

ANNA

happiness | ISSUE 11

MAKE EVERYDAY SPECIAL



"The grand essentials of happiness are... something to love, something to do and something to hope for."



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A fabulous lineup of **burgers and sides**, including a thick and juicy sirloin lavished with all the trimmings and **crispy fries**.

You better

TO BRING OUT THE BEST IN FINE CANADIAN CHEESE, IT'S ALL ABOUT PAIRINGS. DRIED CRANBERRIES COMPLEMENT A MILD SWISS.

start practicing

FOR A SPICY GOUDA WITH CUMIN, TRY A ROBUST BEER. GRAPES OR APPLES ENHANCE THE HAZELNUT AROMA OF A RACLETTE.

saying, "No really,

FIG BREAD IS PERFECT WITH A CENDRÉ DES PRÉS. UNSALTED NUTS OR A SPARKLING WINE GO WELL WITH CLOS ST-AMBROISE.

it was nothing."

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Clockwise from top: Canadian Swiss, Gouda, Raclette, Cendré des Prés, Clos St-Ambroise

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Start spreading the news, I'm leaving today
I want to be a part of it, New York...New York...



On my very first trip to New York, I had a plan. It went something like this. Krispy Kreme, Carnegie Deli, Curry in a Hurry, Kate Spade, Louis Vuitton, Harry Winston, Times Square, FAO Schwartz, Waldorf Astoria and Fifth Avenue. I could go on and on.

I ran through New York from one dream to another. I had a special moment with a donut and ate tons of great food; I made a few small purchases and took fabulous shots. It's not that I am so easily taken with big names, expensive bags and fancy shops. I do love beautiful things but in each of these cases it's the person behind them. One person with an idea. A person who believed in their dream, and most likely against all odds, made it happen. I read Kate Spade designed her very first handbag over dinner with her husband, with scotch tape and paper. *That* is what I love and that is what inspires me.

When I have a moment of weakness in my own life, I think of these people, whom I may never meet, and I think of what it most likely took. And I think of how great it must feel. And it inspires me to move forward in my own pursuit of happiness and I make new lists and read autobiographies. Sometimes it's a silly movie and a large popcorn that brings my energy back! And suddenly I feel inspiration and fulfillment and feelings of happiness!

Our quote on the front cover, directly beside the large burger and fries, says it like this: *The grand essentials of happiness are...something to do, something to love and something to hope for.* It really is as simple as that!

The inspiration for this summer issue was just a few of our favourite things. Brightly coloured rain boots, sunshine, a cottage in the country and the perfect blend of simplicity and sophistication from the streets of New York.

Well that's how it started anyway. With sunshine yellows, fire engine reds, lipstick pinks and poppy orange. With elegant fabrics and well worn tabletops, here it is. We named it *Happiness*. From perfectly cooked egg yolks to brightly coloured pages, from our own kids in a berry patch to homemade preserves and strawberry pie. With summer salads, burgers and sides and a fabulous backyard lunch on a beautiful summer day.

They say, when you're happy, New York is everywhere! When I look through this summer issue, it is New York I see, but more importantly, it's happiness that seems to be everywhere for me!

Take a look and enjoy!

Mari

p.s. If you are enjoying this magazine, please take the time to look through the advertisements; we try to make them as lovely as can be. Should you wish to buy their products or services, please tell them you saw their ad in our magazine.



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PURE THOUGHTS

IF YOU REPLACE NEGATIVE PATTERNS OF THOUGHT WITH PURE, FRESH THOUGHTS, HAPPINESS WILL, LIKE A SHADOW, FOLLOW YOU AND NEVER DISAPPEAR.

Here are some pure thoughts, collected from books, friends and unexpected encounters over time.

No one is in charge of your happiness but you.

Life isn't always tied with a bow, but it's still a gift.

You don't have to win every argument.

Make peace with your past.

Live in the moment.

Don't compare your life to others.

Get rid of anything that isn't useful, beautiful or joyful.

It's never too late to have a happy childhood.

When it comes to going after your dreams, never take no for an answer.

Light candles and use good linens.

Frame every so-called disaster with these words: *in five years, will this matter?*

Forgive everyone everything.

What other people may think of you is not your business.

Friends are more important than money.

Get outside every day. Miracles are waiting everywhere.

Envy is a waste of time. You already have all you need.

Jealousy works the opposite way.

No matter how you feel – get up, dress up and show up.

Never settle.

The best is yet to come.

**Happiness is when what you think, what you say
and what you do are in perfect harmony.**

– Mathatma Gandhi

Tangerine Ginger Summer Citrus Tea Punch

6 cups **Cornelia Bean Tangerine Ginger Tea**,
brewed double strength, chilled
2 cups lemonade
2 cups orange juice
4 cups lemon-lime soda
Ice, to serve
Orange slices, to garnish
12 oz. vodka, optional

Combine brewed tea, lemonade, orange juice,
soda and vodka (if using) in large punch bowl
or pitcher; stir. To serve, add ice and garnish
with orange slices. Serves 8-10.



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Transforming the way you drink tea

house guests

RECIPES/STYLING MARISA CURATOLO PROP STYLING KARI WARDROP PHOTOGRAPHY ROSS CORNISH/STUDIO 448

WHEN OUT-OF-TOWN GUESTS NEED A PLACE TO STAY,
MAKE IT AN EXPERIENCE THEY WON'T SOON FORGET.

Fresh flowers, sun-kissed linens and chocolates on pillows will turn your guest room into a retreat. A house key and a few instructions on the bedside table will say *welcome*. Waking up to the smells of freshly baked Irish soda bread, crispy maple prosciutto and farm fresh sunny side eggs, wouldn't be so bad either.

With a little effort, your overnight guests will feel all the comforts of home with the glamour of The Ritz. Now who wouldn't love that?



Lauren and John,

Please make yourselves at home

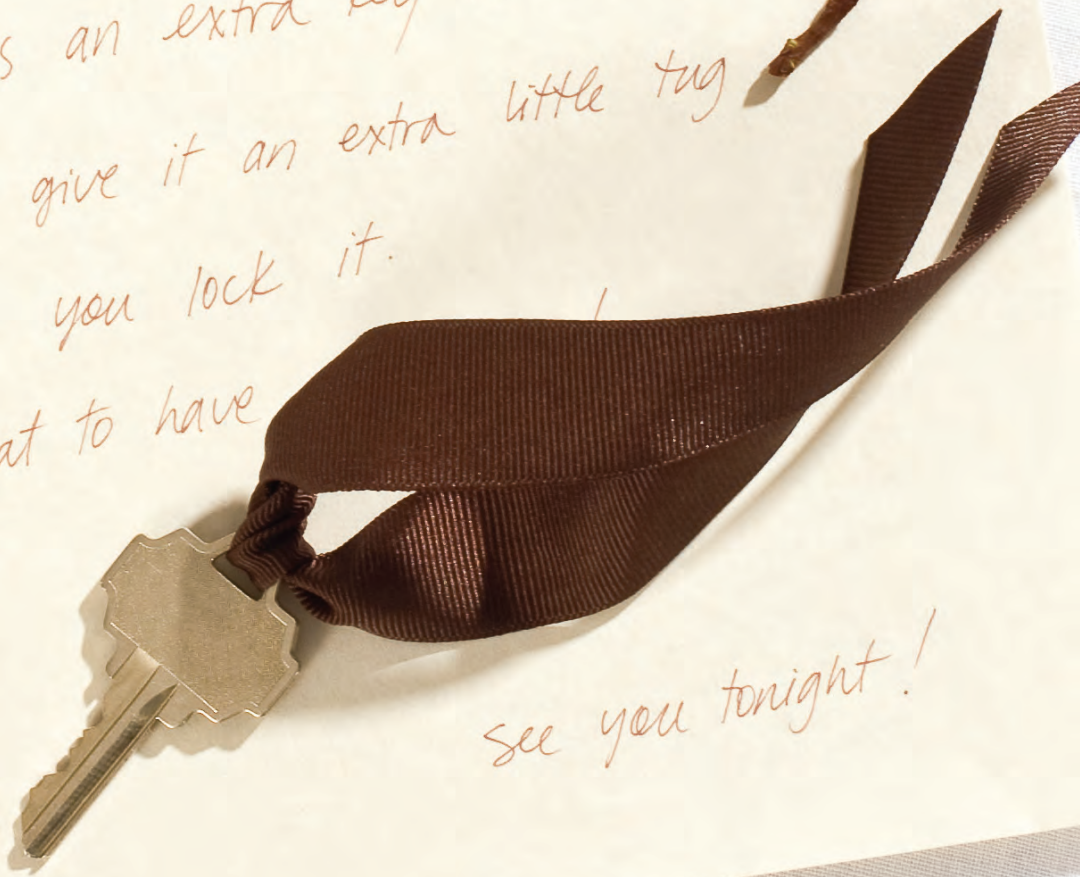
Coffee's in the top cupboard,

look around for anything else
you need.

