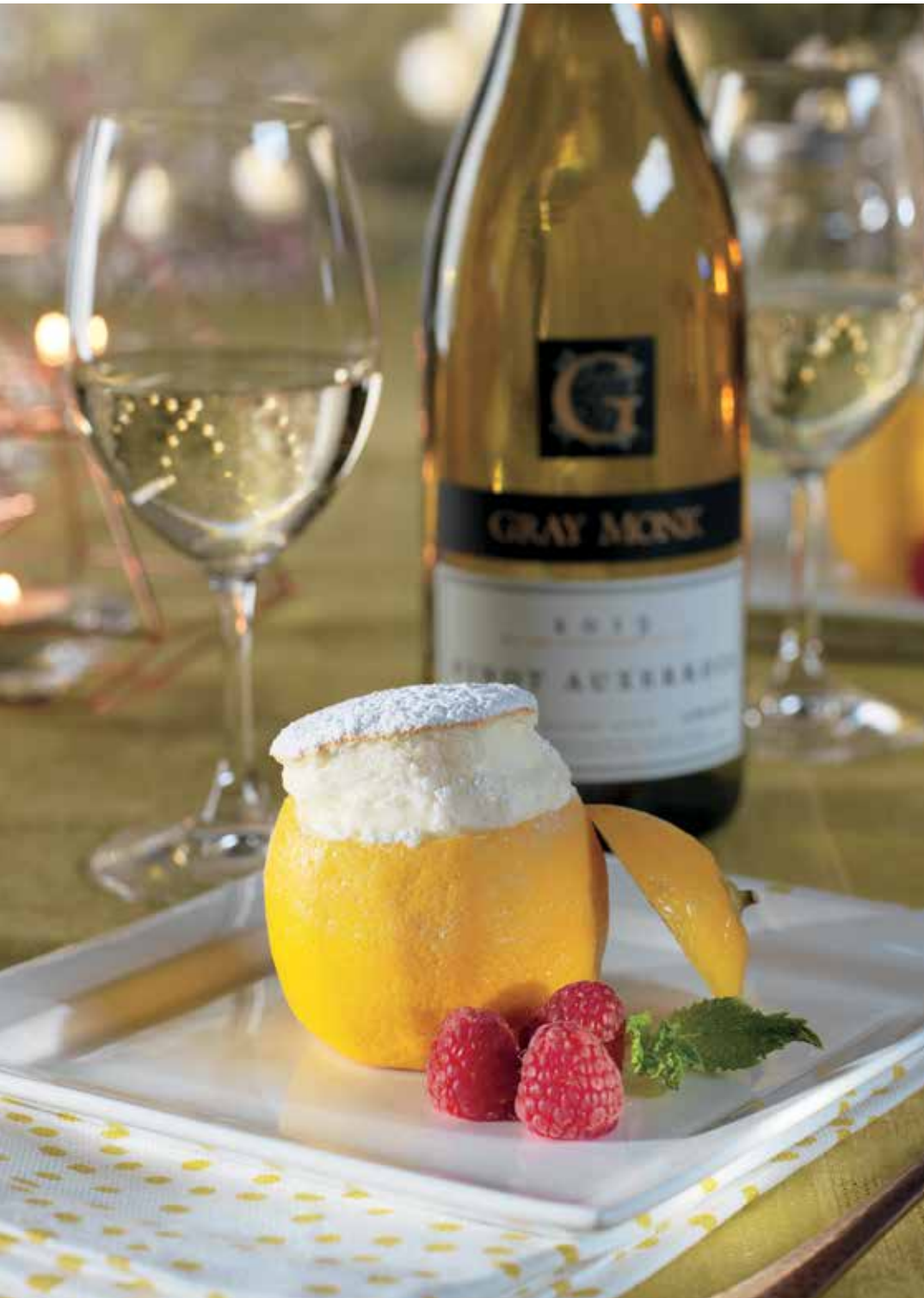
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LEMON SOUFFLÉS

PAIRS WITH LEMON SOUFFLÉS



**NIERSTEINER SPÄTLESE
LATE HARVEST**

Germany \$12.79 262337

This white opens with aromas of lime, green apples and flower blossoms with hints of slate and minerals. The soft, rounded palate is full of honey, ginger and candied peach flavours, ending with an off-dry mineral lift.



**GRAY MONK
PINOT AUXEROIS**

BC VQA \$14.79 96222

The clean, crisp and refreshing nose hints at aromas of white flowers, dried apricot, green apple and lime. The pleasant off-dry entry offers complex layers of peach, rhubarb, grapefruit and honey flavours. It's delicious with salad, seafood and poultry dishes.



DELICIOUS

Destinations

The world has become a smaller place in recent decades. Travel has become so accessible, flights so plentiful. More than ever, we have the financial freedom and desire to take life by the hand – we have become programmed to reach out for adventure. While adventure is subjective (not all of us long to climb a mountain or camp out in the savanna), if you are reading this magazine, you are undoubtedly an enthusiast of good food and wine and all its trimmings.

The experiences and memories we gain when we travel are invaluable. They often help mould us. Reliving them keeps the memories alive.

If you have visited any of these European destinations, odds are you've taken the time to lounge in a bistro or café, or pulled up a chair on a sunny palazzo. You've done what the locals do – ordered an aperitif or something to whet your appetite while appreciating *la dolce vita*.

ITALY

Without doubt, one of Italy's best-known aperitifs is the Bellini, developed and made famous at Harry's Bar in Venice – where some of the greatest

writers, actors and politicians of the 20th century drank. The original version differs greatly from the sweet and slushy version we see in North America. The local fresh and fruity Venetian sparkling wine Prosecco was mixed with peach purée, with a dash of raspberry or cherry juice often added for colour.

More popular now, and continuing to gain great momentum internationally, is the Aperol Spritz. Made by Barbieri, Aperol, a bitter orange liqueur developed in 1919 in Veneto, is less tart and lower in alcohol than its fellow aperitif (aperitivo), Campari.

The brilliant orange hue of Aperol is a beacon. Pay attention to how many more will be ordered at surrounding tables after yours arrives. The simple recipe, which combines ice, Aperol, Prosecco, a dash of soda and an orange slice is clearly stated right on the bottle's back label, ensuring you get the perfect spritz, every time.

GERMANY

While the Aperol Spritz is extremely popular with Germans, there is another fresh aperitif that has become increasingly popular. The Hugo can be made with Prosecco, but why bother

when there is plenty of local sparkling wine called *sekt* available. Bruise or muddle mint leaves with ice, then transfer both to a wine glass. Pour three to four ounces of *sekt* into the glass, add about an ounce each of soda water and elderflower syrup (more or less to your taste) then squeeze and toss in a lime wedge. The lovely hints of green and the perfume of the elderflower are simply intoxicating.

FRANCE

France is brimming with delicious options for aperitifs. An abundance of crisp and dry rosé wines from the south is widely available at French bistros. Can you imagine a more charming scene than a small, round table on a sunny terrace and a carafe of pale pink rosé served alongside a snack?

Established in the late 1800s in Bordeaux, Lillet is made from wine grapes. The addition of a unique blend of sweet and bitter oranges and quinine adds complexity. While Lillet can easily be added to many cocktails, a simple aperitif is three ounces of Lillet in a glass with ice and a slice of orange. If desired, a splash of soda can cut the sweetness and add refreshing bubbles.



DAENNA VAN MULLIGEN

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

“ The brilliant orange hue of Aperol is a beacon. Pay attention to how many more will be ordered at surrounding tables after yours arrives. ”



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BARON PHILIPPE DE ROTHSCHILD

DELICIOUS DESTINATIONS

Crème de cassis is responsible for the delightful ruby colour and sweet tanginess of blackcurrants when added to a flute of crémant (any sparkling wine will do) for a Kir Royal. Top the cassis with Aligoté or any dry, crisp white for a simple Kir.

SPAIN

Tapas in Barcelona are incomplete without a glass or two of cava. Spain's traditionally made sparkling wines offer great complexity for the price. Perfect for cheese, salty and savoury snacks, cava is a treasure widely available throughout the country.

While Sangria comes in endless variations, the simplest recipe calls for a bottle of fruity red wine emptied into a pitcher, roughly four ounces of brandy, sugar to sweeten and slices of fruit – citrus, apples, nectarines (or whatever you fancy). Let steep, if possible, and serve on ice with sturdy glassware and a wooden spoon, to allow guests to continue stirring the fruit as they pour. Modern variations can be made with white, rosé or sparkling wine, with almost any spirit to replace the brandy and citrus-flavoured soda to add sweetness.

Finally, if you prefer a dry aperitif, the savoury and briny fino sherries of southern Spain offer a unique and complex sip. They are an epiphany when served with salted nuts, cheeses, charcuterie and olives.

If you've never travelled to these particular destinations, don't worry, you can create your own experiences and discover your favourite aperitif – call it research, for your next trip.



ST-GERMAIN ELDERFLOWER LIQUEUR

France \$43.49 874107

This intriguing artisanal liqueur is as stunning as its captivating bottle. Made from French elderflowers, the scent and flavour are delicately extracted and become the essence of this heavenly potion. Serve with mint, sparkling wine, soda and lime for an unforgettable patio aperitif.



L'HERITIERS-GUYOT CRÈME DE CASSIS DE DIJON

France \$29.59 132241

This traditional cassis is made in the Côte d'Or from estate-grown fruit. The woody, wild blackcurrant aroma and flavour is wonderfully intense. To make a perfect Kir Royal, pour one part cassis into a flute and top with three parts sparkling wine.



LILLET

France \$16.49 32631

Made from the Semillon grape variety with additional fruits and botanicals for added complexity, this sweet, slick-textured liqueur has a tropical character. It is a perfect summer aperitif when served over ice with an orange slice.



ALVEAR FINO

Spain \$15.29 112771

Focused, pristine and unique to southern Spain, fino sherries have a briny character with notes of green olive, green apples, dried flowers and bread dough. Serve very cold alongside olives, roasted almonds and Spanish cheeses.



FREIXENET CORDON NEGRO BRUT

Spain \$14.29 88591

With its distinctive black bottle, Freixenet is a consistent and fresh bubbly that is perfect as an aperitif or sparkling addition to light cocktails. It has a classic yeasty character with crisp white fruits and citrus.

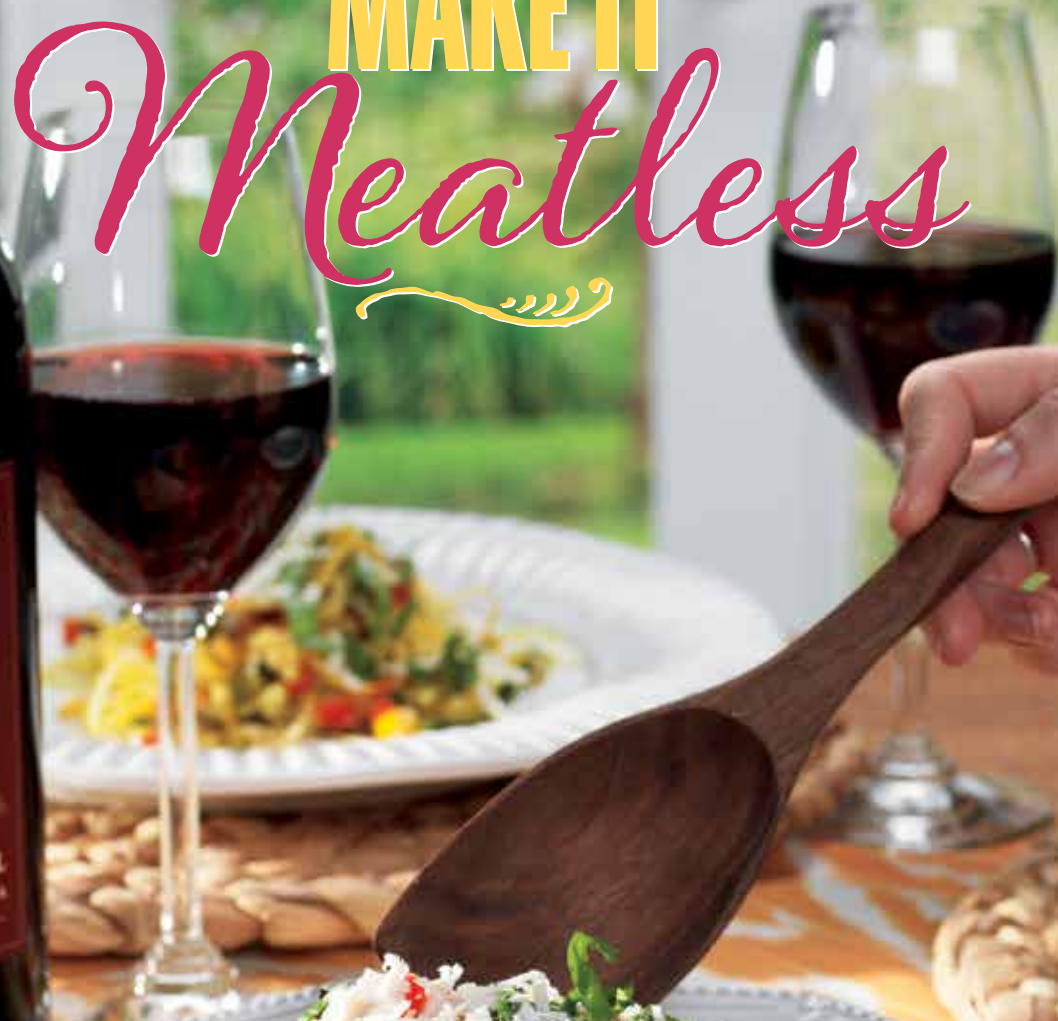


BARBIERI APEROL APERITIVO

Italy \$20.99 144071

This pleasingly bitter-orange liqueur from Italy has recently enjoyed great international success – specifically as the key ingredient in an Aperol Spritz. Pour one part Aperol over ice, add three parts Prosecco, a splash of soda and an orange slice. *Molto bene!*

MAKE IT *Meatless*



VEGETABLE
NOODLES
WITH ROASTED
RATATOUILLE

PAIRS WITH GRILLED FIG AND BEET FLATBREAD



GRAFFIGNA CENTENARIO PINOT GRIGIO

Argentina **\$12.59** 915918
 Full, harmonious and creamy, this young, aromatic Pinot Grigio delicately showcases flavours of mango, grapefruit, jasmine, apricot and baked apple. Crisp and refined, it offers superb value and a refined tasting experience. Pair with Asian and Indian cuisines.



GRILLED FIG AND BEET FLATBREAD



FABULOUS ANT PINOT NOIR

Hungary **\$11.29** 192518
 This Hungarian Pinot Noir is a bargain, with cherry, cedar, dill and clove flavours and a central, earthy core. A light-bodied red, it offers bright, red fruits and a hint of cocoa on the palate. Perfect for breezy summer nights.



PAIRS WITH VEGETABLE NOODLES WITH ROASTED RATATOUILLE



PASO CREEK ZINFANDEL

USA **\$15.79** 616649
 This spice-driven Zin has a concentrated core of cherry cola, plum, cinnamon, dark chocolate and black pepper. The rich flavours make it a perfect partner for grilled fare.



RENWOOD ZINFANDEL

USA **\$19.79** 749218
 This classic California-style Zinfandel is fruit-driven. On the nose ripe berry notes are elegantly integrated with toffee and oak tones. The fruity characters continue onto the palate, with touches of clove, black pepper and spice. A great sipping Zin!



SAUCY
CHICKPEA
BURGERS IN
FRESH PITAS

PAIRS WITH SAUCY CHICKPEA
BURGERS IN FRESH PITAS



STONELEIGH CHARDONNAY

New Zealand **\$12.99** 288795
This quaffable white has all the charming characteristics of a Marlborough Sauvignon Blanc to please a crowd. Intense notes of refreshing tropical fruits are followed by a focused shot of lime, stone fruits and vegetal notes across the palate, with a slight hint of sweetness on the finish.



HANDCRAFT CHARDONNAY

USA **\$14.49** 885194
Enjoy this serious California-style Chardonnay with seafood, salads, chicken or on its own. It is rich and ripe, with flavours of peach, honey, vanilla, buttered toast and a touch of oak backed by crisp acidity.

PAIRS WITH SEARED HALLOUMI AND GRAPE SALAD



LOUIS BERNARD CÔTES DU RHÔNE BLANC

France \$13.89 589432

This aromatic white blend is bright and clean, with a bouquet of flower blossoms and ripe fruits that is mirrored on the palate. Refreshing and well balanced, it will pair well with grilled fish, cheese and seafood stews.



SONOMA-CUTREER RUSSIAN RIVER RANCHES CHARDONNAY

USA \$24.49 359505

A great example of cool-climate Chardonnay showing ripe pear, peach, lemon aromas with a soft honeyed core accented by light oak. The palate highlights minerality, crisp acidity, bright fruit flavours and a warm buttery note that lasts to the finish. Pair with grilled fish or cheese.



HOT HOT HOT HOT HOT



VAPORETTO PROSECCO

Italy **\$17.29** 99986

Made from 100 percent Glera grapes, Vaporetto is a fruity sparkler that boasts pleasant aromas of apricot, citrus and flowers. The entry is elegant and soft, with persistent effervescence that builds to a lingering floral finish. Enjoy this wine with your entire meal.



CABRITO REPOSADO TEQUILA

Mexico **\$28.69** 427468

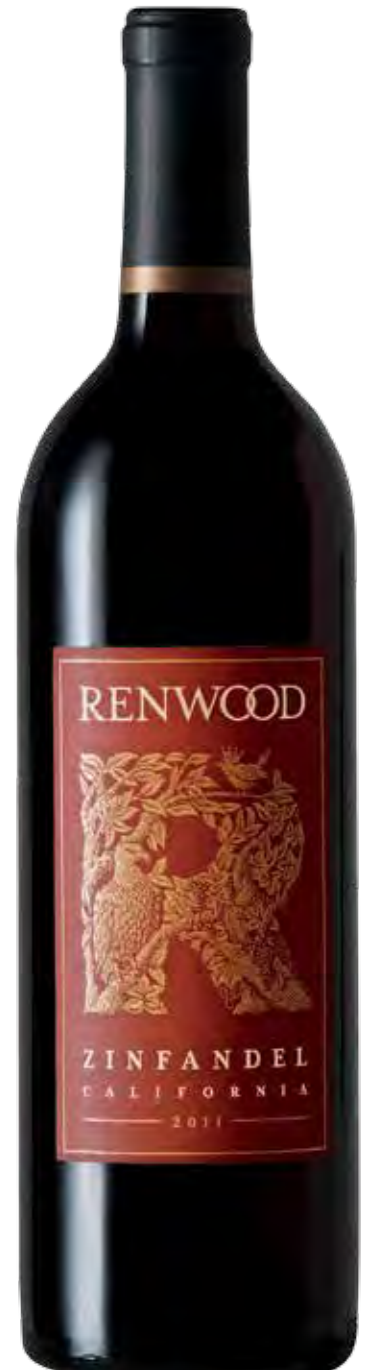
This fine example of 100 percent agave spirit, opens with aromas of vanilla, caramel, cream and honeydew. Myriad attractive spices expand on the palate, revealing pepper, oak, nutmeg, spice and mocha. Mix Cabrito Reposado in your favourite cocktails.



RENWOOD ZINFANDEL

USA **\$19.79** 749218

Aromas of strawberry jam, plum and raspberry with a whiff of dried oregano greet the nose. Rich on the palate, focused flavours of strawberry preserves and dark fruits are reinforced with mouth-watering acidity. This honest California Zin is ready to be enjoyed now.



“ These products are so hot, they are flying off our shelves. Pick one up and see what all the buzz is about! ”



WILD GOOSE PINOT GRIS

BC VQA \$15.69 536227

This rich Pinot Gris offers aromas of ripe pear, fresh apricot and rhubarb. The crisp, lip-smacking entry features a direct attack of intense peach and pear flavours followed by earthy undertones that lead to a smooth finish. Pair with pork and cream sauces.



KING ESTATE ACROBAT PINOT NOIR

USA \$23.49 920280

A marvelous Oregon Pinot Noir at an affordable price, this wine justifies its reputation with concentrated and balanced flavours of strawberry, black cherry, floral spice and earthy leather. The palate is lush, combining tannins, fruits and spice through to a persistent finish.



CONO SUR ORGANIC SAUVIGNON BLANC

Chile \$12.59 813576

An expressive yet delicate offering from Cono Sur, this wine opens with passion fruit, mineral and herbal nuances and slight floral notes. The palate is soft and refreshing, with green-apple and lemon flavours that linger all the way to the finish.



Salmon ON THE Wild Side



HERB SALMON
WITH TOMATO-
PEACH SALAD



SALMON CARPACCIO WITH MELON AND CUCUMBER SALAD

PAIRS WITH SALMON CARPACCIO WITH MELON AND CUCUMBER SALAD



PERGOLO PROSECCO EXTRA DRY

Italy \$12.29 591933

Bright yellow in colour with persistent mousse, a delicate perfume of elderflower and subtle apple fragrances greets the nose. An explosion of lively citrus, apple and peach flavours follows on the palate, leaving a refreshing and lingering finish.



LOUIS LATOUR BOURGOGNE CHARDONNAY

France \$21.79 55533

This classic, well-balanced Chardonnay shows textbook characters of citrus, ripe fruits and flint with hints of vanilla and nuts. The smooth texture carries a medium-bodied weight backed by firm acidity and laced with a floral finish.



PAIRS WITH HERB SALMON WITH TOMATO-PEACH SALAD



RED ROOSTER PINOT NOIR

BC VQA \$17.39 628347

Lovely and gentle, with a bouquet of wild strawberry, raspberry, cinnamon and cloves and a whiff of cedar smoke. The palate offers flavours of recurrent, apple and red berry fruits on a light- to medium-bodied frame. Great acidity and soft tannins make it a welcome pairing with pizza, lasagna and salmon.



GRAY MONK LATITUDE FIFTY WHITE

BC VQA \$12.49 321646

This successful white blend features rich aromas of lychee, raisins, spice and mango. The palate offers layers of ripe fruit, spice and citrus with a rich texture and a lingering finish. Serve chilled with poultry, fish or salads, or enjoy on its own as a patio wine.



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CITRUS-
CHILI
SALMON
WITH
ORZO
SALAD

PAIRS WITH CITRUS-CHILI SALMON
WITH ORZO SALAD



GIESEN SAUVIGNON BLANC

New Zealand **\$13.69** 298679
Vibrant aromas of kaffir lime, grapefruit and gooseberry dominate the nose. Giesen Sauvignon Blanc delivers all the Marlborough flavours of passion fruit, herbal and citrus notes and guava along with crisp, clean acidity. From appetizers to barbecued meats, this is a reliable and versatile choice.



RAVENSWOOD CHARDONNAY VINTNERS BLEND

USA **\$13.89** 571489
This thirst-quenching, medium-bodied Chardonnay balances refreshing acidity with oaky character. The nose boasts exuberant aromas of apples, pears and floral nuances, while the palate unveils lively acidity and hints of vanilla and oak.

BAR



BRAD STANTON



ROBYN GRAY

“ Prohibition offers a traditional French absinthe service at the table, using authentic Belle Epoque era absinthe fountains and glassware. ”

BRAD STANTON AND ROBYN GRAY PROHIBITION

You may not have even noticed the set of antique burnished doors just steps from the corner of Georgia on Howe Street, in downtown Vancouver’s central business district. If you had, you are likely not aware those doors lead into the basement of the Rosewood Hotel Georgia and until earlier this year, guests were not allowed to enter.

If you’re curious, knock firmly on the door (any day after 4 p.m.). A sliding peephole (or speakeasy grill) will open, a set of eyes will confirm you as a welcome guest and the door will swing open.

You’ll step inside, into darkness – be careful if you are over six feet tall, this entrance was built in another period. In a moment your eyes adjust as you’re led down a curved staircase into the bowels of this historic edifice.

You have officially entered Prohibition.

It is a deep room. The bar runs most of the room’s length to your right. Like a prohibition-era apothecary, lights from the back bar reflect off a substantial menagerie of liqueurs and spirits. Despite the dimness, your eyes



THE ABSINTHE EXPERIENCE

“

It's been a long wait, there has been a lot of anticipation.

”

are immediately drawn to the art deco detail. Low undulating leather sofas and thick velvety drapes are stunning in teal, while the equally low tabletops glow creamy white.

“This is the final piece of Hotel Georgia,” declares head bartender, Brad Stanton. “I cannot think of another place in the city that offers this.”

This refers to the sumptuous and provocative room Stanton and his co-head bartender Robyn Gray have been instrumental in creating. They have been working on this project for four years, since before the official reopening of the hotel in 2011.

This dramatic bar was always in the plans, but they wanted to roll things out slowly – Hawksworth, 1927 Lobby Lounge, Bel Café, Reflections Outdoor

HOTEL GEORGIA

1 egg white
2 oz (60 ml) Beefeater London Dry gin¹
4 tsp (20 ml) fresh lemon juice
1 tbsp (15 ml) Orgeat syrup
5 drops orange blossom water
freshly grated nutmeg, for garnish

Beginning with the egg white, combine first 5 ingredients in a mixing tin. Give mixture a dry shake.² Add ice and shake vigorously. Strain mixture through a fine mesh strainer into a chilled cocktail coupe. Garnish with a sprinkling of freshly grated nutmeg.

¹ SKU 570

² shake without ice



HOTEL GEORGIA

Restaurant & Lounge and finally, Prohibition.

Built in the roaring twenties, the restoration of this magnificent landmark is a glorious feather in Vancouver's cap. Its final addition will solidify Vancouver's reputation as one of the world's elite cocktail cities. Stanton and Gray both have extensive bar experience and an encyclopedic knowledge of classic cocktails.

While Prohibition might suggest that is all they serve, both are quick to point to the menu, where a mouth-watering selection of classically-inspired but creatively manipulated cocktails, are listed. The menu is designed for the guest to order a drink based on their mood. Are you feeling adventurous

TENNESSEE HIGHBALL

- 1 egg white
- 2 oz (60 ml) Jim Beam Black Label bourbon¹
- 1 oz (30 ml) fresh lemon juice
- 1 tbsp (15 ml) simple syrup²
- 2 dashes Angostura Orange bitters
- long orange twist, for garnish

Beginning with the egg white, combine first 5 ingredients in a mixing tin. Give mixture a dry shake.³ Add ice and shake vigorously. Strain mixture through a fine mesh strainer over ice in a Collins glass. Top with ginger beer. Garnish with a long orange twist.

¹ SKU 537209

² equal part sugar and water

³ shake without ice



TENNESSEE HIGHBALL

A WHEAT BEER WITH A TWIST,
much like the best nights.

#LETPERFECTHAPPEN



Kronenbourg 1664
— BLANC —

Please enjoy responsibly.

“ Built in the roaring twenties, the restoration of this magnificent landmark is a glorious feather in Vancouver's cap. ”



ELEGANT AND SILKY SMOOTH



JIM BEAM BLACK 6-YEAR-OLD BOURBON

USA \$24.39 537209

This elegant, silky smooth dram displays classic bourbon aromas of caramel, vanilla and orange zest on the nose. Notes of toffee and honey become more prominent on the palate. Warm and refined, it ends with a citrus-focused finish.



CLEAN AND FRESH



BEEFEATER LONDON DRY

United Kingdom \$21.79 570

Still the benchmark for the London Dry style, Beefeater is clean and fresh, spicy and fruity, with keynote aromas of juniper and citrus on the nose. The palate is dry, displaying more herbal bouquets before arriving at a smooth finish. A true classic.



GENTLE, APPROACHABLE SOFTNESS



OKANAGAN SPIRITS TABOO ABSINTHE

Canada \$43.49 828665 500 ml

The use of neutral fruit alcohol and copper pot distilling imbues Taboo with a gentle softness that is more approachable than the original absinthe recipe. On the nose, pronounced notes of fennel, anise, lemon and wormwood are matched with flavours of licorice, anise and hints of sweetness on the finish.

and exuberant, celebratory and whimsical or perhaps sophisticated? Cannot decide just yet? Order a coupe of the “Daily House Punch” to keep you hydrated while you peruse. Gray and Stanton both prescribe to providing the best guest experience possible – that includes transporting the guest back to another time, but more importantly to great service.

“Restoring service to what it used to be is part of the Rosewood experience,” Stanton explains. “Engaging the client, giving service from the heart – service is where you can really make the difference.

It’s not about the bartender...” Gray adds, “It’s been a long wait, there has been a lot of anticipation. This is the bar they [people] have been waiting for – a sophisticated yet fun bar that has energy.” “It’s for people who don’t do clubs but want to have a true bar experience and not be packed into a [small] space. It’s a diverse crowd,” Stanton notes.

Each evening starts with live music, then a DJ steps in later in the night. The early arrivals, the after-work business crowd, morph into pre-dinner sippers and after-dinner nightcappers.

Gray is eager to talk about

champagne – they offer four bubbles by the glass (a growing focus of Prohibition’s menu), while Stanton gets excited about “The Absinthe Experience.” Guests are invited to choose a couple of styles to compare over a Belle Epoque absinthe fountain, brought right to your table.

To finalize the experience, ask your bartender for a numbered “Original Liquor Prescription Stub” with a recipe for your favourite libation.

*Prohibition
Rosewood Hotel Georgia
801 Georgia Street (entrance off Howe St.)
Vancouver, BC 604 673 7088*

FRESH-PICKED *Fruit Pies*



APRICOT-ALMOND
PASTRY SLICES



RUSTIC FIG CROSTATAS

PAIRS WITH RUSTIC FIG CROSTATAS



WARRE'S OTIMA 10-YEAR-OLD TAWNY PORT

Portugal **\$24.29** 565705 500 ml

A truly decadent pour, combining brown sugar, dried apricot and orange marmalade with notes of cedar, honey and nuts on the palate. Rich, yet still light and smooth, enjoy this versatile quality tawny anytime, or cellar for few more years.



WILLIAMS & HUMBERT DRY SACK

Spain **\$14.79** 13565

This dark sherry displays pungent aromas of almond butter, baked apple and nuts. The rich palate shows a slight sweetness complemented with citrus and a nutty core, with another layer of complexity from oxidation. This wine is a classic pairing with olives, dried figs and trail mix.

PAIRS WITH SPIKED
BLACKBERRY-CITRUS PASTRIES



**PARADISE RANCH
MERLOT ICEWINE**

BC VQA \$25.99 106260 200 ml

A rare sight, this decadent Merlot icewine displays generous flavours of sweet cherry, cranberry and wild strawberry. Lusciously sweet on the palate and backed by soft acidity, a touch of herbs adds another layer of charm to this exciting dessert wine.



**JACOB'S CREEK SPARKLING
CHARDONNAY PINOT NOIR
BRUT CUVÉE**

Australia \$12.19 562991

A great sipper and a fantastic choice for cocktails, this wine shines with its freshness and vibrancy. Enticing aromas of ripe grapefruit, apples and biscuit are matched with a nutty, creamy palate. It will pair well with baked fish and salads as well as desserts.



SPIKED BLACKBERRY-
CITRUS PASTRIES

PAIRS WITH APRICOT-ALMOND PASTRY SLICES



WARNINKS ADVOCOAAT LIQUEUR

Netherlands \$23.49 219519

This traditional Dutch liqueur is made from eggs, brandy, vanilla and sugar. A nose of sweet egg custard aromas leads to a thick, creamy palate that finishes with a hint of alcohol. Enjoy Advocaat chilled as a digestif or in cocktails such as Bombardino and Snowball.



SPICY FRIED PEACH HAND-HELD PIES



JOSEF DRATHEN BEREICH BERNKASTEL RIESLING

Germany \$11.59 220699

This Riesling opens with aromas of green apple, earth, slate and muted citrus. It's fresh and lively on the palate, with flavours of honey, baked fruits and slate. Enjoy with nutty salads and light desserts.



PAIRS WITH SPICY FRIED PEACH HAND-HELD PIES



FOUNDRY GOLDEN CIDER TALL CAN

United Kingdom \$10.49 591867 4 x 500 ml

Foundry offers flavours of sweet apples and ripe grapes with a hint of spice on a medium-bodied mouth. Drier in style, this easy-drinking cider is ideal for any occasion. Serve well chilled.



MOSELLAND ARS VITIS RIESLING

Germany \$16.29 914762

Pleasing aromas of apple, pear and lime with hints of honey that lead to a sweet entry. The palate is extremely soft and smooth, with gentle sweetness and zippy acidity that builds to a lingering finish with tangy overtones.

Alfresco DINING





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.

“Start with something sparkling. This is fun and easy. It could be a cava, New World sparkling wine, champagne or Prosecco.”

Alfresco dining is a world unto itself. The breeze is blowing, the sun is shining or setting, and the mood is casual and convivial. It's the time to pop open pert, refreshing wines served with sumptuous morsels of this and that.

Think a fresh zip of sparkling wine with salted nuts, followed by a sip of Sauvignon Blanc with goat's cheese on crisp greens and really good bread.

Then, maybe a spot of Pinot Noir with cedar-planked salmon – plated just-so. And, for dessert, a gleaming glass of luscious, sweet wine with juicy-cool fresh fruit and frozen custard.

Juxtapose that menu with something more willy-nilly, such as a potluck. Instead of dividing the food into civilized courses tastefully tailored to the wine with attention to temperature and timing, you may have Moe's mystery casserole, Wanda's wilting and soggy salad and the host's platter of fish, meat or chicken in congealing juices mid-table. All the dishes are tepid, having been there for hours as guests gorged on first and second helpings. And, if there's wine, it's probably simply a random white and red – both similarly soupy in temperature. Mere wetness to wash the gullet. The potluck in effect is usually a big mess.

Or, with a little easy planning, you could create a layered evening of food and wine that gradually builds to an exciting crescendo.

Start with something sparkling. This is fun and easy. It could be a cava, New World sparkling wine, champagne or Prosecco – it doesn't much matter as long as it's dry and chilled.

As guests arrive, hand it to them in flutes and let them swan about happily. They might be peckish, so have something for them to nibble. Pot-popped popcorn, roasted cashews or plain potato chips are all perfect possibilities. The idea is to offer a salty, simple foil for the wine; something that's easy to eat standing up and doesn't really require napkins. This little pairing is an elegant entree to the meal and starts the party before guests are even seated.

Then, when all guests have arrived and are seated outdoors, pour the chilled Sauvignon Blanc, leaving it in an ice bucket on the table with a cloth napkin tied around the neck to stop drips during refills. And serve the first course.

Sauvignon Blanc is a great pour for the first course of an alfresco summer dinner because its bright, bracing acidity keeps refreshing between bites, and the hallmark herbaceousness seasons the palate nicely. Plus, it goes well with just about any fish, seafood, light salad or goat's cheese dish. Grilled scallops? Crab cakes? Prawn bisque? Sushi? Mixed greens topped with walnuts and crumbled goat's cheese? Individual chèvre soufflés? Yes, yes, yes, yes, yes and absolutely yes.

Then, when guests have finished the first course and you've cleared the plates, pour the red.

Go with Pinot Noir. It's best for the occasion because it's light, crisp and can be chilled down a wee bit – about 20 minutes in the fridge before pouring should do the trick. In short, Pinot Noir keeps the refreshment happening. And since it's low in tannins, it won't interfere with fish or seafood, making it more versatile than many other more tannic wines.

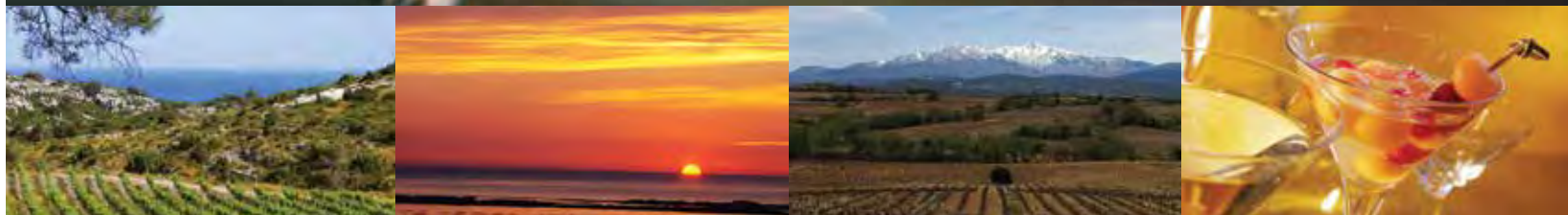
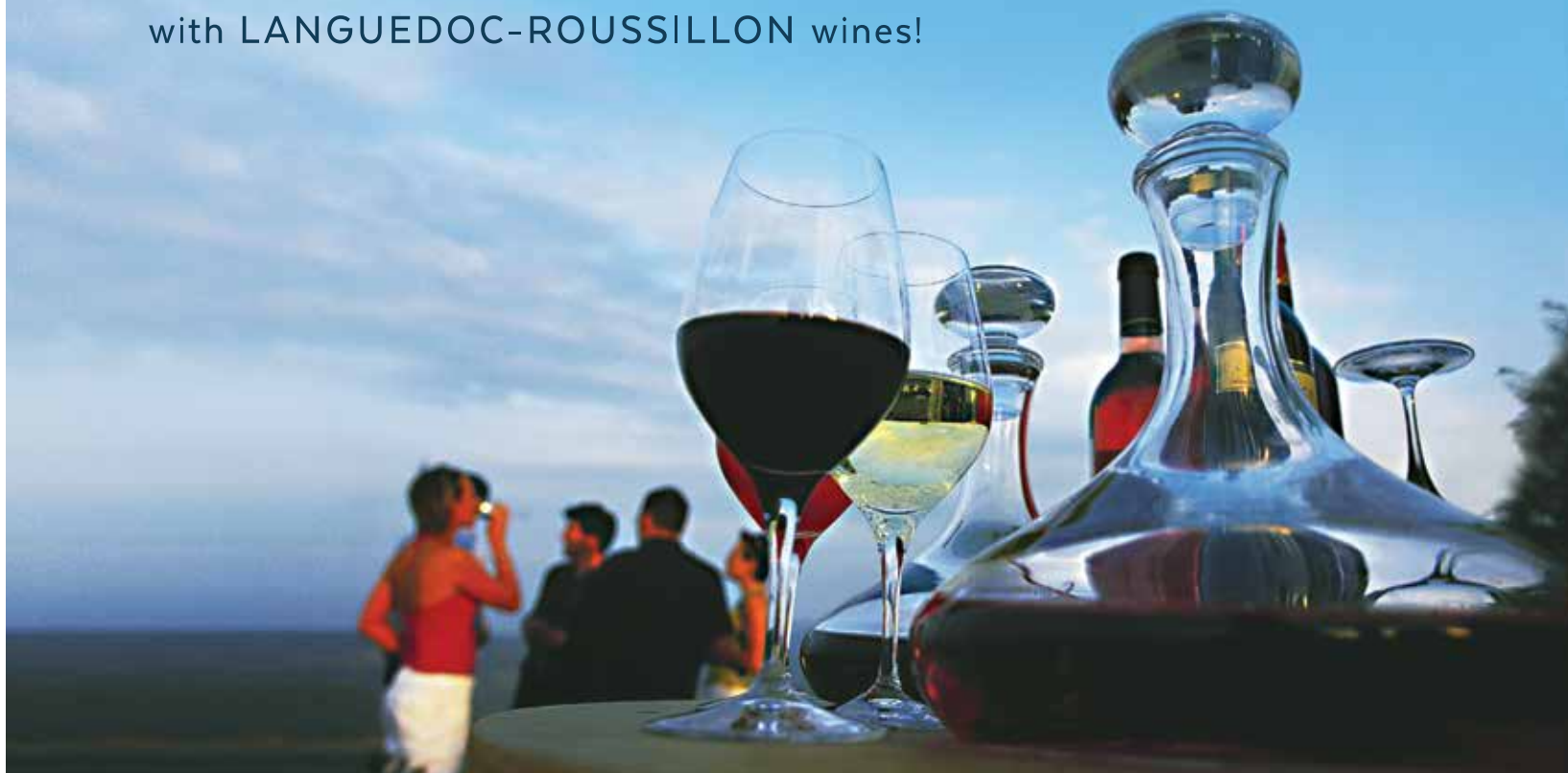
At this juncture, grab the Pinot Noir from the fridge and pour your guests a glass. With that, serve salmon with potatoes, grilled pork chops with rice, or maybe a wild mushroom risotto. All three would work well.

When the guests are finished and pleasure is rising to a fever pitch, clear the plates, refill the water glasses and disappear to the kitchen to pull a bottle of sweet wine from the fridge – the golden elixir that will have your guests swooning at first sip.

This can be a Canadian icewine – always a great finish to meal – or a dessert wine derived from botrytised berries. Botrytis cinerea is a noble rot that affects grapes in humidity and shrivels them, concentrating their sugars to make a lusciously sweet, complex wine with hallmark aromas and flavours of marmalade, honey and ripe stone fruit.

TOAST TO SUMMER

with LANGUEDOC-ROUSSILLON wines!



Photos credits : Gilles Deschamps, aprv08

**BRING THE MEDITERRANEAN TO YOUR GLASS
AND TO YOUR TABLE WITH THESE WINES FROM
THE SOUTH OF FRANCE:**

AOP

Languedoc	Saint-Chinian	Côtes du Roussillon
Corbières	Faugères	Côtes du Roussillon Villages
Minervois	Picpoul de Pinet	

IGP

Côtes Catalanes

The perfect wines for BBQs.
Enjoy this marinade recipe:

4 cups olive oil
1/4 cup Dijon mustard
4 tablespoons rosemary
2 tablespoons chopped parsley
2 cloves garlic, crushed
Cracked pepper (to taste)



CONSEIL INTERPROFESSIONNEL DES VINS AOC DU LANGUEDOC ET DES IGP SUD DE FRANCE

Sud de France

CAMPAIN COFINANCIÉE BY THE EUROPEAN UNION

“ Sauvignon Blanc is a great pour for the first course of an alfresco summer dinner because of its bright, bracing acidity. ”

Wine styles notorious for their botrytised character include Sauternes from France, Beerenauslese from Germany and Tokaji Aszú from Hungary.

Whether you opt for an icewine or a botrytised sweetie, pairing it with a finishing dish is easy. Anything fruity or custardy works, as does cheese. Think chilled panna cotta, fresh fruit sprinkled with lemon juice and drizzled with honey, a selection of fresh and aged cheeses, vanilla ice cream sprinkled with praline. Any of the above work beautifully.

Now, isn't that much better than the potluck scene we started with?

And to make this alfresco food and wine joyride happen, just remember the sequence – sparkling, Sauvignon Blanc, Pinot Noir and dessert wine. Match something edible and fitting to each course, plate the food nicely, and presto – you have the makings of a great alfresco dinner party. Here's to that.



APERITIF



G.H. MUMM CORDON ROUGE BRUT CHAMPAGNE

France **\$56.59** 308056
Clean, classic, restrained aromas lead to a dry, bracing attack of lemon and green apple with hints of warm nut, fresh bread, dry biscuits and yellow plum. A compelling hint of orange rind on the finish seals the deal.



FIRST COURSE



SAINT BRIS SAUVIGNON LA CHABLISIENNE

France **\$18.29** 587238
Saint Bris is a small appellation in northern France specializing in Sauvignon Blanc that is worth knowing about, and this racy gem shows why. It sings with sassy-but-subtle citric fruit edged with wet stones and a long, smoky finish. Just lovely!

FIRST COURSE



CLOUDY BAY SAUVIGNON BLANC

New Zealand **\$29.99** 304469
This restrained Sauvignon Blanc will appeal to aficionados of Sancerre – the French version of this variety. Think tart, white grapefruit without the bitterness, stony minerality and a whisper of gooseberry, bay leaf and lime. Concentrated, seamless and poised.



MAIN COURSE



LA CREMA SONOMA COAST PINOT NOIR

USA **\$27.69** 366930
Raspberry-cherry scents give way to a deep, satisfying, racy hit of flavour. Think tart cherry, ripe plum and super-ripe raspberry edged with coffee and vanilla. Plush texture and a smooth, long, dry finish completes the picture. What's not to like?



MAIN COURSE



OYSTER BAY PINOT NOIR

New Zealand **\$19.79** 111302
Bushes of black raspberry and red berry flavours with beetroot, violet and lilac undertones imbue this silky, concentrated red shot through with lacy, mouth-watering acidity. Beautifully balanced, lighter-bodied and saturated with flavour – perfect for an alfresco dinner. Delicious.



DESSERT



INNISKILLIN OKANAGAN RIESLING ICEWINE

BC VQA **\$26.29** 598946 200 ml
Sweet pineapple, tangerine, honey and honeysuckle flavours are beautifully balanced with tight, lemony acidity, so it finishes dry. Inniskillin is a leading producer of Canadian icewine and certainly a name to trust. This wine will have you at hello.

FLAVOURS



SKINNYGIRL MARGARITA

USA \$13.99 39446

Skinnygirl Margarita is crafted using gentle amounts of agave nectar to maintain a fine and balanced palate with a tangy bite. Enjoy chilled and serve in a fun glass rimmed with salt.



STELLENZICHT RED ESCAPE RED BLEND

South Africa \$10.39 412569

Expect succulent and fruity flavours of ripe red fruits, mulberries, truffle, plums and forest mushrooms. Enjoy this juicy blend of Pinotage and Shiraz with salami, ham and artisanal cheese, or with chocolate after a meal.



CARNIVOR CABERNET SAUVIGNON

USA \$15.69 884122

Packed with flavours of toasted oak, chocolate, berry jam and espresso on a smooth palate, Carnivor is best enjoyed with a generous cut of medium-rare red meat.



“

Choose your favourite from a parade of summer flavours!

”

**ALIZÉ BLEU PASSION**France **\$24.39** 214650

Alizé Bleu Passion is a harmonious liqueur bursting with vivid flavours of passion fruit, ripe cherries, ginger and spice, with a noticeable vodka backbone. Enjoy on the rocks or in your favourite cocktail.

**WAYNE GRETZKY THE GREAT WHITE**BC VQA **\$13.89** 889386

This complex white blend opens with aromas of grapefruit and tropical stone fruits with a touch of herbal scent. The palate is medium-bodied, rich and full of tropical flavours that lead to a crisp finish.

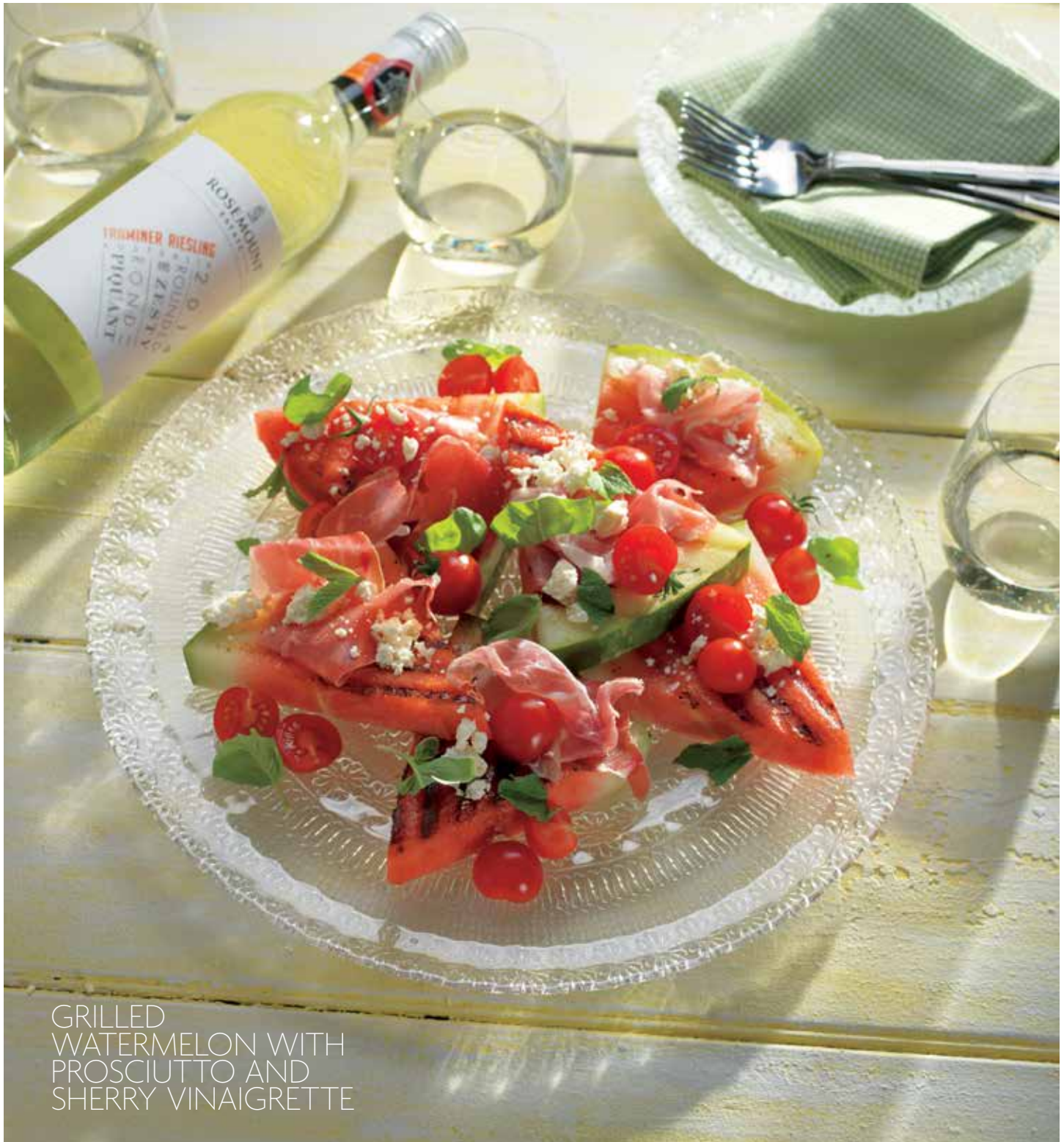
**SMIRNOFF RUBY RED GRAPEFRUIT VODKA**Canada **\$21.79** 531012

The new addition to Smirnoff's flavoured vodkas. Look for intense freshness and citrus flavours with a hint of sweetness. Perfect for making a Greyhound cocktail.

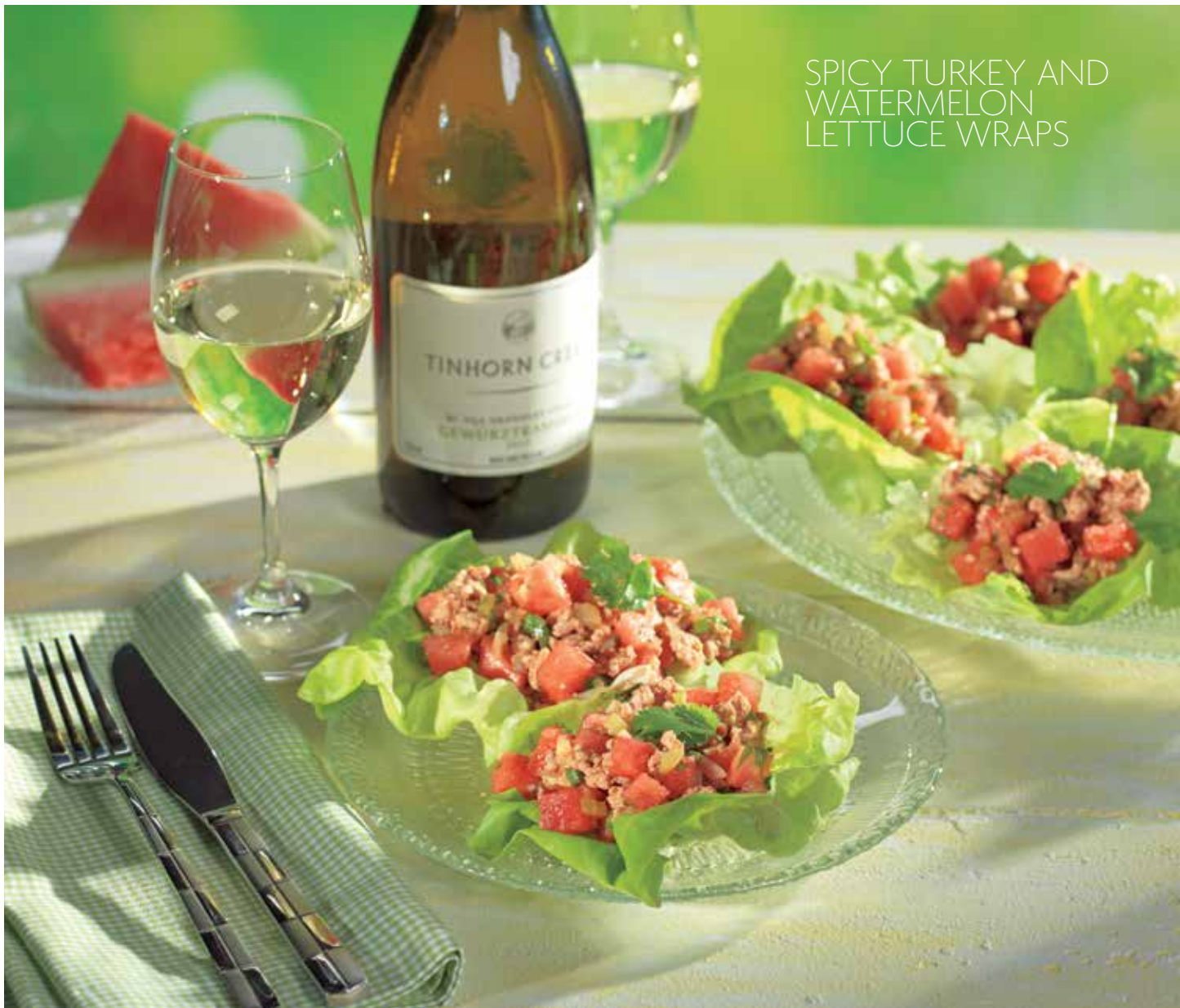


A photograph of watermelons and slices. In the foreground, a single triangular slice of watermelon with a green rind and bright red flesh sits on a light-colored wooden surface. Behind it, another slice is visible, and further back, a whole watermelon is cut in half, showing its red interior. The background is filled with several more whole watermelons, some in focus and some blurred, creating a sense of abundance. The lighting is bright and natural, highlighting the textures of the watermelon skin and the juiciness of the flesh.

REFRESHING
Watermelon



GRILLED
WATERMELON WITH
PROSCIUTTO AND
SHERRY VINAIGRETTE



SPICY TURKEY AND
WATERMELON
LETTUCE WRAPS

PAIRS WITH SPICY TURKEY AND
WATERMELON LETTUCE WRAPS



RED ROOSTER PINOT BLANC

BC VQA \$14.79 103044

A charming homegrown Pinot Blanc that tempts with aromas of ripe apple, lemon, peach and pear. The palate unveils flavours of green apple and pineapple, with a grapefruit and citrus tang. This crisp, clean white will pair effortlessly with turkey, shellfish or roast chicken.



**TINHORN CREEK
GEWÜRZTRAMINER**

BC VQA \$14.79 530675

This classic crisp and fragrant Gewürz offers rose petals, lychee, grapefruit and exotic spice on the nose and palate. The entry is mouthfilling with an oily texture and a kiss of sweetness. Perfect for sipping on the patio, or paired with kebabs, ceviche, onion tart or Asian cuisines.

PAIRS WITH GRILLED WATERMELON WITH PROSCIUTTO AND SHERRY VINAIGRETTE



 **01**
FANCY PANTS PINOT GRIGIO
 USA \$13.89 792788
 Bright straw in colour, this wine opens with distinct aromas of peach, mango and citrus with a cream nuance. Mineral zest develops on the palate, along with crisp flavours of lime and ripe apple, nicely accented by a touch of sweetness. A real crowd pleaser.



 **01**
ROSEMOUNT TRAMINER RIESLING
 Australia \$11.29 244301
 The spice, lychee and tropical fruit elements from the Gewürztraminer nicely complement Riesling's lifted floral notes and the crisp acidity in this soft-textured, slightly sweet blend. It will pair beautifully with Asian fare and spicy dishes.



WATERMELON GAZPACHO WITH GRILLED TEQUILA-LIME SHRIMP

PAIRS WITH WATERMELON GAZPACHO WITH GRILLED TEQUILA-LIME SHRIMP

 **00**
THE NED SAUVIGNON BLANC
 New Zealand \$14.79 16964
 The Ned is loaded with flavours of tropical fruits including guava, smashed passion fruit and lime with a musky fragrance. There is a serene balance between the mineral edge and its acidity, giving it an even purer, cleaner character. Pair with goat's cheese and basil-sauced dishes.



 **00**
CHARTRON LA FLEUR BORDEAUX SAUVIGNON BLANC
 France \$12.09 626341
 This Bordeaux Sauvignon Blanc displays delightful aromas of lily, grass and peach leading into a mouth-watering palate that balances smoke minerality with delicate floral flavours. Medium-bodied, it ends with a dry, spicy finish.



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Enjoy wildlife viewing and a dog-sledding experience.

(approx. value **\$12,500**/contest runs July 15 - August 29, 2015)



A portion of every bottle of Banrock Station sold goes to Polar Bears International.



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For more information on polar bears and Polar Bears International, please visit www.polarbearsinternational.org.

For more information on Banrock Station's environmental projects support, please visit www.banrockstation.com.au

Please enjoy responsibly.

Helping Protect Our Beautiful Planet
since 1995



THANKS!
TOGETHER WE'VE
GIVEN AU\$6 MILLION
TO OUR ENVIRONMENT
SO FAR



WATERMELON
AND AGAVE
MARGARITAS

Watermelon is a refreshing splash, on your plate or in your glass!

SERVED IN WATERMELON
AND AGAVE MARGARITAS



**CAZADORES
TEQUILA BLANCO**

Mexico \$28.99 773143

An exceptional 100 percent agave silver tequila at a bargain price. Cazadores Blanco is smooth, offering a nose and palate of hazelnuts and pepper in a slightly oily core. Great for sipping on the rocks or in your favourite cocktail recipes.

THE LURE AND ALLURE OF

Gin



“Of all the gin joints, in all the towns, in all the world, she walks into mine.” If you’ve seen the classic film *Casablanca* from the 1940s, you’ll remember this lament from gin-soaked saloon owner Rick (Humphrey Bogart).

Gin joints are flourishing once again. If local establishments are not all-out gin-centric, most of note will have a dozen or two featured prominently on their back bars. But nowhere is there anything like Valencia, Spain’s Doce Gin Club, recently inducted into the Guinness World Records for having 500 different gins (the “most varieties of gin commercially available” in the world). Gin, clearly, is in.

This seductive spirit continues to lure newbies to its camp, its glamorous allure creating a fresh, ever-evolving gin-eration, perhaps inspired by retro TV show *Mad Men*. While the older generation has never stopped drinking

“Distillers continue to rethink gin, taming the juniper taste and sourcing unique botanicals to distinguish their spirits from others.”

gin, twenty-something enthusiasts are raising the spirit to new heights. When ordering a gin and tonic, today's consumers, more often than not, specify their gin of choice, and brand of tonic too. If it's a martini, the customer again will name the gin and style preference such as dirty, shaken or stirred. Hip bars pride themselves on wide-ranging selections that run the gamut from the tried-and-true classics to the newest buzz-worthy bottles.

While people either love gin or hate it, there's no doubt that this heady spirit is riding high, as new gins flood the market in record numbers. Some are artisanal gins, many are start-ups, and others new offerings from whisky distillers, since gin is quick to produce and doesn't require aging as do many whiskies and rums. Classic brands are sprucing up their packaging, perhaps inspired by Bombay Sapphire with its 10 botanicals etched on a pale-blue glass bottle, or Hendrick's dark apothecary-style bottle. Some are adding luxury siblings – such as Tanqueray's fruity No. Ten and Beefeater's tea-inflected 24 – to their lineups.

Gin is anything but a one-note shrinking violet. Ingredients from around the globe make up these smooth spirits, giving each its singular taste and aroma. The juniper berry, which gives gin its distinctive flavour profile, is the only required ingredient.

Distillers continue to rethink gin,

taming the juniper taste and sourcing unique botanicals to distinguish their spirits from others. Commonly used ingredients include orrisroot, angelica, citrus peel and anise. Not so common are basil, green olives, cubeb peppers, potatoes, lavender, lemon grass, grains of paradise, green tea, honey and hops. Hendrick's led the charge with its cucumber- and rose petal-infused spirit, while Bruichladdich, the famed Islay whisky distillery, introduced The Botanist, an artisanal, distinct gin made with 22 foraged botanicals unique to the island. Ungava, from Quebec, is crafted using six unusual, local botanicals including Nordic juniper gathered from Canada's Arctic region. These give the gin its yellow colouring and engaging aromatics. Such contemporary libations are drawing more spirit lovers to gin.

Currently, gin showcases a wide range of styles, flavours and ingredients. It is a wildly versatile spirit. No two gins are alike and each is suited to different drinks. Some gins are best sipped on the rocks; others make elegant martinis and some are great as mixers. Gin comes gloriously alive in cocktails, adding complexity to drinks, making it the darling of modern bartenders. They adore gin's herbal notes, which offer great platforms to create stellar cocktails that enhance its character. Gin pairs smashingly with fruit and herbs, adds sizzle to a punch and can play nicely with other spirits and wine

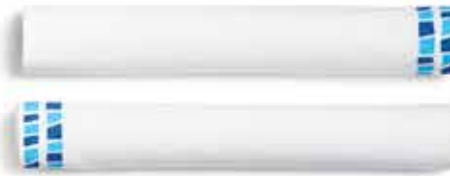
too. Think gin and champagne in a French 75 and a sherry-laced martini. Bartenders continue to pay homage to alluring, enduring classics, including the Gin Fizz, Tom Collins, Aviation, Vesper, Gin Rickey and Negroni.

And there's no denying that the G+T (gin and tonic), a centuries-old, traditional summer drink, has become a year-round tippie. Locally, a group of G+T lovers tweet about their fave drink and the latest gins in their ever-growing collections.

Its origin? Allegedly, gin was first concocted by a Dutch doctor in the 1600s for medicinal uses. It later made its way to the UK in the early 1700s, where it flourished. Its popularity grew as the British Empire spread around the world. It was called “Dutch courage” in the 1800s when imbibed before battle, and in India, the British army mixed it with quinine to ward off malaria, thereby creating the gin and tonic.

Although you might think that the Brits have the category sewn up, Spaniards are mad for gin and tonic and drink more gin per person than anywhere else, followed by the US, the UK, India and the Philippines.

Want to jump on the gin bandwagon? June 13th is World Gin Day and October 19th is International Gin and Tonic Day. Confused? No worries. Raise a glass on both dates and join the new gin-eration.



THE GIN & TONIC REIMAGINED

TO A GLASS FILLED WITH HIGH QUALITY ICE ADD 1 PART BOMBAY SAPHIRE® EAST GIN, LEMON GRASS STALK, BLACK PEPPERCORNS AND A SQUEEZE OF FRESH LIME. TOP WITH 2 PARTS FEVER-TREE PREMIUM TONIC WATER.

BOMBAY SAPHIRE®
EAST

THE COCKTAIL HOUR IS BACK

BE BRILLIANT AND INSPIRED. PLEASE DRINK RESPONSIBLY. BOMBAY SAPHIRE EAST IS A REGISTERED TRADEMARK. GIN - 42% ALC. BY VOL.

“Gin comes gloriously alive in cocktails, adding complexity to drinks, making it the darling of modern bartenders.”



SIX INDIGENOUS BOTANICALS FROM CANADA'S NORTH



UNGAVA CANADIAN PREMIUM GIN

Canada **\$35.49** 96214
Uniquely and completely Canadian, Ungava Gin's six indigenous botanicals, sourced in Ungava in Quebec's far north, include wild rose hips, Labrador tea, cloudberry, crowberry and Nordic juniper. Enjoy this citrusy, earthy, yellow-hued gin on the rocks and in cocktails.



A GREAT COCKTAIL BASE



NEW AMSTERDAM GIN NO. 485

USA **\$21.89** 815399
New Amsterdam, the old name for New York City, pays homage with its peekaboo skyscraper label. It is an approachable, traditional dry gin with light juniper, floral, citrus peel and soft spice notes. Clean, smooth and versatile, it's a great cocktail base.



TANQUERAY RANGPUR GIN

United Kingdom **\$26.29** 785170
Distilled with zesty Indian rangpur limes, ginger and other classic gin botanicals, this exotic Tanqueray is lightly sweet with notes of juniper, ginger, pepper, herbs and lime. Enjoy Tanqueray Rangpur on the rocks, in a gimlet, Tom Collins and citrusy drinks.



VICTORIA GIN

Canada **\$43.49** 645085
Arguably Canada's first premium gin, Victoria Spirits' small batch gin is made in a wood-fired German pot still with nine classic, wild-gathered botanicals and a tenth secret ingredient. Smooth, with a floral-edged finish, it's ideal on the rocks and in cocktails.

LEMON GRASS AND BLACK PEPPER FOR AN EASTERN KICK



BOMBAY SAPPHIRE EAST LONDON DRY GIN

United Kingdom **\$26.99** 774315
Adding lemon grass and Vietnamese black pepper to Bombay Sapphire's traditional botanicals, which are etched into the blue-glass bottle, results in a smooth, lightly spicy gin with a lingering, citrusy finish. Savour in a gin and tonic or a Negroni.



BERRY BROS & RUDD NO.3 LONDON DRY GIN

Netherlands **\$47.79** 156737
An award-winning top-shelf gin, the recipe for the No. 3 is based on three spices and three fruits. Aromas of juniper and grapefruit give way to smooth tastes of zingy grapefruit, spice and juniper, and make an excellent martini.





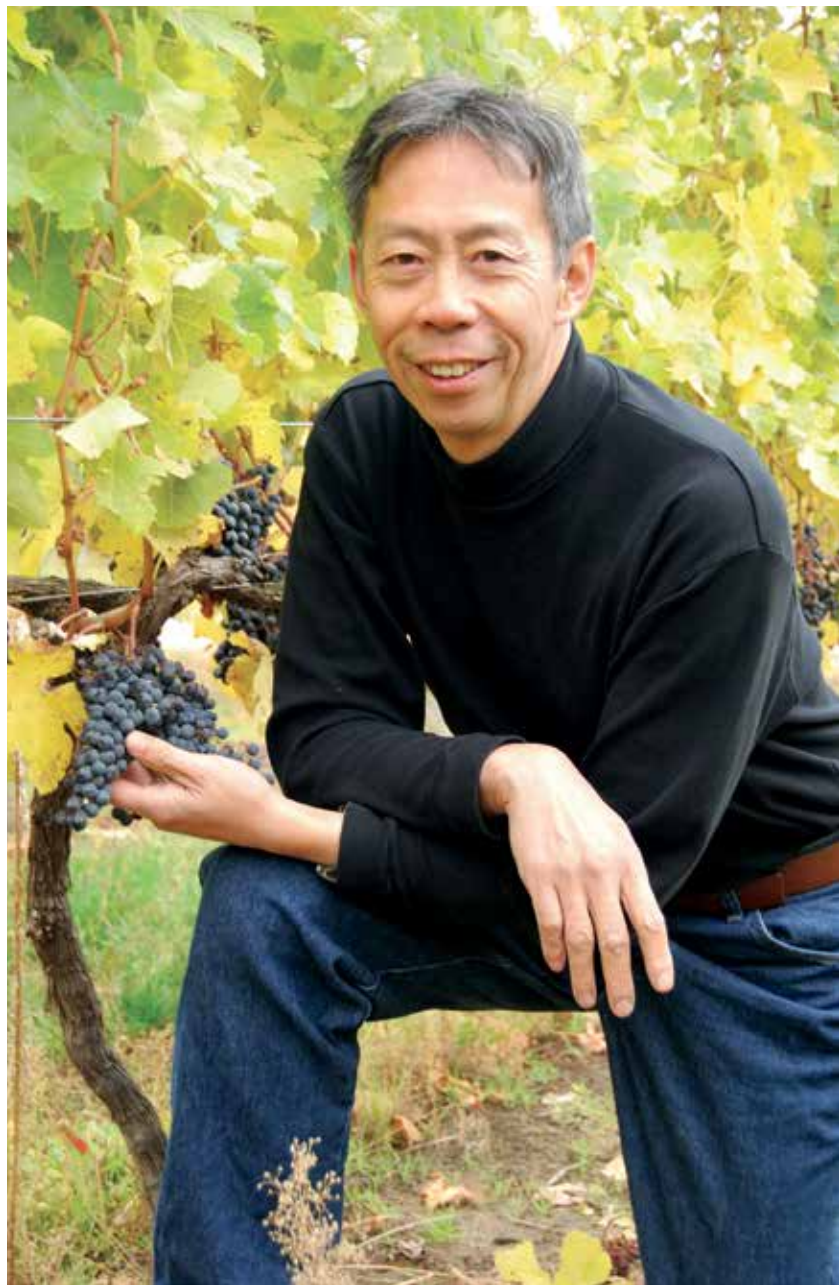
KASEY WILSON

Kasey Wilson is an award-winning food and travel writer, broadcaster and author. Her career spans both print and electronic media: she is executive producer and co-host of the "Best of Food and Wine," a weekly "drive-home" radio program on CISL 650 and contributes regularly to American media. Wilson is the author of ten non-fiction books. She was inducted into the British Columbia Restaurant Hall of Fame and serves as one of the Academy judges for The World's 50 Best Restaurants.

HOWARD SOON

THE TAO OF TERROIR

When talk turns to what has made winemaking in the Okanagan Valley what it is today, sooner or later – most probably sooner – Howard Soon's name will come up. He was, and remains, an integral and instrumental figure in developing and shaping the BC VQA industry during a career that has now run 35 years. Today, he is head winemaker at Sandhill and also oversees the Calona, Red Rooster and Peller Estates labels. But Howard started out in the beer business; a trained biochemist, he apprenticed to become a brewmaster at Labatt. In short order, he made a shift to wine and found himself working for Calona Vineyards. That was back in the day when BC was churning out California-style jug wines that produced sneers and grimaces from those who knew what sophisticated wine could taste like. Being a BC-based winemaker in that era was no easy task, especially if you wanted to cut your own path and distinguish yourself in a place where few had gained respect. That's where visionaries step in, and in the Okanagan, Howard Soon is a legend for helping take the vineyards out of the dark ages – from plonk to prestige. There were many others, of course, but what is now intriguing is that this old guard has become the new guard in mentoring young winemakers by sharing their experience and techniques to keep the BC industry creative and forward-thinking.



Howard Soon has seen his share of milestones along the way: As head of Sandhill, he was the first winemaker in British Columbia to release wines made from a single vineyard, and the first to produce a super Tuscan blend. He was the first BC winemaker to win a "Chardonnay du Monde" title in France and the first to score the triple hit of Best Wine, Best White and Winery of the Year at the Canadian Wine Awards (2009).

“

I believe that a lot of winemaking is just feel, especially in the vineyards and deciding when to pick the grapes.

”

And his peers in the business have just honoured him with the 2015 Spirited Industry Professional Award for his contributions to the BC wine industry.

These days, though his plate (or in this case, his glass) may be full, you'll never find Howard far from the vineyards – testing, tasting and growing his grapes.

DO YOU FEEL THAT YOUR TRAINING AS A BREWMASTER AND BACKGROUND IN BIOCHEMISTRY HAVE HELPED YOU IN WINEMAKING?

Well, I never became an actual brewmaster, but definitely the rigorous and stringent beer-making process, especially when it comes to oxidization, has made me a more disciplined winemaker. [With wine] you can sometimes be a little sloppier, so I adhere to certain techniques. As well, my biochemical and engineering training, and understanding of thermodynamics and other such stuff, are certainly applicable to winemaking. Although, with all this scientific grounding, I'm really very much a Mother Nature kind of instinctual grape grower and winemaker.

WHAT IS IT ABOUT SANDHILL AND THE OTHER WINERIES YOU'RE INVOLVED WITH THAT YOU WANT PEOPLE TO COME AWAY WITH WHEN THEY EXPERIENCE YOUR WINES?

I like to think that we have something different in our wines, because we're searching for new terroirs all the time

and this gives the grapes their distinctive qualities, which are translated into the flavours of the wines. I'm very much a naturalist in the winemaking process. As much as I respect and am trained in the scientific aspect, I believe that wines that are too much manipulated and contrived through technology are going to lose the integral expressions of where they were cultivated.

ARE YOU STILL THE ONLY CANADIAN WINEMAKER WORKING WITH SANGIOVESE BARBERA?

Well, at Sandhill, we were one of the first for sure. It's a fascinating and seductive grape with great flavour, aroma and a lot of depth, along with an excellent aging ability. And unlike certain reds, it doesn't make you want to take a nap. It's a wonderful social and food-pairing wine. The Italians really knew what they were doing with this variety.

HOW MUCH OF WINEMAKING IS SCIENCE AND FACT, AND HOW MUCH IS BASED ON INTUITION?

I believe that a lot of winemaking is just feel, especially in the vineyards and deciding when to pick the grapes. I'll take young winemakers into the vineyard and we'll taste the fruit and get that first sensory impression. This is critical in the process and somewhat subjective, but nevertheless crucial in deciding whether to pick or to leave the grapes on the vine a little longer. This part is not science, but based more on

experience and instinct, on the acute taste perception that experience brings. On that note, I have made mistakes and picked too soon or too late in my younger days.

HOW DO YOU SEE THE OKANAGAN EVOLVING IN THE FUTURE?

I very much admire the Chileans for how they broke up their grape growing into different terroirs, each providing a distinctive flavour. I'm very much a terroir-driven winemaker and I think that's what we'll see in BC, a terroir-driven philosophy.

WHAT DO YOU LIKE MOST ABOUT THE OKANAGAN WINE REGION?

Besides the incredible scenery, we are blessed with these amazing lakes, and it's this source of water that figures so prominently in the wineries. Our vines owe everything to this natural resource.

DO YOU HAVE A FAVOURITE PART OF THE WINEMAKING PROCESS?

For me it's really just being in the vineyard. I can't think of anything better than sinking my feet in the soil and checking on the grapes.

DO YOU HAVE A PHILOSOPHY OF WINEMAKING OR OF LIFE?

My wife Wendy taught me this, and she learned it from her aunt: Live your life abundantly and rich in experience. Or, as my wife's aunt said, you can live the life of the rich or live a rich life. I choose

SINGLE VINEYARD WINE

ONE DISTINCT VINEYARD. ONE DISTINCT WINE EXPERIENCE.



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

But the reward is well worth it.

SANDHILL



BC VQA OKANAGAN VALLEY • BC VQA SIMILKAMEEN VALLEY



CELEBRITY PROFILE: **HOWARD SOON**

the latter and it's that same philosophy that I bring to my winemaking. It's all about passion, heart and knowing the important things in life, like family, friends, good food and, of course, great wine. The Okanagan encompasses all these elements and it's my job to respect and embrace all these things, and to live the life this environment provides me. Likewise, I want to pass it on to all those open to this magnificent experience where the senses and the mind come together to create something otherworldly and yet deeply rooted in the earth itself.



**SANDHILL CABERNET MERLOT
VANESSA VINEYARD**

BC VQA \$17.39 168641

This Bordeaux blend really highlights the excellent affinity between the blending grapes. On the nose, pronounced aromas of currant, leather, coffee and cigar set the stage for an expansive entry full of black and red fruits, oak, cocoa, leather and sweet spice. Enjoy with grilled steak and aged cheddar.



**SANDHILL ESTATE
CHARDONNAY**

BC VQA \$15.69 541193

Look for notes of vanilla, oak, pineapple and apple on the nose. The mouth is refreshing, with flavours of tropical fruits, lemon, peach, spice and toasty oak. The wine finishes with a lift of tropical fruit that invites pairings with cream-sauced pasta and smoked salmon.



**SANDHILL PINOT GRIS
HIDDEN TERRACE**

BC VQA \$16.59 169060

This silky smooth Pinot Gris opens with pleasing aromas of melon, pear and almond. The palate is soft, with more peach and melon notes and a dash of citrus and pineapple. Refreshing with a medium body, it will pair well with pork tenderloin, mushroom quiche and crab cakes.