Here is an extra key to the front
door, give it an extra little tug
when you lock it.

Great to have

See you tonight!







MAKE HAPPIER SPECIAL

Maple glazed prosciutto

8 slices prosciutto
 1/3 cup pure maple syrup
 Cracked black pepper, to taste

Preheat oven to 375°F. Place prosciutto on parchment lined baking sheet. Brush with maple syrup and sprinkle with cracked pepper. Bake for 8 to 10 minutes or until prosciutto is crispy. Serves 4.

Asparagus with sweet balsamic dressing

12 asparagus spears, trimmed
 1/4 cup extra-virgin olive oil
 2 tablespoons white balsamic vinegar
 2 tablespoons honey
 1/4 cup pine nuts, toasted
 Lemon zest, to garnish
 Coarse salt and freshly ground pepper, to taste

In large saucepan of boiling salted water, blanch asparagus for 4 minutes. Drain and refresh under cold water. Pat dry.

Whisk together oil, vinegar and honey in small bowl. To serve, arrange asparagus on platter. Drizzle with dressing; sprinkle with pine nuts and lemon zest. Season with salt and pepper. Serves 4.

Irish soda bread

3 1/2 cups all-purpose flour
 1/4 cup sugar
 1 tablespoon baking powder
 1 teaspoon baking soda
 1/2 teaspoon salt
 1 3/4 cups buttermilk
 1/4 cup canola oil
 1 egg

Preheat oven to 350°F. Whisk together flour, sugar, baking powder, baking soda and salt in large bowl. In another bowl, whisk together buttermilk, oil and eggs; pour over dry ingredients and stir until rough ball forms.

Turn dough out onto lightly floured surface. Knead until dough holds together. Form into ball. Place on parchment lined baking sheet. Score top with knife. Bake 45 to 50 minutes or until skewer inserted comes out clean. Let cool slightly before cutting. Makes 1 loaf.

Fried eggs with potato and red pepper hash

3 large Yukon Gold potatoes, peeled and cubed
 1/4 cup canola oil
 1 small onion, chopped
 2 cloves garlic, minced
 1 red bell pepper, chopped
 Coarse salt and freshly ground black pepper, to taste
 Tabasco, to taste

4 fried eggs

Cook potatoes in large pot of boiling, salted water for 8 minutes until just tender. Drain potatoes.

Meanwhile, heat oil in large skillet over medium-high heat. Add onion and garlic and cook for about 5 minutes, until softened. Add red peppers and cook for 3 minutes. Add potatoes and cook until golden and crusty, adding more oil if necessary. Season with salt, pepper and Tabasco. Transfer mixture to platter and top with fried eggs. Serves 4.





traditions

*Fairy tales can come true, it can happen to you
If you're young at heart...*

BERRY PICKING

MY MOTHER USED TO TEND A LARGE GARDEN IN OUR BACK YARD FULL OF MOST EVERYTHING, INCLUDING A ROW OF PRECIOUS STRAWBERRY PLANTS WITH SWEET BERRIES THAT DELIVERED A DAILY DOSE OF HAPPINESS.

There was something almost playful about them; the more you picked, the more they appeared. Every morning, precious red berries would peek out from low boughs. *Ha! Here we are again*, they laughed.

These strawberries rarely made it into a pie. My father used to say that cleaning them washed the flavour away, so we ate them straight from the vine. After we'd had our fill, I remember my father walking through the rows at the end of the day to pick the few that remained. One day, he said, *this simply won't do!* And just like that he started drawing up plans, staking out land and buying millions of tiny strawberry plants. *We're going to make our very own strawberry patch!*

And so the cultivating began. I'm not so sure they produced the financial return he may have been looking for, but for a few of my childhood years, a large area of forgotten brush behind our yard turned into a field of laughter. With fresh, beautiful earth, rows and rows of tiny plants, over time, grew into our very own strawberry heaven.

Here, under a delicious prairie sun, on a day when berries were at their peak, we found a field and sent our own kids out to pick. With muddy boots and berry-stained smiles, they returned some time later with their own buckets of fun. With a few simple additions we adorned their berries with velvety, buttery crusts and cream cheese laced with lemon. And with fingers dipping in and out of the saucepan long before it was cooled, we made strawberry preserves that tasted like sunshine.





*Don't you know that it's
worth every treasure on earth
To be young at heart...*

Strawberry cheesecake with shortbread crust

Crust

1 ½ cups all-purpose flour
⅓ cup sugar
1 tablespoon lemon zest
½ teaspoon salt
¾ cup unsalted butter, cubed
2 egg yolks, beaten with 1 teaspoon water

Filling

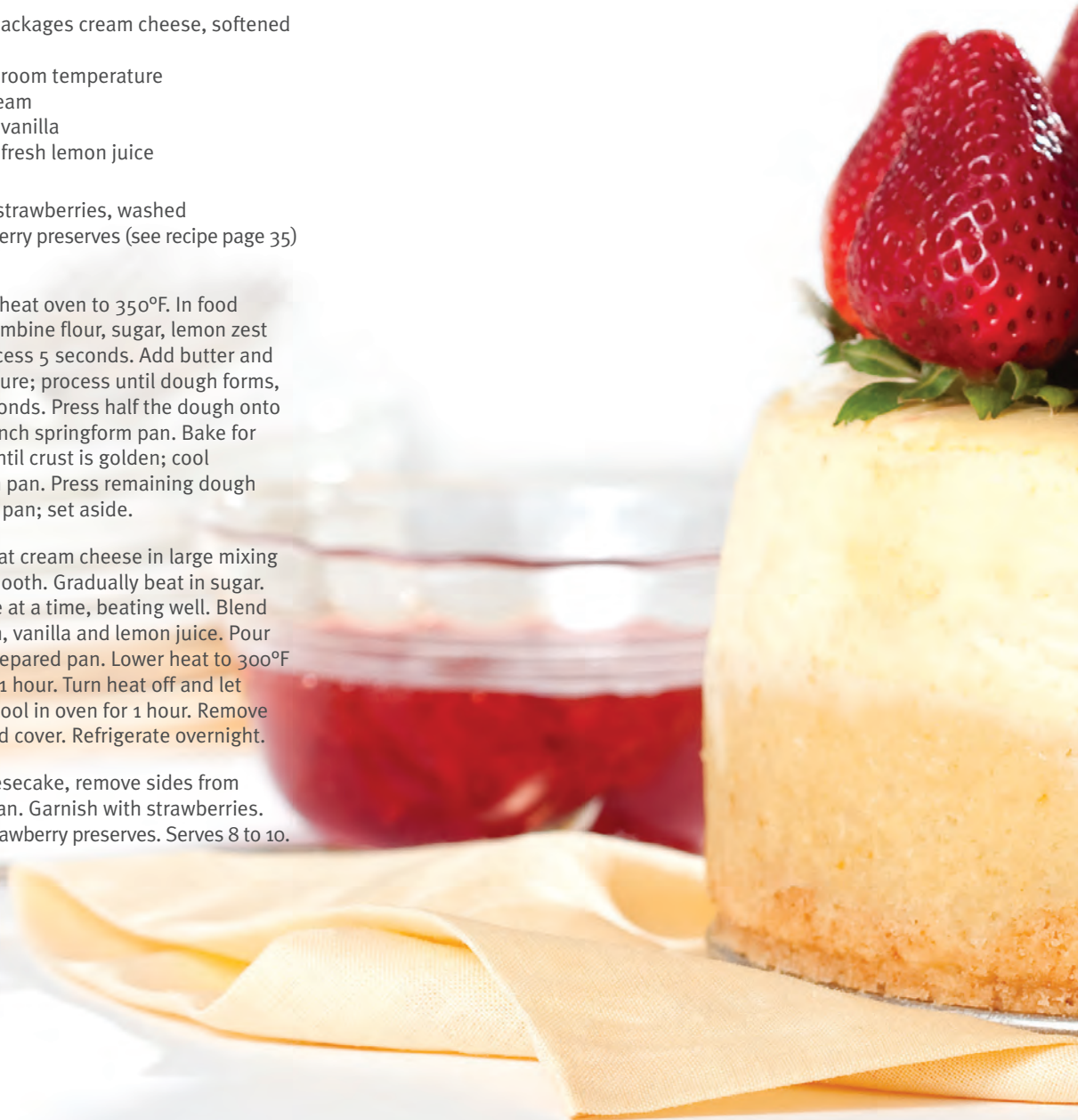
3 (8-ounce) packages cream cheese, softened
¾ cup sugar
4 large eggs, room temperature
1 cup sour cream
1 tablespoon vanilla
1 tablespoon fresh lemon juice