**SANDHILL SAUVIGNON BLANC
HIDDEN TERRACE**

BC VQA \$15.69 587048

A fruit-driven Sauvignon Blanc full of ripe apple, lemon and herbal aromas. The palate is pure and clean, revealing refreshing flavours of grapefruit, delicate grass and herbal notes laced together by gentle acidity. Pair this fabulous summer sipper with bruschetta, goat's cheese and salads.



SANDHILL ESTATE MERLOT

BC VQA \$17.39 576751

This medium to full-bodied Merlot has a solid backbone with great finesse. On the nose, expect plum, blueberry, blackberry and baking spice. The palate is rich and smooth, with ripe, black fruits matched by hints of smoke and spice that carry through to the finish. Pair with aged cheddar, duck breast and even grilled steak.



SANDHILL ESTATE SYRAH

BC VQA \$17.39 98541

An alluring bouquet of ripe cherry, blue plum, toasty, peppery oak and smoke leaps from the glass. This is a full-bodied Syrah that taunts with rich flavours of blackberry, plum, dark cherry complemented by notes of black tea and sweet spice. Enjoy with braised meats, lamb stew, beef brisket and barbecued ribs.

AN *International* AFFAIR

NORTH
CAROLINA-
STYLE PULLED
PORK BURGERS
WITH HUSH
PUPPIES AND
RED SLAW



PAIRS WITH YUCÁTAN-STYLE CHICKEN WITH PICKLED RED ONION SALSA



SANTA CAROLINA BLEND B

Chile \$11.99 651232

A potent blend of Grenache, Carmenere and Merlot showing ripe cassis, dark roasted coffee, plum, jam, anise and a hint of smoke. With a bold entry on a medium body loaded with dark fruit flavours, this wine will pair well with heavily-sauced barbecue fare and grilled burgers.



CORONA EXTRA

Mexico \$11.79 186510 6 x 330 ml

A summer favourite, Corona Extra pours a pale straw colour with a medium white head. The nose shows subtle aromas of nut and cereal, revealing gentle flavours of bitter hops and light malt with a hint of sweetness. Light and refreshing. Corona is good for any occasion.



YUCÁTAN-STYLE CHICKEN SERVED WITH PICKLED RED ONION SALSA AND JICAMA SALAD



FRIED
PLANTAINS

QUINOA
SALAD

ARGENTINE-STYLE
RIB-EYE WITH
CHIMICHURRI SAUCE

PAIRS WITH ARGENTINE-STYLE
RIB-EYE WITH CHIMICHURRI SAUCE



BENMARCO MALBEC

Argentina \$21.79 355321

This charismatic Malbec opens with robust and vibrant notes of coffee, mocha, ripe red fruits and espresso. The mouth is full-bodied and lush with chewy tannins, jam and bright acidity leading to a savoury finish. Pair with sausages, *asado* and strong cheese.



**FAMIGLIA BIANCHI
RESERVA MALBEC**

Argentina \$17.39 907972

This is another Malbec that is luscious and massive, yet soft and silky. Look for an abundance of violet, redcurrant, ripe plum and cinnamon on the nose. The palate is smoky, with chocolate and vanilla notes on an impeccably balanced mouth, showing smooth tannins and a massive finale.

PAIRS WITH NORTH CAROLINA-STYLE PULLED PORK BURGERS WITH HUSH PUPPIES AND RED SLAW



LAKE SONOMA DRY CREEK VALLEY ZINFANDEL

USA \$21.79 355719

This wine opens with aromas of blackberry, chocolate, raspberry and mocha with a touch of vanilla. The palate is supple and lively, with a full and nicely balanced body that shows superfine tannins along with concentrated berry fruits and baking spice. Definitely a Zin to impress.



PLUME CABERNET SAUVIGNON

USA \$26.79 199679

A lush, full-bodied Napa Cabernet Sauvignon that boasts aromas of currant, cassis, plum and sage. Spicy yet supple, the palate is elegant with exuberant, sun-drenched fruits, while packing a gentle dose of oak, cigar and smoke with rounded tannins. The finish is delicate and long.

PAIRS WITH GRILLED THAI-STYLE FISH WITH SPICED COCONUT SAUCE



GRILLED THAI-STYLE FISH WITH SPICED COCONUT SAUCE



CLEAN SLATE RIESLING

Germany \$14.29 160127

This elegant white offers textbook characters of citrus fruits, vibrant acidity and distinct mineral notes. Slightly sweeter on the palate, this is the perfect pairing with sushi, Asian, Indian or seafood dishes.



SINGHA BEER

Thailand \$11.49 676395 6 x 330 ml

This gold-coloured lager offers flavours of sweet fruits, grains and malt with a light biscuit and citrus edge. After a refreshing entry, it transforms into a hint of sweetness on the mid-palate. Clean and precise, Singha is perfect served with hot, spicy dishes.



BRIX RESTAURANT



Executive Chef Chris Bisaro of Brix Restaurant & Wine Bar

In 1999 when David Hannay and Patrick Mercer opened their now well-established restaurant Brix in Yaletown they were ahead of a very important trend. Along with a couple other local eateries (such as Bin 941), they pioneered the movement of small plates (tapas) and offered a broad and compelling lineup of wines by the glass. The two had been working together at Joe Fortes prior to embarking on Brix, and wanted to open a place they would both like to go to have a bite and a drink.

A historic 1912 building in the burgeoning Yaletown district provided the perfect setting. Soaring beamed ceilings, a brick feature wall, chandeliers and an outdoor courtyard lend the room a warm, European feel – a charming atmosphere for the 100 weddings and events they host each year. The menu has evolved over the past 15 years; it's now more about dining than small plates. Hannay, who compiles the wine list, is known for his enthusiasm and knowledge, hence the business name – Brix, which is a measurement of sugar content in grape juice. He continually garners praise for his palate and his wine program.

In the kitchen, Vancouver-born Executive Chef Chris Bisaro develops the dishes that keep people coming back. Like most mindful Vancouver chefs, Bisaro works with local and seasonally available products. His

BY DAENNA VAN MULLIGEN

LOCAL LING COD
WITH TANDOORI
POTATOES
IN GINGER-
COCONUT MOLE



“ “ In the kitchen, Vancouver-born Executive Chef Chris Bisaro develops the dishes that keep people coming back. ” ”

features sheet is in constant rotation, highlighting what comes in the door. “We want to keep it lively,” Bisaro says. “You don’t know what’s going to happen when you put something on the menu.” It also allows the kitchen to get playful with ingredients and flavours and to pinpoint popular dishes that could morph onto the regular menu.

“I’m a restaurant guy,” admits Bisaro, who virtually grew up in restaurants.

By the age of 12, he was working the brunch line, weekends from 6 a.m. until 4 p.m., at his father’s restaurant in West Vancouver. He continued to work for his father, among others,

throughout high school and afterward he spent some time in Kelowna as well as in more corporate, casual fine dining kitchens. His lengthy and varied career also means he’s very hands-on with staff training, ensuring everyone can do everything that needs to be done in the kitchen. Trying to fit the perfect people together isn’t easy, but Bisaro has learned to recognize when one of his staff is about to hit the wall and needs change. Knowing they can count on each other is imperative.

In his 10 years at Brix, he’s seen diners evolve and become more conscious about where their food comes from. Additionally, he notes his

suppliers are also being more cautious about where they are getting their goods. Bisaro acknowledges that you must always question the truth about the origin of the food on your plate—so he’s doing his best to provide sustainable options.

The cuisine is Pacific Northwest with French influences. There is some adventurous use of spice and Asian influences, thanks to Bisaro’s travels in Southeast Asia. In his off-time, he prefers to dine at Vietnamese and Thai restaurants.

Bisaro’s relationship with Hannay and Mercer is friendly and respectful – they let him do what he needs in the

LAMB BACON SALAD
WITH BOURBON
VINAIGRETTE



“

Bisaro acknowledges that you must always question the truth about the origin of the food on your plate.

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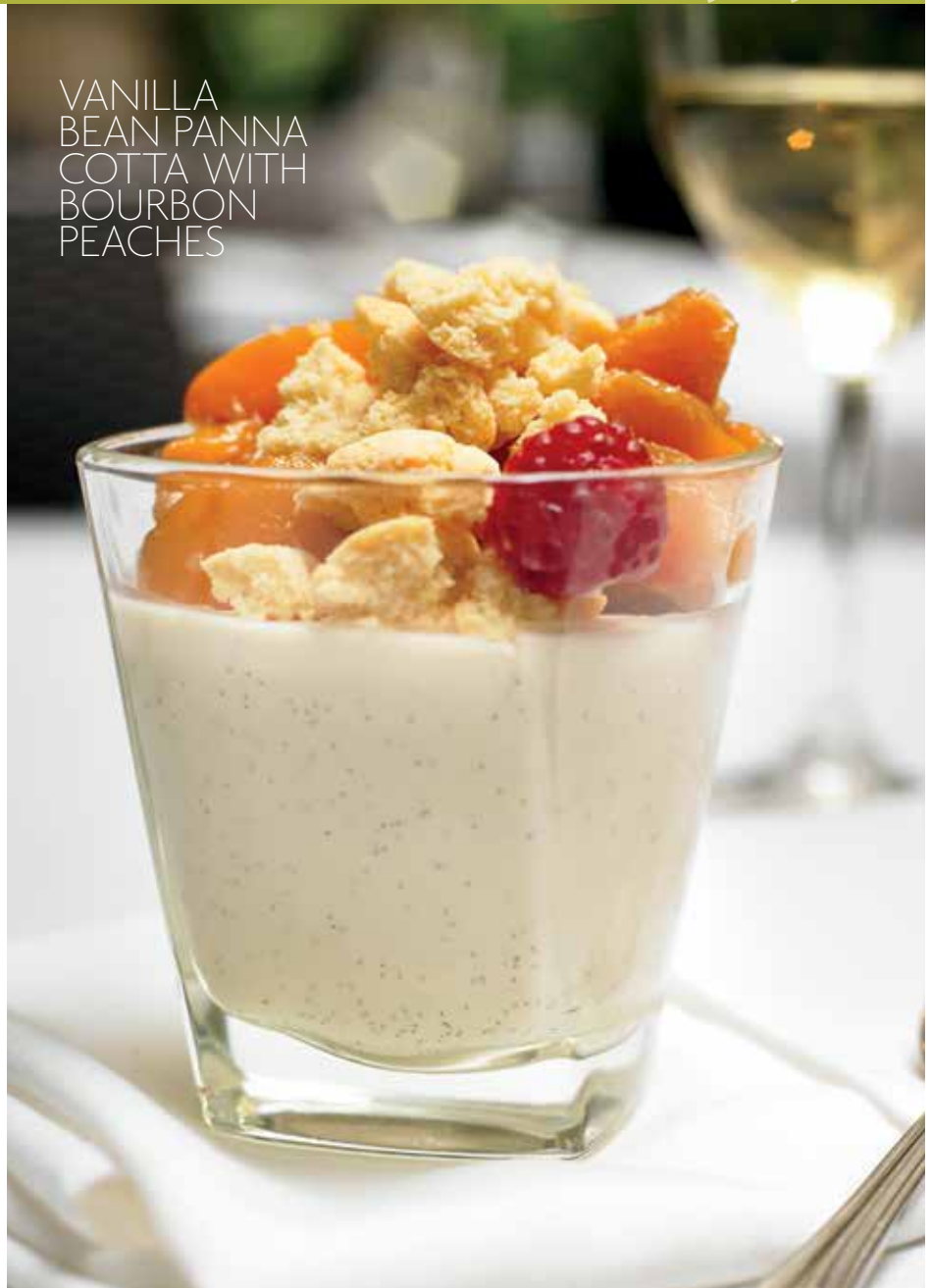
back of the house while they maintain the front. “It’s very familial around here,” Bisaro (who lives just down the street from the restaurant) smiles, “It’s like fighting with your parents, maybe there’s some silent treatment for a while...” But, he adds, “We have to deal with each other, so we have to be 100 percent honest.”

Hannay, Mercer and Bisaro know if you stop moving forward you become stagnant. Brix continues to evolve their menu and their philosophies, keeping an open mind to what their guests want. Becoming more farm-to-table is one aspect, as is exploring new ingredients. Hannay is also aware of the incredible popularity of Vancouver’s more casual dining scene, and he grapples with their white tablecloth image. “Linens turn us into more of a distinction restaurant – we wrestle with the linens.”

One thing he is entirely confident about is his award-winning wine list. He tastes a lot to pull it together. “I’ve built a list that is broad. It’s not super deep, but there’s something from everywhere.”

*Brix Restaurant & Wine Bar
1138 Homer Street
Vancouver, BC
604 915 9463*

VANILLA
BEAN PANNA
COTTA WITH
BOURBON
PEACHES



WE
ARE MADE
OF
STORIES



please enjoy responsibly.

MARK THE MOMENT.

PAIRS WITH LAMB BACON SALAD WITH BOURBON VINAIGRETTE



LA VIEILLE FERME BLANC

France **\$11.29** 298505

This easy sipper offers aromas of fresh peach with floral notes and a hint of spice. In the mouth, flavours of ripe stone fruits are backed by fresh acidity. Enjoy this wine as an aperitif or with pasta, seafood or baked chicken breast.



VERAMONTE SAUVIGNON BLANC

Chile **\$11.19** 602649

Tropical fruit aromas explode with a nice, focused herbal pungency. Zesty and medium-bodied, a dollop of flavours on the palate is contrasted by mineral, lemon grass and snap peas, followed by a crisp, lingering finish.



CHATEAU ST. JEAN CHARDONNAY

USA **\$19.29** 421644

Expect bright aromas of creamy lemon, sweet pear, warm vanilla and brown spice on the nose. On the palate, generous fruit flavours are accented with toasted hazelnut and bright acidity, leading to a long, satisfying finish. Pair with fish in beurre blanc sauce or lobster.



WOLF BLOSS EAGLEHAWK CHARDONNAY

Australia **\$11.39** 66472

A medium-bodied Aussie Chardonnay with a pronounced nose of melon, vanilla, nectarine and chai spice. The palate is bursting with citrus and white peach tones, with a nice touch of spiced oak. Enjoy with poached chicken, avocado salad or risotto.



PAIRS WITH LOCAL LING COD WITH TANDOORI POTATOES AND GINGER-COCONUT MOLE

PAIRS WITH VANILLA BEAN PANNA COTTA WITH BOURBON PEACHES



BAILEYS VANILLA CINNAMON

Ireland **\$25.49** 623397

Everything there is to love about the original Baileys, with the enticing addition of vanilla and cinnamon. The palate is laced with creamy caramel all the way to the finish. Serve on the rocks or mix in your favourite cocktail recipe.



LOOSEN BROS. DR. I. RIESLING

Germany **\$16.49** 599274

This is a crisp and refreshing sipper, showing notes of melon, slate, herbs, citrus and stone fruits. The palate is off-dry and vibrant with a fruit-driven character. It's a versatile pairing partner with everything from Asian fare to dessert.

A CRASH COURSE IN

Sparkling Wine



Oh admit it. You love things that sparkle. It just lends such light and spirit and *je ne sais quoi* to everything. And of course that extends to sparkling wine – especially in the summer, when that quick hit of effervescence refreshes like no other.

You're not alone. The popularity of sparkling wine is skyrocketing around the world, with global sales surging 30 percent in the last decade and Canadian consumption actually outpacing that trend.

It's catching on because wine drinkers now understand bubbly to be a very versatile pour. It swings from cocktail alternative to aperitif to food wine without missing a beat, which is a far cry from its former image as simply a celebratory tippie.

And that's a good thing.

To arm you with a cache of styles at your disposal, this crash course lets you take every moment up a level with the most suitable fizz for the occasion.

Of course, whole books have been written on each style, so this piece top-lines each one to give you the most important bites of information so you can beeline to the right bottle.

CHAMPAGNE

If you've got the means, champagne is still the world's best bubbly. It's generally made from Chardonnay, Pinot Noir and Pinot Meunier and typically tastes of lemon, apple, fresh bread, butter pastry, and sometimes nuts or red berries.

“If you’ve got the means, champagne is still the world’s best bubbly.”

Here’s a cheat sheet of the styles:

DRY OR SWEET Most champagne is brut, which means dry. But it can also be sweeter. The following terms on bottles denote sweetness levels from driest to sweetest: extra brut, brut, extra dry, sec, demi-sec and doux.

NON-VINTAGE Champagne labelled non-vintage – or NV – is made from the fruit of multiple vintages or growing years. This lets producers blend to signature taste profiles, which is convenient for drinkers. Buy a bottle of non-vintage champagne from any large producer, and it will taste the same every time.

VINTAGE Vintage champagne is made from grapes grown in a single year, so varies in flavour and style. It is made from the best possible fruit available to the producer.

PRESTIGE CUVÉE The top vintage wine from a champagne house is called their Prestige Cuvée. To illustrate: Dom Pérignon, Cristal and La Grande Dame are the prestige cuvées of Moët & Chandon, Louis Roederer and Veuve Clicquot respectively.

BLANC DE NOIRS Literally meaning white of blacks, this is a white champagne made entirely from black grapes – meaning Pinot Noir and possibly Pinot Meunier.

BLANC DE BLANCS Meaning white of whites, this champagne is made entirely from Chardonnay.

ROSÉ Rosé champagne has become increasingly popular in the past decade and is now taken far more seriously as a wine style. Considered quite a sophisticated pour, it offers all the hallmark flavours of champagne as well as subtle berry notes.

CRÉMANT

Crémant is good quality French sparkling wine from outside the Champagne region. These wines are much less expensive than champagne and can offer excellent value. Alsace, Bordeaux, Bourgogne, Die, Jura, Limoux, Loire and the Savoie regions of France all make crémant.

CHAMPAGNE LOOKALIKES

Because of the charm of champagne, many places in the world try their hand at the style. French champagne houses even own properties around the world recreating the style elsewhere. However, champagne lookalikes rarely match the real thing in terms of quality and finesse; but they can offer a similar flavour at a fraction of the price.

OTHER NEW WORLD SPARKLING

All sorts of New World producers are jumping on the bubbly bandwagon, making sparkling wine from a wide range of grape varieties from Pinot

Grigio to, yes, Shiraz – I’m talking to you Australia. These can be cheap and cheerful options when you’re looking for a fun drink.

PROSECCO

Prosecco is a white, aromatic sparkling wine from northeast Italy that tastes gently of peach or pear, is meant to be drunk young and fresh, and ranges from dry to sweet. To determine the level of sweetness, look for the words brut, extra dry or dry on the label. Brut means dry, extra dry means slightly off-dry and dry means – rather confusingly – sweet.

CAVA

Cava is a relatively restrained sparkling wine from the Catalonia region of Spain. It can be white or rosé, and is based on indigenous grape varieties that impart a unique character, sometimes described as earthy.

Though cava ranges from dry to sweet, the vast majority of cava found in Canada is bone dry and comes from one of two producers – Codorníu and Freixenet.

SPARKLING ROSÉ

Many places that make white sparkling wine also make a rosé version. Sparkling rosé can be made by leaving black grape skins in contact with the juice during winemaking or by mixing red and white wine together before it’s made effervescent. Regardless, the result is a light, crisp sparkling wine imbued with red berry flavours.

Corona
Extra



330 ml

IMPORTED
BEER

LA
CERVEZA
MAS
FINA

4.6% alc./vol.

BIÈRE
IMPORTÉE

Brassée au Mexique par/Brewed in Mexico by
CERVECERIA MODELO, S. DE R. L. DE C. V.
MEXICO, D. F.

.calm



“All sorts of New World producers are jumping on the bubbly bandwagon making sparkling wine from a wide range of grape varieties.”



A GREAT GO-TO SPARKLING ROSÉ



BOTTEGA ROSE GOLD

Italy **\$24.79** 223669
This pale salmon-coloured rosé made from Pinot Noir shows gentle, enticing aromas and flavours of small, dark berries, wild strawberry and a hint of violet. Quite complex and stylish, a great go-to sparkling rosé that's delicate, persistent and impeccably balanced.



BAREFOOT BUBBLY PINOT GRIGIO

USA **\$12.29** 924449
For those who like a good lick of sweetness in their sparkling, comes this orange-honey-melon-scented wine with balancing acidity – so it finishes dry. It's clean and well-made with notes of rose petal and honeysuckle on the finish. A cheerful, accessible bubbly.



LOUIS ROEDERER BRUT PREMIER

France **\$60.89** 268771
Riveting aromas of cooked apple and butter pastry lead to a crisp attack of green apple and lemon that slowly unfolds with notes of almond, brioche, white flowers and a hint of smoke. Generous mouth feel and a long, resonant finish.



MUMM NAPA BRUT PRESTIGE

USA **\$22.79** 265678
From one of California's leading sparkling wine producers, this dry but ripe champagne lookalike tastes quite similar to its French counterpart, delivering compelling flavours and aromas of lemon, yellow plum, praline, vanilla and toast. A seriously charming pour.



OUTSTANDING VALUE!



VEUVE DU VERNAY BRUT ROSÉ

France **\$13.29** 610048
This stylish and sophisticated drink shows a seamlessness and purity on a par with bona fide pink champagne. Tight, restrained flavours and aromas of lemon, toast and fresh berries are beautifully integrated into this pearl of a wine. Outstanding value!



SOPHISTICATED WITH DEPTH AND DELICACY



ANNA DE CODORNÍU BRUT

Spain **\$15.99** 156075
Gentle aromas of cooked apple and lemon oil lead to a brisk attack of green apple, grapefruit purée, Brazil nut and sea salt. Silky, complex, characterful cava shot through with mouth-watering acidity. A sophisticated sparkling wine with considerable depth and delicacy.

Insider
Picks

HAIL CAESARS!

The Caesar is a true Canadian classic that was first produced in Alberta in 1969 and is one of my favourite summer cocktails. This Canadian favourite has traditionally been made with vodka, Clamato juice and seasonings, but here are a few suggestions to liven up your Caesars this summer. Try using a flavoured vodka such as Absolut Citron or a blanco tequila such as El Jimador Silver. Both of these products have great citrus flavours to complement the spicy characteristics of the Caesar. For a more forward-flavoured Caesar, try using Tanqueray gin or Maker's Mark bourbon. Tanqueray adds crispness to the drink with refreshing notes of juniper and hints of fresh botanicals. Maker's Mark bourbon adds a touch of vanilla and a slight sweetness which is a perfect foil for the spicy Caesar flavours.

ABSOLUT
CITRON
CAESAR



ADELE SHAW
Category Manager
BC LIQUOR STORES



MAKER'S
MARK
CAESAR



**MAKER'S MARK
KENTUCKY BOURBON**

USA \$39.99 103747

Maker's Mark uses soft red winter wheat to create a smooth, subtle bourbon, with balanced flavours of caramel, vanilla and fruity essences.



**Maker's
Mark**

KENTUCKY STRAIGHT BOURBON WHISKY
Handmade

Distilled, aged and bottled by/
Distillé, vieilli et mis en bouteille par
Maker's Mark Distillery, Inc.
Star Hill Farm, Loretto, Ky, U.S.A./É.U.
750ml. 45%alc./vol.



EL JIMADOR TEQUILA SILVER

Mexico \$26.79 460378
El Jimador has produced a young, fresh and natural silver tequila made from 100 percent blue agave. It has lively flavour and citrusy undertones that make it an exceptional choice for sipping straight or mixing in cocktails.

FOR RECIPES, SEE INDEX ON PAGE 142



ABSOLUT CITRON

Sweden \$22.89 257238
This citrus twist on an Absolut classic is smooth and mellow, with a fresh, fruity, lemon and lime character and a note of lemon peel.



TANQUERAY LONDON DRY GIN

United Kingdom \$21.49 2691
This London Dry gin is distilled four times for an extra smooth taste and is made with the finest botanicals – refreshing juniper, peppery coriander and aromatic angelica (the rest are a secret!).



EL CAESAR



TANQUERAY COASTAL CAESAR



Simple SALAD Suppers

CRUNCHY
CHICKEN WITH
BUTTERMILK
GREEN GODDESS
CHIVE DRESSING

PAIRS WITH CRUNCHY CHICKEN WITH BUTTERMILK GREEN GODDESS CHIVE DRESSING



MIONETTO PROSECCO DOC TREVISO BRUT

Italy \$17.39 86256

Delightful, crisp and refreshing, this Prosecco has an intense, fruity bouquet with ripe pear, golden apple and fresh melon. Light and well-balanced on the palate, dry with a slight hint of sweetness on the finish, this is an excellent choice for Bellinis and other cocktails.



ALAMOS CHARDONNAY

Argentina \$13.29 467969

This is a dry, full-bodied and toasty Chardonnay with plenty of roasted nuts, tropical fruit, apricot, spice and caramel. Oak aging adds flavours of toffee and butterscotch, giving a weighty, complex palate and a lingering finish. Enjoy with clam chowder and almond-crusted chicken.

PAIRS WITH GRILLED STEAK WITH HAWAIIAN SLAW



GRILLED STEAK WITH HAWAIIAN SLAW



SUMAC RIDGE PRIVATE RESERVE GEWÜRZTRAMINER

BC VQA \$13.29 142893

This Okanagan staple displays notes of lychee, honeysuckle, light spice and stone fruits in an elegant, medium body. Expect fresh grapefruit, honey, juicy acidity on the palate leading to a long mineral finish. Stock up for summer and pair with smoked meat, curry and Thai cuisine.



FRISK PRICKLY RIESLING

Australia \$13.79 167205

Look for floral, apple and subtle lime and mineral notes in this elegant, high-altitude Australian Riesling. The palate is off-dry, with a slight fizz and zesty acidity that makes it a perfect match with fruit salads, pad Thai or Kung Pao chicken.

SUMAC ESTATE WINERY RIDGE



Please enjoy responsibly.

OFFICIAL WINE SPONSOR OF THE RIDE TO CONQUER CANCER®

*Presented by Silver Wheaton
benefiting the BC Cancer Foundation.*

August 29 – 30, 2015



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PAIRS WITH CRISPY ISRAELI COUSCOUS CAKES AND ARTICHOKE GREEN SALAD



ROBERT MONDAVI NAPA VALLEY FUMÉ BLANC

USA \$17.39 221887

This famed Fumé Blanc only gets better! On the nose, dazzling aromas of grilled peach, dried flowers, citrus and stone fruits with a kiss of smoke. Pleasant herbaceous notes echo well with the oaky influence. The finish is refreshing and lingering. Pair with calamari, ceviche or salad.



MISSION HILL RESERVE SAUVIGNON BLANC

BC VQA \$17.19 388629

Delightful aromas of grapefruit, herb and lime leap from the glass. The palate showcases zesty citrus along with damp herbs and roasted nut notes that juxtapose the vibrant nettle and passion fruit flavours. Broad and refreshing, this will go well with grilled pork, poached seafood or vegetarian dishes.



CRISPY ISRAELI COUSCOUS CAKES AND ARTICHOKE GREEN SALAD

the
cocktail
menu

VODKA

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring vodka, with recipes from Bar Stars Brad Stanton and Robyn Gray of Prohibition. Recreate these fresh drinks at home, add friends and enjoy!



L'AIR DE PANACHE



VX COBBLER



MOSCOW MULE

MOSCOW MULE

2 oz (60 ml) Ketel One vodka¹
1 tbsp (15 ml) fresh lime
2 tsp (10 ml) simple syrup²
2 dashes Angostura bitters
ginger beer, to top
mint sprig, for garnish

Build ingredients over crushed ice in a copper mule mug. Give the mixture a stir to combine. Garnish with a mint sprig.

¹ SKU 456095

² Equal parts sugar and water.



KETEL ONE VODKA

Netherlands \$29.49 456095

Fresh citrus and honey notes with a hint of pepper greet the nose. Exquisitely balanced and round on the palate, the silky smooth texture is contrasted with lively tingles that last to the finish with a grainy sweet lift.

FLY BEYOND

DISTILLED ONCE. BECAUSE
WHEN YOU START WITH THE BEST,
ONCE IS ENOUGH.



ENJOY RESPONSIBLY.

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VODKA - 40% ALC. BY VOL. DISTILLED FROM GRAIN.

GREY GOOSE®
WORLD'S BEST TASTING VODKA



...continued from page 110



L'AIR DE PANACHE

2 oz (60 ml) Zubrówka vodka¹
 4 tsp (20 ml) apple concentrate
 2 tsp (10 ml) fresh lemon juice
 2 tsp (10 ml) honey syrup²
 Jasmine-Ginger-Honey Foam, to top (recipe follows)
 bergamot essence³, to top

Combine first 4 ingredients in a mixing tin, add ice and shake vigorously. Strain mixture through a fine mesh strainer into a chilled cocktail coupe. Top with Jasmine-Ginger-Honey Foam and a spray of bergamot essence.

JASMINE-GINGER-HONEY FOAM (to top)

Brew 3 green jasmine tea bags in 400 ml of hot water for 5 minutes. Meanwhile, juice 1 lb (500 g) of ginger into a large bowl and add equal volume of honey. Mix together, you will only use 100 ml of this ginger-honey syrup. Take 3 gelatin sheets, bloom in ice water for 10 minutes, then microwave for 30 seconds to liquefy. In a bowl, combine jasmine tea, ginger-honey syrup and gelatin liquid and whisk together until fully dissolved. Add to a whipped cream dispenser and charge twice with nitrous oxide. Foam cream over top of cocktail and enjoy!

¹ SKU 462440
² Equal parts honey and water.
³ Available at specialty food stores.



 **ZUBRÓWKA BISON GRASS VODKA**
 Poland **\$23.49** 462440

This famous Polish vodka is infused with bison grass. Expect an ultra-smooth tasting experience with aromas of fresh hay, spring flowers, thyme and cut grass that lead into a soft, warm palate and a subtle, sweet finish. Enjoy neat or with apple juice.



VX COBBLER

2 oz (60 ml) Grey Goose VX vodka⁴
 1 oz (30 ml) fresh orange juice
 4 tsp (20 ml) fresh lemon juice
 1 tbsp (15 ml) Giffard gomme syrup⁵

Build over crushed ice in a stemmed glass. Give mixture a stir to combine ingredients. Garnish with a fruit medley using a large assortment of berries, as desired.

⁴ SKU 775312
⁵ Available at specialty food stores.

 **GREY GOOSE VX VODKA EXCEPTIONNELLE**
 France **\$86.99** 775312

A distinctive marriage of Grey Goose with cognac. Mild aromas of acacia, apricot, peach and lemon are accentuated by dairy cream notes. On the palate, it is smooth and clean, leaving a gentle sweetness and round texture with a warm finish.



*Recreate these fresh drinks at home,
 add friends and enjoy!*

Naramata BOUND





JAMES NEVISON

James Nevison is an award-winning wine writer, judge, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Province*, where his column “The Wine Guy” appears every Friday. James is the co-author of ten best-selling books on wine in Canada, his latest being *Had a Glass: Top 100 Wines for 2015 Under \$20*. Follow his wine musings @hadaglass.

“The Naramata Bench has long had a distinctness – daresay an aura – that makes it special.”

The big news in local wine these days is the push to differentiate (and officially designate) various specific sub-regions throughout the province. It’s a logical progression; a sign of maturity for a young industry that continues to see amazing success and is no longer content with the blanket “BC wine” classification. Thus the Golden Mile Bench was recently awarded the Okanagan Valley’s first official sub-appellation. This BC Government-approved distinction permits wineries within the jurisdiction to label their bottles provenance of “Golden Mile Bench,” and the industry-fronted BC Wine Appellation Task Force is currently developing a process for creating additional sub-appellations.

That said, regardless of official recognition, there is one Okanagan Valley sub-region that has always maintained an informal uniqueness: The Naramata Bench has long had a distinctness – daresay an aura – that makes it special. A historical agricultural region, the Naramata area was established as small orchard packages of 5 to 20 acres, a suitable size for “gentleman farmers” to have a hand in growing and running their own farm. Significantly, this setup also helped herald Naramata as a cultural centre, with people from across the Okanagan arriving to the Bench via boat or steamer for plays, concerts and

the opera.

Fast forward a hundred years and, while the majority of orchards have been ripped up to make way for vineyards, the pioneering genteel spirit of the region lives on through current-day Naramata Bench wineries. Heidi Noble, owner and Executive Winemaker of award-winning Joie Farm Winery, explains: “There are not many vineyard sites that are larger than the original small orchard parcels, and as such, they are small reflections of very specific sites and terroir.” This small-size mentality continues to infuse the contemporary Naramata Bench sensibility, with multiple winemakers citing the camaraderie among neighbours as a special additional tool for crafting wine on the Bench. Red Rooster’s Winemaker Karen Gillis simply says: “When you need a hand you can call a friend, they’re there in a few minutes.” She goes on to relate how this kinship plays out in the day-to-day: “Sometimes it’s having an extra bin of fruit and needing that one bin of truck space or being just shy of some ingredients or it’s been a long day and you could just use a friend.”

Of course, it’s tough for the typical wine tourist to appreciate these behind-the-scenes winemaking machinations. But perhaps this supportive spirit is manifested in the overall generosity of Naramata Bench wines? If a stereotype

is permissible, it is that bottles from the Naramata Bench are ripe and fruity but elegant – characteristics often attributed to the influence of the Bench’s geographic locale fronting the eastern shore of Okanagan Lake. Stefan Arnason, Winemaker at Poplar Grove, mentions that the “Western aspect of the Bench keeps sunlight well into the evening, helping with ripeness.” Furthermore, “The Bench allows cold air to drain down to the lake, preventing frost from settling, which is important to protect young [grape] shoots in early spring and leaf canopy in the fall.”

However, this moderating geography creates a couple of other Naramata Bench characteristics. For one, the climatic influences, combined with limited land under vine, requires many Naramata Bench wineries to source grapes from other parts of the Valley. On the other hand, the moderating geography helps make touring the wineries of the Naramata Bench an easy proposition.

Jousting north from Penticton, just one major route winds its way along a 14-kilometre stretch along the eastern bank of Okanagan Lake, a road that passes 24 recognized wineries before dead-ending in Naramata village proper. This creates a readymade path for easy wine tasting, a tour that is complemented by jaw-dropping lake vistas and a palate-pleasing wine diversity.



HAVE SOMETHING

TO LOOK
FORWARD TO

on steak night

OTHER THAN
just the

steak.



We've got a wine for that.

JACKSON-TRIGGS RESERVE VQA



“It is a region blessed with unique geography and a tradition of pioneering spirit.”

The Naramata Bench is truly one of the most accessible wine routes in BC, an important point, considering that wines from many of the Bench's smaller wineries can prove harder to find. According to Joie Farm's Noble, "These are exciting times on the Bench right now, with new tasting rooms opening up at the north end of Naramata Road." She'll be opening up her gate to curious wine tourists this year, and indeed, she feels that "A new wave of young, dedicated winemakers is raising the bar on the hospitality and tourism experience this summer." It's a sentiment echoed by Karen Gillis at Red Rooster, who excitedly shares the winery's planned upcoming events while expressing: "We show our wares with great local food and have a bit of fun doing it, in the tradition of the Bench: great wines, wholesome fun."

In a sense, this encapsulates the secret allure of the Bench. It is a region blessed with unique geography and a tradition of pioneering spirit, traits that lend an authenticity that continues to draw enthusiastic parties looking to make their mark and create not just wine, but wine specific to the Naramata Bench. The best part? Enjoying this distinct identity is as simple as opening a bottle and pouring a glass.



A REAL CROWD PLEASER



RED ROOSTER'S HEN HOUSE SLY WHITE

BC VQA \$13.99 772574

According to winemaker Karen Gillis, "Hen House is a fun project," made in a "...fruity, easy-drinking style." After all, as she asks, "Why make wine more serious than it needs to be?" It's certainly easy to get into and enjoy this crowd-pleasing white.



RED ROOSTER'S HEN HOUSE RUFFLED RED

BC VQA \$15.99 862615

A companion bottle to the Sly White, Hen House's Ruffled Red is a similarly fruity blend of Cabernet Franc, Cabernet Sauvignon and Merlot that exhibits ample dark fruit and a smooth, balanced finish.



ZIPPY AND SUPER REFRESHING



JOIE ROSÉ

BC VQA \$18.19 511469

Joie Farm urges wine drinkers to "Re-Think Pink" with their zippy, super refreshing style of rosé. It pours a bright pink and beckons with aromas of watermelon candies before a tart finish, giving this pink wine extreme food-pairing savviness.



PUNCHY AND POWERFUL



TOWNSHIP 7 MERLOT

BC VQA \$22.59 726596

Made primarily from fruit grown in the South Okanagan (complemented by Merlot from Township's Naramata Bench Vineyard), this Merlot is punchy and powerful with plum, mocha and toasty oak.



BRING ON THE GRILLED SALMON!



POPLAR GROVE PINOT GRIS

BC VQA \$17.29 676650

Three hours of skin contact before pressing off the juice helps afford this Pinot Gris gregarious citrus, stone fruit and floral characteristics. It's a robust BC white that warrants a made-in-BC pairing: fresh grilled or pan-seared fish, be it halibut or salmon.



THERAPY PINK FREUD ROSÉ

BC VQA \$15.99 442657

Always a go-to rosé, this blend of Merlot and Pinot Noir offers just the right enticing pink colour. Full of red berry, plum, cranberry and cherry flavours, it's perfect paired with fried chicken or tacos.

All Decked Out

A MAKE-AHEAD SUMMER DECK PARTY

SUMMER
SALAD
IN A JAR





TOMATO TARTS

PAIRS WITH TOMATO TARTS



IL NESPOLI SANGIOVESE DI ROMAGNA SUPERIORE RISERVA

Italy \$19.99 401141

This fine Sangiovese has a bright, fruity character, combining ripe cherry, black tea, tobacco and plum with toast, oak and ripe, chewy tannins to showcase a well-balanced red that is warm and smooth. It has enough texture to age a while, or enjoy now with steak or tomato tarts.



CHERRY PIE "CHERRY TART" PINOT NOIR

USA \$26.79 744623

Cherry Tart is a medium- to full-bodied Pinot Noir that tempts with a smoky nose and underlying aromas of black tea, dark cherry and cloves. The palate is rich and pure, with flavours of redcurrants, Pinot fruits, dark berry fruits with vanilla oak and a lively acidity.

PAIRS WITH SUMMER SALAD IN A JAR



**TWIN ISLANDS
SAUVIGNON BLANC**

New Zealand **\$16.49** 534016

A sure crowd-pleaser, Twin Islands offers lively fragrances of citrus peel, fresh herb and tropical fruits with bright peach undertones. The palate is crisp and focused with grapefruit flavours complemented by a whiff of culinary herbs, leading into a zesty finish.



**MASI MODELLO
DELLE VENEZIE BIANCO**

Italy **\$13.29** 564674

Modello opens with inviting aromas of peach, ripe pear, lemon and toast. Well-balanced with moderate weight, the palate is oily, with tropical flavours of grapefruit and bright, crisp acidity followed by a long finale. Enjoy with appetizers or finger foods.



PAIRS WITH PARMESAN
AND CORN LOLLIPOPS



**NOBILO REGIONAL
COLLECTION
SAUVIGNON BLANC**

New Zealand **\$13.69** 623264

This classic New Zealand Sauvignon Blanc is herbaceous, grassy, mineral, yet loaded with aromas of tropical fruits. The palate is fresh, with an astounding acidic entry that unfolds to flavours of nettle, passion fruit, guava and a light, refreshing finish. Enjoy with summer salads and oysters.



PARMESAN AND
CORN LOLLIPOPS



TINHORN CREEK PINOT GRIS

BCVQA **\$14.59** 530683

One of the benchmark Pinot Gris in the Okanagan, showcasing pungent floral, honey, apple and ripe pear aromas. The palate bursts with pineapple, mango and citrus fruits that is backed with bright acidity and lengthy finish. Pair with appetizers, white meat burgers, fruit salsa and halibut steak.



PARMESAN
CHICKEN
WINGS

PAIRS WITH PARMESAN
CHICKEN WINGS



**NEW HARBOR
SAUVIGNON BLANC**

New Zealand **\$14.79** 822585

This crisp white is an amazing aperitif or cocktail option. A clean, direct zip of racy acidity and tropical fruits rush through the palate followed by delicate, herbaceous notes of lemon grass on the mid-palate. A well-balanced, silky-smooth pour, New Harbor pairs happily with crab cakes, mussels and chicken wings.



TERRE PROSECCO

Italy **\$13.99** 928648

The nose reveals perfumed aromas of flowers, lemon zest and green fruit with an enjoyable mineral background. The palate is light but refreshing, delicious with bright acidity mingling with the vibrant mineral elements. Pair this medium-bodied and focused sparkler with seafood, vegetable kebabs or fried chicken.

AGAVE *a-go-go!*



FRESA ROJA
SOUR



TEQUILA
VIEJA
MODA



PIÑA
ASADA
BEBIDA



DANIELLE TATARIN

Danielle works with liquor companies and private and corporate groups to create custom cocktails and menus, as well as hosting seminars and classes on cocktail creation and history. Currently she is General Manager at The Keefer Bar, Vancouver. Accolades include first place at Giffard International Cocktail Competition (France) in 2010, and 2012 *Van Mag* Bartender of the Year.

“One of the many beauties of agave spirits is the fact they are true products of terroir.”

The rise of agave spirits over the last decade has brought the spiked plant into the spotlight. Bartenders and aficionados alike have embraced the many types of agave spirits as some of the most diverse to meet their palates.

The most famous agave spirit, Blue Agave or Agave Tequiliana Weber Azul, as classified by Frédéric Albert Constantin Weber in 1902, has been a staple of the Mexican spirits industry since the late 18th century. In 1792, after failed attempts at forbidding the local Mezcal wine in favour of Spanish wine and spirits, King Ferdinand IV allowed the legal fermentation and distillation of spirits in Mexico.

Today, after centuries of development through organizations in place to advance the industry such as the NOM, *Norma Oficial Mexicana*, tequila has grown tremendously in popularity. The Mexican laws state that tequila can be produced primarily in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit and Tamaulipas.

One of the many beauties of agave spirits is the fact they are true products of terroir. With agaves often spending a minimum of 10 years in the ground before harvesting, it is an interesting experiment to taste the difference between tequila grown in the highlands or lowlands. Highland tequila, or the Los Altos region spirits, tends to be

floral and light, and the agaves tend to be larger in size. The lowland tequila, or Amatitan region, produces spirits that are more vegetal, spicy and earthy.

The opportunity to travel throughout Mexico tasting tequila and agave spirits, as well as seeing the product harvested and produced, is truly amazing. Witnessing the skill in harvesting agave, you will see why it can be likened to an art, the artists being the *jimadors*. The *jimadors* have mastered the use of their *coa de jima* (large machete-like tool) to remove the outer leaves of the agave in a few swift slices. When the *jimadors* finally gets to the *pina*, or heart, of the agave, they again have mastered the art of harvesting the large succulents out of the ground with their *coa*. Where it might take an inexperienced *jimador*

10 to 15 minutes to trim an agave and another 10 minutes to get it out of the ground in the sweltering heat, the professional *jimadors* have already finished and are smiling patiently at the new *jimadors*, who are labouring at the task they mastered long ago. One learns quickly that agave spirits are truly artisanal at heart. From the harvesting to the production, each *marca* or brand has developed its spirit to be a unique expression of its region and production method.

If you can't make it to Mexico to experience the art of agave spirits first hand, a great way to spend a summer afternoon is sipping on tequila, or even better, tequila cocktails. Here are three cocktails that highlight the beauty of the spirit.



An experienced *jimador* shows Danielle Tatarin how to harvest blue agave using the traditional *coa de jima*.



IT'S SHIVER SEASON

2 $\frac{3}{4}$ cups BAILEYS® Irish Cream
12 large ice cubes
Mix ingredients in blender
Makes 8 servings



PLEASE ENJOY RESPONSIBLY.
© R&A Bailey & Co. 2015.



TEQUILA
VIEJA
MODA

TEQUILA VIEJA MODA

2 oz (60 ml) Herradura Reposado Tequila¹
2 Griottine cherries², plus extra for garnish
3 dashes Angostura bitters
1 barspoon Agave Syrup²
orange zest for garnish

In a mixing glass lightly muddle 2 Griottine cherries with Angostura bitters. Add tequila and agave syrup. Stir all ingredients together, add ice and stir for 30 seconds. Strain over fresh ice in a highball glass. Garnish with a wide orange zest and Griottine cherries (optional).

¹ SKU 452615 – A lowland tequila

² Available at specialty food stores.



HERRADURA REPOSADO TEQUILA

Mexico \$60.89 452615

Herradura Reposado opens with aromas of pepper, buttered popcorn, spice and a hint of candy sweetness. The entry is refreshing, with vanilla and more peppery elements on the mid-palate. The caramel-infused, smoky-paprika finish is rounded and mellow.



FRESA
ROJA
SOUR

FRESA ROJA SOUR

2 oz (60 ml) Don Julio Blanco Tequila¹
½ oz (15 ml) Hibiscus Syrup²
¾ oz (22 ml) fresh lime juice
2 dashes Bittered Sling Malagasy Chocolate Bitters³
1 ripe strawberry, sliced, for garnish

Shake first 4 ingredients with ice for 10 to 15 seconds. Fine strain over cracked ice in a Collins glass half-rimmed with Himalayan pink sea salt. Garnish with a hibiscus flower² and sliced strawberry.

¹ SKU 77321 – A highland tequila

² Wild hibiscus flowers in syrup are available at specialty food stores.

³ Available at specialty food stores.



DON JULIO BLANCO TEQUILA

Mexico \$69.59 77321

A solid silver tequila with refreshing aromas of citrus, lemon, lime and grapefruit on the nose and a lightly sweet agave flavour upon entry. The palate is silky smooth, without harsh burns, and accented with a touch of black pepper.

• HOMEMADE LEMONADE TASTE •

TWISTED

LEMONADE

HARD LEMONADE | 5% ALCOHOL BY VOLUME

LIFE HANDED US LEMONS

If you think our Twisted Tea Original Hard Iced Tea is delicious (and we know you do), wait until you give our Twisted Lemonade a try. Tart lemon with just a hint of sweetness combine to make this one lemonade you won't be able to get enough of. At 5% ABV, and with no carbonation, this just might be better than Grandma's lemonade (we won't tell her if you don't).

HOMEMADE LEMONADE TASTE

MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.





PIÑA
ASADA
BEBIDA



**CASAMIGOS
REPOSADO TEQUILA**

Mexico \$64.59 852053

This ultra-premium tequila is made from slow-cooked Blue Agave, expressing aromas of earth, herbs and pepper with a touch of roasted nuts and a sweet nuance. Rich and creamy on the palate, the delicate caramel and cocoa mingle with the oak and spicy notes to create a complex, long finish.

PIÑA ASADA BEBIDA

2 oz (60 ml) Casamigos Tequila Reposado¹
½ oz (15 ml) Pineapple Syrup (recipe follows²)
¾ oz (22 ml) fresh lemon juice
1 dash Angostura bitters
6 to 8 basil leaves

Shake all ingredients together with ice for 10 to 15 seconds. Strain over crushed ice in a highball glass. Garnish with sliced pineapple and extra basil leaves.

PINEAPPLE SYRUP

Remove skin and core of 1 pineapple. Slice into 1-in (2.5 cm) thick slices. Chop pineapple and transfer to a blender. Pulse until smooth consistency. Pour blended pineapple through a cheesecloth, squeezing out all juice into a glass bowl. Add equal parts sugar to pineapple juice and stir to dissolve. Store in a clean glass jar or bottle and keep refrigerated.

¹ SKU 852053 - A highland tequila

² Alternatively, Giffard Pineapple Syrup is available at specialty food stores.

HUNTING FOR
Berry Treasures



LEMONADE TART
WITH TIPSY BERRIES



MIXED BERRY AND ELDERFLOWER CREAM SANDWICH CAKES

PAIRS WITH MIXED BERRY AND ELDERFLOWER CREAM SANDWICH CAKES



WHISTLER LATE HARVEST CHARDONNAY

BC VQA \$17.29 197244 375 ml
 Alive with intense flavours of peach, nectarine, honey, apple and cinnamon spice, this late harvest wine is medium- to full-bodied with a rich texture meant to be enjoyed as an aperitif, or paired with desserts such as cheesecake and crème brûlée.



BLÜFELD RIESLING

Germany \$13.99 884239
 An authentic Riesling from the blue slate slope of Mosel, Blüfeld is concentrated and juicy, opening with pronounced fresh fruit aromas and beautiful mineral notes. The palate is medium sweet, showing generous honeyed fruit flavours accented by crisp acidity and minerals.

STRONGBOW'S BRANCHING OUT



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APPLE CIDERS



BERRY FENNEL PIZZA

PAIRS WITH BERRY FENNEL PIZZA



HESTER CREEK CHARACTER WHITE

Canada **\$13.59** 158147

This charismatic blend of six grape varietals opens with fragrant notes of lush orchard fruits and mineral aromas with juicy acidity and fresh fruit flavours on the palate. Pure and focused, enjoy on its own or with shucked oysters, spicy Asian cuisine or grilled poultry.



TORRESELLA PINOT GRIGIO

Italy **\$14.39** 468306

Intense aromas of pear, ripe apple, truffle and almond leap from the glass with an inviting spice nuance. This is a well-balanced Pinot Grigio with a lively, crunchy palate that leads to a smooth finish. Amazing value! Pair with fish, chicken or light soup.



PAIRS WITH LEMONADE TART WITH TIPSY BERRIES



LANDLUST RIESLING

Germany **\$13.99** 509430

Landlust is clean and crisp, showing pronounced notes of blossom, citrus, white peach and honeysuckle. Flavours of Asian pear, peach and fresh citrus are backed by a subtle mineral backbone, ending with an off-dry lift.



MARTINI ROSÉ SPARKLING WINE

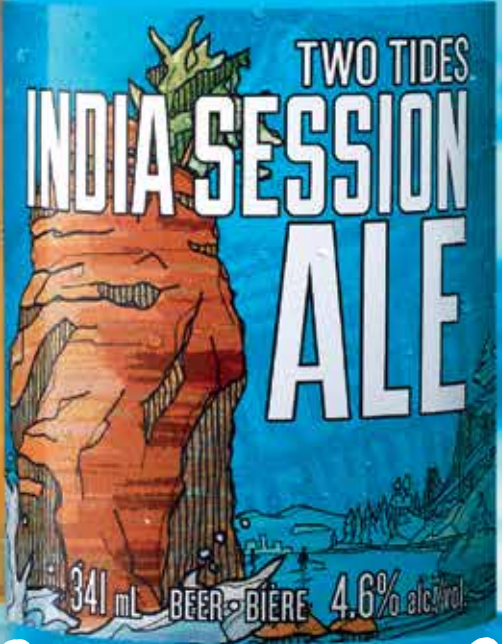
Italy **\$12.99** 772673

Enticing aromas of elderflower, peach, wild berries and rose are integrated in the invigorating mousse. On the mouth it is medium sweet, soft with fresh berries and orange zest that leads to a well balanced finish. Enjoy with nutty desserts, brie, spicy cuisines or simply with fresh fruit.

New!

HIGH TIDE LOW TIDE

IT'S THE PASSAGE OF TIME,
WITH PEOPLE YOU HAVE
KNOWN FOR YEARS
OR THE GIRL YOU JUST MET
IN THE BUS LINE,
WHEN NEW FRIENDS MESH
& YOU ALL HAVE A DAYLONG
WEST COAST SESH.
WHEN HOURS BLUR INTO DAYS
& WONDERFULLY NO ONE'S FAZED.
IT'S A TASTE THAT FULLY REFLECTS
YOUR LAID BACK PACE
& IT'S A GOOD DAY THAT SEEMS
LIKE IT COULD LAST FOREVER.



& EVERYTHING IN BETWEEN



LIGHT AMBER COLOUR  IBU  35

After cruising the seawall or tackling a mountain, our ISA helps make your West Coast session last longer. Crafted with Citra hops, this laid back, hoppy brew is the perfect way to wash down surf 'n' turf with good friends between high tide and low tide.



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+784637

PAIRS WITH GRILLED BEEF TACOS WITH BERRY SALSA



FAIRVIEW GOATS DO ROAM

South Africa **\$13.89** 633206

This red boasts aromas of fruit compote, blackcurrant, pepper, cinnamon and spice. The subtle vanillin notes are well integrated with the silky smooth tannins on the medium-bodied palate, followed by a satisfying finish. Pair with mushroom risotto, spinach quiche and grilled beef.



BRIDLEWOOD CABERNET SAUVIGNON

USA **\$16.49** 425082

This red offers amazing value, displaying classic Cabernet characters of blackberry, chocolate, caramel and pomegranate on a medium-bodied palate. Small amounts of Syrah and Petite Sirah are included in this red for a plush texture. Pair with flank steak, teriyaki or dark chocolate.



GRILLED BEEF TACOS WITH BERRY SALSA

Minerality **IN WINE**



Wine seems to have its own language. One of the most puzzling terms wine people use is “minerality.” What is this minerality anyway? The short answer is that nobody can seem to agree and the subject has prompted much debate amongst the wine cognoscenti. A tasting term, minerality has come to mean different things to different people. While it might seem pedantic to spend so much time discussing it, and could easily be seen as justification to write off wine lovers as snobs, there is good reason behind the energetic discussion. Why? Because minerality, for many, has become a synonym for high quality in wine.

The term minerality is a fairly recent addition to tasting notes, only appearing regularly in the last decade or so. So it is understandable that, being new, and a taste that is very hard to describe (see below), differences in opinion will result. Practically every wine article on the subject launches with some kind of question as to whether or not minerality even exists. The controversy is built off this confusion, especially due to the fact that scientists are having no luck coming up with any explanation as to how these mineral flavours appear in the wine.

“ Typical descriptors include terms such as wet rock, oyster shell, wet concrete, chalk, flint and salty. ”

The reasoning for those refuting minerality is that if it cannot be explained, then it must not exist.

The other motive for so much talk about wine minerality is that it is considered to be a very good component of top-quality, highly complex and interesting wines. In short, there is now extra incentive for winemakers to claim the presence of mineral tastes in their wines, even when no such flavours by anyone's definition exist. Much like the overuse of “green” to suggest environmental friendliness, minerality is suffering similar abuse in the wine world. Hence the strength of the debate intensifies.

Why minerality has been so closely linked to quality might be partly explained by the current trends that have emerged in wine over the last decade. Minerality could be considered a backlash against rich, fruity, ripe, lush wines and is essentially the antithesis of the soft, sweeter styles of white and red wines that are so common today. Mineral wines are typically crisp in acidity, mouth-watering, refreshing and juicy. While tasters sometimes claim to be able to smell minerality, it is usually on the palate that truly mineral wines show themselves. Typical descriptors

include terms such as wet rock, oyster shell, wet concrete, chalk, flint and salty. For many wine drinkers, it is more of a sensation than a taste, the wines having a racy, refreshing energy or electricity to them, much like the sensation when drinking mineral water. This description as a link to wine quality might seem completely contrary for some wine drinkers who hunt out bigness and richness, but enough people have become hooked, so the debate rages on.

An interesting feature common to many wines considered to be mineral is that the vines are grown in soils derived from limestone, schist or granite, often with high calcium content. Trained wine tasters often identify mineral wines in blind tasting conditions and link them closely to their vineyard location. Yet, any attempts to scientifically compare minerals in the soil with minerals in the wine fall flat. The link, although not understood, must exist, as vintage to vintage, certain grapes in certain soils produce mineral-tasting wines. Grow a different grape or plant that grape in a different soil and the minerality can disappear. We'd all love to know why. The fact is that minerality comes from the right combination of the right grape

in the right place.

Some theories have examined the makeup of soils in terms of the different nutrients and minerals it contains and how this affects a vine's growth. How a vine grows can, to some extent, determine the taste of its wines, suggesting an indirect rather than direct link. Anecdotal studies often show how the same grape in the same vineyard in slightly different soils can make considerably different-tasting wines. It is also quite easy for humans to obliterate minerality through high yields or over manipulative winemaking. Too much oak, very ripe fruit and big crops will all dilute traces of minerality.

Naysayers often write off minerality simply as the taste of high levels of sulfur in a wine, or just the feeling of high acidity and low pH. High sulfur might explain the perceived mineral aromas in some wines, but there are many low-sulfur wines that are also very mineral in taste. The trend to use concrete tanks also adds some dusty, chalky character to wines that could be construed as mineral. Minerality is also linked to wines that lack fruitiness, and it is true that very ripe fruit can mask it, but there are exceptions. Some red wines from Priorat in Spain are big, bold, ripe

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MINERALITY IN WINE

“The fact is that minerality comes from the right combination of the right grape in the right place.”

and fruity while also intensely mineral. Similarly, minerality was often linked exclusively to the less fruit-forward styles of Old World wines, but many high-calcium soils of the New World are also developing a reputation for intense minerality.

Which wines should you look for if you want to experience the elusive taste of minerality? Mostly it is crisp, dry white wines, but there are some exceptions. Cru Beaujolais, some Bordeaux, Priorat, some Loire and Barolo are all red wines where you might find some minerality. It will be strongest in wines such as Chablis, Muscadet, Sancerre, Mosel Riesling, Assyrtiko from Santorini and anything from Limarí in Chile. You will also commonly find it in many dry champagnes, Chenin Blanc, Gavi, Grüner Veltliner and Albariño. Old World or New World, wherever that magic combination of soil and grape comes together, minerality will exist. And if you like that in a wine, sit back and enjoy while the scientists work diligently to explain it, and toast the fact that some things in wine just can't be quantified.



CRISP, ZINGY
AND VIBRANT



CHÂTEAU DE LA GRAVELLE MUSCADET SÈVRE ET MAINE

France \$15.69 411066

Subtle in aroma, but very refreshing on the nose with bright, green herbs, lemon, green apple and some savoury lees notes. Crisp, zingy and vibrant on the palate with a light body and intense minerality that lasts on a long, racy finish.



HONEY, LIME
AND GOLDEN
APPLE



ST. URBANS-HOF OLD VINES RIESLING

Germany \$21.79 597997

Aromatic with white flowers, baked apple, peach, lemon oil and fresh green grape notes. The palate has some sweetness that is balanced with vibrant, racy acidity allowing the honey, lime, golden apple, mineral, pineapple and peach notes to give a long, electric finish.



WILLIAM FEVRE PETIT CHABLIS

France \$24.49 811232

Lots of grapefruit and oyster shell with some lemon, peach, smoke and flint. The palate is dry and crisp, racy and mineral with salty, wet stone notes, lots of citrus, pear and green apple and a long refreshing finish.



CHÂTEAU DE SANCERRE SANCERRE

France \$26.29 164582

Ripe gooseberry and passion fruit along with apple, lemon and some stony, chalky notes. The palate is lively and refreshing with lots of lemon, minerality, passion fruit, raw pineapple, grapefruit and a long, juicy, mineral finish with a touch of savoury lees complexity.



LONG AND
EXCELLENT



PIPER-HEIDSIECK BRUT

France \$56.99 462432

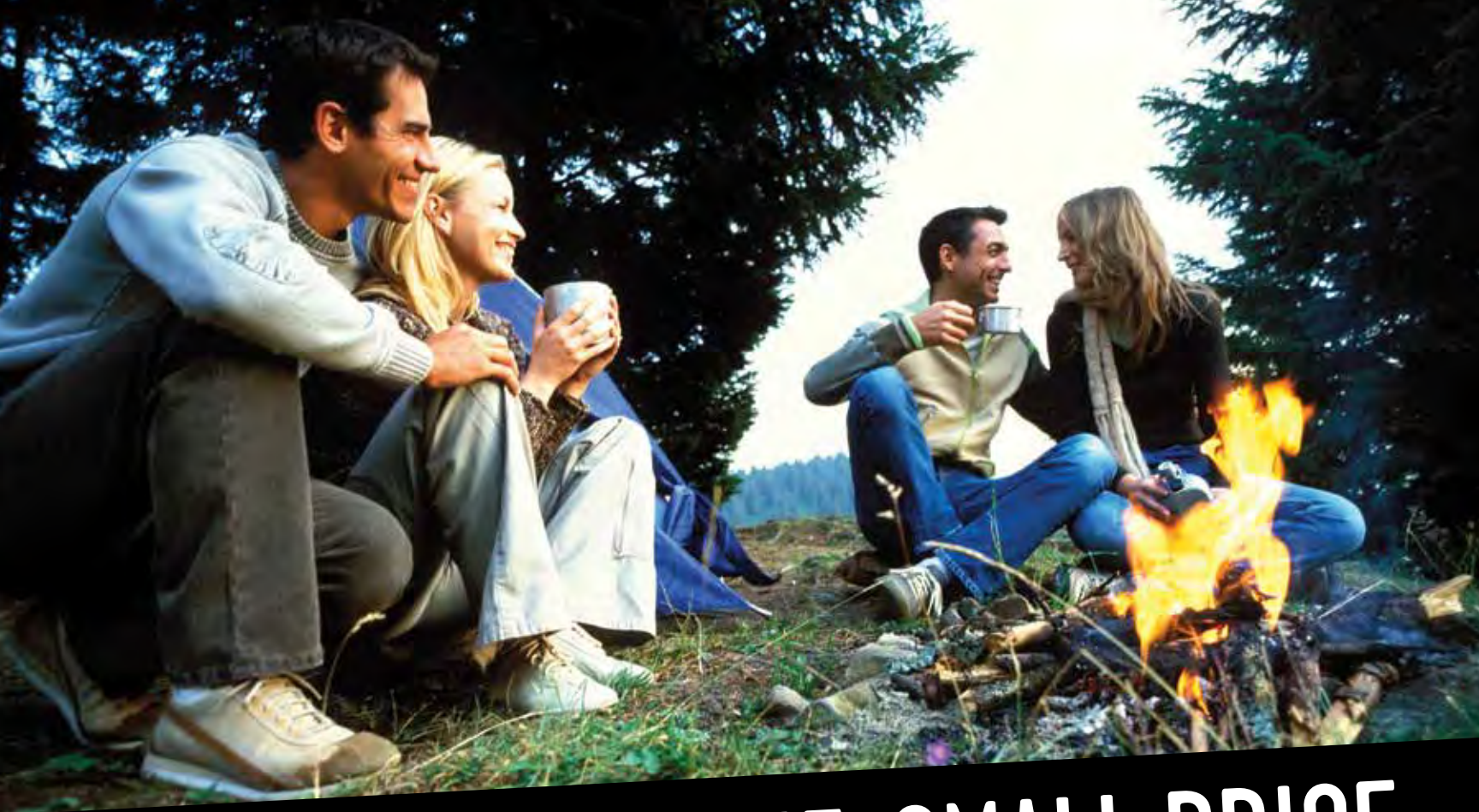
Nice intense, toasty, bready and brioche on the nose along with baked apple, lemon and mineral notes with some developed caramel and nuts. The palate is dry, crisp and fresh, mineral and stony with nut, lees, a creamy mousse and fresh apple and lemon. Long and excellent.



GRAY MONK RIESLING

Canada \$13.89 321604

Freshness, richness and ripeness combining some racy lemon and lime with peach and apricot on the nose. The palate has good power and intensity. The high acidity is balanced by some sweetness and plenty of flavour concentration in the citrus, apple and stone fruits with a good dose of minerality on the long finish.



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CONSULTANT'S CHOICE

our experts share their favourites



"Helping customers to choose the perfect wine to go with a meal they are preparing for friends and family is a pleasure. I feel fortunate to be a part of that process."

MARLISA HOLLANDS
WSET Diploma
Fort Street, Victoria



SOLANERA VIÑAS VIEJAS

Spain **\$19.29** 175372

This delicious blend of Mourvèdre, Cabernet and Grenache is seriously undervalued. Aromatic Indian spices come across on the nose with black raspberry, mineral and a balanced, long length. This would be great with prime rib or grilled meats.



CASTELLO MONACI ACANTE FIANO

Italy **\$13.29** 566596

This Fiano has a rich palate, with honeycomb, melon and orange spice. A juicy wine that is lovely with roasted pork, chicken or creamy pasta dishes. An excellent value!



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

CATRINA NOWAK
WSET Advanced
Orchard Park, Kelowna



SALENTO VERSO ROSSO

Italy **\$17.39** 65565

This exceptional value blend of Negroamaro, Primitivo and Malvasia Nera from Puglia is made using the *appassimento* method. Dark red, spicy and smoky with complex layers of juicy red fruit on the nose, the palate is soft and silky with a touch of rusticity. Pair with alfresco, *Cin Cin!*



FREIXENET ELYSSIA GRAN CUVÉE BRUT

Spain **\$19.99** 169995

Elyssia, a new addition to Freixenet, is made like all cavas, by the traditional method. With fine, persistent bubbles, it is crisp and fresh, with aromas of lime, white flowers and peach. The finish is dry, creamy and lingering. It's sublime matched with sushi and sashimi.



"Wine is heart while spirit is passion. These are the core elements that make my adventurous approach to life possible."

PETER WAN
WSET Diploma
Park Royal, West Vancouver



MONASTERIO DE LAS VIÑAS GRAN RESERVA

Spain **\$17.39** 618355

Made from a trio blend of Garnacha, Tempranillo and Carinena, this wine shows developed characteristics of leather, spice and savoury notes. Offering soft-textured tannins and ripe fruit on the palate, it pairs magically with lamb dishes as well as grilled vegetables.



WOODFORD RESERVE DISTILLER'S SELECT BOURBON






USA **\$43.49** 480624

Packed with generous flavours of vanilla, spice, oak and oranges with a hint of coconut, this bourbon is a treat for all senses! Rich and round on the palate, this medium-bodied whiskey has some complexity and a long finish that ends with notes of chocolate and toffee. Enjoy it neat or on ice. It can also take a classic cocktail such as a Mint Julep to a whole new level!

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!


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 bcliqorstores.com/event. To receive monthly updates and exclusive special announcements please subscribe at bcliqorstores.com/e-news.


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

JUNE

39TH & CAMBIE

-  **PROVENCE ROSÉ – WINE FOR THE ART OF LIVING**
SATURDAY, JUNE 6
2:00 – 6:00 P.M.

Taste the art of rosé wines of Provence paired with delicious Provencal-themed bites from Bon Vivant's Dino Renaerts.

-  **GIBSON'S FINEST – NEW LOOK**
THURSDAY, JUNE 11
4:00 – 6:00 P.M.

See the "new look" of Gibson's Finest Canadian Whisky and taste it again for the first time.

-  **BACARDI RUMS**
SATURDAY, JUNE 13
2:00 – 5:00 P.M.

Join us for cocktail recipe ideas and sample Bacardi Superior, Gold and Fuego with complementary appetizers.

-  **GLENLIVET FOUNDER'S RESERVE GLOBAL BRAND AMBASSADOR**
SUNDAY, JUNE 14
2:00 – 6:00 P.M.
(SESSION EVERY HOUR)
TICKETS \$10 AVAILABLE AT EVENTBRITE.CA


Just in time for Father's Day! Enjoy appetizers and an educational tasting of the Glenlivet Founder's Reserve with Global Brand Ambassador Ian Logan, visiting from Scotland.

-  **FATHER'S DAY**
THURSDAY, JUNE 18
4:00 – 6:30 P.M.


Join the 39th & Cambie Product Consultants as they showcase great Father's Day gift ideas.

-  **HEINEKEN PRESENTS HEINEKEN CITIES!**
FRIDAY, JUNE 19
3:00 – 7:00 P.M.


Get a taste of Heineken and enter for a chance to win a trip for two to a legendary city.

-  **TOAST TO SUMMER LANGUEDOC ROUSSILLON WINES**
SATURDAY, JUNE 20
2:00 – 6:00 P.M.

Bring the Mediterranean to your glass and to your table with wines from the south of France with barbecue appetizers!

-  **STRONGBOW INNOVATION MIXOLOGY**
FRIDAY, JUNE 26
4:00 – 7:00 P.M.

Strongbow's expert mixologist shares the experience of enjoying classic British Dry Strongbow cider alongside the slightly sweeter Strongbow Gold and the delicious new Strongbow Elderflower.

-  **PINOT NOIR, THE COOL RED**
SATURDAY, JULY 4
3:00 – 7:00 P.M.

Try Pinot Noirs from Chile slightly chilled to enhance their flavours and make a refreshing summer red paired with local West Coast cuisine.




-  **ALFRESCO**
THURSDAY, JULY 9
4:00 – 6:30 P.M.

Join our 39th & Cambie Product Consultants who will provide a selection of summer patio wines for sipping. Appetizers will be served.

-  **SOUTH AFRICA BARBECUE WINES**
FRIDAY, JULY 10
2:30 – 6:30 P.M.


Come taste a flight of wines at 2:30 p.m. and a set of different wines at 4:30 p.m. paired with tasty South African appetizers.

-  **WELCOME TO THE FAMILY**
SATURDAY, JULY 11
4:00 – 7:00 P.M.


Jack Daniel's Tennessee Fire adds more heat to your summer. Enjoy a great pairing with spicy foods and hot wings.

JULY

39TH & CAMBIE

-  **SUMMER WITH KIM CRAWFORD**
WEDNESDAY, JULY 1
1:00 – 5:00 P.M.

Celebrate summer with Kim Crawford wine. Purchase any two bottles of Kim Crawford and receive two Riedel stemless wine glasses.

-  **ENGLISH BAY PALE ALE**
FRIDAY, JULY 3
1:00 – 5:00 P.M.

Taste our English Bay Pale Ale with some appetizers. Enter for a chance to win a branded Granville Island Brewery cruiser bike.

FUN AND EASY ENTERTAINING

FRIDAY, JULY 17
2:00 – 5:00 P.M.

Sample Grey Goose Vodka with warm mini quiche appetizers.

MIGUEL TORRES - SPAIN'S WINE PIONEER

TUESDAY, JULY 21
5:30 – 7:30 P.M.

TICKETS \$30

Meet 5th Generation winemaker Miguel Torres, as he talks about his family's exciting Spanish properties. Rediscover wines of excellence and innovation from Spain and enjoy appetizers.

SUMMER SANGRIA

FRIDAY, JULY 24
4:00 – 8:00 P.M.

Nothing beats Sangria on a hot summer's day! Try a delicious new recipe to serve at your next summer party along with rib appetizers.

NOTORIOUSLY GOOD SLEEMAN

THURSDAY, JULY 30
3:30 – 6:30 P.M.

Enjoy samples of Sleeman Original Draught and food pairings. Enter the Sleeman Speakeasy contest.

ALBERNI & BUTE

LIVE & LET LOVE!

FRIDAY, JULY 24
2:00 – 6:00 P.M.

YALETOWN

LIVE & LET LOVE!

SATURDAY, JULY 25
2:00 – 6:00 P.M.

Sample savoury appetizers with vibrant wines and spirits from around the world. Prosecco from Italy, gin from the United Kingdom and vodka from Kazakhstan.

WHISTLER

PEMBERTON MUSIC FESTIVAL

Get ready for an incomparable three-day celebration of music, art and entertainment. Sample refreshing Molson Canadian and receive a bonus festival survival kit with your purchase.

WHISTLER VILLAGE AND PEMBERTON

THURSDAY, JULY 16
2:00 – 6:00 P.M.

SATURDAY JULY 18
12:00 – 4:00 P.M.

WHISTLER MARKETPLACE, WHISTLER VILLAGE, SQUAMISH AND PEMBERTON

FRIDAY, JULY 17
12:00 – 4:00 P.M.

SEMIHAMOO

MONKEY BAY

FRIDAY, JULY 10
3:00 – 7:00 P.M.

Discover the crisp, tropical fruit flavours of New Zealand's Monkey Bay wines. Purchase any two bottles and receive a premium beach bag.

FORT STREET, VICTORIA

MONKEY BAY

SATURDAY, JULY 25
2:00 – 6:00 P.M.

Discover the crisp, tropical fruit flavours of New Zealand's Monkey Bay wines. Purchase any two bottles and receive a premium beach bag.

AUGUST

39TH & CAMBIE

IT'S THE WAIHOPAI WAY!

SATURDAY, AUGUST 1
3:00 – 7:00 P.M.

Experience the Waihopai Way with Marisco Vineyards! These Marlborough wines will be paired with light appetizers for your enjoyment.



CELEBRATE ARGENTINA

THURSDAY & FRIDAY, AUGUST 13 & 14
3:30 – 6:30 P.M.

Taste the Wines of Argentina, with tasty traditional empanadas from Panaderia Latina Bakery.

AWARD-WINNING SPIRIT

FRIDAY, AUGUST 21
2:00 – 5:00 P.M.

Sample Bacardi Superior, Gold and Fuego!

ROBSON STREET

LIVE & LET LOVE!

SATURDAY, AUGUST 1
2:00 – 6:00 P.M.

BUTE STREET

LIVE & LET LOVE!

SUNDAY, AUGUST 2
2:00 – 6:00 P.M.

Sample savoury appetizers with vibrant wines and spirits from around the world. Prosecco from Italy, gin from the United Kingdom and vodka from Kazakhstan.

SQUAMISH AND WHISTLER VILLAGE

MOLSON CANADIAN

FESTIVAL SURVIVAL KIT
THURSDAY, AUGUST 6
1:00 – 5:00 P.M.

FRIDAY, AUGUST 7
12:00 – 4:00 P.M.

SQUAMISH AND WHISTLER MARKETPLACE

MOLSON CANADIAN

FESTIVAL SURVIVAL KIT
SATURDAY, AUGUST 8
12:00 – 4:00 P.M.

Be guided through a tasting of Molson Canadian by a beer professional. The first 100 customers get a branded survival kit with purchase.

KAMLOOPS COLUMBIA PLACE

COORS ALTITUDE –

CLIMB THE OTHER SIDE
FRIDAY, AUGUST 14
3:00 – 7:00 P.M.

SATURDAY, AUGUST 15
2:00 – 6:00 P.M.

FRIDAY, AUGUST 21
3:00 – 7:00 P.M.

KAMLOOPS NORTH

COORS ALTITUDE –

CLIMB THE OTHER SIDE
SATURDAY, AUGUST 22
2:00 – 6:00 P.M.

Coors Altitude tasting event is here! Come enjoy pizza bites with your tasting. First 150 customers will receive a silicone phone wallet with their purchase.

ALBERNI & BUTE

INTRODUCING CÎROC

ULTRA PREMIUM
FRIDAY, AUGUST 28
5:00 – 7:00 P.M.

Join the Reserve Brand Ambassador for a fun mixology session featuring Cîroc and Cîroc flavours with yummy canapés.

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A Vineyard Wedding

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LAYERED RED WINE CHOCOLATE CAKE WITH CREAM CHEESE FROSTING

CAKE

2¾ cups (675 ml) Cabernet or Merlot wine, divided
 ½ cup (125 ml) light brown sugar
 3½ cups (875 ml) cake and pastry flour
 ½ cup (125 ml) cocoa powder

2 tsp (10 ml) baking powder
 ¼ tsp (1 ml) ground cinnamon
 ¼ tsp (1 ml) ground cardamom
 ½ tsp (2 ml) fine salt
 1 cup (250 ml) unsalted butter, at room temperature
 1 vanilla bean, split and seeds scraped out
 2½ cups (625 ml) granulated sugar
 4 large eggs, at room temperature

CREAM CHEESE FROSTING

1 cup (250 ml) unsalted butter, at room temperature
 ½ cup (125 ml) vegetable shortening
 1 lb (500 g) plain cream cheese, at room temperature
 1 tsp (5 ml) vanilla
 3½ lbs (1.5 kg) icing sugar
 ½ tsp (2 ml) fine salt

1 To make Cake, in medium-sized saucepan, whisk together ¾ cup (175 ml) wine and the brown sugar over low heat. Whisk until sugar dissolves. Set aside to cool. Wine syrup can be made a day ahead.

2 Preheat oven to 350 F (180 C). Grease three 8-in (20 cm) round cake

pans with butter or cooking spray and line bottoms with a circle of parchment paper. Grease top of parchment rounds and set prepared pans aside.