3 cups fresh strawberries, washed
½ cup strawberry preserves (see recipe page 35)

For crust, preheat oven to 350°F. In food processor, combine flour, sugar, lemon zest and salt; process 5 seconds. Add butter and egg yolk mixture; process until dough forms, about 20 seconds. Press half the dough onto bottom of 6-inch springform pan. Bake for 15 minutes until crust is golden; cool completely in pan. Press remaining dough onto sides of pan; set aside.

For filling, beat cream cheese in large mixing bowl until smooth. Gradually beat in sugar. Add eggs one at a time, beating well. Blend in sour cream, vanilla and lemon juice. Pour batter into prepared pan. Lower heat to 300°F and bake for 1 hour. Turn heat off and let cheesecake cool in oven for 1 hour. Remove from oven and cover. Refrigerate overnight.

To serve cheesecake, remove sides from springform pan. Garnish with strawberries. Serve with strawberry preserves. Serves 8 to 10.





*Look at all you'll derive out of being alive
If you're young at heart...*

TRADITIONS



Strawberry preserves

7 cups fresh strawberries, hulled and sliced
4 cups sugar
2 tablespoons fresh lemon juice
1 pouch liquid pectin

In large heavy bottom saucepan, gently mash strawberries. Add sugar and lemon juice. Stir in saucepan over low heat until sugar dissolves. Add pectin and stir. Increase heat to high and bring mixture to rolling boil; boil 2 minutes. Remove from heat and skim off foam. Pour into clean canning jars, leaving $\frac{1}{4}$ -inch head space. Cool slightly. Cover with lids and place in refrigerator. Use within two weeks.
Makes 6 cups.







Strawberry lattice pie

Pastry

2 ½ cups all purpose flour
 1 teaspoon salt
 1 teaspoon sugar
 1 cup unsalted butter, chilled and cut into small pieces
 ¼ to ½ cup ice water

Filling

3 cups sliced strawberries
 3 cups fresh rhubarb or frozen cut into 1-inch slices
 1 ¼ cups sugar
 ⅓ cup all-purpose flour
 1 teaspoon fresh lemon juice
 1 teaspoon ground cardamom

Glaze

1 egg yolk, beaten with 2 tablespoons 35% cream

For pastry, place flour, salt, and sugar in food processor and pulse to combine. Add butter and pulse until mixture resembles coarse meal. Add ice water with machine running, drop by drop until dough comes together. Divide into two balls. Press dough into flat rounds; wrap and chill at least 2 hours.

Place one pastry round onto lightly floured surface; roll to ⅛ thickness. Line 9-inch pie plate and trim pastry; crimp edges. Chill pastry until ready to fill.

For filling, combine fruit in large mixing bowl and sprinkle with sugar, flour, lemon juice and cardamom; toss gently. Spoon filling into prepared pie shell. Chill while you prepare pastry top.

Preheat oven to 375°F. Roll out second pastry round to ⅛ thickness for lattice top. Cut pastry into ⅛-inch strips. Weave strips together over filling; press strip into edges to seal. Brush pastry with glaze. Place pie on large baking sheet. Bake for about 90 minutes, until pastry is golden brown and juices in center are bubbling. Let cool on rack. Serves 6 to 8.

If you use frozen fruit, thaw and drain liquid. Unbaked pastry shells can be refrigerated, well wrapped in plastic, for up to 1 day or can be frozen for 1 month.

*Then here is the best part, you have a head start
If you are among the very young at heart...*





COOKING LESSON

RECIPES/STYLING MARISA CURATOLO PROP STYLING KARI WARDROP PHOTOGRAPHY ROSS CORNISH/STUDIO 448

FABULOUS RUBS AND PASTES FOR A SUMMER OF GRILLING IS OUR LESSON OF THE DAY. TIED WITH A BOW, THESE MAKE LOVELY SUMMER HOSTESS GIFTS!

Supermarket spice racks are loaded with ready-to-go spice rubs, from Cajun blends and herbs de Provence, to big name restaurant brands. Homemade rubs and pastes are easy to prepare, keep well and are inexpensive. Most importantly, the rubs and pastes we've included here will add an entirely new dimension of flavour to summer favourites like steak, chicken, burgers and seafood.

Spice Rubs

Basic spice rubs contain spices, dried herbs and sugar and are used to season poultry, meat or seafood. To apply, lightly coat meat with oil then apply rub, using 1 to 2 tablespoons per pound of meat. Spray a light coating of vegetable oil over rub to prevent meat from sticking to the grill.

Meat such as roasts, ribs or chicken should be left in the rub for 6 to 12 hours or overnight. Fish and seafood should only remain in rub for up to 20 minutes before cooking.

Pastes

Pastes contain spices, dried herbs and sugar along with wet ingredients, such as Dijon or olive oil. They can be used to create a good crust on grilled meat.

If time allows, use a paste overnight on a larger tougher cut of meat; a paste acts as a tenderizer as well as a flavouring agent.



MUSHROOM RUB



SEAFOOD RUB



MEDITERRANEAN RUB



CHILI BARBECUE PASTE



MUSTARD PASTE



BASIC BARBECUE RUB

For dry rubs, use whole spices and grind using a coffee mill or spice grinder, then combine all ingredients in a bowl and stir to mix. Dry rubs can be stored in an air tight container at room temperature for up to 6 months. All recipes make $\frac{1}{3}$ cup.

Basic barbecue rub

This all-purpose rub is perfect on burgers, chicken and pork ribs.

$\frac{1}{4}$ cup packed brown sugar
2 tablespoons coarse salt
2 tablespoons ground black Tellicherry pepper
2 tablespoons sweet paprika
2 teaspoons onion powder

Mediterranean rub

Gorgeous flavours to accompany veal and lamb.

2 bay leaves, crumbled
2 tablespoons dried thyme
1 tablespoons dried rosemary
2 tablespoons ground black Tellicherry pepper
1 tablespoon coarse salt

Seafood rub

Great for all types of white fish.

2 tablespoons crushed yellow mustard seeds
1 tablespoon ground coriander
1 tablespoon coarse salt
 $\frac{1}{2}$ teaspoon ground ginger
1 teaspoon cayenne pepper

Mushroom rub

Our favourite rub for steaks, we especially enjoy it on rib-eyes. Dried porcini mushrooms give just the right balance of flavour.

3 tablespoons ground black Tellicherry pepper
2 tablespoons coarse salt
2 ounces dried porcini mushrooms

For pastes, combine all ingredients in bowl and stir to mix. Pastes can be refrigerated in airtight container for up to two weeks.

Mustard paste

Try this paste on a sirloin tip roast or chicken.

$\frac{1}{2}$ cup Dijon mustard
 $\frac{1}{4}$ cup grainy Dijon mustard
2 tablespoons yellow mustard
1 tablespoon ground black Tellicherry pepper
1 teaspoon coarse salt

Chili barbecue paste

Replace traditional barbecue sauce with this paste for a kick of heat.

2 tablespoons fresh lemon juice
2 tablespoons fresh lime juice
2 cloves garlic, minced
 $\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup ground chili powder
1 small jalapeño pepper, seeded and minced
1 teaspoon coarse salt

General tips when using rubs and pastes

- Use regular olive oil instead of extra virgin, as it is delicate and loses some of its flavour when used at a high heat.
- Make sure spices are fresh. Replace those that have been in your cupboard for more than six months.
- Allow meat to return to room temperature prior to grilling if stored in the refrigerator. Seafood or fish goes directly from the refrigerator to the grill.



Classic sirloin burger with fries
See recipe, page 52

burgers & sides

RECIPES/STYLING MARISA CURATOLO PROP STYLING KARI WARDROP PHOTOGRAPHY ROSS CORNISH/STUDIO 448

ON MY VERY FIRST TRIP TO NEW YORK, I HAD MY “MUST-DO” LIST..AT THE VERY TOP OF THE LIST WAS A MILE-HIGH CORNED BEEF SANDWICH. CORNED BEEF IS MY FAVOURITE AND MILE HIGH? THIS I HAD TO SEE.

With map in hand, I started my journey to the deli. I was seated beside a young woman who I quickly realized was waiting for her blind date. As I started looking over the menu, he walked up to her at the table. The look on her face said, *he must be the one*. I felt suddenly vulnerable and giddy, I wanted to move closer. Who needs a Broadway show, I had front row seats of my own!

I glanced over the menu and found the sandwich. \$21.95! I ordered it. And a root beer, a pickle, coleslaw and French fries! *I'm only going to do this once*. And then it arrived, the largest sandwich I had ever seen. I picked it up and took a bite. My teeth slid through layers and layers of the most beautiful, tender, mildly flavoured beef, with just a hint of hot mustard. It melted in my mouth. *This is New York*. I wanted to break out in song! I arranged

the dishes in front of me, loaded my camera, and took a shot. “The couple” looked over and smiled. I had heard that New York was a dating jungle but they seemed to be doing quite well. I popped a fry into my mouth and ohh...it was good. A well-cooked centre and light and crispy on the outside. *Incredible!* I took turns going from sandwich, to pickle, to coleslaw, to fries and every once in a while, a little sip. The couple was sharing just a small plate of fries.

Would you like to take that with you? the waiter asked, as I was only midway through. I guess it was a lot of food. *Okay. Wrap it up,* I said!

When I look through this section, it reminds me of my date in New York. Just me, the couple, a giant sandwich and four fabulous sides.

Classic sirloin burger

2 pounds ground beef sirloin or lean chuck
3 tablespoons basic barbecue rub (see recipe page 47)

8 slices cheddar
8 soft hamburger buns, split and toasted
Lettuce leaves, tomato slices and mayonnaise
8 slices bacon, cooked
Fries (see recipe below)

Form beef into 8 patties, about $\frac{3}{4}$ -inch thick. Season both sides with barbecue rub. Lightly oil grill and preheat to medium-high heat. Grill burgers 7 minutes per side or until desired doneness. Top with cheese during last minute of cooking.

To assemble, place lettuce on bottom bun. Top with burger, tomato, mayonnaise, fries and bacon. Cover with top. Serves 8.

Fries

4 large potatoes, Yukon Gold or russet
4 tablespoons canola oil
 $\frac{1}{2}$ teaspoon paprika
Coarse salt and freshly ground pepper

Preheat oven to 400°F. Peel and cut potatoes lengthwise into $\frac{1}{4}$ -inch thick slices; cut each slice into 2-inch long strips. Toss potatoes with oil in large bowl; sprinkle with salt, paprika and pepper. Place on parchment lined baking sheet in single layer. Bake potatoes about 20 to 25 minutes, turning occasionally, until crispy and golden. Serves 8.

Turkey burger with Hoisin glaze

1 $\frac{1}{2}$ pounds ground turkey
3 tablespoons fresh breadcrumbs
2 green onions, finely chopped
2 teaspoons Dijon mustard
2 tablespoons soy sauce
 $\frac{1}{8}$ teaspoon freshly ground pepper

6 hamburger buns, split and toasted
Spicy slaw (see recipe below)

Hoisin glaze

$\frac{1}{3}$ cup Hoisin sauce
1 tablespoon rice vinegar
1 tablespoon soy sauce
1 tablespoon ketchup
1 teaspoon grated fresh ginger

For glaze, combine all ingredients in small bowl and mix well. Set aside.

In large bowl, combine turkey, breadcrumbs, green onions, Dijon, soy sauce and pepper. Form into six $\frac{3}{4}$ -inch thick patties. Cover and chill 1 hour.

Lightly oil grill and preheat to medium-high heat. Grill burgers 7 minutes per side, brushing with glaze.

To assemble, place burger on bottom bun. Top with spicy slaw. Cover with top. Serves 6.

Spicy slaw

3 cups shredded green cabbage
1 large red bell pepper, thinly sliced
2 green onions, sliced
Coarse salt and freshly ground pepper, to taste

Dressing

$\frac{1}{2}$ cup mayonnaise
1 clove garlic, finely chopped
1 tablespoon minced shallot
2 tablespoons finely chopped canned green chilies
1 tablespoon finely chopped fresh cilantro
1 tablespoon pure maple syrup
1 tablespoon Dijon mustard
1 tablespoon malt vinegar
2 tablespoons fresh lime juice
 $\frac{1}{2}$ teaspoon ground coriander

For dressing, combine all ingredients in blender. Process until smooth. Set aside.

In large bowl, toss together cabbage, peppers and green onions. Pour over cabbage mixture and toss well. Season with salt and pepper. Cover and chill 1 hour before serving. Serves 6.





*The PRO 48 blends performance
and design in a bold new way.*



Salmon burger with red pepper mayonnaise

1 pound fresh skinless salmon fillet,
cut into 1/4-inch cubes
4 green onions, finely chopped
2 tablespoons chopped fresh dill
1 tablespoon Dijon mustard
2 teaspoons lemon zest
1 tablespoon fresh lemon juice
1 egg white, slightly beaten
1/2 cup dry breadcrumbs
1/2 teaspoon coarse salt
1/4 teaspoon freshly ground pepper
2 tablespoons butter

4 soft rolls, split and toasted
4 butter lettuce leaves
Sweet potato chips (see recipe below)

Red pepper mayonnaise

1/2 cup mayonnaise
1/4 cup chopped roasted red peppers
1 teaspoon fresh lemon juice

For mayonnaise, combine ingredients in
small bowl and mix well. Cover and chill.

In large bowl, combine salmon, onion, dill,
Dijon, lemon zest and juice, egg white,
breadcrumbs, salt and pepper. Form mixture
into four 3/4-inch thick patties. Cover and
chill 1 hour.

Melt butter in large skillet over medium heat.
Add patties; cook until firm to touch and golden
brown, about 4 minutes per side.

To assemble, place lettuce on bottom roll.
Top with burger, sweet potato chips and red
pepper mayonnaise. Cover with top. Serves 4.