3 In a medium-sized bowl whisk together flour, cocoa powder, baking powder, cinnamon, cardamom and salt. Set aside.

4 In bowl of a stand mixer fitted with paddle attachment beat together 1 cup (250 ml) butter, vanilla seeds and sugar. Mix on medium speed until light and fluffy, about 4 minutes. Reduce speed to low and add eggs, 1 at a time, mixing until each is incorporated. In 3 alternating additions, add flour mixture and remaining 2 cups (500 ml) wine to batter, mixing until just incorporated before each addition. Divide batter evenly between prepared cake pans.

5 Bake until a wooden skewer inserted in cakes comes out clean, about 30 to 40 minutes. Remove from oven and allow to cool completely in pans on a wire rack.

6 While cakes cool, prepare Cream Cheese Frosting. In bowl of a stand mixer fitted with paddle attachment, cream together butter,

shortening, cream cheese and vanilla. Sift together icing sugar and salt before gradually adding to butter mixture. Beat on low speed until fully incorporated and creamy.

7 To assemble cake, run a thin knife around edge of each cake tin and invert to unmould. Discard parchment paper. Cut each cake in half horizontally with serrated knife, making 6 layers. Place 1 cake layer, cut-side up, on cake stand. Brush with a thin layer of cabernet syrup and allow it time to seep in, about 1 minute. Place about ½ cup (125 ml) frosting in centre of cake layer and spread evenly to edges. Repeat process with next 5 layers. Refrigerate cake for half an hour. Thinly spread about 1 cup (250 ml) frosting all over cake, fine if uneven as this is a “crumb coat”. Refrigerate cake again for half an hour. Using a small offset spatula, ice cake with remaining frosting. Refrigerate again for at least half an hour. Just before displaying, decorate top of with grapes or flowers, as desired.

Serves 12

PAIRS WITH

Moët & Chandon Nectar Impérial
France **\$65.29** 509695



MINI STRAWBERRY SHISO TARTS

1½ cups (375 ml) all-purpose flour, plus extra
½ cup (125 ml) icing sugar
¼ tsp (1 ml) fine salt
½ cup + 1 tbsp (140 ml) very cold unsalted butter, cut into cubes, plus extra for greasing
1 large egg
1 cup (250 ml) whole milk
8 shiso leaves, roughly chopped, plus extra for garnish, if desired
3 large egg yolks
½ cup (125 ml) granulated sugar
3 tbsp (45 ml) cornstarch
½ tsp (2 ml) vanilla
½ cup (125 ml) chilled whipping cream
24 strawberries, trimmed and each cut into 4 slices
¼ cup (60 ml) seedless strawberry jam, warmed until liquefied

1 Preheat oven to 375 F (190 C). Lightly grease 24 barquette tins with butter before placing on baking tray.

2 In a food processor fitted with steel blade attachment, pulse together flour, icing sugar and salt. Scatter cubes of butter over dry ingredients and pulse until coarsely incorporated, about 3 or 4 pulses. Add egg and continue to pulse until dough starts to clump together. Turn dough out onto work surface and very lightly knead just to finish incorporating ingredients.

3 Divide dough into 24 pieces and press evenly across bottom and up sides of individual barquette tins, making tart shells. Transfer to baking sheet. Prick each tart a few times with a fork and freeze for 20 minutes.

4 Press small pieces of aluminum foil tightly against each shell and bake in middle of oven for 10 minutes. Carefully remove foil. If shells have puffed, press down gently with back of a spoon. Bake another 5 to 8 minutes until shells are firm and golden brown. Transfer baking sheet to wire rack and let shells cool for 5 minutes before removing from moulds and allowing to cool completely on rack.

5 Meanwhile, make shiso cream. In a small saucepan bring milk and shiso leaves to boil over medium-high heat. Remove saucepan from heat, cover and let stand for 20 minutes. Strain infused milk through a fine-meshed sieve into a bowl. In medium-sized saucepan whisk together 3 egg yolks, sugar, cornstarch and vanilla. While whisking, slowly incorporate infused milk before bringing mixture to boil over medium heat. Reduce heat to medium-low and simmer, whisking for 3 minutes. Mixture will be very thick. Transfer to a bowl, press a piece of plastic wrap into surface to seal, and refrigerate until cold, about 4 hours.

6 In bowl of an electric mixer fitted with whisk attachment, beat whipping cream until stiff peaks form. Whisk chilled shiso mixture until smooth before whisking in half the whipped cream. With a rubber spatula, fold remaining whipped cream into shiso mixture. Transfer to piping bag fitted with a round or star tip.

7 Before serving, pipe shiso cream into tart shells. Top with strawberry slices and brush with melted strawberry jam. Garnish with a sprinkle of chopped shiso leaf, if desired. Serve immediately.

Makes about 24

PAIRS WITH

Red Rooster Riesling
BC VQA **\$14.79** 498840



CHAMPAGNE TRUFFLES

½ cup (125 ml) champagne
14 oz (400 g) white chocolate, chopped
¼ cup (60 ml) whipping cream
¼ cup (60 ml) unsalted butter, at room temperature
various sized sugar pearls¹, for garnish
icing sugar, for garnish
sliced blanched almonds, for garnish

1 In a small saucepan warm champagne over medium heat. Bring to a simmer and reduce volume by half, about 10 minutes. Set aside and cool to room temperature.

2 Add chocolate and cream to a heatproof bowl and place over a saucepan of simmering water. Do not let bowl directly touch water. Stir occasionally until chocolate has completely melted. Remove from heat before whisking in cooled champagne reduction. Add butter, 1 tbsp (15 ml) at a time, and whisk until incorporated and mixture is smooth. Press some plastic wrap on surface of chocolate mixture and refrigerate until firm, about 4 hours.

3 Once firm, scoop spoons of chocolate mixture and form into small balls. Roll a third of truffles in various sized sugar pearls, a third in icing sugar and remaining third in blanched almonds. Store truffles in an airtight container in refrigerator for up to 1 week. Serve while still slightly chilled.

Makes about 24

PAIRS WITH

Château des Charmes Vidal Icewine
BC VQA **\$22.59** 565861 200 ml

¹Available at specialty food stores.



GRILLED BEEF TENDERLOIN WITH MINT AND GREEN ONION BUTTER

½ cup (125 ml) unsalted butter, at room temperature
 1 cup (250 ml) packed fresh mint leaves, chopped
 4 green onions, trimmed and chopped
 2 tsp (10 ml) lemon zest
 salt and pepper, to taste
 2 centre cut beef tenderloins, trimmed and tied, about 3 lbs (1.5 kg) each
 3 tbsp (45 ml) grapeseed oil
 Fire-Kissed Green Bean Salad, to serve (recipe follows)
 Mini Pommes Anna, to serve (recipe follows)

- 1 In bowl of a food processor fitted with steel blade attachment, combine butter, mint, green onions, lemon zest and pinch of salt until well combined and green onions are finely chopped. Transfer flavoured butter to a bowl and set aside. If making sides, factor in prep time.
- 2 Preheat grill over medium-high heat and set up both direct and indirect heat zones.
- 3 While grill is preheating, generously season tenderloins with salt and pepper before letting stand at room temperature for 30 minutes. Rub tenderloins with oil before searing on all sides over direct heat, about 4 minutes per side.
- 4 Transfer meat to indirect heat zone and grill, covered, turning occasionally, until a thermometer registers 125 F (52 C) for medium-rare, about 20 to 30 minutes. Grilling time will vary depending on thickness and preference.
- 5 Remove meat from grill to a cutting board. Brush with prepared mint and green onion butter and let stand for 15 minutes before untying, slicing and serving with sides.

Serves 12



FIRE-KISSED GREEN BEAN SALAD

½ cup (125 ml) extra-virgin olive oil
 ¼ cup (60 ml) fresh orange juice
 ½ tsp (2 ml) Sriracha hot sauce, plus extra
 ⅛ tsp (0.5 ml) ground black pepper
 2 tbsp (30 ml) Asian fish sauce
 2 tbsp (30 ml) sherry vinegar
 2 tbsp (30 ml) fresh lime juice
 1 tsp (5 ml) sea salt, plus extra for seasoning
 2 lbs (1 kg) green beans, trimmed
 1 small red onion, thinly sliced
 1 tbsp (15 ml) grapeseed or coconut oil
 3 cups (750 ml) cherry tomatoes, halved
 ¼ cup (60 ml) lightly packed fresh cilantro
 2 tbsp (30 ml) fresh parsley, roughly chopped
 ½ cup (125 ml) toasted pine nuts
 freshly ground black pepper, to taste

- 1 Preheat grill over medium-high heat.
- 2 Meanwhile, in a blender combine first 8 ingredients until well combined. Season to taste with extra salt and hot sauce. Set dressing aside.
- 3 Place a grill basket on hot grill and allow to preheat for 5 minutes.
- 4 Meanwhile, in a large bowl toss together beans and red onion with grapeseed oil. Working in batches, arrange half bean mixture in preheated grill basket, close lid on barbecue and cook, tossing occasionally, until beans are lightly charred, about 5 to 7 minutes. Transfer to a large bowl and grill remaining mixture.
- 5 Add cherry tomatoes and half the dressing to grilled bean mixture. Toss and let sit for 5 minutes before stirring in cilantro, parsley and pine nuts. Season to taste with more dressing, salt and pepper as needed. Best served warm or at room temperature.

Serves 12



MINI POMMES ANNA

½ cup (125 ml) unsalted butter, melted, divided
 1 tbsp (15 ml) chopped fresh thyme
 1 tsp (5 ml) chopped fresh rosemary
 1 large garlic clove, minced
 1¼ lb (840 g) small yellow potatoes
 2 tsp (10 ml) chopped fresh chives
 salt and pepper, to taste

- 1 Preheat oven to 350 F (180 C). Brush cups of a 12-cup muffin tin with some melted butter before lining bottom of each cup with a round of fitted parchment paper. Set aside.
- 2 In a small saucepan, stir together remaining butter, thyme, rosemary and garlic over medium-low heat until fragrant, about 2 minutes.
- 3 Using a mandoline, thinly slice potatoes crosswise into paper thin rounds before placing them in a large bowl. Drizzle with herb butter, add chives and season with salt and pepper before tossing to combine.
- 4 Divide potato slices among muffin cups, layering and overlapping slices to create a circular pattern. Drizzle layered slices with any remaining butter and seasoning mixture.
- 5 Cover muffin tin tightly with foil and place on baking sheet. Bake potato stacks until pierced easily with a knife, about 35 minutes. Remove foil and place a baking sheet over muffin tin. In one quick motion, turn over and lightly tap underside of muffin tins, releasing potatoes onto baking sheet. Rearrange slices that displaced and discard parchment paper disks. At this point, Mini Pomme Anna may be stored, covered in refrigerator, for up to 2 days.
- 6 Just before ready to serve, heat oven to 425 F (220 C). Uncover and bake until bottoms and edges are golden and crispy, about 25 to 30 minutes. Serve warm.

Serves 12

WEDDING DINNER PAIRS WITH

Monte Antico Toscana
Italy **\$15.69** 587113

Edge Cabernet Sauvignon
USA **\$28.29** 80374



DEVILLED QUAIL EGG CANAPÉS

12 quail eggs
1 tbsp (15 ml) Dijon mustard
¼ cup (60 ml) mayonnaise or crème fraîche
¼ tsp (1 ml) smoked Spanish paprika
salt and pepper, to taste
1 long English cucumber
trout caviar, for garnish (optional)
fresh dill, for garnish

- 1 In a large bowl, prepare an ice-water bath, set aside.
- 2 Place quail eggs in a medium-sized saucepan and cover with several inches of cold water. Cover saucepan and bring to boil over high heat. Turn off heat, leaving saucepan on element to sit for 2 minutes, covered, stirring several times to ensure even cooking. Use a slotted spoon to transfer eggs to ice-water bath. Let cool completely, about 5 minutes. Peel eggs and place in a bowl. At this point, eggs may be covered with plastic wrap and refrigerated until ready to use, up to 6 hours.
- 3 In a small bowl, combine mustard, mayonnaise and paprika.
- 4 Cut eggs in half lengthwise and gently remove yolks to a medium-sized bowl. Mash yolks with fork until smooth. Stir in 2 tbsp (30 ml) mustard mixture and season with salt and pepper to taste. Transfer mixture to pastry bag fitted with small star tip before piping into empty egg halves.
- 5 Cut cucumber into ½-in (1.25 cm) rounds. Spread a small amount of remaining mustard mixture onto each cucumber round. Place an egg half on top of each before garnishing with trout caviar and a sprig of dill. Transfer to a serving platter and serve immediately.

Makes 24

PAIRS WITH

Cedarcreek Pinot Gris
BC VQA **\$17.39** 561175

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LOBSTER BLINIS

2 tbsp (30 ml) warm water, about 110 F (43 C)
 1½ tsp (7 ml) granulated sugar
 1 tsp (5 ml) active dry yeast
 1 large egg white
 ¼ cup + 2 tbsp (90 ml) fine cornmeal
 ½ cup (125 ml) all-purpose flour
 ¼ tsp (1 ml) fine sea salt, plus extra for seasoning
 ½ cup (125 ml) warm milk, about 110 F (43 C), plus extra if needed
 1 tbsp (15 ml) unsalted butter, melted
 2 avocados
 1 tbsp (15 ml) fresh lemon juice
 4 radishes, trimmed
 3 or 4 small, cooked lobster tails, meat sliced into rounds
 fresh chives, cut into 1-in (2.5 cm) lengths, for garnish

1 In a medium-sized bowl, stir together water, sugar and yeast. Let stand, allowing yeast to bloom, about 8 to 10 minutes. If mixture does not become foamy and frothy, yeast is inactive and you need to repeat step with a new pack.

2 While yeast is blooming, whisk egg white until soft peaks form.

3 To yeast mixture add cornmeal, flour, salt, warm milk, butter and whipped egg white. Whisk until well combined. Cover batter with a kitchen towel and set aside for 90 minutes. Once batter has rested it should be consistency of pancake batter. If too thick, whisk in more milk, 1 tbsp (15 ml) at a time.

4 Preheat a non-stick frying pan or cast iron frying pan over medium heat. Working in batches, dollop a rounded tsp (5 ml) of blini batter into pan leaving 2-in (5 cm) between each blini. Cook until bubbles break surface of blini, about 1 to 2 minutes, before turning over and continuing to cook another minute. Transfer blini to a plate and continue cooking remaining batter.

5 When ready to assemble, mash avocados in a medium bowl, along with lemon juice, until a creamy mixture is achieved. Season to taste with salt. Thinly slice radishes using a mandoline or a sharp knife.

6 Plate blini on a serving platter before topping with a dollop of avocado cream, a couple radish slices, a piece of lobster and a chive garnish. Serve immediately.

Makes 24

PAIRS WITH

Taittinger Brut Réserve
 France \$59.99 457713



PROSCIUTTO AND SOUR CHERRY BITES

2 cups (500 ml) fresh or frozen, thawed pitted tart cherries
 1 tsp (5 ml) orange zest
 ¼ cup (60 ml) granulated sugar
 2 tbsp (30 ml) balsamic vinegar
 1 tsp (5 ml) minced fresh ginger root
 1 pinch crushed red pepper flakes
 ¼ tsp (1 ml) ground cardamom
 ½ tsp (2 ml) dried mint
 1 pinch ground allspice
 ½ tsp (2 ml) salt, plus extra
 2 tbsp (30 ml) grapeseed oil, plus extra for greasing
 24 round wonton wrappers
 3 oz (90 g) prosciutto, thinly sliced
 5 oz (140 g) goat's cheese
 3 tbsp (45 ml) whipping cream, plus extra
 ½ cup (125 ml) chopped baby arugula
 freshly ground black pepper

1 In a heavy-bottomed saucepan stir together first 10 ingredients and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer mixture, stirring occasionally until thickened and syrupy, about 10 to 20 minutes. Transfer mixture to an airtight container and refrigerate until cool. Sour cherry sauce can be made a week in advance and kept covered and refrigerated until ready to use.

2 Preheat oven to 375 F (190 C). Lightly grease a mini muffin tin with grapeseed oil.

3 Brush wonton wrappers with oil and gently press each one into muffin cups. Wrapper will overlap itself as it conforms to shape of muffin cup. Sprinkle wonton wrappers with salt and

bake until browned and crisp, about 8 to 10 minutes. Remove from tin and allow wrappers to cool on a wire rack.

4 While wonton cups are cooling, place prosciutto in single layer on parchment-lined baking tray. Bake in 375 F (190 C) oven until crispy, 8 to 10 minutes. Set aside and let cool to room temperature before breaking into small shards.

5 When ready to assemble, in a small bowl mix together goat's cheese and whipping cream with a fork. If desired, add additional cream for a creamier consistency. Place about 1 tsp (5 ml) chopped arugula into each wonton cup before topping with 1 tsp (5 ml) goat's cheese. Top with a prepared sour cherry and a dollop of accompanying sour cherry sauce, a shard of prosciutto and a grind of black pepper before transferring to a serving platter. Serve immediately.

Makes 24

PAIRS WITH

Mission Hill Reserve Chardonnay
 BC VQA \$20.29 18812

Celebrate Canada: From Coast to Coast

from page 20



THAI MAPLE-GLAZED SALMON

14-in (35 cm) cedar plank
 1¼ lb (300 g) side of salmon, coho or sockeye, pin bones removed, skin on
 1 stalk lemon grass
 ¼ cup (60 ml) coconut cream¹
 2 tbsp (30 ml) extra-virgin olive oil, divided, plus extra
 1 tbsp (15 ml) fish sauce
 1 tbsp (15 ml) Thai red curry paste
 1 tbsp (15 ml) maple syrup
 3 limes, divided
 2 tbsp (30 ml) minced fresh cilantro

¹Refrigerate a can of coconut milk for a couple of hours. Cream will rise to surface and firm up. Scoop this cream to measure.

Captain Morgan

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Captain & Cola



DRINK RESPONSIBLY - CAPTAIN'S ORDERS.

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1 kaffir lime leaf, very thinly julienned fresh steamed peas, fried onions, kaffir lime leaves and limes, for garnish (optional) Lentil Salad, to serve (recipe follows)¹

1 Soak cedar plank in water for a minimum of 2 hours, preferably overnight.

2 Rinse side of salmon under cold water and pat dry with paper towels. Place on a cutting board. Lightly score flesh of salmon diagonally, about 1-in (2.5 cm) apart. Then score flesh in very shallow lines in opposite direction to cause a criss-cross effect. Set aside.

3 Finely mince white part of lemon grass, then add to a small bowl and combine with coconut cream, 1 tbsp (15 ml) of olive oil, fish sauce, curry paste, maple syrup and juice of 1 lime. Stir to blend. Stir in minced cilantro and julienned kaffir lime leaf. Lightly brush scored salmon with half the glaze.

4 Preheat barbecue to medium heat and place soaked cedar plank, rough-side down, directly over heat. Close lid. When wood begins to smoke, about 3 or 4 minutes,

brush top side of plank with olive oil. Add glazed salmon to plank, skin-side down. Close lid and cook salmon until flesh is opaque and flakes easily with a fork, about 30 minutes. Baste with remaining glaze a couple of times during cooking. Keep a spray bottle with water handy in case cedar plank flames up and needs dousing.

5 Remove cedar-planked salmon with ovenproof gloves, and then with a spatula transfer salmon to a serving tray. Drizzle with a little oil. Squeeze more lime juice over top and garnish with fresh steamed peas, fried onions, kaffir lime leaves and limes, or as preferred. Serve immediately, with Lentil Salad.

Serves 6

PAIRS WITH

Blasted Church Cabernet Sauvignon Merlot
BC VQA \$24.29 734541

Cedarcreek Pinot Noir
BC VQA \$21.69 567412



LENTIL SALAD

SALAD

¾ cup (175 ml) wheat berries
½ cup (125 ml) wild rice
1 cup (250 ml) green lentils, picked, rinsed
½ tsp (2 ml) lemon juice
1 cup (250 ml) finely shredded red cabbage
1 cup (250 ml) peeled coarsely grated carrots
1 cup (250 ml) shredded fresh kale
½ red onion, thinly sliced, ring separated
2 Thai red chili peppers, seeded and thinly sliced into julienne strips
½ cup (125 ml) mixed minced fresh cilantro and mint

¹If serving with Lentil Salad, make salad ahead.

REFRESHING TASTE STRAIGHT FROM THE OKANAGAN.

NEW

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DRESSING

¼ cup (60 ml) fresh lime juice
3 tbsp (45 ml) olive oil
1 tbsp (15 ml) Ponzu Sauce²
1 tbsp (15 ml) minced, peeled ginger root
2 tsp (10 ml) sesame oil
2 tsp (10 ml) brown sugar
1 garlic clove, minced
1 cup (250 ml) chopped, salted, roasted peanuts, for garnish

1 To make Salad, in a large saucepan of boiling salted water, add wheat berries. Cover, return to a boil and reduce to simmer. Cook for 30 minutes. Stir in wild rice and return to a boil. Reduce to simmer, cover and cook for 45 more minutes or until wheat berries and wild rice is tender but still firm. Drain and cool.

2 In a medium-sized saucepan combine lentils with 2½ cups (625 ml) water and ½ tsp (2 ml) lemon juice. Bring to a boil. Reduce heat and with lid ajar, cook over medium-low heat for 35 to 45 minutes or until lentils are tender. Remove from heat, drain and cool.

3 In a large bowl, combine cooked and cooled wheat berries, wild rice and lentils. Add cabbage, carrots, kale, onion and julienned Thai chili peppers.

4 Combine Dressing ingredients in a bowl, other than peanuts, and whisk until blended. Drizzle over salad and gently fold in along with minced herbs. Cover and refrigerate. Scatter toasted peanuts over top just before serving.

Serves 8



JAZZED-UP ARCTIC BURGERS

14 g (½ oz) package dried mixed mushrooms
2 shallots, thinly sliced
2 tbsp (30 ml) olive oil
1 tsp (5 ml) brown sugar
1¼ lbs (625 g) ground muskox or elk
1 tbsp (15 ml) minced fresh sage leaves
1 tsp (5 ml) salt
1 tsp (5 ml) pepper
4 large brioche or regular burger buns, toasted
toppings: cooked bacon, aged cheddar, lettuce, sliced avocado, sliced tomatoes and mayonnaise, as desired
Kicked-Up Grilled Corn, to serve (recipe follows)

1 Place dried mushroom in a small bowl with hot water and set aside to plump, about 10 minutes. This would be a good time to prep corn, if making. Factor in cooking time.

2 Add thinly slice shallots to small frying pan with olive oil. Sprinkle with sugar and sauté over medium-low heat, stirring often until golden and soft. Transfer to a large bowl. Using a slotted spoon, lift plumped mushrooms from hot water to a cutting board. Reserve liquid. Blot mushrooms dry and coarsely chop. Add to shallots.

²Ponzu Sauce is a citrus-flavoured soy sauce found in grocery stores in the Asian food section.



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3 Add ground muskox, minced sage, salt and pepper to shallots and mushrooms. Using hands, work mixture together until blended. Do not overwork meat or it will result in a tough burger. Add a little mushroom water to moisten, as desired. Shape into 4 even-sized patties about 4 or 5-in (10 or 12 cm) wide and ¾ to 1-in (2 to 2.5 cm) thick, about 5 oz (140 g) each. Let rest at room temperature while preheating grill.

4 Preheat grill to medium and generously grease. Place burgers on grill and barbecue for about 7 or 8 minutes per side or until centre of meat registers 135 to 250 F (57 to 130 C) on a meat thermometer. Don't press on burgers while cooking or they will become tough. Allow burgers to rest 5 minutes before assembling.

5 Line bottom half of toasted buns with mayonnaise and lettuce, and layer on toppings of choice.

Serves 4

PAIRS WITH

Santa Cristina Toscana
Italy **\$12.79** 76521

Stag's Hollow Heritage Block
BC VQA **\$21.79** 115972



KICKED-UP GRILLED CORN

8 ears of corn with husks
2 tbsp (30 ml) salt

TOPPING

½ cup (125 ml) unsalted butter, at room temperature
2 tbsp (30 ml) chopped fresh basil
2 tbsp (30 ml) finely grated Parmesan
1 tsp (5 ml) salt
½ tsp (2 ml) crushed red chili flakes

1 Pull outer husks from corn back and strip away silk from each ear of corn. Fold husks back into place and put corn in large bowl or sink with cold water and 2 tbsp (30 ml) salt for 10 minutes.

2 Preheat grill to medium.

3 Combine Topping ingredients in a medium-sized bowl. Stir to blend and set aside.

4 Remove corn from water bath and shake off excess. Place corn with husks intact directly on heated grill. Close barbecue and grill corn for 15 to 20 minutes or until kernels are tender when pierced. Turn corn every 5 minutes during grilling.

5 Remove husks and generously spread cobs with topping while still hot.



LOBSTER MINI BITES

½ cup (125 ml) minced celery with leaves
½ cup (75 ml) mayonnaise
3 tbsp (45 ml) minced fresh chives
1 tbsp (15 ml) minced fresh tarragon
1 tbsp (15 ml) fresh lemon juice
¼ tsp (0.5 ml) smoked paprika
3 cups (750 ml) cooked and well-drained lobster meat
salt and pepper, to taste
12 mini brioche or potato bread rolls
micro greens, for garnish

1 In a large bowl combine celery, mayonnaise, chives, tarragon, lemon juice and paprika. Stir to blend.

2 Gently chop lobster leaving some claw meat whole. Fold into mayonnaise mixture. Add salt and pepper to taste.

3 Cut mini brioche buns vertically, part way through centre, keeping partially attached at bottom. Press buns open and scoop spoons of lobster filling into centres. Garnish with micro greens and serve.

Serves 12

PAIRS WITH

Quails' Gate Chardonnay
BC VQA **\$20.29** 377770

Conundrum California White Wine
USA **\$21.99** 390831



GRILLED PEACHES WITH MAPLE WALNUT ICE CREAM

MAPLE WALNUT ICE CREAM

½ cup (75 ml) + ½ cup (125 ml) pure maple syrup, divided
1 cup (250 ml) chopped walnuts, toasted
¼ tsp (1 ml) salt
1 cup (250 ml) whole milk
2 tbsp (30 ml) granulated sugar
4 large egg yolks, whisked
1 cup (250 ml) whipping cream
¼ tsp (1 ml) vanilla

MAPLE THYME BUTTER

½ cup (125 ml) unsalted butter, at room temperature
2 tbsp (30 ml) maple syrup
1 tsp (5 ml) extra-aged balsamic vinegar
½ tsp (2 ml) minced fresh thyme leaves
1 pinch of salt
8 fresh cling-free peaches
canola oil, to brush
¼ cup (60 ml) chopped, toasted walnuts, for garnish
sprigs fresh thyme, for garnish

1 To make Maple Walnut Ice Cream, first prepare walnuts. In a small saucepan, heat ½ cup (75 ml) pure maple syrup. Once at a boil, stir in toasted walnuts and salt. Return to a boil. Stir for a couple more seconds and remove from heat. Set aside to cool.

2 In a medium-sized saucepan warm milk and sugar.

3 In a medium bowl, whisk a little warmed milk mixture into whisked egg yolks. Then slowly whisk egg yolks into remaining warmed milk in saucepan. Stir over medium-low heat until mixture thickens and coats a metal spoon. Pour through a strainer into a bowl and stir in whipping cream to cool. Add ½ cup (125 ml) maple syrup and vanilla. Chill mixture thoroughly in refrigerator before freezing in an ice cream maker. Freeze according to manufacturer's instructions. Add cooled walnuts in syrup during last few minutes of churning. Alternatively, pour both mixtures into a metal container, mix and cover tightly with foil. Freeze until almost firm. Stir with a fork to break up mixture. Return to freezer, covered, until set, about 4 hours or preferably overnight.



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4 To make Maple Thyme Butter, in a small bowl combine butter, maple syrup, vinegar, thyme and salt. Whisk to blend. Set aside. Preheat barbecue to medium and grease grill. Cut peaches into halves and remove stone. Brush cut surfaces with canola oil. Place peaches cut-side down on greased grill. Grill until golden and warmed through but still firm, about 3 to 5 minutes.

5 Serve peaches hot with a scoop of Maple Thyme Butter on each and a scoop of Maple Walnut Ice Cream. Garnish with chopped toasted walnuts and a sprig of thyme.

Serves 8

PAIRS WITH

Disaronno Originale Amaretto
Italy **\$25.29** 2253

Gehring Signature Riesling Icewine
BC VQA **\$44.99** 504860 375 ml



ADULT BLUEBERRY LEMONADE

½ to ¾ cup (125 to 175 ml) fine berry sugar
4 cups (1 L) water, divided
¼ cup (60 ml) vodka
1 cup (250 ml) fresh blueberries
1 cup (250 ml) fresh lemon juice
1 cup (250 ml) crushed ice
1 or 2 fresh lemons, thinly sliced

1 In a medium-sized saucepan combine sugar and 1 cup (250 ml) water. Bring to a boil and stir to blend until sugar is dissolved.

2 Remove from heat and stir in remaining water, vodka and blueberries. Then add lemon juice and bring to room temperature.

3 Stir into a pitcher with crushed ice and lemon slices before serving.

Serves 8

SERVED IN ADULT BLUEBERRY LEMONADE

Stolichnaya Premium Vodka
Latvia **\$23.29** 69781

Sparkling Summer Dishes

from page 32



SPARKLING WINE AND MELON SORBET

1½ cups (375 ml) sweet sparkling wine or Prosecco
1 cup (250 ml) granulated sugar
1 tbsp (15 ml) light corn syrup
½ medium cantaloupe, small watermelon or honeydew melon, seeded, skinned and cut into chunks
1 tbsp (15 ml) fresh lemon juice

- 1 In a medium-sized saucepan over medium-high heat, bring sparkling wine, sugar and corn syrup to a boil. Reduce heat to medium and, stirring often, cook mixture for 4 minutes, making sure sugar has dissolved before removing from heat and setting aside to cool to room temperature.
- 2 Meanwhile, in a blender, purée melon of choice and lemon juice together until smooth. Measure out 1¼ cups (425 ml) purée and reserve any remaining purée for another use.
- 3 In a bowl, whisk together champagne mixture with melon purée until well combined. Pour mixture into a resealable freezer bag and freeze until frozen, about 8 hours or preferably overnight.
- 4 Break up frozen mixture and pulse in a food processor fitted with steel blade attachment until smooth. Transfer to an airtight container and freeze at least 2 to 3 hours before serving. Sorbet may be kept frozen for up to 5 days. Serve in a champagne glass with a fresh pouring of sparkling wine or Prosecco.

Serves 6

PAIRS WITH

Oyster Bay Sparkling Cuvée Brut
New Zealand **\$19.99** 91634

Steller's Jay Brut
BC VQA **\$19.99** 264879

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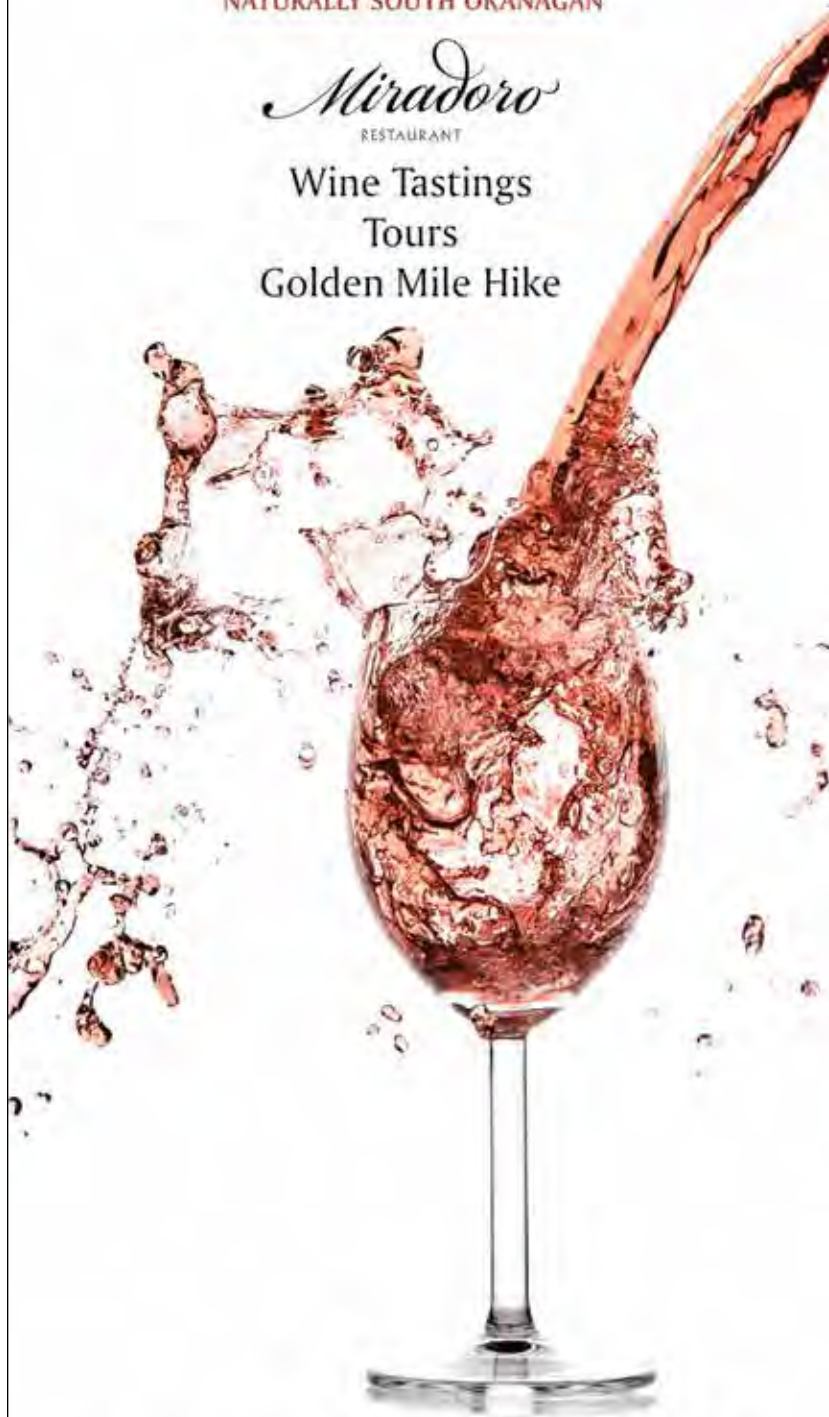


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STEAK AND SCALLOPS WITH CHAMPAGNE VANILLA SAUCE

STEAK AND SCALLOPS

4 beef tenderloin steaks, each about 6 oz (180 g)
salt and black pepper, to taste
2 tbsp (30 ml) grapeseed oil, divided
12 large sea scallops

CHAMPAGNE VANILLA SAUCE

1 tbsp (15 ml) olive oil
1 tbsp (15 ml) unsalted butter
3 tbsp (45 ml) finely diced shallot
1 cup (250 ml) champagne
½ vanilla bean, split in half
1 tbsp (15 ml) lemon juice
2 tsp (10 ml) potato starch
2 tbsp (30 ml) chopped fresh parsley
2 tsp (10 ml) chopped fresh tarragon
crushed pink peppercorns, for garnish

- Let steaks sit at room temperature for 20 minutes. Season generously with salt and pepper.
- Preheat 1 tbsp (15 ml) grapeseed oil in large frying pan or cast iron skillet over medium-high heat. Add steaks and cook turning once until medium rare, about 4 to 5 minutes per side, or until desired doneness. Transfer to plate, cover lightly with foil and set aside while cooking scallops.
- Wipe out frying pan, add ½ tbsp (7 ml) grapeseed oil and return to medium-high heat. Season scallops with salt and pepper. Add half the scallops to pan and cook turning once until opaque and cooked through, about 1 to 2 minutes per side. Transfer to a plate. Add remaining ½ tbsp (7 ml) grapeseed oil to pan and repeat cooking process with remaining scallops.
- To make Champagne Vanilla Sauce, wipe out frying pan again before warming olive oil and butter over medium heat. Add shallots along with a pinch of salt and cook until soft and translucent, about 2 minutes. Add champagne and vanilla bean, bring sauce to a simmer and cook for 2 minutes. Meanwhile, whisk together lemon juice and potato starch. Add to champagne mixture in frying pan and whisk constantly

until slightly thickened, about 1 minute. Remove sauce from heat, remove vanilla bean and stir in parsley and tarragon.

5 To finish, slice each steak thinly before dividing among serving plates. Arrange 3 scallops around or over top of steak and drizzle with warm Champagne Vanilla Sauce. Garnish with crushed pink peppercorns and serve with your favourite seasonal vegetables alongside.

Serves 4

PAIRS WITH

Pol Roger Brut Réserve
France **\$58.49** 51953

Michael David Petite Petit
USA **\$21.79** 414946



FARRO AND SHRIMP SALAD WITH SPARKLING VINAIGRETTE

SPARKLING VINAIGRETTE

¼ cup (60 ml) semi-dry sparkling wine
1 garlic clove, minced
2 tbsp (30 ml) Dijon mustard
2 tbsp (30 ml) fresh lemon juice
2 tbsp (30 ml) liquid honey
¼ cup (60 ml) grapeseed oil
¼ cup (60 ml) extra-virgin olive oil
salt and pepper, to taste

FARRO AND SHRIMP SALAD

3 cups (750 ml) water
1½ cups (375 ml) uncooked farro
3 cups (750 ml) semi-dry sparkling wine
1 dried bay leaf
2 sprigs fresh parsley
1 strip of lemon zest, cut using a vegetable peeler
1 lb (500 g) large shrimp, deveined but with shell still on, size 16/20
3 ears of corn, husk removed
1 tbsp (15 ml) grapeseed oil
2 tbsp (30 ml) unsalted butter, at room temperature
2 tsp (10 ml) smoked paprika
1 tsp (5 ml) chili powder
2 cups (500 ml) cherry tomatoes, halved
¼ cup (60 ml) fresh basil, roughly chopped

¼ cup (60 ml) fresh cilantro, roughly chopped
2 tbsp (30 ml) fresh mint, roughly chopped

1 To make Sparkling Vinaigrette, in a blender combine sparkling wine, garlic, mustard, lemon juice, honey, ¼ cup (60 ml) grapeseed oil, extra-virgin olive oil and a good pinch of salt and pepper until well combined. Season with additional salt and pepper. Dressing may be made 2 days in advance and refrigerated until ready to use.