Sweet potato chips

2 small sweet potatoes, peeled and sliced
1/8-inch thick
2 tablespoons canola oil for frying
Coarse salt and freshly ground pepper, to taste

In medium skillet, heat oil to high heat.
Carefully add potato slices in small batches
and cook 3 minutes. Remove with slotted
spoon and drain on paper towel. Repeat with
remaining slices. Sprinkle with salt and pepper
and serve immediately. Serves 4.



When you step into our beautifully
designed showroom at 1781 Wellington
Avenue, you will understand what we
mean when we say *treat yourself and
your kitchen.*





The Wolf dual-fuel blends performance and elegance with just the right splash of red



Vegetarian burger with almond tomato mayonnaise

3 tablespoons canola oil
1 small onion, finely chopped
2 cloves garlic, minced
2 teaspoons ground cumin
1 teaspoon ground coriander
1 teaspoon chili powder
1 (19-ounce) can black beans, rinsed and drained
1 cup grated carrots
2 cups dry breadcrumbs
4 eggs, beaten slightly
¼ teaspoon coarse salt
¼ teaspoon freshly ground pepper

6 whole wheat buns
Baby green salad (see recipe below)

Almond tomato mayonnaise

½ cup whole almonds, toasted and coarsely chopped
½ cup mayonnaise
¼ cup chopped cherry tomatoes
1 teaspoon red wine vinegar
1 tablespoon extra virgin olive oil
Coarse salt and freshly ground pepper, to taste

For mayonnaise, combine all ingredients in small bowl and mix well. Cover and chill.

Heat 1 tablespoon oil over medium-high heat in small skillet. Add onion, garlic, cumin, coriander and chili powder. Cook 3 minutes until onions are soft and fragrant. Meanwhile, in large bowl, combine black beans, carrots, breadcrumbs, eggs, salt and pepper. Add cooked onions and mix well. Form into six ¾-inch thick patties. Cover and chill 30 minutes.

Heat remaining oil in large skillet over medium-high heat; cook burgers for 4 minutes on each side, until golden brown.

To assemble, place burger on bottom bun. Top with almond tomato mayonnaise and baby green salad. Cover with top. Serves 6.

Baby green salad

3 cups baby greens
2 tablespoons extra virgin oil
½ teaspoon coarse salt

Place greens in medium bowl. Drizzle with olive oil and sprinkle with salt. Serves 6.



When you step into our beautifully designed showroom at 1781 Wellington Avenue, you will understand what we mean when we say *treat yourself and your kitchen.*





MAIN COURSE

homemade chicken, lamb & pork souvlaki
bison burgers
ouzo shrimp skewers

DIPS & PITAS

tzatziki
hummus
red pepper & feta
spicy eggplant
artichoke & pinenut
Greek style pitas
mini pitas
lavash

FRESH AND FROZEN CASSEROLE DISHES

meat lasagna
vegetarian lasagna
meat moussaka
vegetarian moussaka
pastichio

We will even cook in your own casserole dish,
just bring it in the day before!



**GREEK
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Veal and sausage burger with basil aioli

1 pound ground veal
½ pound Italian sausage, casing removed
and finely chopped
2 tablespoons chopped fresh flat leaf parsley
1 egg, slightly beaten
½ small onion, minced
3 tablespoons freshly grated Parmesan cheese
½ teaspoon coarse salt
⅛ teaspoon freshly ground pepper

6 soft rolls, split and toasted
½ cup fresh flat leaf parsley
2 soft mozzarella balls, sliced ½-inch thick
Tomato salsa (see recipe below)

Basil aioli

2 cloves garlic, minced
½ cup fresh basil leaves, finely chopped
½ cup mayonnaise
Coarse salt and freshly ground pepper, to taste

For basil aioli, combine all ingredients in small bowl and mix well. Cover and chill.

In large bowl, combine veal, sausage, chopped parsley, egg, onion, cheese, salt and pepper. Form into six ¾-inch thick patties. Cover and chill 1 hour.

Lightly oil grill and preheat to medium-high heat. Cook burgers 7 minutes per side or until desired doneness.

To assemble, spread basil aioli on bottom roll. Top with parsley, burger, mozzarella and tomato salsa. Cover with top. Serves 6.

Tomato salsa

3 ripe Roma tomatoes, chopped
2 garlic cloves, minced
2 tablespoons extra virgin olive oil
2 teaspoons balsamic vinegar
Coarse salt and freshly ground pepper, to taste

For salsa, combine all ingredients in bowl and mix well. Set aside. Makes ½ cup.



PORK

When I was growing up, pork played a very memorable role.

Every summer my father, together with relatives and friends, would spend an entire day preparing and carving pork into ribs, chops and roasts. At the end of the day, I remember everyone gathering around my father's outdoor wood-fired oven, for a first taste of the chosen pieces he had been slow roasting all day. I can still remember the alluring taste of the crisp, smoky meat served simply with my mother's homemade bread and a sprinkle of salt.

Today, pork still is, in all its versatile splendour, a sinful pleasure I can't resist. Whether I'm cooking bacon for my daughter's sleepover guests, or slow roasting a fabulous cut, the moment the aroma infuses our home, I'm reminded of that beautiful time when life was simple and pork was glamorous.

We are so pleased to be partnering with Manitoba Pork Council in an effort to bring our love of pork to the table of every Manitoba household. We have created an eight-page spread of incredible pork recipes, many of which, during testing, our team devoured right out of the oven.

We all agreed pork is fabulous, we hope you will too!

Enjoy!

Mari Loewen
Editor, ANNA Magazine



PULLED PORK SANDWICH WITH BROWN SUGAR CHILI GLAZE

1 (4-pound) Canadian pork shoulder blade roast, boneless
Coarse salt and fresh ground pepper, to season
10 hamburger buns

BROWN SUGAR CHILI GLAZE

2 tablespoons unsalted butter
½ cup minced onion
2 cloves garlic, minced
1½ cups ketchup
½ cup canned diced tomatoes
1 teaspoon Worcestershire sauce
⅓ cup fresh lemon juice
1 tablespoon cider vinegar
¼ cup Dijon mustard
½ cup packed brown sugar
1 tablespoon chopped chipotle chili in adobo sauce

Rub pork with salt and pepper. Allow roast to stand at room temperature 1 hour before grilling.

Preheat one burner of two-burner barbecue to high; reduce to medium heat. Place pork roast on oiled grill over unlit burner. Temperature should read 250 to 300°F. Close lid and cook pork for 3 to 4 hours or until meat thermometer reads 160°F. Transfer to cutting board. Tent with foil and let rest 25 minutes.

Meanwhile, for glaze, melt butter over medium-high heat in saucepan. Add onion and garlic and cook 3 minutes. Add remaining ingredients. Bring to boil. Reduce to simmer and cook for 20 minutes.

Using two forks, pull pork into shreds. Place meat on bun and serve with glaze. Serves 10.

PORK BURGER WITH MAPLE DIJON GLAZE, APPLE AND BLUE CHEESE

1 pound Canadian lean ground pork
2 cloves garlic, minced
1 tablespoon Dijon mustard
1 egg, slightly beaten
½ cup dry breadcrumbs
½ teaspoon coarse salt
½ teaspoon freshly ground pepper
4 soft rolls, split
2 Granny Smith apples, thinly sliced
2 ounces crumbled blue cheese

MAPLE DIJON GLAZE

¼ cup maple syrup
2 tablespoons Dijon mustard

CARAMELIZED ONIONS

2 tablespoons unsalted butter
2 tablespoons canola oil
1 large onion, sliced

In large bowl, combine pork, garlic, Dijon mustard, egg, breadcrumbs, salt and pepper. Form mixture into four ¾-inch thick patties. Cover and chill 1 hour.

For glaze, whisk together maple syrup and Dijon mustard in small bowl. Set aside.

To caramelize onions, melt butter and oil in a skillet over medium-high heat. Add onions and cook 3 minutes. Reduce heat to low and cook, stirring occasionally, until onions are very soft and golden, 25 to 30 minutes. Remove from heat and cool; set aside.

Preheat grill to high; reduce to medium heat. Place burgers on oiled grill. Cook until well done, 5 to 10 minutes per side. Brush with maple Dijon glaze.

To assemble, place burger on bottom roll. Top with blue cheese, apples and caramelized onions. Cover with top. Serves 4.



*Gorgeous ground pork with a luscious maple Dijon glaze, ribbons of caramelized onion, crispy green apple and tangy blue cheese...
the perfect balance of sweet and savoury.*



*Thickly sliced, fresh herb and balsamic rubbed rib chops
with a tangy lime and cilantro roasted corn salsa...
for a dinner that will long be remembered.*



HERB AND BALSAMIC RUBBED RIB CHOP WITH ROASTED CORN SALSA

4 (6-ounce) Canadian pork rib chops,
1-inch thick

HERB PASTE

½ teaspoon coarse salt
½ teaspoon freshly ground pepper
1 tablespoon chopped fresh parsley
1 teaspoon chopped fresh thyme
1 teaspoon dried oregano
3 tablespoons balsamic vinegar
2 tablespoons canola oil

ROASTED CORN SALSA

2 tablespoons unsalted butter
2 cups frozen corn
1 jalapeño pepper, seeded and minced
1 teaspoon ground cumin
1 teaspoon fresh lime juice
Coarse salt and pepper, to taste
Fresh cilantro leaves, to garnish

For herb paste, combine all ingredients in small bowl; mix well. Rub each pork chop with herb paste. Place in glass dish. Cover and marinate in refrigerator 2 hours prior to grilling.

For corn salsa, melt butter in small skillet over medium-high heat. Add corn, jalapeño and cumin; cook for 5 minutes. Toss with lime juice and season with salt and pepper. Garnish with cilantro.

Preheat grill to high; lightly oil grill and reduce to medium-high heat. Grill pork chops 3 to 4 minutes per side. Serve with corn salsa. Serves 4.

BABY BACK PORK DRY RIBS *(back cover)*

2 Canadian baby back pork ribs, full racks

SWEET PAPRIKA SPICE RUB

⅓ cup Hungarian sweet paprika
¼ cup onion powder
2 tablespoons chili powder
3 tablespoons ground cumin
½ cup firmly packed brown sugar
2 tablespoons coarse salt
2 tablespoons freshly ground pepper

For spice rub, combine all ingredients in small bowl and stir to mix.

Coat ribs generously with rub, wrap in heavy duty foil and refrigerate 2 hours or overnight. Allow ribs to stand at room temperature 1 hour before grilling. Preheat one burner of two-burner barbecue to high; reduce to medium heat. Place ribs, fat side up, on oiled grill over unlit burner. Temperature should read 250 to 300°F. Close lid and cook ribs 2 to 3 hours or until tender. Place ribs over heated burner during last 10 minutes of cooking. Remove from grill and tent with foil. Let rest 10 minutes before slicing between bones. Serves 4.

Ribs can also be placed in dutch oven or covered roasting pan and baked at 300°F for 2 to 3 hours.



TENDERLOIN OF PORK WITH GINGER PEACH CHUTNEY

2 (12-ounce) Canadian pork tenderloins
Coarse salt and freshly ground pepper,
to season
4 ripe peaches, pitted and cut in half
2 tablespoons butter, softened

GINGER PEACH CHUTNEY

¼ cup fresh lemon juice
2 teaspoons grated fresh ginger
¼ cup honey
¼ cup peach chutney or preserve
½ cup fresh orange juice
2 tablespoons soy sauce
2 cloves garlic, minced
½ teaspoon coarse salt
½ teaspoon freshly ground pepper

For chutney, whisk together all ingredients in small bowl.

Place pork tenderloins in shallow glass dish. To marinate, pour chutney over pork, turning to coat. Cover and refrigerate for 2 hours or overnight.

Pour off chutney into small saucepan and boil until reduced in half, about 5 minutes. Set aside.

Preheat grill to high; reduce to medium-high heat. Season pork with salt and pepper; grill 20 minutes or until internal temperature reaches 155°F, turning once. Use half of chutney to baste occasionally. Tent with foil and let rest 10 minutes before slicing. Meanwhile, lightly brush fruit with butter; grill 5 minutes. Serve sliced tenderloins with grilled peaches. Top with remaining chutney. Serves 4.

A glamorous tenderloin of pork, lavishly dressed in chutney made with ginger and peach...a summertime dinner becomes a leisurely affair.



LEFTOVER PORK SALAD WITH GREEN BEANS AND BABY POTATOES

Leftover pork or 1 (12-ounce) Canadian pork tenderloin, grilled and sliced
½ pound green beans, trimmed
1 pound baby potatoes, halved
Coarse salt and freshly ground pepper, to taste

GRAINY DIJON VINAIGRETTE

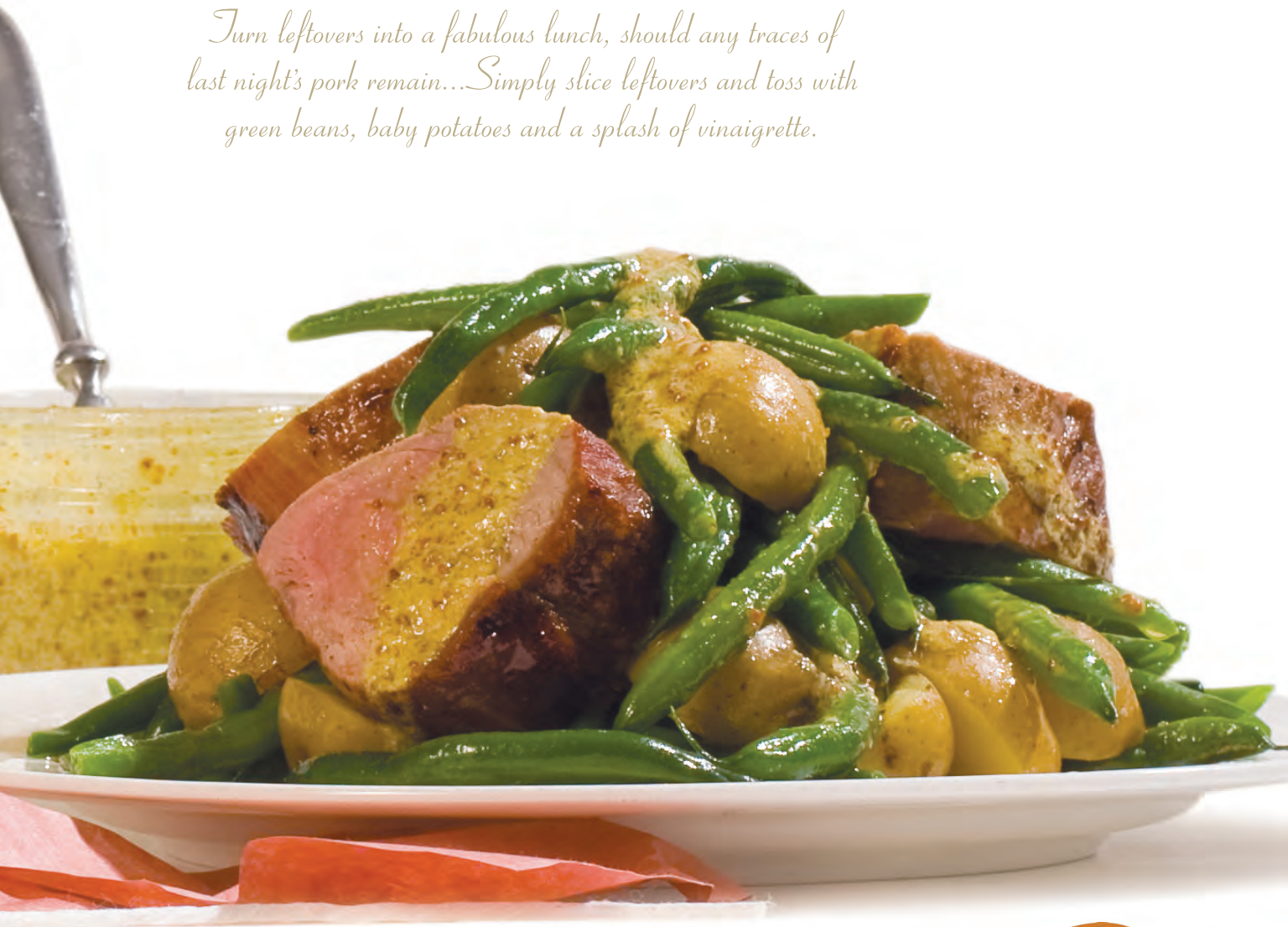
1 tablespoon grainy Dijon mustard
2 tablespoons regular Dijon mustard
1 tablespoon white wine vinegar
3 tablespoons canola oil
1 teaspoon sugar

For vinaigrette, whisk together all ingredients in small bowl. Cover and chill.