2 To make salad, in a large saucepan, bring water to a boil over high heat. Add farro, cover and reduce heat to a simmer. Cook, stirring occasionally until tender, about 20 minutes. Remove from heat, uncover, fluff with a fork and set aside to cool. Farro can be made ahead and refrigerated in an airtight container for up to 2 days.

3 While farro is cooking, prepare shrimp. In a large saucepan, stir to combine 3 cups (750 ml) sparkling wine with bay leaf, parsley and lemon zest and a good pinch of salt. Bring just to a boil over medium-high heat. Remove from heat, add shrimp and cover. Allow shrimp to steep in liquid until cooked through, about 5 minutes. Using a slotted spoon, remove shrimp and drain well. Refrigerate until cool before peeling and discarding shells. Keep shrimp refrigerated until ready to assemble salad.

4 When ready to assemble, preheat grill or grill pan over medium-high heat. Brush corn with grapeseed oil and season with salt and pepper. Grill corn, turning frequently, about 5 to 8 minutes. Set corn aside to cool for a minute before spreading with butter. Combine smoked paprika with chili powder and sprinkle over buttered corn cobs.

5 Place cooked farro in a large serving bowl and toss with ¼ cup (60 ml) Sparkling Vinaigrette. Add tomatoes, basil, cilantro and mint. Cut kernels off cobs and add to salad before gently tossing everything together. Top salad with poached shrimp and an additional drizzle of dressing. Serve Farro and Shrimp Salad with additional vinaigrette alongside, if desired.

Serves 6

PAIRS WITH

Veuve du Vernay Brut
France **\$12.09** 209023

Santa Rita Reserva Sauvignon Blanc
Chile **\$13.29** 275677



GRILLED NECTARINE PAVLOVAS WITH SPARKLING ROSÉ SYRUP

SPARKLING ROSÉ SYRUP

2 cups (500 ml) rosé sparkling wine
¼ cup (60 ml) granulated sugar
½ vanilla bean, split in half, seeds scraped out

PAVLOVAS

4 egg whites
¼ tsp (1 ml) fine sea salt
½ tsp (2 ml) vanilla
¼ tsp (0.5 ml) cream of tartar
¾ cup (150 ml) granulated sugar
¾ cup (150 ml) icing sugar
1 tbsp (15 ml) cornstarch
6 nectarines
2 tbsp (30 ml) coconut oil, melted
2½ cups (625 ml) vanilla Greek yogurt
basil leaves, for garnish

1 To make Sparkling Rosé Syrup, in a medium-sized saucepan, stir together rosé and granulated sugar over medium-high heat. Bring to a boil, stirring often, and reduce to ½ cup (75 ml), about 15 minutes. Remove syrup from heat and stir in vanilla seeds and pod. Set aside to cool before removing vanilla pod. Syrup may be stored in an airtight container for up to 2 days before using.

2 To make Pavlovas, first position oven racks in upper and lower third of oven before preheating to 225 F (110 C). Line 2 baking sheets with parchment paper and set aside.

3 In bowl of an electric mixer fitted with the whisk attachment, whip egg whites and salt to soft peaks. Add vanilla and continue whipping just until stiff peaks form.

4 Meanwhile, in a bowl sift together cream of tartar and granulated sugar. In a separate bowl sift together icing sugar and cornstarch.

5 With electric mixer on medium speed, add granulated sugar mixture to egg whites, 1 tbsp (15 ml) at a time, until meringue is stiff and sugar has dissolved. Remove bowl from mixer and sift icing sugar mixture over meringue. Gently fold together using a rubber spatula until well combined. Transfer mixture to a piping bag with a large star piping tip.

6 Pipe roughly ten 3-in (8 cm) circles 2-in (2.5 cm) apart from each other on prepared baking sheet. Pipe 2 rings atop one another around the perimeter of each circle, forming a nest.

7 Bake meringues in preheated oven, rotating baking sheet positions halfway through cooking time, until outsides are crisp, about 2 hours. Turn oven off, prop door open with a wooden spoon, and leave meringues in oven until completely cooled, about 3 hours. Meringues may be stored at room temperature in an airtight container for 1 day.

8 When ready to serve, preheat grill or grill pan over medium-high heat.

9 Cut nectarines in half and discard pits. Cut each half into 4 wedges. Brush with coconut oil and grill wedges until they start to soften, about 1 minute per side. Transfer to a plate when done.

10 When ready to serve, divide meringue nests among serving plates. Fill each nest with ¼ cup (60 ml) yogurt before topping with grilled nectarine segments. Garnish with fresh basil leaves and a drizzle of Sparkling Rosé Syrup. Enjoy immediately.

Serves 10



GRILLED NECTARINE PAVLOVAS WITH
SPARKLING ROSÉ SYRUP Pairs with

Yellowglen Pink
Australia **\$11.39** 89268

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

Dinner Under the Stars

from page 40



TOMATO GELÉE WITH SHRIMP

2 lbs (1 kg) ripe red tomatoes, halved
2 small shallots, peeled
2 garlic cloves, peeled
¼ cup (60 ml) fresh basil, julienned
1½ tbsp (22 ml) kosher salt, divided
½ tsp (2 ml) freshly ground black pepper
2 tbsp (30 ml) vodka
2 x 7 g (¼ oz) packages gelatin
64 shrimp, tail on, peeled and deveined, size
31 to 40
2 cups (250 ml) vegetable oil
8 fresh basil leaves, for garnish

1 Seed tomatoes and place cut-side down on a cooling rack set over a baking sheet to drain for 30 minutes. In a food processor or blender, pulse tomatoes, shallots, garlic, basil, ½ tbsp (7 ml) salt and pepper until finely puréed. Pour into a shallow dish.

2 To make gelée, pour vodka in a small saucepan and sprinkle gelatin over top. Let gelatin bloom for 5 to 10 minutes, then heat over low heat (or in a microwave) until completely melted. Stir into tomato purée. Refrigerate for at least 4 hours or until firm.

3 Before serving, bring a large saucepan of water to a boil. Add 1 tbsp (15 ml) kosher salt and the shrimp. Cook for 2 to 3 minutes until shrimp are pink and starting to curl. Remove shrimp from saucepan, drain and rinse under cold water to stop cooking. Pat dry.

4 In a small saucepan bring vegetable oil to a low simmer. Add basil leaves and fry for about 1 minute. Remove leaves and drain on paper towels.

5 When ready to serve, use a cookie cutter and cut 8 rounds from gelée, about 2-in (5 cm) in diameter. Divide rounds among serving plates and arrange 8 shrimp per plate (or as desired). Garnish with basil and serve immediately.

Serves 8

PAIRS WITH

Santa Ana Reserve Torrontés
Argentina **\$13.29** 814996

Gehring Brothers Ehrenfelser
BC VQA **\$13.29** 171512



HALIBUT WITH A TRIO OF SAUCES

LEMON THYME VINAIGRETTE

2 tbsp (30 ml) fresh lemon juice
¼ tsp (1 ml) each of salt and pepper
1 tsp (5 ml) lemon zest
2 garlic cloves, cut in half
3 tbsp (45 ml) olive oil
1 tsp (5 ml) finely chopped fresh thyme
10 caperberries, coarsely chopped
1 tbsp (15 ml) capers, drained

SAUTÉED CHERRY TOMATO SAUCE

2 tbsp (30 ml) olive oil
1 cup (250 ml) finely diced sweet onion
2 tsp (10 ml) minced garlic
2 cups (500 ml) cherry tomatoes, halved
through stem
kosher salt and fresh ground black pepper,
to taste
2 tbsp (30 ml) julienned basil leaves

OLIVE SAUCE

½ cup (125 ml) olive oil
10 oz (300 g) black olives, pitted and finely
chopped
2 anchovies, finely chopped
3 tbsp (45 ml) capers, coarsely chopped
3 garlic cloves, peeled and finely chopped
pepper, to taste (olives and anchovies are
salted, so additional salt not required)

HALIBUT

4 x 6 oz (180 g) fresh halibut fillets
salt and freshly ground black pepper, to taste
2 tbsp (30 ml) olive oil, for frying

Parsley New Potatoes, to serve (recipe
follows)

Lemon-Garlic Broccolini, to serve (recipe
follows)

1 Prepare all 3 sauces (or as preferred)
before cooking Halibut. If making side
dishes, factor in prep and baking time.

2 To make Lemon Thyme Vinaigrette,
in a small bowl, combine lemon juice,
salt, pepper, lemon zest and halved garlic.
Whisk in olive oil, add thyme, then remove
garlic halves and set vinaigrette aside. Taste
and adjust seasonings. In a separate bowl,
add 1 tbsp (15 ml) of prepared vinaigrette
and mix in caperberries and capers.
Set vinaigrette and capers aside. When
ready to serve, spoon some caperberries
and capers mixture over fish and drizzle
with Lemon Thyme Vinaigrette.

3 To make Sautéed Cherry Tomato Sauce,
heat olive oil in a medium-sized frying pan.
Add onion and sauté over medium-low
heat for 5 minutes, stirring occasionally,
until tender. Add minced garlic and sauté
for 1 more minute. Stir in tomatoes, salt
and pepper to taste. Cook over medium-
low heat for 10 to 15 minutes, stirring
occasionally, until liquid evaporates.
Remove from heat and stir in basil.

4 To make Olive Sauce, heat olive oil in
a small saucepan. When hot, add olives,
anchovies, capers and chopped garlic
cloves. Stir and cook for 4 to 5 minutes,
then remove from heat. Set aside.

5 Season halibut on both sides with
salt and pepper. Heat a heavy-bottomed
frying pan over medium heat. Add oil
and heat for 1 minute. Add fish, top-side
down, and cook until golden-tinged. Then
flip and cook until internal temperature
reaches 125 to 130 F (52 to 54 C).

6 Place halibut on warm plates and
garnish with fresh sauces. Serve alongside
Parsley New Potatoes and Lemon-Garlic
Broccolini, if desired. Recipes follow.

Serves 4

HALIBUT Pairs WITH

Chartron et Trébuchet Pouilly-Fuissé
France **\$34.99** 264945

Joseph Faiveley Bourgogne Pinot Noir "Paulée"
France **\$22.99** 142448

PARSLEY NEW POTATOES

4 lbs (2 kg) small new potatoes
1 tbsp (15 ml) kosher salt, plus extra
4 tbsp (60 ml) butter, at room temperature
¼ cup (60 ml) chopped fresh parsley
freshly ground black pepper, to taste

1 Place potatoes in a medium-sized saucepan. Add water and salt, covering potatoes with 1-in (2.5 cm) water. Bring to a boil, reduce heat and simmer until potatoes are easily pierced with tip of sharp knife, 10 to 20 minutes, depending on size.

2 Drain well and return to saucepan. Add butter and parsley and toss to combine. Season generously with salt and pepper. Transfer to a serving bowl and serve warm with halibut.

Serves 8

LEMON-GARLIC BROCCOLINI

2 bunches broccolini
1 tbsp (15 ml) kosher salt
2 tbsp (30 ml) unsalted butter
½ lemon, zested
1 tsp (5 ml) minced garlic
1 tbsp (15 ml) fresh lemon juice
salt and freshly ground black pepper, to taste

1 Bring a large saucepan of water to a boil. Add salt and broccolini. Blanch for 2 minutes. Drain and immediately immerse broccolini in a bowl of ice water to stop cooking.

2 Melt butter in a large frying pan over medium heat. Add lemon zest and garlic and stir. Drain broccolini and add to garlic mixture and cook for 2 minutes, or until heated through. Add lemon juice, salt and pepper to taste. Transfer to a serving platter and serve immediately with halibut.

Serves 8



LEMON SOUFFLÉS

8 large lemons, equal size and shapes
3 large eggs, separated
½ cup (125 ml) granulated sugar, divided
2 tbsp (30 ml) all-purpose flour
icing sugar, for dusting

1 Preheat oven to 350 F (175 C). Line a baking sheet with parchment paper or a silicon mat. Trim bottom end from lemons so they sit level. Cut off stem end a third of the way down from each lemon, making cut parallel with bottom. Reserve top for serving.

2 Hold a lemon above a sieve set over a bowl. Using a small paring knife, cut around inside of lemon, between pith and pulp. Scoop out



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pulp using a soup spoon. Squeeze juice from pulp and reserve. Repeat with remaining lemons. Place emptied out lemons on prepared baking sheet. Note: if pith is thick, trim down so no thicker than 1/8-in (3 mm).

3 In a heatproof bowl, combine egg yolks, 1/4 cup (60 ml) granulated sugar, 1/4 cup (60 ml) of the reserved lemon juice and the flour. Using an electric hand mixer, beat mixture on high speed until pale yellow, about 6 minutes. Place bowl over a pan of simmering water. Mix constantly until custard consistency, about 4 minutes. Remove bowl from heat and continue beating until cooled, about 5 minutes. Strain through a sieve into a medium-sized bowl and set aside.

4 In a separate heatproof bowl, combine egg whites and remaining 1/4 cup (60 ml) sugar. Place bowl over a pan of simmering water and mix with hand mixer until sugar has dissolved and mixture is warm to touch, about 1 minute. Remove bowl from heat and beat on low until frothy. Gradually increase speed to maximum and beat until meringue is shiny and holds soft peaks, 2 to 3 minutes, do not overbeat.

5 Whisk a third of meringue into yolk mixture. Then gently fold in remaining meringue using a large spatula. Fill prepared lemon shells with mixture to just below rim and return to baking sheet.

6 Transfer baking sheet to oven and bake until tops are slightly golden and soufflés have risen about 1/2-in (1.25 cm) above each shell, about 15 minutes. Remove from oven, dust with icing sugar. Transfer to serving plates and serve immediately.

Serves 8

PAIRS WITH

Niersteiner Spätlese Late Harvest
Germany **\$12.79** 262337

Gray Monk Pinot Auxerrois
BC VQA **\$14.79** 96222

Make it Meatless

from page 50



VEGETABLE NOODLES WITH ROASTED RATATOUILLE

1 medium-sized spaghetti squash
sea salt and freshly ground black pepper
1/4 cup (60 ml) olive oil, divided
4 green zucchini, each 10-in (25 cm) long, divided
1 medium-sized fennel bulb, trimmed, diced
1 large sweet onion, diced
2 red bell peppers, cored and diced
1 yellow bell pepper, cored and diced
1 serrano chile pepper, cored and minced
4 garlic cloves, peeled and minced
1/3 cup (75 ml) vegetable stock or tomato juice (optional)
1 cup (250 ml) fresh basil leaves, cut into thin julienne strips, divided
1/2 tsp (2 ml) fennel seed, crushed
2 medium-sized yellow zucchini
2 tomatoes, diced
1/2 cup (125 ml) shredded Parmesan

1 Preheat oven to 400 F (200 C). Position oven racks in bottom and top third of oven. Cut spaghetti squash in half lengthwise and scrape out seeds. Brush flesh with 2 tbsp (30 ml) olive oil and season generously with salt and pepper. Place cut-side up in a roasting pan just large enough to hold them side-by-side. Bake on top rack for 50 minutes or until fork-tender. Remove from oven and let rest at room temperature for 30 minutes. Scrape flesh with a fork to make long strands. Place strands in a large bowl. Set aside.

2 To make ratatouille, lightly oil a large baking sheet and set aside. Dice 2 green zucchini reserving remaining 2 for noodles. In a large bowl, combine diced zucchini with fennel, onion, peppers and garlic. Drizzle with remaining 2 tbsp (30 ml) oil and sprinkle with a little sea salt and freshly ground black pepper. Toss to evenly coat and spread out in a single layer on prepared baking sheet. Bake on bottom rack in preheated oven for 30 to 45 minutes. Stir occasionally for even

roasting. Ratatouille can be made ahead and refrigerated. It is delicious hot or cold.

3 When ratatouille is done, place in a heavy saucepan along with stock, if using, 1/2 cup (125 ml) fresh basil and all the crushed fennel. Cover and keep warm.

4 When ready to serve, cut remaining 2 green zucchini and yellow zucchini into noodles with a spiralizer or julienne using a hand-held cutter. Add to spaghetti squash strands in bowl. Gently toss to blend. (Note: Noodles must be served immediately after cutting as they water out very quickly.) Add a quarter of the ratatouille to noodles, to coat.

5 Spoon into serving bowls. Top with additional ladles of ratatouille and scatter with diced tomatoes, remaining basil and fresh Parmesan.

Serves 6

PAIRS WITH

Paso Creek Zinfandel
USA **\$15.79** 616649

Renwood Zinfandel
USA **\$19.79** 749218



GRILLED FIG AND BEET FLATBREAD

DOUGH

1 1/2 cups (375 ml) all-purpose flour
1/2 cup (125 ml) barley flour
2 tsp (10 ml) quick-rising yeast
1/2 tsp (2 ml) salt
1/2 tsp (2 ml) granulated sugar
3/4 cup (175 ml) hot water, about 120 F (50 C)
2 tsp (10 ml) avocado oil or extra-virgin olive oil, plus extra for oiling bowl and grilling

TOPPING

1 medium-sized yellow beet, roasted, peeled, and thinly sliced on a mandoline
1 medium-sized red beet, roasted, peeled, and thinly sliced on a mandoline
6 large fresh figs, quartered

½ cup (125 ml) crumbled Macedonian or regular goat's cheese feta
1 cup (250 ml) baby arugula leaves
3 tbsp (45 ml) flavoured balsamic vinegar¹
1 tbsp (15 ml) avocado oil or extra-virgin olive oil
salt and freshly ground black pepper

1 To make Dough, combine flours, yeast, salt and sugar in a food processor fitted with metal blade. Pulse to mix. With machine running, pour in hot water and 2 tsp (10 ml) oil through feed tube. Process for 1 minute or just until a ball forms. Continue to process for 35 to 45 seconds to knead dough.

2 With floured hands, shape dough into a smooth ball. Place in lightly oiled bowl. Cover and let rise in a warm, draft-free place until doubled, about 1 hour. Punch dough down and proceed with recipe. Or place in a plastic bag and refrigerate for up to 8 hours or freeze for up to a month if not using right away.

3 Grease barbecue and preheat to medium-high. Bring dough to room temperature before rolling out. Do not overwork or knead it. Using a lightly floured rolling pin and on a lightly floured surface, roll out dough into a 12-in (30 cm) oval. Prepare Toppings before grilling flatbread.

¹For this recipe try a fig-flavoured balsamic or a spicy chili balsamic.

4 Brush top of flatbread with oil. Place oiled-side down on grill and barbecue with lid open until bottom is golden brown, about 3 minutes. Carefully rotate flatbread with tongs, to prevent burning. Brush top of flatbread with oil and turn dough over. Immediately arrange beet slices and figs and cheese on top. Continue to grill for 3 more minutes until bottom of flatbread is golden brown and cheese melts. Rotate flatbread frequently, checking to keep underside from charring. If flatbread turns dark too quickly, turn off barbecue and close lid.

5 Transfer to cutting board. Scatter with arugula. Cut into serving wedges, drizzle with vinegar and oil. Season with salt and pepper and serve.

Serves 6

PAIRS WITH

Graffigna Centenario Pinot Grigio
Argentina **\$12.59** 915918

Fabulous Ant Pinot Noir
Hungary **\$11.29** 192518



SAUCY CHICKPEA BURGERS IN FRESH PITAS

CHICKPEA BURGERS

2 x 19 oz (540 ml) cans chickpeas, rinsed and drained
2 garlic cloves, smashed and minced
zest from 1 lemon
2 tsp (10 ml) hot curry powder
1 tsp (5 ml) each ground cumin and sea salt
¼ tsp (1 ml) ground turmeric
freshly ground black pepper, to taste
½ small yellow onion, finely chopped
2 tbsp (30 ml) minced fresh cilantro
½ cup (125 ml) Panko bread crumbs, divided
2 tbsp (30 ml) extra-virgin olive oil
frizzy endive leaves, tomatoes and sunflower sprouts, for garnish



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CREAMY LEMON TAHINI SAUCE

1 large garlic clove, smashed and minced
2 tbsp (30 ml) fresh lemon juice
¼ cup (60 ml) Nutritional Yeast Seasoning¹
¼ cup (60 ml) extra-virgin olive oil
½ tsp (2 ml) salt
⅛ tsp (0.5 ml) cayenne pepper
¼ cup (60 ml) tahini paste
¼ cup (60 ml) chopped fresh chives

HOMEMADE PITA BREAD

1 cup (250 ml) lukewarm water
2 tsp (10 ml) active dry yeast
½ tsp (2 ml) granulated sugar
2¼ cups (560 ml) unbleached all-purpose flour, divided, plus extra for rolling
1 tsp (5 ml) sea salt
2 tbsp (30 ml) olive oil, plus extra for oiling bowl

1 To make Chickpea Burgers, in a food processor with a metal blade combine chickpeas, garlic, zest and seasonings. Pulse until chickpeas are finely chopped. Add onion, cilantro and half the bread crumbs. Continue to pulse just until mixture is like coarse cookie dough. Taste and add more seasonings as desired. Refrigerate for 1 hour for mixture to slightly firm. Place remaining bread crumbs in a shallow bowl. Shape chickpea mixture into 6 burgers about ¾-in (2 cm) thick and roll in bread crumbs. Place burgers on a plate in single layer. Cover tightly with plastic wrap and refrigerate. Can be refrigerated for several hours or frozen.

2 In a food processor with a metal blade, combine tahini sauce ingredients, except for chopped chives. Whirl until smooth and creamy. Add chives and pulse briefly to blend. Pour into tightly sealed container and refrigerate until ready to use. Can be refrigerated for a couple of days. Simply shake well before serving.

3 To make Homemade Pita Bread, in a large mixing bowl of an electric stand mixer, combine warm water, yeast and sugar. Stir to blend. Add ¼ cup (60 ml) all-purpose flour. Whisk together and place bowl, uncovered, in a warm, draft-free place until yeast has bloomed and is frothy, about 15 minutes.

4 Add salt, olive oil and 2 more cups (500 ml) all-purpose flour. With the flat beater from electric mixer, beat mixture on medium-high until blended. Add a little more flour if dough is too sticky. Remove beater and replace with dough hook. Continue to blend on low with dough hook for 2 minutes until smooth. Cover and rest mixture for 10 minutes. Then continue to knead with electric dough hook for 2 more minutes. Shape dough into a ball and place in a clean, lightly oiled bowl.

¹Nutritional Yeast Seasoning is a salt-free flavour enhancer, available in most grocery stores.

Cover with plastic wrap and a kitchen cloth. Place in a warm, draft-free place for 1 hour or until dough has doubled in size.

5 When ready to bake, preheat oven to 475 F (245 C). Place a heavy-duty baking sheet in oven on bottom rack.

6 To make pita, punch dough down and divide into 6 equal-sized balls. Place on a tray, cover with a damp cloth, and leave at room temperature for 10 minutes. Keeping balls covered, remove 1 ball of dough at a time and press into a disk. On a lightly floured surface, roll disk out to an 8-in (20 cm) circle. Round will shrink slightly during baking. Carefully transfer round of dough to hot baking sheet in oven. Bake for 2 minutes. Dough will puff up. Using tongs, gently flip and bake 1 more minute. It should be pale and slightly speckled. Transfer to a clean, dry kitchen cloth and cover with kitchen cloth. Repeat process with remaining balls of dough. Best served same day.

7 Heat a little olive oil in a large, non-stick frying pan. Add 2 chickpea burgers and fry for 5 to 7 minutes per side, until patties are golden and piping hot, adding more oil if necessary. Keep warm on a plate in oven while frying remaining burgers.

8 To serve, line pitas with frizzy lettuce. Place chickpea burger on top. Garnish with cherry tomatoes, halved, sunflower sprouts and a drizzle of Creamy Lemon Tahini Sauce.

Serves 6

PAIRS WITH

Stoneleigh Chardonnay
New Zealand **\$12.99** 288795

Handcraft Chardonnay
USA **\$14.49** 885194



SEARED HALLOUMI AND GRAPE SALAD

3 tbsp (45 ml) extra-virgin olive oil, divided
6 x ½-in (1.25 cm) slices halloumi cheese
½ red onion, sliced and separated into rings

2 large garlic cloves, thinly sliced
½ cup (125 ml) walnut pieces
½ cup (125 ml) seedless red and green grapes
½ tsp (2 ml) minced fresh rosemary
2 tsp (10 ml) aged balsamic vinegar
salt and freshly ground black pepper

1 Heat a large frying pan over medium-high heat. Add half the olive oil. Gently sear slices of halloumi, 3 at a time, until golden brown on both sides, about 1 to 2 minutes per side. Remove to 2 heated plates as they are done and cover to keep warm.

2 Add remaining olive oil to pan. Add onion rings and garlic and sauté over medium-high heat just until it starts to soften and garlic turns pale golden, about 1 minute. Add walnuts, grapes and rosemary and stir-fry for 1 minute or until piping hot. Divide among warmed plates with seared halloumi and serve with a drizzle of balsamic and salt and pepper to taste.

Serves 2

PAIRS WITH

Louis Bernard Côtes du Rhône Blanc
France **\$13.89** 589432

Sonoma-Cutrer Russian River Ranches
Chardonnay
USA **\$24.49** 359505

Salmon On the Wild Side

from page 56



HERB SALMON WITH TOMATO-PEACH SALAD

HERB SALMON

2 lbs (1 kg) skinless, centre-cut salmon fillet
salt and pepper, to taste
3 tbsp (45 ml) olive oil
1 tbsp (15 ml) fresh lemon juice
1 tbsp (15 ml) Dijon mustard
4 green onions, finely chopped
½ cup (125 ml) chopped fresh parsley
¼ cup (60 ml) chopped fresh cilantro
2 tbsp (30 ml) chopped fresh chives
2 tbsp (30 ml) chopped fresh tarragon
¼ cup (60 ml) white wine

TOMATO-PEACH SALAD

1 tbsp (15 ml) sherry vinegar
½ tsp (2 ml) liquid honey
2 tbsp (30 ml) extra-virgin olive oil
¼ cup (60 ml) thinly sliced red onions
3 or 4 heirloom tomatoes, cut into wedges
3 ripe peaches, cut into wedges
¼ cup (60 ml) roughly chopped fresh basil
salt and pepper, to taste

- 1 Preheat oven to 425 F (220 C).
- 2 Place salmon fillet skin-side down in a baking dish large enough to accommodate. Season with salt and pepper.
- 3 In a small bowl, whisk together oil, lemon juice and mustard. Drizzle dressing evenly over salmon and let stand at room temperature for 15 minutes.
- 4 Meanwhile, in a medium-sized bowl, stir together green onions, parsley, cilantro, chives and tarragon. Pat herb mixture all over top of salmon to generously coat. Pour wine into dish around fillet.
- 5 Roast salmon until just cooked through, about 10 to 15 minutes, depending on thickness of fillet. To test, a paring knife should slide through easily and flesh should be opaque. Allow fish to rest for 10 minutes out of oven.
- 6 While salmon rests, make Tomato-Peach Salad. In a medium-sized bowl, whisk together vinegar, honey and olive oil. Add onions and allow to sit for 10 minutes. Add tomatoes, peaches and basil along with a good pinch of salt and pepper before tossing to combine.
- 7 To serve divide Tomato-Peach Salad among serving plates. Cut salmon crosswise into serving pieces and place on top or alongside salad. Serve immediately.

Serves 6

PAIRS WITH

Red Rooster Pinot Noir
BC VQA **\$17.39** 628347

Gray Monk Latitude Fifty White
BC VQA **\$12.49** 321646



SALMON CARPACCIO² WITH MELON AND CUCUMBER SALAD

1 lb (500 g) salmon fillet, skin on
2 tbsp (30 ml) fennel seeds
¾ cup (175 ml) kosher salt, plus extra for seasoning
¾ cup (175 ml) granulated sugar

² Will take 3 days to prepare.

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2 tbsp (30 ml) white ground pepper
 ½ cup (125 ml) chopped fresh dill
 ½ cup (125 ml) chopped fresh parsley
 1 tbsp (15 ml) lemon zest, divided
 1 tbsp + 1 tsp (20 ml) unseasoned rice vinegar
 3 tbsp (45 ml) extra-virgin olive oil
 1 tbsp (15 ml) chopped fresh chives
 1 English cucumber
 2 small yellow zucchini
 ¼ cantaloupe, rind and seeds removed
 salmon roe, optional, for garnish
 micro greens or baby arugula, for garnish

1 Remove pin bones from salmon and refrigerate salmon until ready to use.

2 In a small frying pan toast fennel seeds over medium heat, stirring often, until fragrant, about 4 minutes. Let cool slightly before transferring to a bowl and mixing together with salt, sugar and white pepper.

3 In a separate bowl, stir together dill, parsley and 2 tsp (10 ml) lemon zest until herb mixture is well combined.

4 Place half the herb mixture in bottom of a glass baking dish, or a dish lined with plastic wrap, large enough to hold salmon. Sprinkle half the salt mixture over herb mixture before placing salmon, skin-side down in dish. Sprinkle fish with remaining salt mixture before topping with remaining herb mixture. Press lightly into flesh to adhere herbs to salmon. Cover dish tightly with plastic wrap and refrigerate for 3 full days. Turn salmon over once per day.

5 The day carpaccio is to be served, scrape seasonings off salmon and wipe with a damp paper towel. Using a very sharp carving knife, slice salmon as thinly as possible. If not using right away, place slices between pieces of parchment paper and store in refrigerator until ready to use, no longer than a day.

6 In a small bowl, whisk together remaining 1 tsp (5 ml) lemon zest, rice vinegar and olive oil until well combined. Stir in chives, season to taste with salt and set dressing aside.

7 Using a vegetable peeler or mandoline, shave cucumber and zucchini into wide ribbons, stopping when you reach the seeds. Toss in a large bowl with 1 tbsp (15 ml) prepared dressing and let sit for 10 minutes. Meanwhile, shave cantaloupe into ribbons.

8 To serve, arrange several slices of salmon in a single layer on chilled serving plates and drizzle with some of the dressing.

9 Toss cantaloupe ribbons with marinating cucumber and zucchini ribbons before placing a tangle of salad atop each plate of salmon. Garnish with salmon roe (if using), a shower of micro greens and an extra drizzle of dressing. Serve immediately alongside thin slices of toasted pumpernickel bread, if desired.

Serves 6

PAIRS WITH

Pergolo Prosecco Extra Dry
 Italy **\$12.29** 591933

Louis Latour Bourgogne Chardonnay
 France **\$21.79** 55533



CITRUS-CHILI SALMON WITH ORZO SALAD

ORZO SALAD

½ lb (250 g) orzo pasta
 3 tbsp (45 ml) extra-virgin olive oil
 2 tbsp (30 ml) balsamic vinegar
 ½ cup (75 ml) drained and chopped sundried tomatoes in oil
 ½ cup (75 ml) pitted, chopped kalamata olives
 1 cup (250 ml) chopped radicchio
 ¾ cup (175 ml) chopped arugula
 ¼ cup (60 ml) chopped fresh basil
 ¼ cup (60 ml) chopped fresh parsley
 2 garlic cloves, minced
 2 green onions, finely sliced
 salt and pepper, to taste

CITRUS-CHILI SALMON

1 large navel orange, thinly sliced and seeds removed
 1 Meyer lemon or regular lemon, thinly sliced and seeds removed
 1 lime, thinly sliced and seeds removed
 1 red jalapeño, thinly sliced into rounds
 4 sprigs fresh dill, plus extra for garnish
 2 tbsp + ½ cup (30 ml + 125 ml) olive oil, divided
 salt and pepper, to taste
 2 lbs (1 kg) skinless, centre-cut salmon fillet

1 To make Orzo Salad, bring a large pot of salted water to a boil over high heat and cook orzo according to package directions. Drain well and transfer to a large bowl. While still warm stir in oil, vinegar, sundried tomatoes and chopped olives. Set aside to cool or refrigerate for up to 24 hours. Bring to room temperature before proceeding. Add radicchio, arugula, basil, parsley, garlic and green onions. Toss to combine before seasoning with salt and pepper, to taste. Refrigerate until ready to use, bring salad to room temperature before serving.

2 To make Citrus-Chili Salmon, preheat oven to 275 F (140 C). Toss all citrus slices, jalapeño and dill sprigs in a 9 x 13-in (23 x 33 cm) baking dish and set aside.

3 Warm 2 tbsp (30 ml) oil in a large frying pan over medium-high heat until shimmering. Season salmon with salt and pepper before placing flesh-side-down into frying pan. Sear until lightly browned, about 1 minute. Remove and place, skin-side down on citrus mixture. Pour remaining ½ cup (125 ml) oil over top.

4 Bake until salmon is just cooked through, about 25 to 30 minutes depending on thickness of salmon fillet. To test, a paring knife should slide through easily and flesh should be opaque. Discard cooked dill sprigs.

5 To serve, transfer salmon to a platter and tear into portions with 2 forks. Spoon citrus mixture and oil from baking dish over fish. Season with extra salt and pepper and garnish with fresh dill sprigs. Serve family-style alongside Orzo Salad.

Serves 6

PAIRS WITH

Giesen Sauvignon Blanc
 New Zealand **\$13.69** 298679

Ravenswood Chardonnay Vintners Blend
 USA **\$13.89** 571489

Fresh-Picked Fruit Pies

from page 66



APRICOT-ALMOND PASTRY SLICES

PASTRY

¾ cup (175 ml) cold, unsalted butter
2¼ cups (560 ml) all-purpose flour, sifted
¼ cup (60 ml) granulated sugar
½ tsp (2 ml) salt
¼ tsp (1 ml) baking powder
4 to 6 tbsp (60 to 90 ml) ice water
1 tbsp (15 ml) apple cider vinegar
1 egg, whisked

FILLING

4 cups (1 L) fresh apricots, halved and pitted
½ cup (75 ml) fresh orange juice
½ cup (125 ml) apricot preserves
¼ cup (60 ml) light brown sugar
1 tbsp (15 ml) unsalted butter
½ lemon, zest only
2 tsp (10 ml) tapioca starch or cornstarch
¼ tsp (1 ml) almond extract
1 cup (250 ml) sliced almonds, toasted

TOPPING

½ cup (125 ml) sifted icing sugar
1 to 2 tbsp (15 to 30 ml) whole milk or cream
½ tsp (2 ml) vanilla

1 To make Pastry, cut butter into cubes and freeze for 30 minutes. In a large zip-lock bag combine flour, granulated sugar, salt and baking powder. Stir and freeze, at least 30 minutes. Place ice-cold flour in food processor with metal blade. Add two thirds of frozen butter and pulse until mixture resembles coarse meal. Add remaining butter and pulse until frozen butter is the size of small peas. Add 4 tbsp (60 ml) ice water and vinegar and pulse a few times. If mixture does not hold together when pinched, add remaining water. Turn dough out onto a clean work surface and gather it together. Flatten slightly into a large disk. Tightly seal in plastic wrap and refrigerate for 2 hours or preferably overnight. Can be refrigerated for several days.

2 In a medium-sized saucepan combine Filling ingredients except for tapioca starch, almond extract and almonds. Stir gently over medium heat for about 10 minutes or until apricots are very soft. Remove from heat. Sprinkle with starch, almond extract and three quarters of the sliced almonds. Stir in and set aside to cool. Can be made day ahead, if desired. Cover and refrigerate.

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3 To make pie, preheat oven to 375 F (185 C). Line a baking sheet with parchment paper. On a lightly floured surface, using a floured rolling pin, roll dough into a 12 x 18-in (30 x 45 cm) rectangle. Trim to 11 x 16-in (28 x 40 cm).

4 Using a long thin spatula, transfer pastry to lined baking sheet. Turn baking sheet so long side is facing you. Brush edges of pastry with whisked egg. Spread filling evenly over bottom half of long side leaving a ½-in (1.25 cm) border. Fold top horizontal half over filling towards you. Press edges of pastry to seal. Press lightly along edges with tines of a fork to secure. Brush entire surface with remaining egg. Using a paring knife, slash surface with 5 small steam vents.

5 Bake in centre of preheated oven for 45 to 55 minutes or until golden brown. Transfer baking sheet to rack to cool.

6 In a measuring cup, combine Topping ingredients. Stir until smooth, adding just enough milk to make it pourable but not too runny. Drizzle in a zigzag pattern over top and sprinkle with remaining toasted almonds. Let rest and settle for about 2 hours before slicing and serving. Best eaten at room temperature day it's made.

Serves 10 to 12

PAIRS WITH

Warninks Advocaat Liqueur
Netherlands **\$23.49** 219519

Josef Drathen Bereich Bernkastel Riesling
Germany **\$11.59** 220699



RUSTIC FIG CROSTATAS

PASTRY

2½ cups (625 ml) all-purpose flour
1 tsp (5 ml) cinnamon
½ tsp (2 ml) salt
½ cup (125 ml) cold unsalted butter, cubed
½ cup (125 ml) shortening, cubed

¼ cup (60 ml) ice water, approx.
3 tbsp (45 ml) sour cream

FILLING

2 cups (500 ml) quartered small fresh figs, such as mission figs
1 cup (250 ml) fresh orange segments from about 2 naval oranges
¼ cup (60 ml) light brown sugar
2 tsp (10 ml) fresh thyme leaves, minced
1 tsp (5 ml) orange zest
1 generous pinch of salt
5 to 6 tbsp (75 to 90 ml) fine dry bread or graham cracker crumbs

TOPPING

2 tbsp (30 ml) whipping cream
2 tbsp (30 ml) cold unsalted butter, finely diced
8 tsp (40 ml) liquid honey

1 To make Pastry, in a food processor with metal blade combine flour, cinnamon and salt. Pulse for a second to blend. Add butter and shortening and pulse until coarse crumbs. Combine water and sour cream in a measuring cup and whisk. Drizzle into processor while pulsing. Add just enough for pastry to become a shaggy mass. Turn out onto a lightly floured work surface and gather up pastry into a ball and

press into a thick disk. Tightly seal in plastic wrap and refrigerate for 2 hours or overnight. Can be refrigerated for several days.

2 When ready to roll and bake, remove dough from refrigerator for about 10 minutes. Preheat oven to 375 F (190 C). Position racks in bottom and top third of oven. Line a couple of baking sheets with parchment paper. Turn dough out onto a clean work surface lightly dusted with flour. Divide into 8 even-sized pieces and flatten each into a small disc. Using a floured rolling pin, roll each disc out on a lightly floured surface into a 6½-in (16 cm) circle.

3 In a large bowl, combine Filling ingredients except bread or graham cracker crumbs. Gently stir together to blend. Sprinkle centre of each pastry round with about 2 tsp (10 ml) of bread or graham cracker crumbs.

4 Divide filling evenly among each pastry round, mounding mixture in centre. Fold in edges of each round, pleating pastry as you go, creating a 1-in (2.5 cm) rim and leaving centres exposed. Transfer 4 filled crostatas to each prepared baking sheet. Brush rims of pastry with whipping cream and dot fillings with equal amounts of diced butter.

5 Bake in oven for 25 minutes and then alternate baking sheet positions and continue baking another 20 minutes or until pies are golden. Transfer sheets to racks to cool.

6 To serve, drizzle each crostata with 1 tsp (5 ml) honey. Best served the same day.

Serves 8

PAIRS WITH

Warre's Otima 10-Year-Old Tawny Port
Portugal **\$24.29** 565705 500 ml

Williams & Humbert Dry Sack
Spain **\$14.79** 13565



SPIKED BLACKBERRY-CITRUS PASTRIES

CRUST

8 oz (125 g) plain cream cheese, at room temperature
1 cup (250 ml) unsalted butter, at room temperature
2 cups (500 ml) all-purpose flour
2 tbsp (30 ml) granulated sugar
½ tsp (2 ml) vanilla
1 egg, whisked
3 tbsp (45 ml) raw brown sugar

FILLING

1 cup (250 ml) fresh blackberries
1 Granny Smith apple, peeled, cored and finely diced
¼ cup (60 ml) light brown sugar

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30% alc/vol ALCOHOLIC MALT BEVERAGE

1 tbsp (15 ml) cornstarch
 zest from ½ orange
 ½ tsp (2 ml) cinnamon
 2 pinches crushed red chili flakes
 2 pinches salt

1 To make Crust, in a food processor with metal blade, combine cream cheese and butter and pulse until smooth and creamy. Add flour, granulated sugar and vanilla and pulse until it starts to hold together. Turn out onto a clean work surface lightly dusted with flour. Pat into a rectangle and tightly seal in plastic wrap. Refrigerate at least 2 hours or preferably overnight.

2 When ready to roll and bake, remove dough from refrigerator for 15 to 20 minutes. Preheat oven to 350 F (180 C). Position racks in bottom and top third of oven. Line a 2 baking sheets with parchment. Lightly dust a rolling pin and work surface with flour. Roll dough into a rectangle slightly larger than 12 x 16-in (30 x 40 cm). Loosen dough a few times, adding flour underneath so it doesn't stick. Trim rectangle to 12 x 16-in (30 x 40 cm) and cut into eight 4-in (10 cm) squares. Brush edges of squares with whisked egg.

3 In a large bowl, gently toss Filling ingredients together to evenly mix. Divide equally among squares of dough, about 3 blackberries and some diced apples per square. Bring points of pastry together in a triangle shape, dampen edges and pinch edges to seal. Place on prepared baking sheets.

4 Brush pastries with egg wash and sprinkle with raw brown sugar. Cut 1 or 2 steam holes in top of each with a paring knife. Bake pastries until golden brown and filling is bubbly, about 25 to 30 minutes. Alternate and swap baking sheet positions halfway through baking. Remove and let cool for a few minutes on sheets. Then with a thin spatula, remove pastries to a rack and cool completely.

Serves 12

PAIRS WITH

Paradise Ranch Merlot Icewine
 BC VQA **\$25.99** 106260 200 ml

Jacob's Creek Sparkling Chardonnay Pinot Noir
 Brut Cuvée
 Australia **\$12.19** 562991



SPICY FRIED PEACH HAND-HELD PIES

PASTRY

2 cups (500 ml) all-purpose flour
 2 tsp (10 ml) baking powder
 ½ tsp (2 ml) salt
 4 tbsp (60 ml) shortening
 4 tbsp (60 ml) cold unsalted butter
 ½ cup (125 ml) cold buttermilk
 1 egg, whisked, to finish
 canola oil, for frying, to finish

FILLING

3 or 4 large firm, fresh peaches, peeled,
 pitted and chopped
 ¼ cup (60 ml) packed light brown sugar
 1 tsp (5 ml) fresh lemon juice
 ½ tsp (2 ml) ground allspice
 ⅛ tsp (0.5 ml) salt
 2 tbsp (30 ml) hot red pepper jelly
 1 tbsp (15 ml) unsalted butter
 1 tbsp (15 ml) cornstarch
 3 tbsp (45 ml) finely minced candied ginger

TOPPING

½ cup (125 ml) granulated sugar
 2 tsp (10 ml) cinnamon

1 To make Pastry, in a food processor with a metal blade, combine flour, baking powder and salt. Whirl to blend. Add shortening and butter and pulse just until coarse crumbs. Gradually whirl in just enough buttermilk until dough holds together. Do not over-process. Turn pastry out onto a clean work surface and gather it together. Flatten slightly into a large disk. Tightly seal in plastic wrap and refrigerate for 2 hours or preferably overnight. Can be refrigerated for several days.

2 To make Filling, in a large bowl combine peaches, brown sugar, lemon juice, allspice and salt. Toss to mix and let sit for about 30 minutes. Place peach mixture into a colander and drain liquid into a small saucepan. Reserve peaches. Add pepper jelly and butter to liquid. Cook over medium-low heat until reduced to 2 tbsp (30 ml). Remove and cool for about 10 minutes. In a bowl, toss reserved

peaches with cornstarch. Depending on their ripeness you may need to add a little more cornstarch. Drizzle reduced cooled liquid over peaches along with candied ginger and gently toss together. Set aside.

3 To make pies, on a lightly floured surface, using a floured rolling pin, roll dough about ⅛-in (3 mm) thick. It should be large enough to cut out 8 circles to about 7-in (18 cm) in diameter. Loosen dough a few times dusting a little more flour underneath so dough doesn't stick. Cut out as many circles as you can and if necessary, gather up scraps and reroll once.

4 Spoon about 2 to 3 tbsp (30 to 45 ml) cooled peach mixture onto one half of dough round, leaving at least ½-in (1.25 cm) rim. Brush outer edges with whisked egg. Fold dough over and seal with fingers or tines of a fork. Remove to a baking sheet and repeat with remaining dough and filling. Cover and refrigerate up to 1 hour or overnight.

5 To fry, fill a 10 x 2-in (25 x 5 cm) Dutch oven or deep fryer with canola oil about 2-in (5 cm) deep. Heat to 375 F (190 C). Place a wire rack over a baking sheet lined with paper towel. Poke top of each pie a couple of times with a fork so steam can escape when frying.

6 To make Topping, mix sugar and cinnamon in a large shallow bowl.

7 Gently place pies, 1 or 2 at a time, into hot oil and fry until golden brown, about 2 to 4 minutes per side. Remove from hot oil, using a slotted spoon. Place on wire rack to drain briefly and then gently toss with sugar and cinnamon mixture.

8 Repeat with remaining pies. Pies are best eaten same day.

Serves 8

PAIRS WITH

Foundry Golden Cider Tall Can
 United Kingdom **\$10.49** 591867 4 x 500 ml

Moselland Ars Vitis Riesling
 Germany **\$16.29** 914762

Refreshing Watermelon

from page 76



GRILLED WATERMELON WITH PROSCIUTTO AND SHERRY VINAIGRETTE

1 medium shallot, finely minced
2 tbsp (30 ml) sherry vinegar
1 tbsp (15 ml) fresh lemon juice
1 tsp (5 ml) Dijon mustard
½ cup + 1 tbsp (140 ml) extra-virgin olive oil
3 to 4 thick sliced watermelon rounds, about 1-in (2.5 cm), cut into large wedges
sea salt and freshly ground black pepper
4 oz (125 g) thinly sliced prosciutto, cut into thin strips
10 to 12 cherry tomatoes, halved
4 oz (125 g) crumbled feta cheese
¼ cup (60 ml) finely chopped red onion
1 handful fresh mint
1 handful fresh basil

1 In a small bowl, stir together shallot, sherry vinegar, lemon juice and Dijon mustard. Let sit 15 minutes. Slowly whisk in ½ cup (125 ml) olive oil until emulsified. Set vinaigrette aside.

2 Heat barbecue to medium-high. Brush both sides of watermelon wedges with remaining olive oil and season with salt and pepper. Grill 1 minute on each side or until grill marks appear.

3 Transfer watermelon to serving platter, divide and top each wedge with prosciutto strips, cherry tomato halves, feta cheese, red onion, mint and basil leaves. Drizzle with vinaigrette.

Serves 4 to 6 as an appetizer

PAIRS WITH

Fancy Pants Pinot Grigio
USA **\$13.89** 792788

Rosemount Traminer Riesling
Australia **\$11.29** 244301



SPICY TURKEY AND WATERMELON LETTUCE WRAPS

2 tbsp (30 ml) canola oil
1 tbsp (15 ml) minced garlic
1 tbsp (15 ml) minced, peeled fresh ginger
1 medium yellow onion, finely chopped
2 stalks celery, finely chopped
1 lb (500 g) ground turkey or chicken
1 tsp (5 ml) soy sauce
1 tbsp (15 ml) Chili Garlic Sauce¹
1 orange, finely grated zest and juice
½ cup (125 ml) hoisin sauce
2 green onions, finely chopped
1 small handful cilantro, finely chopped (optional)
2 cups (500 ml) diced watermelon, ½-in (1.25 cm) cubes
12 iceberg or butter lettuce leaves

1 Heat a large wok or non-stick frying pan over high heat. Add canola oil and stir in minced garlic, ginger, onion and celery. Stir-fry for about 2 minutes or until onion starts to turn translucent. Add ground turkey and cook until there is no pink colour, breaking up meat with a fork.

2 Add soy sauce, Chili Garlic Sauce, orange zest and juice. Stir-fry until most liquid has evaporated. Remove from stove and mix in hoisin sauce, green onions and cilantro.

3 Fold diced watermelon into mixture. Spoon filling into middle of lettuce leaves, wrap and serve immediately.

Serves 4 to 6

PAIRS WITH

Red Rooster Pinot Blanc
BC VQA **\$14.79** 103044

Tinhorn Creek Gewürztraminer
BC VQA **\$14.79** 530675



WATERMELON GAZPACHO WITH GRILLED TEQUILA-LIME SHRIMP

GAZPACHO

1 large tomato, cored, cut into 1-in (2.5 cm) dice
6 cups (1.5 L) cubed watermelon
½ jalapeño, seeded and chopped
2 tbsp (30 ml) sherry vinegar
¼ cup (60 ml) extra-virgin olive oil
1 cup (250 ml) finely diced watermelon
1 cup (250 ml) finely diced English cucumber
1 medium red bell pepper, seeded and finely diced
¼ cup (60 ml) finely diced red onion
¼ cup (60 ml) finely chopped fresh mint
¼ cup (60 ml) finely chopped fresh flat leaf parsley
1 lime, juice only

TEQUILA-LIME SHRIMP

½ cup (125 ml) tequila
½ cup (125 ml) fresh lime juice
¼ cup (60 ml) olive oil
4 garlic cloves, crushed
3 to 4 sprigs cilantro, chopped
½ tsp (2 ml) cumin seeds, toasted
½ tsp (2 ml) sea salt
12 large shrimp, tail on, peeled and deveined
4 bamboo skewers, soaked in warm water for at least 1 hour

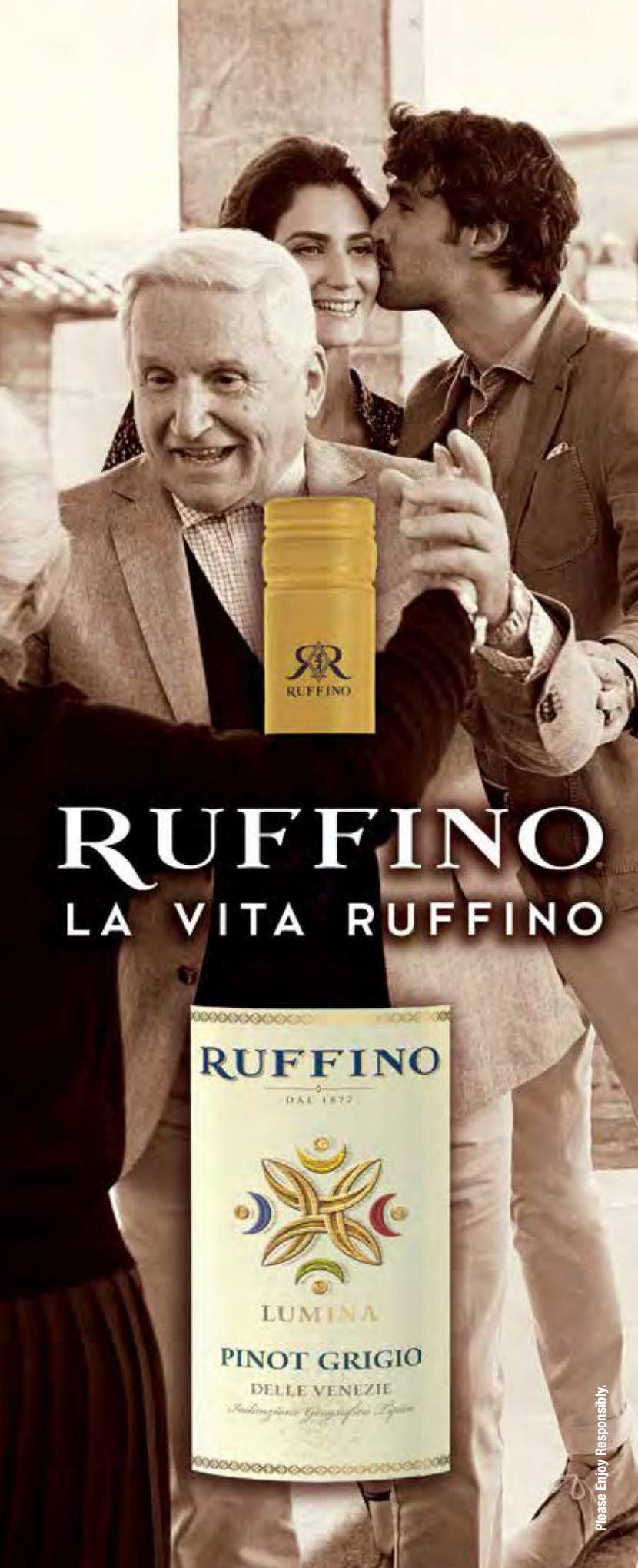
1 To make Gazpacho, in blender, purée tomato, 6 cups (1.5 L) cubed watermelon and jalapeño. Add sherry vinegar and pulse a few times until mixed. Pour into a large non-reactive bowl.

2 Add 1 cup (250 ml) finely diced watermelon and gazpacho ingredients and stir to combine. Cover and refrigerate until well chilled, at least 1 hour.

3 To make Tequila-Lime Shrimp, preheat barbecue to medium-high. In a non-reactive bowl whisk all ingredients together, except shrimp. Add shrimp and marinate for 1 hour, stirring occasionally.

4 Remove shrimp from marinade and drain. Discard marinade.

¹Available at most supermarkets.



RUFFINO

LA VITA RUFFINO



Please Enjoy Responsibly.

5 Thread 3 shrimp onto each skewer. Grill over preheated barbecue for 2 minutes on each side or until shrimp are opaque.

6 To serve, stir gazpacho before serving. Ladle into chilled serving bowls and garnish with grilled shrimp.

Serves 4

PAIRS WITH

The Ned Sauvignon Blanc
New Zealand **\$14.79** 16964

Chartron La Fleur Bordeaux Sauvignon Blanc
France **\$12.09** 626341



WATERMELON AND AGAVE MARGARITAS

- 1 lime wedge
- 2 tbsp (30 ml) sea salt
- ½ cup (125 ml) fresh lime juice
- 4 cups (1 L) chopped watermelon
- 1 cup (250 ml) white or silver tequila
- 2 tbsp (30 ml) orange liqueur
- 2 tbsp (30 ml) agave syrup

1 Place salt in a shallow dish. Rub rims of 4 cocktail glasses with lime wedge and dip each rim into salt to coat. Place glasses in freezer to chill for at least 10 minutes.

2 Place remaining ingredients in a blender and process on high until watermelon is smooth. Fill glasses with ice cubes and pour in margarita.

3 These can also be made into frozen margaritas by adding 3 cups (750 ml) ice into blender with ingredients before processing.

Serves 4

SERVED IN WATERMELON AND AGAVE MARGARITAS

Cazadores Tequila Blanco
Mexico **\$28.99** 773143

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An International Affair

from page 90



NORTH CAROLINA-STYLE PULLED PORK BURGERS WITH HUSH PUPPIES AND RED SLAW

PULLED PORK BURGERS

3 tbsp (45 ml) packed brown sugar
3 tbsp (45 ml) garlic powder
2 tbsp (30 ml) sweet paprika
2 tbsp (30 ml) dried oregano
1 tbsp (15 ml) ancho chili powder
2 tsp (10 ml) sea salt
1 tsp (5 ml) celery salt
1 tsp (5 ml) coarse ground black pepper

8 lb (4 kg) bone-in pork shoulder roast,
with skin
5 cups (2.25 L) apple or other wood chips,
soaked in water for at least 30 minutes and
drained
North Carolina-style Vinegar Barbecue
Sauce (recipe follows)
8 to 10 soft hamburger buns, to serve
dill pickles, for garnish

NORTH CAROLINA-STYLE VINEGAR BARBECUE SAUCE

3 cups (750) apple cider vinegar
¾ cup (175 ml) brown sugar
½ cup (75 ml) ketchup
¼ cup (60 ml) honey
3 tbsp (45 ml) kosher salt
3 to 4 garlic cloves, minced
2 tbsp (30 ml) crushed red pepper flakes
1½ tsp (7 ml) freshly ground black pepper

NORTH CAROLINA RED COLESLAW

1 cup (250 ml) coarsely grated red onion
¾ cup (175 ml) canola oil
¼ cup (60 ml) ketchup
3 tbsp (45 ml) apple cider vinegar
1 tbsp (15 ml) granulated sugar
1½ tsp (7 ml) celery seeds
1 medium head green cabbage, thinly sliced
or coarsely grated
2 cups (500 ml) coarsely grated, peeled
carrots

4 green onions, finely chopped, optional
salt and freshly ground pepper, to taste

HUSH PUPPIES

1½ cups (375 ml) all-purpose flour
1½ cups (375 ml) cornmeal
2 tbsp (30 ml) baking powder
2 tbsp (30 ml) granulated sugar
1 tbsp (15 ml) baking soda
2 tsp (10 ml) salt
½ tsp (5 ml) cayenne
1¼ cups (300 ml) buttermilk
2 large eggs, whisked
2 tbsp (30 ml) finely chopped fresh parsley
1 large yellow onion, grated, including juices
canola oil, for frying

1 To make Pulled Pork Burgers, in a small bowl, make spice mixture by mixing together brown sugar, garlic, paprika, oregano, chili powder, salt, celery salt and pepper. Place meat in a non-reactive bowl and spice mixture all over meat. Cover and refrigerate overnight.

2 Set up grill for indirect cooking¹ and preheat to 325 F (175 C). Place pork shoulder, skin-side up, on grate over a drip pan. If using a charcoal grill, toss a quarter of the wood chips on coals. If

¹For indirect cooking, food is placed to side of heat source rather than directly over flame.

using a gas grill, place chips in smoker box. As soon as it begins to smoke, add meat and drip pan, close lid on grill.

3 Smoke-cook pork until fall-off-the-bone tender with an internal temperature of 195 F (90 C), about 4 to 5 hours. If using charcoal, add 10 fresh coals and 1 cup (250 ml) wood chips every hour.

4 Meanwhile prepare North Carolina-Style Vinegar Barbecue Sauce. In a medium-sized saucepan stir apple cider vinegar and brown sugar over medium heat until sugar dissolves. Remove from heat and add ketchup, honey, kosher salt, garlic, red pepper flakes and pepper. Allow to cool. Cover and set aside.

5 To make coleslaw, in a large bowl whisk together red onion, oil, ketchup, cider vinegar, granulated sugar and celery seeds. Add cabbage, carrot and green onions. Toss well, cover and refrigerate at least 2 hours. Add salt and pepper to taste.

6 To make Hush Puppies, in a large bowl combine flour, cornmeal, baking powder, granulated sugar, baking soda, salt and cayenne. In a medium-sized bowl stir together buttermilk, eggs, parsley, grated onion and their juice. Pour over dry ingredients and stir together until just

combined. Set aside to rest for 1 hour.

7 Pour canola oil to a depth of 2-in (5 cm) in a large heavy Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350 F (180 C). Using a tablespoon (15 ml), drop small rounds of batter into oil, making sure to not to crowd pan. Cook, stirring occasionally and flipping halfway through, until golden and crisp, about 3 to 4 minutes. Remove Hush Puppies from oil and drain on paper towels.

8 When pork roast is ready, transfer to a cutting board, tent with aluminum foil and let rest for 15 minutes. Pull off and discard any skin. Pull pork into pieces, discarding any bones or fat. Thin-shred pork by pulling at it with 2 forks. For every 3 cups (750 ml) of pulled pork, toss with 1 cup (250 ml) of the prepared barbecue sauce.

9 Place a good portion of pulled pork on bottom half of toasted buns and top with a dollop of coleslaw. Alternatively, serve coleslaw on side. Cover with top bun and garnish with dill pickles and serve alongside Hush Puppies.

Serves 8 to 10

PAIRS WITH

Lake Sonoma Dry Creek Valley Zinfandel
USA **\$21.79** 355719

Plume Cabernet Sauvignon
USA **\$26.79** 199679



YUCATÁN-STYLE CHICKEN WITH PICKLED RED ONION SALSA AND JICAMA SALAD

YUCATÁN-STYLE CHICKEN

1 cup (250 ml) fresh orange juice
½ cup (75 ml) fresh lime juice
¼ cup (60 ml) fresh grapefruit juice
2 garlic cloves, minced
1 to 2 chipotle canned chilies, including sauce

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4 oz (125 g) Achiote Paste¹
¼ cup (60 ml) coarsely chopped fresh cilantro
salt and freshly ground black pepper, to taste
8 large chicken thighs, skin on, bone in

PICKLED RED ONION SALSA

1 red onion, finely sliced
½ cup (125 ml) fresh orange juice
2 tbsp (30 ml) red wine vinegar
1 tbsp (15 ml) olive oil
1 tbsp (15 ml) dried oregano
salt, to taste

JICAMA SALAD

1 small jicama, peeled and cut into 3 x ¼-in (8 x 0.5 cm) julienne pieces
2 naval oranges, peeled and segmented
2 mandarin oranges, peeled and segmented
1 to 2 limes, juice only
½ tsp (2 ml) salt
½ tsp to 1 tsp (2 to 5 ml) chili powder, or to taste
chopped cilantro, to taste

1 To prepare chicken, in a blender combine citrus juices, garlic, chipotle chilies and Achiote Paste and process until smooth, about 2 minutes. Mix in chopped cilantro and add salt and pepper to taste. Pour into a baking dish. Add chicken and mix until well covered. Cover with plastic wrap and refrigerate, turning over occasionally to marinate, up to 2 hours or overnight.

2 Make salsa at least an hour before cooking chicken. In a non-reactive mixing bowl, mix salsa ingredients together. Toss well. Cover and refrigerate for at least 1 hour, until onions soften.

3 Heat barbecue to medium-high. Remove chicken from marinade and place on lightly greased grill. Alternatively, place chicken on a lightly oiled, foil-lined baking sheet. Grill until cooked, about 20 minutes and internal temperature registers 165 F (75 C) on a meat thermometer. Using tongs, turn chicken a couple of times while grilling.

4 While chicken is cooking, prepare Jicama Salad. In a mixing bowl, toss together jicama, oranges, lime juice, salt and chili powder. Adjust seasonings to taste. Fold in cilantro and garnish with a few extra cilantro sprigs.

5 To serve, remove chicken from grill. Serve with Pickled Red Onion Salsa and Jicama Salad.

Serves 4 to 6

PAIRS WITH

Santa Carolina Blend B
Chile **\$11.99** 651232

Corona Extra
Mexico **\$11.79** 186510 6 x 330 ml

¹Achiote Paste is a blend of annatto seeds, cumin, pepper, allspice, salt and nutmeg and is available in Latino supermarkets and some specialty grocery shops.

open your world





ARGENTINE-STYLE RIB-EYE WITH CHIMICHURRI SAUCE SERVED WITH QUINOA SALAD AND FRIED PLANTAINS

CHIMICHURRI SAUCE

1 cup (250 ml) packed chopped fresh flat leaf parsley
 ½ cup (125 ml) packed chopped fresh cilantro
 ½ cup (125 ml) packed chopped fresh mint
 ¼ cup (60 ml) fresh oregano
 4 garlic cloves, coarsely chopped
 1 tsp (5 ml) sea salt
 ½ tsp (2 ml) fresh ground black pepper
 ½ tsp (2 ml) crushed red pepper flakes
 1 small shallot, minced
 ¾ cup (175 ml) extra-virgin olive oil
 3 tbsp (45 ml) sherry or red wine vinegar
 1 lemon, juice only

QUINOA SALAD

3 tbsp (45 ml) fresh lime juice
 2 tbsp (30 ml) red wine vinegar
 2 tbsp (30 ml) minced fresh cilantro
 ¼ tsp (1 ml) cayenne
 ¼ tsp (1 ml) dried oregano
 ½ tsp (2 ml) each salt and freshly ground black pepper
 ½ cup (125 ml) extra-virgin olive oil
 ½ cup (125 ml) quinoa
 1½ cups (375 ml) water
 ¼ tsp (1 ml) sea salt
 1 cup (250 ml) canned black beans, rinsed and drained
 1 cup (250 ml) thawed frozen corn kernels
 1 large tomato, seeded and finely diced
 1 small red bell pepper, seeded, finely diced

RIB-EYE STEAKS

4 rib-eye or sirloin steaks, about 1½-in (3.75 cm) thick, 2 lbs (1 kg)
 salt and freshly ground black pepper
 2 tbsp (30 ml) olive oil, divided

FRIED PLANTAINS

2 green plantains
 1½ cups (375 ml) canola oil
 fine sea salt

1 To make Chimichurri Sauce, in blender combine parsley, cilantro, mint, oregano, garlic, salt, pepper, red pepper flakes, shallot, olive oil, sherry or red wine vinegar and lemon, and pulse until well chopped, but not puréed. Place into bowl and set aside.

2 To make Quinoa Salad, whisk together lime juice, red wine vinegar, cilantro, cayenne, dried oregano, ½ tsp (2 ml) each salt and pepper in a bowl. Add olive oil in a thin steady stream, whisking constantly until smooth and emulsified. Set dressing aside.

3 In a saucepan over medium-high heat, combine quinoa and water. Stir in salt. Cover and bring to a boil, then reduce heat to low and simmer with lid ajar until quinoa is tender and all water has been absorbed, about 10 minutes. Transfer quinoa to a colander and rinse under cold running water. Drain thoroughly, then transfer to a large non-reactive bowl.

4 Add black beans to bowl with quinoa. Drain and pat dry corn with paper towels and add along with tomato and red bell pepper. Drizzle with prepared dressing and toss well. Set aside.

5 To make steaks, bring to room temperature and season with salt and pepper.

6 Heat 1 tbsp (15 ml) oil in a large cast-iron grill pan over high heat just until oil begins to smoke. Add 2 steaks and cook, flipping once, until well browned on both sides and medium rare, 8 to 10 minutes total. Alternatively place on a prepared high-heat barbecue. Grill a little longer for medium or well done. Transfer cooked steaks to a large plate, cover loosely with foil, and set aside in a warm spot. Repeat process with remaining oil and steaks.

7 While steaks are grilling prepare Fried Plantains. Peel plantains and slice crosswise into 1-in (2.5 cm) thick pieces. In a large, deep 12 x 2-in (30 x 5 cm) sauté pan, heat canola oil to 325 F (170 C). Carefully add plantains to oil and fry until golden yellow in colour, about 1 minute per side.

8 Remove with a slotted spoon and place on a parchment paper-lined baking sheet, standing them on their ends. With the back of a wide, wooden spoon or thick spatula, press each piece of plantain down to half its original thickness. Return oil temperature to 325 F (170 C).

9 Return plantains to hot oil and cook until golden brown, about 2 to 4 minutes per side. Remove to a baking sheet lined with paper towel. Sprinkle lightly with salt.

10 Serve Fried Plantains immediately with Steaks and Chimichurri Sauce and Quinoa Salad.

Serves 4

PAIRS WITH

Benmarco Malbec
 Argentina **\$21.79** 355321

Famiglia Bianchi Reserva Malbec
 Argentina **\$17.39** 907972



GRILLED THAI-STYLE FISH WITH SPICED COCONUT SAUCE

THAI-STYLE FISH

1 large banana leaf¹
 1½ lbs (750 g) whole snapper or cod
 1½ tbsp (22 ml) Thai red curry paste
 3 tbsp (45 ml) coconut cream, from top layer of a can of coconut milk
 1 lime, zest and juice
 2 tbsp (30 ml) finely slivered peeled ginger root
 1 to 2 Thai red chilies, finely sliced
 3 to 4 cilantro sprigs, coarsely chopped
 lime wedges and cilantro sprigs, for garnish
 steamed rice, optional

SPICED COCONUT SAUCE

¼ cup (60 ml) coconut cream, from top layer of a can of coconut milk
 ¼ cup (60 ml) lime juice
 2 tbsp (30 ml) fish sauce
 2 tbsp (30 ml) Sweet Chili Sauce

1 To prep fish, preheat oven to 350 F (180 C). Wash banana leaf and cut off enough to enclose fish, reserving some to serve.

2 Place a large piece of aluminum foil that's slightly larger than fish on banana leaf, then top with fish. Cut 2 slashes in thickest part of flesh.

3 Mix together curry paste, coconut cream, lime zest and juice. Spread over fish then scatter with ginger, chilies and 3 to 4 coarsely chopped fresh cilantro

¹Available at Asian supermarkets.

sprigs. Enclose fish in leaf, with head and tail end at each end of 'tube', and secure with kitchen string.

4 Place parcel in a roasting pan and bake for 40 minutes or until cooked through. To check, open leaf and insert a knife along backbone. If flesh comes away easily from bone, it's ready.

5 Meanwhile, make Spiced Coconut Sauce by mixing coconut cream, lime juice, fish sauce and Sweet Chilli Sauce in a small saucepan. Gently warm, cover and set aside.

6 To serve, line platter with reserved banana leaf. Open parcel and remove baked fish to platter. Spoon warm Spiced Coconut Sauce over top and scatter with lime wedges and cilantro sprigs. Serve with steamed rice, if desired.

Serves 4

PAIRS WITH

Clean Slate Riesling
Germany **\$14.29** 160127

Singha Beer
Thailand **\$11.49** 676395 6 x 330 ml

Featured Restaurant: Brix

from page 94



LOCAL LING COD WITH TANDOORI POTATOES IN GINGER-COCONUT MOLE

GINGER-COCONUT MOLE

6 tbsp (90 ml) grapeseed oil
2 tbsp (30 ml) yellow mustard seeds
1 tbsp (15 ml) crushed, dried curry leaf
1 tbsp (15 ml) whole caraway seeds
6 garlic cloves, minced
2 tbsp (30 ml) minced, peeled ginger root
2 tbsp (30 ml) minced, seeded serrano pepper
¼ cup (60 ml) granulated sugar
2 tbsp (30 ml) fresh lime juice

6 tbsp (90 ml) chopped fresh cilantro
3 tbsp (45 ml) turmeric
4 tsp (20 ml) Ras al Hanout²
6 cups (1.5 L) coconut milk

TANDOORI DICED POTATOES

1½ lbs (675 ml) baby Yukon Gold potatoes
2 fresh bay leaves
6 tbsp + 2 tsp (100 ml) Tandoori Masala
1 tbsp (15 ml) Amchur Powder (dried mango powder)³
½ lb (250 g) cold unsalted butter, finely diced
1 lemon, zest and juice
1 bunch fresh cilantro, chopped
salt and freshly ground black pepper

LING COD

4 x 6 oz (180 g) ling cod fillets, skinned and boned
salt and fresh ground black pepper
1 tbsp (15 ml) grapeseed oil
3 tbsp (45 ml) unsalted butter
1 lemon, thinly sliced

SEASONED BABY SPINACH

1 tbsp (15 ml) grapeseed oil
1 large shallot, peeled and finely minced
3 to 5 garlic cloves, peeled and minced

¹Ras al Hanout is a Moroccan spice mixture containing cumin, ginger, cinnamon, coriander, cayenne, allspice, cloves, salt and pepper and can be found in gourmet food shops.

²Amchur Powder is available at East Indian grocery stores.

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2 tbsp (30 ml) unsalted butter
½ lb (250 g) trimmed baby spinach leaves
½ cup (75 ml) dry white wine
1 lemon, juiced
salt and freshly ground black pepper

1 To make Ginger-Coconut Mole, heat grapeseed oil in a small heavy saucepan. Add mustard seeds, curry leaf and caraway and cook for 1 minute over medium to medium-high heat or until seeds begin to pop. Add garlic, ginger, serrano pepper and sugar. Stir over medium heat until sugar begins to caramelize. Add lime juice to deglaze pan. Stir in cilantro, turmeric and Ras al Hanout while lime juice still in pan to absorb spices. Stir in coconut milk and bring to a low boil. Reduce heat to simmer and cook, uncovered until mixture is reduced by a quarter. Strain sauce through a fine-meshed sieve and set aside to cool. Can be refrigerated, covered for a couple of days. Simply reheat small portions as needed.

2 To make Tandoori Diced Potatoes, place whole potatoes in a large saucepan and cover with about 1-in (2.5 cm) water. Add a pinch of salt and bay leaves. Bring to a gentle boil, cover and with lid ajar, reduce to simmer. Cook until tender but still firm enough to hold their shape. Drain and set aside until cool enough to handle.

3 In a large bowl, combine masala and Amchur Powder. Chop or dice potatoes and mix into spices to evenly distribute. Crush potatoes into spices, if desired. Cover and set aside at room temperature for 1 hour or up to 1 day for spice flavours to enhance potatoes.

4 Preheat oven to 400 F (200 C). Spread potato mixture out on a parchment-lined baking sheet. Dot with diced butter and lemon zest. Bake in oven for 15 minutes or just until they start to brown and develop a little crunch.

5 Remove tray to a rack and cool for 5 to 10 minutes. Transfer to a bowl and add lemon juice, cilantro and salt and pepper to taste. Mix with hands or a spoon. Can be served as is, if desired, or press into metal ring moulds to form a small puck. Refrigerate pucks (or freeze) on a baking tray, covered with plastic wrap. Can be refrigerated for a couple of days. Or frozen for a couple of weeks. Bake as many pucks as needed at 350 F (180 C) until piping hot.

6 To cook Ling Cod, season with salt and pepper. Heat oil in a large, heavy frying pan until almost smoking. Using tongs, add cod fillets, skin-side down, and sear in hot oil, shaking pan to prevent them from sticking. Reduce heat to medium and cook for another minute or until bottom is golden. Add butter and lemon slices to

the empty spaces in pan. Once butter has melted, flip fish fillets and turn heat off. The residual heat will cook fish fillets through. If fillets are extra thick, place in a warm oven for 10 to 15 minutes.

7 While fish rests, prepare Seasoned Baby Spinach. Heat oil in a large, heavy saucepan over high heat. Add shallots and garlic and cook until golden brown, stirring often. Add butter. Once melted, add spinach. Cook for 5 to 6 seconds, gently flipping leaves with tongs. Add wine and cook a few seconds longer or until desired doneness. Season with lemon, salt and pepper. Use a slotted spoon to serve.

8 To serve, place a large spoonful of warmed Ginger-Coconut Mole in bottom of a shallow serving dish. Rest a warmed potato puck in sauce and place a spoonful of spinach on top. Top with a fillet of cod. Serve immediately.

Serves 4

PAIRS WITH

Château St. Jean Chardonnay
USA \$19.29 421644

Wolf Blass Eaglehawk Chardonnay
Australia \$11.39 66472



LAMB BACON SALAD WITH BOURBON VINAIGRETTE

LAMB BACON¹

4 lbs (2 kg) lamb belly ribs, boned and fat trimmed
1 x 250 ml can Tropical Red Bull²
1 x 355 ml can tonic water
3½ tbsp (100 g) Thai yellow curry paste
2 tbsp (30 ml) Sambal Oelek
2 cups (500 g) raw brown sugar
2 cups (500 g) kosher salt
1 tbsp (15 ml) pink curing salt
2 tbsp (30 ml) turmeric
2 tbsp (30 ml) Ras al Hanout spice³

¹Will take 3 to 6 days to make.

²Available in all grocery or corner stores.

³Ras al Hanout is a Moroccan spice mixture containing cumin, ginger, cinnamon, coriander, cayenne, allspice, cloves, salt and pepper and can be found in upscale grocery stores or gourmet food shops.