In large saucepan of boiling salted water, cook green beans 2 minutes. Transfer with slotted spoon to large bowl of ice water; drain and pat dry. In same saucepan, add potatoes and cook 5 to 7 minutes. Drain well. Set aside.

To assemble, combine green beans and potatoes in large bowl. Add dressing and mix well. Arrange on large platter and top with pork slices. Season with salt and pepper. Serves 4.

Turn leftovers into a fabulous lunch, should any traces of last night's pork remain...Simply slice leftovers and toss with green beans, baby potatoes and a splash of vinaigrette.



GOOD FOR YOU

RECIPES/STYLING MARISA CURATOLO PROP STYLING KARI WARDROP PHOTOGRAPHY ROSS CORNISH/STUDIO 448

THIS FOOD IS AS GORGEOUS TO LOOK AT AS IT IS TO EAT!
LIFE IS ABOUT BALANCE AND THESE HEALTHY RECIPES ARE
JUST THE THING TO KEEP YOU FEELING LIGHT AND
ENERGIZED ALL SUMMER LONG.



Chunky gazpacho

4 plum tomatoes, seeded and chopped
 ½ small red onion, finely chopped
 ½ English cucumber, chopped
 1 red bell pepper, chopped
 1 clove garlic, minced
 ¾ cup vegetable juice
 2 tablespoons red wine vinegar
 2 tablespoons extra virgin olive oil
 ½ teaspoon sea salt
 1 teaspoon sugar
 1 small ripe avocado, halved, pitted
 and chopped
 Freshly ground pepper, to taste

In food processor, combine tomatoes, red onion, cucumber, red peppers, and garlic. Process 5 seconds. Transfer mixture to large glass bowl. Let stand for 1 hour. Stir in vegetable juice, vinegar, oil, salt and sugar; mix well. Chill several hours. To serve, garnish with avocado and pepper. Serves 4.

Gazpacho is a cold soup popular in Spain. Use the finest tomatoes and good quality olive oil and serve chilled.

flowers for yourself



coffeetime

dinnertime

bedtime

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Wheat berry and watercress salad with orange vinaigrette

¾ cup dried wheat berries, rinsed
¼ teaspoon salt
¼ cup minced red onion
2 medium-sized navel oranges, peeled and
pith removed and cut into slices
Coarse salt and freshly ground pepper, to taste
½ cup watercress
Fresh cilantro leaves, to garnish

Orange vinaigrette

1 tablespoon white wine vinegar
3 tablespoons fresh orange juice
1 teaspoon Dijon mustard
1 teaspoon honey
3 tablespoons extra virgin olive oil
1 tablespoon chopped fresh dill

For vinaigrette, whisk together all ingredients
in small bowl. Set aside.

Bring water to boil over high heat in medium
saucepan. Stir in wheat berries and salt.
Reduce heat to low, partially cover and let
simmer for 1 hour, or until wheat berries are
tender. Drain and rinse berries. Combine
onion, oranges and wheat berries in large
bowl. Season with salt and pepper. Toss with
vinaigrette. Let sit 30 minutes before serving.
Garnish with watercress and cilantro. Serves 4.





Roti

1 $\frac{3}{4}$ cups durum wheat flour or whole wheat flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup boiling water

Combine flour and salt in large bowl. Stir in boiling water and mix until dough pulls away from bowl. Knead dough in bowl for several minutes. Divide dough into 12 small balls. Flatten each ball and roll each to 5-inch round on lightly floured surface.

Heat ungreased medium skillet over high heat. Add roti and cook about 1 minute per side. Bread should be puffy and speckled. Repeat with remaining roti. Serve immediately with dip. Makes 12.

Roti is flat, unleavened Indian bread best eaten a few minutes after it is made. It contains no sugar, yeast or fat. Traditionally roti is cooked on a griddle pan called a tawa and served with curries. If durum wheat flour is unavailable, whole wheat flour can be used.

White bean and roasted garlic dip

1 head garlic
Olive oil to drizzle
1 (19-ounce) can white beans or navy beans, drained and rinsed
2 tablespoons plain yogourt
1 tablespoon fresh lemon juice
Coarse salt and freshly ground pepper, to taste

Preheat oven to 400°F. Cut $\frac{1}{8}$ -inch off garlic head to expose tops of cloves. Drizzle cut surface with olive oil. Wrap garlic head in foil and roast for 40 to 50 minutes, or until garlic is very tender. Cool slightly and squeeze out garlic into small bowl.

In food processor, combine white beans, yogourt, lemon juice and roasted garlic. Puree until smooth. Season with salt and pepper. Transfer to small bowl and drizzle with olive oil. Makes 2 cups.

The spread can be made one day in advance and stored in a covered container in refrigerator. Bring back to room temperature before serving. Serve with roti.

Yogourt is used instead of oil to keep the fat content down. Sweet roasted garlic adds intense flavour.

main course summer salads

RECIPES/STYLING MARISA CURATOLO PROP STYLING KARI WARDROP PHOTOGRAPHY ROSS CORNISH/STUDIO 448

TURN YOUR REFRIGERATOR INTO A SUMMERTIME SALAD EMPIRE WITH SIMPLE DRESSING ESSENTIALS AND FRESH INGREDIENTS.

They say you can't buy style, but in the case of this lovely lineup, I'm not so sure I agree. It's about choosing the right combinations and here we've given you a fabulous few.

Fashioned from the finest, each of these main course salads have a style all their own. Four stunning choices that you may just want to wear all season long.



Chicken and Napa cabbage salad
with lime cilantro vinaigrette
See recipe, page 77



summer essentials

- Gastronome Silicone Brush \$5.95
- DanESCO Silicone Barbecue Brush \$6.95
- Zyliss Swiss Garlic Press \$24.95
- Microplane Ultimate Citrus Zester \$19.95
- Kikuichi Elite Warkoma Knife \$287.00



485 Berry Street Winnipeg, Manitoba
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Roasted salmon salad with sugar snaps and asparagus

2 (10-ounce) skinless salmon fillets, cut into 2-inch pieces
3 tablespoons olive oil
1 tablespoon fresh lemon juice
Coarse salt and freshly ground pepper, to taste
20 sugar snap peas, stems trimmed
10 asparagus, cut into 1-inch pieces
2 green onions, sliced
½ cup fresh mint leaves

Sour cream Dijon dressing

1 tablespoon grainy Dijon
2 tablespoons fresh lemon juice
⅓ cup extra-virgin olive oil
¼ cup sour cream
1 teaspoon sugar
¼ teaspoon coarse salt

For dressing, whisk together all ingredients in small bowl. Cover and chill.

Whisk together 2 tablespoons olive oil and lemon juice in medium bowl. Add salmon; toss to coat. Season with salt and pepper. Chill 10 minutes.

In large saucepan of boiling salted water, blanch asparagus for 2 minutes. Transfer with slotted spoon to large bowl of ice water. In same saucepan, blanch sugar snaps 1 to 3 minutes. Drain and add to ice water; drain again and pat dry.