2 tbsp (30 ml) curry powder
1 tbsp (15 ml) cayenne pepper
2 cups (500 ml) hickory, maple or oak chips, soaked⁴ and drained, plus extra if needed

CANDIED PECANS

12 cups (3 L) oil (vegetable, peanut or corn oil)
2 lb (1 kg) pecan halves
1 lb (500 g) icing sugar
2 tbsp cayenne pepper
1 tbsp kosher salt

BOURBON VINAIGRETTE

½ cup (125 ml) olive oil
¼ cup (60 ml) bourbon
¼ cup (60 ml) grapeseed oil
2 tbsp (30 ml) apple cider vinegar
1 tbsp (15 ml) maple syrup
½ orange, zest only
1 pinch of salt
freshly ground black pepper

SALAD

3 heads Belgian endive, separated into leaves
3 to 4 heads frisée lettuce, white parts only
6 large radishes, thinly sliced on a mandoline
1 bunch watercress, leaves only
1 fresh pear, cored and sliced
½ cup (125 ml) candied pecan halves
¾ cup (175 ml) grated or crumbled gouda

1 To make Lamb Bacon, in a bowl combine Red Bull, tonic water, curry paste and Sambal Oelek. Stir to blend. Roll lamb in mixture to thoroughly cover, then transfer lamb and sauce into a tightly covered plastic container. Refrigerate for 1 to 3 days.

2 Once lamb has marinated for required time, combine sugar and remaining spices in a bowl. Stir to blend. Rinse off lamb and blot dry with paper towel. Completely coat with dry spice mixture and place seasoned lamb in a single layer in a container distributing any excess mixture underneath and on top of meat. Tightly seal and refrigerate for another 2 to 3 days.

3 After 2 or 3 days, thoroughly rinse lamb in cold running water and blot dry with paper towel. Lamb is now ready to be smoked. If you do not have a smoker, lamb can be smoked on gas grill. Place soaked and drained wood chips in a disposable aluminum pan, remove grate from barbecue and place pan with chips in upper corner of the grill so it rests directly on heat source. Replace grate and preheat grill, covered, with all burners on high for 15 to 20 minutes. Then turn off middle burners and place lamb in a single layer on middle grate, away from heat. Close barbecue lid. Smoke lamb for about 2 hours at 220 F (105 C). Add a few more soaked wood chips to metal pan if

⁴Wood chips should be soaked in at least 4 tbsp (45 ml) water for an hour before using.

needed. Keep a spray bottle with water handy in case wood chips flare up. Remove lamb and cool on a rack. Slice into thin strips like bacon and pan fry until cooked as desired. Refrigerate any extra uncooked lamb bacon for up to 4 or 5 days or freeze up to 1 month.

4 To make Candied Pecans, add oil to a large saucepan (should have at least half of pan volume left) or a home deep fryer heated to 350 F (180 C). Set aside. In another large saucepan filled half way with water, bring to rapid boil, add pecan halves and boil for 4 to 5 minutes. Remove from heat and strain water out then immediately place pecans in large mixing bowl and add icing sugar. Place nuts in wire drop basket, then place in oil and allow to fry for 5 minutes. Take pecans out and add to clean mixing bowl and toss with salt and cayenne (add slowly to avoid clumps). Place on an unlined aluminum baking sheet and allow to cool for at least 10 minutes before touching. They will be hot!

5 Combine all Bourbon Vinaigrette ingredients in a bowl. Whisk to blend. Refrigerate in a tightly covered container up to several days. (Makes about 1¼ cups (300 ml) dressing and is only suitable for Lamb Bacon Salad.)

6 Combine Salad ingredients in a large bowl. Gently toss together with ½ cup (125 ml) Candied Pecans and the Bourbon Vinaigrette to lightly coat. Serve on individual salad plates with 4 or 5 crisp pieces of cooked Lamb Bacon on top.

Serves 4

PAIRS WITH

La Vieille Ferme Blanc
France **\$11.29** 298505

Veramonte Sauvignon Blanc
Chile **\$11.19** 602649



VANILLA BEAN PANNA COTTA WITH BOURBON PEACHES

6 sheets gelatin
2 cups (500 ml) half and half cream
2 cups (500 ml) cold whipping cream
½ cup (125 ml) granulated sugar
2 tbsp (30 ml) Madagascar vanilla paste
or 2 vanilla pods, seeds scraped
1 tbsp (15 ml) unsalted butter
2 fresh peaches, peeled, stone removed and each cut into 12 thin slices
2 tbsp (30 ml) raw brown sugar
2 to 3 oz (60 to 90 ml) bourbon
1 cup (250 ml) crumbled Amaretti cookies
½ cup (125 ml) fresh raspberries

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- 1 Place gelatin sheets in a shallow bowl of cold water. Set aside for a few minutes to soften and allow to bloom.
- 2 In a medium-sized saucepan combine half and half cream, granulated sugar and vanilla paste or seeds. Bring to a slow simmer over medium heat. Using your hands, squeeze out excess water from gelatin sheets and add to half and half cream. Raise heat to medium-high and cook, stirring constantly, until gelatin is dissolved completely.
- 3 Remove saucepan from heat and strain through a fine-meshed sieve into a large bowl. Slowly stir in ice cold whipping cream using a spoon. Then pour into 6 individual serving glasses. Refrigerate until set, about 4 hours.
- 4 When panna cotta has set and you're ready to serve, melt butter in large frying pan. Add sliced peaches and cook until pale golden on one side. Then flip slices and add sugar. Toss over medium heat until sugar is melted. Carefully add bourbon as it will flare up. Remove pan from heat allowing flame to burn out. Cool briefly.

- 5 Sprinkle crumbled cookies onto panna cotta and spoon peaches in bourbon sauce over top. Garnish with a few raspberries and serve immediately.

Serves 6

PAIRS WITH

Baileys Vanilla Cinnamon
Ireland **\$25.49** 623397

Loosen Bros. DR. L Riesling
Germany **\$16.49** 599274

Hail Caesars!

from page 104



EL CAESAR

- 1½ oz (45 ml) El Jimador Tequila Blanco¹
- 1 oz (30 ml) fresh lime juice
- 1 pinch of salt
- 1 pinch of pepper
- Clamato juice, to taste
- 1 dash Worcestershire sauce
- 1 serrano chili pepper

In a lowball glass, combine El Jimador Blanco and lime juice. Add salt, pepper, Worcestershire sauce and

¹SKU 460378

Clamato juice, to taste. Stir to mix. Cut serrano in half, lengthwise, and add to glass. Add ice and serve.



MAKER'S MARK CAESAR

1 lime
celery salt or steak spice, to rim
1½ oz (45 ml) Maker's Mark Kentucky Bourbon²
4 dashes of hot sauce
2 dashes Worcestershire sauce
celery stick, for garnish
Clamato juice, to top
freshly ground pepper

Moisten rim of glass with a lime wedge and roll rim in celery salt or steak spice to coat. Fill glass with ice. Add Maker's Mark, hot sauce and Worcestershire sauce. Add celery stick garnish and top with Clamato. Finish with some freshly ground pepper, a lime wedge and enjoy!



TANQUERAY COASTAL CAESAR

1 lime
celery salt seasoning, to rim
1½ oz (45 ml) Tanqueray London Dry Gin³
5 oz (150 ml) Clamato juice
3 dashes Worcestershire sauce
1 tsp (5 ml) seafood sauce
1 cup (250 ml) ice
1 celery stick
1 piece cooked shrimp, for garnish
1 slice lemon, for garnish

²SKU 103747

³SKU 2691

Moisten rim of highball glass with a lime wedge and roll in celery salt to coat. Combine Tanqueray gin, Clamato, Worcestershire and seafood sauce in an ice-filled shaker. Shake well and strain into rimmed glass. Garnish with celery, shrimp and lemon wedge.



ABSOLUT CITRON CAESAR

1 lime
lemon-pepper seasoning, to rim
1 oz (30 ml) Absolut Citron⁴
2 dashes hot sauce
2 dashes Worcestershire sauce
Clamato juice, to top
1 celery stick, for garnish

Moisten rim of a highball glass with a lime wedge and roll rim in lemon-pepper seasoning to coat. Fill glass with ice. Add Absolut Citron, hot sauce and Worcestershire sauce. Top up with Clamato. Garnish with celery.

Simple Salad Suppers

from page 106



CRUNCHY CHICKEN WITH BUTTERMILK GREEN GODDESS CHIVE DRESSING

BUTTERMILK GREEN GODDESS CHIVE DRESSING

¼ cup (60 ml) mayonnaise
¼ cup (60 ml) buttermilk
3 tbsp (45 ml) chopped fresh chives
2 tbsp (30 ml) fresh lemon juice
1 small garlic clove, minced

⁴SKU 257238

½ tsp (2 ml) anchovy paste
¼ tsp (1 ml) sea salt, plus extra to taste
freshly ground black pepper, to taste

CRUNCHY CHICKEN STRIPS⁵

1 lb (500 g) boneless, skinless chicken tenders
½ cup (125 ml) panko bread crumbs
½ cup (125 ml) coarsely crushed almonds
2 tsp (10 ml) minced fresh sage
½ tsp (2 ml) salt
freshly ground black pepper
1 egg, whisked
¼ cup (60 ml) mayonnaise
½ cup (75 ml) all-purpose flour
2 tbsp (30 ml) unsalted butter, melted

SALAD

1 head Bibb lettuce, separated into leaves
2 nectarines, pitted and sliced
½ cup (125 ml) raspberries

1 To make the dressing, in a small blender combine mayonnaise, buttermilk, chives, lemon juice, garlic and anchovy paste and whirl until smooth. Add ¼ tsp (1 ml) salt and pepper to taste. Can be made ahead and refrigerated for a couple of days.

2 For the Crunchy Chicken Strips, preheat oven to 425 F (220 C). Line a large baking sheet with parchment paper and set aside. In a wide, shallow bowl, stir together bread crumbs, almonds and seasonings. In a second shallow bowl, place whisked egg with mayonnaise and whisk together to blend. Place flour into a third shallow bowl.

3 To bread chicken strips, dip into egg mixture. Then shake in flour until coated. Dip into egg mixture again and then roll in bread crumb mixture. Place strips in single layer on lined baking sheet about 1-in (2.5 cm) apart. Drizzle with melted butter. Bake in centre of preheated oven for 5 minutes. Using tongs, gently turn strips and continue to bake for 2 more minutes or until strips are no longer pink inside. Remove to a rack.

4 While chicken is baking, assemble Salad ingredients. Divide Bibb lettuce leaves and fruit among serving plates. Place baked Crunchy Chicken alongside salad and drizzle with Buttermilk Green Goddess Chive Dressing.

Serves 4

PAIRS WITH

Mionetto Prosecco DOC Treviso Brut
Italy **\$17.39** 86256

Alamos Chardonnay
Argentina **\$13.29** 467969

⁵Chicken Strips can be made ahead and refrigerated before baking.

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GRILLED STEAK WITH HAWAIIAN SLAW

DRESSING

- ¼ cup (60 ml) extra-virgin olive oil
- ¼ cup (60 ml) fresh lime juice
- 1 tbsp (15 ml) toasted sesame oil
- 2 tsp (10 ml) brown sugar
- 2 tsp (10 ml) soy sauce
- ¼ tsp (1 ml) crushed red chilies

CANDIED MACADAMIAS

- 1 cup (250 ml) macadamia nuts
- 2 tsp (10 ml) unsalted butter
- 2 tbsp (30 ml) granulated sugar
- ½ tsp (2 ml) each of salt and crushed red pepper flakes

SALAD

- ½ small Savoy cabbage, finely shredded
- ¼ red cabbage, finely shredded
- 2 carrots, peeled and coarsely grated
- 4 to 6 large leaves curly kale, stalk removed, leaves torn in bite-sized pieces

GRILLED BEEF TENDERLOIN STEAKS

- 1 cup (250 ml) fresh pineapple chunks
- olive oil, to brush
- ½ lb (250 g) beef tenderloin, cut into 1-in (2.5 cm) thick steaks
- salt and freshly ground black pepper

1 To make Dressing, in a small bowl combine olive oil, lime juice, sesame oil, brown sugar, soy sauce and crushed red pepper flakes. Whisk until evenly blended and emulsified. Set aside.

2 For Candied Macadamias, in a frying pan, add macadamias and toss over medium heat in dry pan until lightly coloured. Add butter to melt. Add granulated sugar and salt and crushed red pepper flakes. Stir with a wooden spoon over medium heat until sugar caramelizes. It will only take 1 to 2 minutes. Transfer to a parchment-lined baking sheet to cool. Then coarsely chop.

3 Combine Salad ingredients in a large platter and gently toss to evenly mix.

4 Preheat barbecue to 400 F (200 C) and grease grill. Lightly brush pineapple chunks with oil and grill for 1 minute on barbecue. Remove to a plate to cool. Brush steaks with oil and season with salt and pepper. Barbecue steaks for 3 to 5 minutes per side for rare or 5 to 7 minutes per side for medium, turning steaks once. Remove to a cutting board and let rest for 5 minutes. Then thinly slice against the grain into bite-sized pieces.

5 To serve, give salad dressing a quick whisk and drizzle over salad. Add pineapple chunks and gently toss. Divide among 6 serving dishes and arrange slices of steak across top. Scatter chopped macadamia nuts alongside and a little over top of steak. Serve immediately.

Serves 6

PAIRS WITH

Sumac Ridge Private Reserve Gewürztraminer
BC VQA **\$13.29** 142893

Frisk Prickly Riesling
Australia **\$13.79** 167205



CRISPY ISRAELI COUSCOUS CAKES AND ARTICHOKE GREEN SALAD

COUSCOUS CAKES

½ tsp (2 ml) saffron threads
1½ cups (400 ml) Israeli couscous¹
¼ cup (60 ml) barberries²
¼ cup (60 ml) berry sugar
¾ cup (150 ml) plain Greek full-fat yogurt
2 eggs, lightly whisked
¼ cup (60 ml) chopped fresh chives
½ cup (75 ml) crumbled Macedonian or similar creamy goat's feta
1 tsp (5 ml) salt
freshly ground black pepper
¼ cup (60 ml) clarified butter

SALAD

8 oz (250 g) mixed salad greens
14 oz (397 ml) can artichoke hearts, drained and patted dry, halved
8 heirloom cherry tomatoes, halved
¼ cup (60 ml) crumbled feta, plus extra
½ cup (75 ml) minced fresh mint

DRESSING

3 tbsp (45 ml) full-fat plain Greek yogurt
2 tbsp (30 ml) fresh lemon juice
2 tbsp (30 ml) olive oil
2 green onions, chopped
1 tbsp (15 ml) fresh mint
salt and freshly ground pepper, to taste

1 To make Couscous Cakes, in a medium-sized saucepan bring 2 cups (500 ml) water to a boil, then stir in saffron threads and let rest for 2 minutes. Stir in couscous and return to a boil. Reduce heat and simmer covered for 10 minutes. Remove from heat and set aside for 15 minutes.

2 Meanwhile, in a small saucepan combine barberries and sugar. Add ½ cup (125 ml) water and gently simmer to dissolve sugar. Remove from heat and strain barberries, discarding liquid. Transfer to paper towel to drain.

¹Israeli couscous is larger pearls the size of corn niblets.

²Barberries are found in specialty gourmet shops or Persian grocery stores. Can substitute with chopped dried tart cherries.

3 When couscous is tender, transfer to a large bowl and fluff up with a fork. Add yogurt, whisked eggs, chives, crumbled feta, prepared barberries, salt and pepper. Stir together until evenly mixed.

4 Preheat oven to 350 F (180 C). Line a 12-cup muffin pan with paper liners or use a silicon muffin pan. Evenly divide couscous mixture among cups and firmly press down into cups so mixture will hold together after baking. Drizzle with clarified butter. Bake couscous cakes for 15 minutes or until lightly golden and they become slightly crispy. Remove to a rack for a couple of minutes before turning out cakes and serving.

5 Meanwhile, to make Salad, assemble greens, artichoke hearts, tomatoes, feta, and mint in a large serving bowl. Toss to evenly distribute.

6 To make Dressing, in a blender combine yogurt, lemon juice, olive oil, green onions and chopped fresh mint and whirl until smooth. Add salt and pepper to taste.

7 To serve, place salad onto serving dishes, add couscous cakes, dot plate with dressing, serving extra on side. Season plates with salt and pepper and serve.

Serves 6

PAIRS WITH

Robert Mondavi Napa Valley Fumé Blanc
USA **\$17.39** 221887

Mission Hill Reserve Sauvignon Blanc
BC VQA **\$17.19** 388629

All Decked Out

from page 118



SUMMER SALAD IN A JAR

2 cups (500 ml) mini bocconcini, halved
2 tbsp (30 ml) sundried tomatoes, packed in oil and coarsely chopped
1 tbsp (15 ml) sundried tomato oil
1 large garlic clove, minced
1 tsp (5 ml) kosher salt
½ tsp (2 ml) freshly ground black pepper

¼ cup (60 ml) fresh basil, some left whole for garnish, all others shredded
⅓ cup (75 ml) extra-virgin olive oil
2 tbsp (30 ml) balsamic vinegar
2 cups (500 ml) grape tomatoes, halved
6 small cucumbers, thinly sliced
2 large orange or yellow peppers, seeded and cubed
3 cups (750 ml) green lettuce of your choice
⅓ cup (75 ml) pine nuts, lightly toasted
½ cup (125 ml) cooked pancetta, coarsely chopped
Parmesan shavings

1 In a small bowl, combine bocconcini, sundried tomatoes, sundried tomato oil, garlic, salt, pepper and half the shredded basil. Set aside for 15 to 30 minutes.

2 Meanwhile, prepare dressing by combining olive oil, balsamic vinegar and remaining shredded basil leaves. Taste and season with salt and pepper, as needed.

3 To assemble, pour 2 tbsp (30 ml) of dressing into each jar, arrange a layer of grape tomatoes, followed by a layer of bocconcini mixture, a layer of cucumbers, a layer of yellow or orange peppers and repeat until the jar is three quarters full. This will vary depending on size of jar. Add lettuce on top. Garnish with pine nuts, pancetta and Parmesan shavings. Finish with a few small basil leaves.

Serves 4 to 6

PAIRS WITH

Twin Islands Sauvignon Blanc
New Zealand **\$16.49** 534016

Masi Modello delle Venezie Bianco
Italy **\$13.29** 564674



TOMATO TARTS

2 cups (500 ml) small tomatoes, assorted colours
2 tbsp (30 ml) kosher salt
14 oz (397 g) package puff pastry, thawed
1 cup (250 ml) diced sweet onion
4 tbsp (60 ml) olive oil, divided
1 tbsp (15 ml) Dijon mustard
¼ cup (300 ml) grated Gruyère cheese

DISCOVER YOUR DARK SIDE



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freshly ground black pepper, to taste
4 black olives, pitted and halved, for garnish
fresh basil leaves, cut into ribbons, for garnish

- 1 Preheat oven to 400 F (200 C).
- 2 Cut tomatoes in $\frac{1}{8}$ -in (3 mm) slices. Place slices on a cooling rack over a cookie sheet so they can drain. Sprinkle with salt and let stand for an hour.
- 3 Roll out puff pastry on a lightly floured surface to a thickness of $\frac{1}{8}$ -in (3 mm). Using a large cookie cutter, cut into circles and fit into eight 3-in (7.5 cm) 2-piece tart pans. Prick dough all over with a fork and refrigerate for about 1 hour.
- 4 Remove tart pans from refrigerator. Cover each with a piece of parchment paper and fill with pie weights and place on a baking sheet. Bake for 15 minutes, remove parchment paper and pie weights and bake an additional 10 minutes, or until sides are slightly golden. Remove from oven, place on cooling rack and cool to room temperature.
- 5 In a frying pan over medium heat, cook onion in 2 tbsp (30 ml) olive oil

about 5 minutes, until transparent and soft, stirring often. Cool to room temperature.

- 6 Brush bottom of cooled tart shells with Dijon mustard. Add grated cheese and top with onions. Add tomatoes, overlapping slightly. Brush tomatoes with olive oil and season with pepper to taste. (No salt as tomatoes are already salted.) Place tart pans on baking sheet.
- 7 Bake for 10 to 15 minutes, until pastry is golden and cheese has melted. Remove from oven and garnish with black olives and basil. Serve immediately or let cool to room temperature.

Serves 8

PAIRS WITH

Il Nespoli Sangiovese di Romagna
Superiore Riserva
Italy **\$19.99** 401141

Cherry Pie "Cherry Tart" Pinot Noir
USA **\$26.79** 744623



PARMESAN AND CORN LOLLIPOPS

$\frac{3}{4}$ cup (175 ml) finely grated Parmigiano-Reggiano cheese
 $\frac{1}{4}$ cup (60 ml) fresh or frozen corn kernels, cooked and cooled
1 tsp (5 ml) fresh lime juice
 $\frac{1}{4}$ tsp (1 ml) freshly ground black pepper, plus extra to taste
16 thin pretzels sticks or bread sticks
1 tsp (5 ml) lime zest

- 1 With rack in middle position, preheat oven to 200 C (400 F). Line a baking sheet with parchment paper or silicon mat.

2 In a small bowl, combine cheese, corn, lime juice and pepper.

3 Place 8 pretzel sticks on baking sheet, making sure to leave enough space between each to ensure pops don't merge together once cheese melts. Place a 2-in (5 cm) ring or cookie cutter on top of each pretzel and sprinkle 1 tbsp (15 ml) of cheese mixture into it in a thin layer.

4 Bake for about 6 minutes or until cheese has melted and is golden. Remove from oven and slide paper or silicone mat off baking sheet and onto a rack to help speed up cooling. Sprinkle with lime zest and freshly ground black pepper. Leave to cool for 1 to 2 minutes until lollipops have become crisp. Carefully remove each one with a palette knife.

5 Serve immediately or keep for 4 to 5 days in an airtight container and reheat before serving.

Makes 16

PAIRS WITH

Nobilo Regional Collection Sauvignon Blanc
New Zealand **\$13.69** 623264

Tinhorn Creek Pinot Gris
BC VQA **\$14.59** 530683



PARMESAN CHICKEN WINGS

24 chicken wings, split
1 cup (250 ml) finely grated fresh Parmesan
1 cup (250 ml) panko or regular bread crumbs
1 tsp (5 ml) paprika
1 tsp (5 ml) chili powder
2 tsp (10 ml) onion powder
freshly ground black pepper, to taste
2 large eggs, lightly beaten
½ cup (125 ml) milk
1 tbsp (15 ml) finely chopped fresh thyme, for garnish

1 Preheat oven to 350 F (180 C). Line a baking sheet with parchment paper and place a cooling rack on it. Spray rack with cooking spray. Pat chicken wings dry with paper towels.

2 In a shallow bowl, mix cheese, panko or bread crumbs, paprika, chili and onion powder until well combined. In another bowl, mix eggs and milk.

3 Dip each wing in egg mixture and then in cheese mixture. Place wings on cooling rack in a single layer.

4 Bake for 50 to 55 minutes until golden and cooked through. Remove from oven, set on a serving platter and sprinkle with thyme. Wings can be served hot or at room temperature.

Serves 6 to 8

PAIRS WITH

New Harbor Sauvignon Blanc
New Zealand **\$14.79** 822585

Terre Prosecco
Italy **\$13.99** 928648

Hunting for Berry Treasures

from page 128



LEMONADE TART WITH TIPSY BERRIES

TART SHELL

1¼ cups (300 ml) all-purpose flour
¼ cup (60 ml) granulated sugar
½ tsp (2 ml) baking powder
¼ tsp (1 ml) salt plus extra
1 tsp (5 ml) lemon zest
¼ cup (60 ml) cold unsalted butter
1 egg
2 tsp (30 ml) cold water

FILLING

1 tbsp (15 ml) lemon zest
1 cup (250 ml) fresh lemon juice
3 large eggs
3 large egg yolks
½ tsp (2 ml) salt
¾ cup (175 ml) granulated sugar
½ cup (125 ml) cubed butter
1 tsp (5 ml) unflavoured gelatin
2 tsp (30 ml) water
¾ cup (175 ml) whipping cream

FRUIT TOPPING

½ cup (125 ml) halved fresh strawberries
½ cup (125 ml) fresh raspberries
½ cup (125 ml) fresh blueberries
½ cup (125 ml) fresh blackberries
¼ cup (60 ml) vodka

MERINGUE TOPPING

1 cup (250 ml) sugar
⅓ cup (75 ml) water
3 large egg whites
⅛ tsp (0.5 ml) cream of tartar

1 To make Tart Shell, in bowl of a food processor pulse together flour, sugar, baking powder, salt and lemon zest. Add butter and pulse until mixture has a sandy texture. Add whole egg and 2 tsp (30 ml) cold water and pulse until dough just starts to hold together. Empty dough into a lightly greased 9-in (23 cm) deep dish pie plate and press dough into bottom and up sides. Refrigerate dough for at least 30 minutes.

2 Preheat oven to 350 F (180 C).

3 Prick tart shell all over with a fork and bake until golden brown, about 20 minutes. Set aside on a wire rack and let cool completely.

4 While shell is cooling, make Filling. Set a strainer over a bowl and set aside. Whisk together 1 tbsp (60 ml) lemon zest and lemon juice, 3 whole eggs, plus 3 egg yolks, salt and sugar together in another heatproof bowl before setting over a saucepan of gently simmering water. Don't allow bottom of bowl to touch water. Whisk until mixture has thickened enough to leave a ribbon on surface of mixture and an instant-read thermometer registers 175 F (79 C), about 15 minutes. Remove bowl from heat and add cubed butter to filling, a couple of tablespoons at a time, whisking to incorporate between additions. Strain filling into prepared bowl and press a piece of plastic wrap directly onto surface of filling. Chill until cold, about 2 to 3 hours. Filling can be made 2 days ahead and kept refrigerated.

5 About 6 hours before planning on serving tart, in a small bowl, sprinkle gelatin over 2 tsp (30 ml) water and set aside for 10 minutes. Using an electric mixer beat whipping cream in a large bowl until soft peaks form. Add gelatin mixture and continue whipping cream until firm peaks stage. Gently fold whipped cream into chilled lemon filling. Cover with plastic wrap and chill for 3 hours. Spoon filling into prepared tart shell and refrigerate another hour or until set.

6 For Fruit Topping, in a bowl, gently toss all berries with vodka. Set aside for 1 hour.



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7 While berries are macerating, make Meringue Topping.

8 In a medium saucepan over medium-low heat, stir together sugar and water until sugar dissolves. Decrease heat to low and cover saucepan.

9 In bowl of a stand mixer fitted with whisk attachment, beat egg whites with cream of tartar and a pinch of salt just until stiff peaks form.

10 Uncover sugar syrup, attach a candy thermometer to side of saucepan, increase heat to medium-high and boil mixture, occasionally swirling pan and brushing down sides of pan with a wet pastry brush, until thermometer registers 238 F (114 C), about 6 to 8 minutes. Remove pan from heat.

11 With mixer on medium speed, slowly pour hot sugar syrup down side of mixing bowl into whites and beat until meringue is firm and glossy. Increase speed and continue beating until cool, about 4 minutes.

12 Finish assembling tart by first draining macerated berries. Place about half over lemon filling, reserving remaining berries to be served alongside. Top with meringue, leaving a 1-in (2.5 cm) border. With a small kitchen torch brown meringue. Alternatively, meringue may be browned in a 450 F (230 C) oven for 3 to 5 minutes. Chill pie for at least 30 minutes before serving. Pie is best enjoyed within 3 hours of assembly. Serve slices with extra berries.

Serves 8

PAIRS WITH

Martini Rosé Sparkling Wine
Italy **\$12.99** 772673

Landlust Riesling
Germany **\$13.99** 509430



MIXED BERRY AND ELDERFLOWER CREAM SANDWICH CAKES

BERRY FILLING

1 heaping cup (250 ml) fresh strawberries
1 heaping cup (250 ml) fresh raspberries
½ heaping cup (125 ml) fresh blueberries
1 cup (250 ml) water
1 cup (250 ml) granulated sugar
2 tbsp (30 ml) fresh lemon juice
3 tbsp (45 ml) cornstarch

CAKE BATTER

2½ cups (725 ml) all-purpose flour
¾ cup (175 ml) pastry flour
1¼ cups (300 ml) granulated sugar
1 tsp (5 ml) baking soda
1 large egg
½ cup (75 ml) vegetable oil
1½ cups (375 ml) buttermilk
½ vanilla bean, split and seeds scraped out

ELDERFLOWER CREAM

1¼ cups (300 ml) whipping cream
1½ tsp (7 ml) elderflower cordial concentrate
1 tbsp (15 ml) skim milk powder
1 tbsp (15 ml) icing sugar, plus extra for garnish

1 To make Berry Filling, in a heavy-bottomed saucepan combine berries and water over medium-high heat. Bring to a boil, reduce heat to medium and cook, stirring often, for 30 minutes. Stir in sugar and continue to cook, stirring often, for 10 minutes. Whisk together lemon juice and cornstarch before stirring into berry mixture. Stir constantly until thickened, about 2 minutes. Transfer mixture to an airtight container and refrigerate until chilled, about 6 hours.

2 Place racks in upper and lower third of oven before preheating oven to 375 F (190 C). Line 2 baking sheets with parchment paper and set aside.

3 To make Cake Batter, in a medium-sized bowl, sift together flours, sugar and baking soda.

4 In a large bowl, whisk together egg and vegetable oil. Add buttermilk and vanilla seeds, whisking until well combined.

5 Slowly stir flour mixture into buttermilk mixture just until combined. Drop a level 1½ tsp (22 ml) of batter into 12 mounds at least 2-in (5 cm) apart on 1 prepared baking sheet. Repeat with remaining batter on second baking sheet. Bake for 10 minutes, switching pans on racks halfway, or until puffed and tops spring back when touched. Let cool on pans for 2 minutes. Transfer cakes to wire racks to cool completely. Repeat with any remaining batter.

6 Just before ready to serve, prepare Elderflower Cream. In a chilled bowl, whip cream, elderflower cordial, skim milk powder and icing sugar until stiff peaks form. Whipped cream can be prepared and refrigerated for up to 2 hours before using.

7 To assemble, spread about 1½ tsp (22 ml) berry filling onto flat side of half the cakes. Pipe or spread about 2 to 3 tsp (30 to 45 ml) elderflower cream over berry filling and sandwich with remaining cakes. Dust with additional icing sugar, if desired before serving immediately.

Makes about 19 cakes

PAIRS WITH

Whistler Late Harvest Chardonnay
BC VQA \$17.29 197244 375 ml

Blüfeld Riesling
Germany \$13.99 884239



BERRY FENNEL PIZZA

¾ cup (175 ml) warm water
1 tsp (5 ml) liquid honey, plus extra for garnish, optional
½ tsp (7 ml) active dry yeast
1 tbsp (15 ml) extra-virgin olive oil
1½ cups (375 ml) all-purpose flour
¼ cup (60 ml) cornmeal
¾ tsp (3 ml) salt
2 garlic cloves, minced
8 oz (250 g) fresh goat's cheese
2 tsp (10 ml) chopped fresh thyme
salt and freshly ground pepper, to taste
1 small fennel bulb, sliced paper thin
1 cup (250 ml) fresh blackberries
½ cup (125 ml) fresh raspberries
¼ cup (60 ml) chopped, toasted hazelnuts
fresh mint leaves, for garnish
fresh tarragon leaves, for garnish

1 In a large bowl, stir together warm water, honey and yeast. Set aside for 5 minutes allowing yeast to bloom. If mixture does not become frothy, yeast may be inactive, repeat step with a new pack. With a wooden spoon, stir in oil before stirring in flour, cornmeal and salt. Turn out dough on to a lightly floured surface and knead until smooth and firm, about 2 minutes.

2 Place dough in a clean, lightly oiled bowl and turn to coat. Cover bowl with plastic wrap or a clean kitchen towel and set aside in a warm corner to rise until almost doubled in size, about 1 hour. Punch down dough, cover bowl and let rise again, 30 minutes.

3 Set up a heat source to medium-high on only 1 side of a barbecue. Lightly oil grill.

4 Turn dough out onto a lightly floured surface and cover with a towel and let rest, 20 minutes.

5 While dough is resting, combine garlic, goat's cheese and thyme in a bowl. Season to taste with salt and pepper before setting aside.

6 Dust work surface with flour and roll or stretch dough out into a 10-in (25 cm) round. Brush 1 side lightly with olive oil. Place dough, oiled sided down, onto grill directly over heat. Brush top of dough lightly with oil, and cook until underside has browned and bubbles appear on top, about 1 to 2 minutes. Flip dough and cook until other side has lightly browned, about 1 minute. Move dough to cooler side of barbecue and top with some fennel, goat's cheese mixture, blackberries, raspberries and hazelnuts. Cover grill and cook pizza until toppings are warm and cheese is melted, about 3 to 5 minutes.

7 Remove pizza to a cutting board, garnish with a drizzle of honey (if using), mint and tarragon. Let stand for a few minutes before slicing and serving while still warm.

Serves 4

PAIRS WITH

Hester Creek Character White
Canada \$13.59 158147

Torresella Pinot Grigio
Italy \$14.39 468306



GRILLED BEEF TACOS WITH BERRY SALSA

1 tsp (5 ml) ground cinnamon
4 allspice berries, crushed
¼ tsp (1 ml) ground nutmeg
½ tsp (2 ml) garlic powder
½ tsp (2 ml) crushed red pepper flakes
1 tbsp (15 ml) dark brown sugar
1½ tsp (7 ml) salt, plus extra
freshly ground pepper, to taste
1.5 lbs (750 g) hanger steak or skirt steak
1 tbsp (15 ml) unsalted butter
1 large Vidalia onion, thinly sliced
1 tbsp (15 ml) granulated sugar
1 tbsp (15 ml) white wine vinegar
1 cup (250 ml) pilsner beer
1 cup (250 ml) fresh strawberries, sliced
1 cup (250 ml) fresh raspberries, cut in half

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1 small yellow or red bell pepper, diced
1 jalapeño, seeded and diced
2 green onions, thinly sliced
½ cup (75 ml) fresh cilantro, chopped
1 tbsp (15 ml) liquid honey
1 tsp (5 ml) lime zest
½ tsp (2 ml) lime juice
¼ cup (175 ml) shredded red cabbage
¼ cup (175 ml) shredded green cabbage
½ cup (125 ml) shredded radicchio
8 soft corn tortillas, about 8-in (20 cm)
¼ cup (60 ml) crumbled feta or blue cheese

- 1 In a small bowl, whisk cinnamon, allspice berries, nutmeg, garlic powder, pepper flakes, brown sugar, salt and a good pinch of pepper. Rub mixture over skirt steak, place steak in a bowl and refrigerate for at least 4 hours and up to 12 hours.
- 2 Grease and preheat grill over medium-high heat.
- 3 While grill warms, make caramelized onions. Melt butter in large frying pan over medium heat. Add onion and cook until softened, about 5 minutes. With a wooden spoon stir in granulated sugar, vinegar, beer and a pinch of salt and pepper. Bring to a boil, reduce heat to medium-low, and simmer for 30 minutes, stirring occasionally. Once liquid has been evaporated and onions are soft, transfer to a bowl and set aside.
- 4 To make a berry salsa, in large bowl, toss together strawberries, raspberries, bell pepper, jalapeño, green onions, cilantro, honey, lime zest and juice, and salt to taste. Refrigerate until ready to use.
- 5 Grill steak over direct heat for 3 to 5 minutes per side or until cooked as preferred. Remove from heat to cutting board to rest for 10 minutes.
- 6 While steak is resting, toss together both cabbages and radicchio.
- 7 When ready to serve, warm tortillas in a frying pan over medium heat, flipping once. Thinly slice steak against grain. Divide cabbage mixture among tortillas, top with sliced steak, caramelized onions, the berry salsa and a crumble of feta cheese. Serve immediately.

Serves 4

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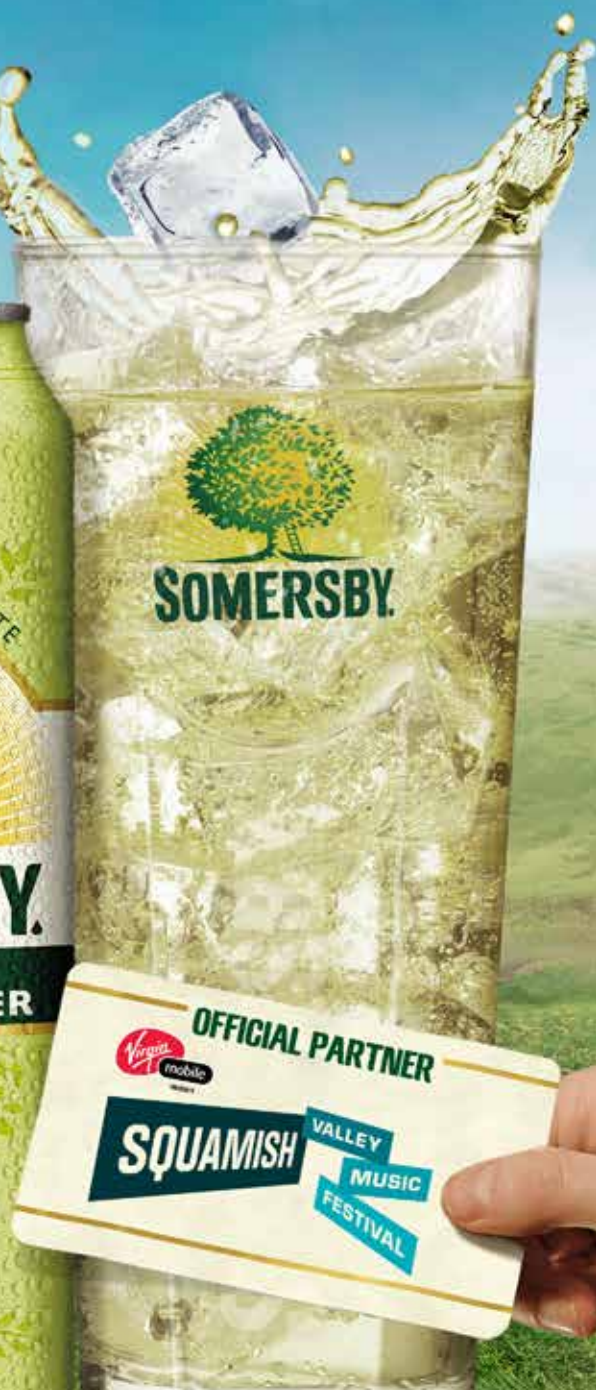
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