In small skillet, heat remaining oil over medium-high heat. Add salmon and cook for 2 minutes per side, or until fish is opaque. Remove from heat; set aside.

To assemble, arrange equal amounts of sugar snaps, asparagus, green onions and mint on 4 plates. Top with salmon. Drizzle with dressing. Serves 2 to 4.

Chicken and Napa cabbage salad with lime cilantro vinaigrette

2 grilled boneless chicken breasts, sliced
2 cups sliced Napa cabbage
1 cup romaine lettuce leaves
2 ripe avocados, peeled and cubed
½ medium red onion, sliced
½ cup frozen corn, thawed
½ cup shredded Monterey jack cheese
Fresh cilantro leaves, to garnish

Tortilla chips

2 (9-inch) flour tortilla
Canola oil for brushing

Lime cilantro vinaigrette

¼ cup fresh lime juice
1 tablespoon white wine vinegar
¼ cup chopped fresh cilantro
2 cloves garlic, minced
½ cup canola oil
Coarse salt and freshly ground black pepper, to taste

For chips, preheat oven to 350°F. Cut tortillas into ½-inch thick strips. Brush with oil. Arrange on parchment lined baking sheet. Bake until golden, about 6 minutes. Set aside.

For vinaigrette, whisk together all ingredients in small bowl. Set aside.

To assemble, toss together all ingredients in large bowl. Drizzle with vinaigrette. Garnish with cilantro leaves and serve with tortilla chips. Serves 4.

Orzo, shrimp and tomato salad

- 1 1/2 cups uncooked orzo
- 1/2 pound large raw shrimp, tail on
- 2 tablespoons olive oil
- 1 cup grape or cherry tomatoes, halved
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh flat leaf parsley
- 1 cup crumbled feta cheese

Oregano vinaigrette

- 1/4 cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- Zest of 1 lemon
- 3 tablespoons fresh lemon juice
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 2 tablespoons finely chopped shallots
- Coarse salt and freshly ground pepper, to taste

For vinaigrette, whisk together all ingredients in small bowl. Set aside.

In large pot of boiling salted water, cook orzo 7 to 10 minutes stirring occasionally, until tender but still firm. Drain and rinse under cold water.

To cook shrimp, heat 1 tablespoon of oil in large skillet over medium heat. Add shrimp and cook, stirring, for about 3 minutes or until pink. Remove from heat and set aside.

Toss orzo with remaining oil in large bowl, add tomatoes, shrimp, dill, parsley, feta and vinaigrette. Mix well. Serves 4.



Asian beef salad with plum dressing

1 (12-ounce) flank steak
 3 cups red oak leaf lettuce
 1 red bell pepper, sliced
 1 mango, peeled, pitted and sliced
 ¼ cup chopped dry-roasted peanuts
 Coarse salt and freshly ground pepper, to taste

Marinade

2 teaspoons sesame oil
 1 tablespoon soy sauce
 1 tablespoon plum sauce
 2 cloves garlic, minced
 ½ teaspoon sambal olek

Plum dressing

2 tablespoons plum sauce
 2 teaspoons Dijon mustard
 1 teaspoon finely grated fresh ginger
 2 tablespoons fresh lemon juice
 1 tablespoon finely chopped fresh cilantro leaves
 1 clove garlic, minced
 ½ cup olive oil

For marinade, whisk together all ingredients in small bowl. Place steak in glass dish with marinade. Cover and refrigerate for 3 hours.

For dressing, whisk together all ingredients in small bowl. Set aside.

Lightly oil grill and preheat to medium-high heat. Grill flank steak 4 to 5 minutes per side. Let rest 5 minutes; slice across grain into thin slices.

In large bowl, toss together lettuce, red pepper and mango. Arrange on platter; top with beef. Drizzle with dressing and sprinkle with peanuts. Season with salt and pepper. Serves 4.

Sambal olek is an Indonesian condiment made from ground chilies. It can be found in the Asian section of the supermarket.



Winnipeg proudly presents the first in a series of its hidden gems...

Hilary Druxman never imagined herself a jewelry designer. After some unexpected circumstances, her creativity quickly emerged and took her from a **humble basement studio to the world stage**. From Cate Blanchett, Renee Zellweger and Cynthia Nixon to the cast of *Desperate Housewives*, her designs graced Hollywood's elite.

Although at first, Hilary was quite taken with the glamour of the business, trade shows in cosmopolitan cities and hobnobbing with celebrities and fashion stylists, she soon found herself **longing for the familiarity and comforts of home**. And coming home was very often the highlight of her trips. Although her collections are sold in boutiques around the world, when it came time for her own retail space, **Winnipeg made perfect sense**.

In 2006, Hilary Druxman opened in Winnipeg's beautiful historic Exchange District, where her exceptional design style emerged once again, this time in the studio's interior. Her individual minimalist style blends with the building's organic old-world feel, with jewelry that lies in simple glass cases under a spectacular crystal chandelier. The space falls nothing short of glamorous. **"One of my fondest memories is, as a teenager taking the bus with my girlfriends and riding into downtown for a day of shopping. So for me, this studio is a dream come true,"** says Hilary. In April of this year, she opened a second location at the Winnipeg James Armstrong Richardson International Airport.

Business isn't always as glamorous as it may seem, and as of late, tough economic times have required some change. "Looking back," Hilary says, "in every stage of the business, although it was my **strong work ethic** that got it started, **risk, commitment and adaptability** kept us going. Through all of the challenges, creativity has pulled me through. It is something that never goes away. I just take myself to a quiet place and the ideas begin to flow. Being able to create is my refuge, my reward, and because of it, **I connect to people from around the world**. I have shared laughter and tears with my clients. That is my biggest reward," she says.

Today, Hilary Druxman produces some of the **most beautiful jewelry in the world**. Her collections are sold in over **200 boutiques in Canada, the US and the UK** and frequent the pages of fashion magazines everywhere. After producing more than a million pieces, Druxman is designing her latest collection, which includes her much loved sterling silver, as well as a stunning new diamond bridal collection. Along with her own designs, Hilary enjoys working with clients to create their very own custom fine jewelry.

From basement beginnings to accessorizing Hollywood's elite, **Hilary makes Winnipeg her home** where she doesn't have plans to slow down anytime soon. "So much to do, so little time."

The Hilary Druxman collection is a perfect partnering of designer and master craftsman. Cast in sterling silver and 18 karat yellow gold, the collections are modern and timeless. Visit her flagship store at 258 McDermot Avenue in Winnipeg or online at hilarydruxman.com

To submit your Winnipeg success story, email wpginfo@destinationwinnipeg.ca





A BACKYARD LUNCH

RECIPES/STYLING MARISA CURATOLO PROP STYLING MARI LOEWEN PHOTOGRAPHY ROSS CORNISH/STUDIO 448

WE LOVE IMPROMPTU GET-TOGETHERS AND A BEAUTIFUL SUMMER AFTERNOON IS THE PERFECT TIME.

On this day, we were looking for something more than a casual lunch. So rather than the patio furniture, we brought out an old table and draped it with linen for a casual, elegant Tuscan vineyard feel.

Mussels cooked in a velvety Sambuca cream, followed by lemon marinated chicken and goat cheese baked tomatoes; with a side of wine and crusty bread, a long leisurely lunch began. And for dessert, a fabulous homemade ice cream pie!

Whether it's for a last minute party or a long planned celebration, we hope you'll enjoy these recipes as much as we did! Together, they make a perfect menu on a beautiful summer day!







FRIENDS COVER

Goat cheese stuffed tomatoes

6 medium beef steak tomatoes
3 ounces soft goat cheese, crumbled
2 ounces Boursin cheese
Coarse salt and freshly ground pepper, to taste

Preheat oven to 375°F. Cut ¼-inch off top of tomatoes; reserve tops. Scoop pulp and seeds from tomatoes. Turn tomatoes upside down and drain several minutes on paper towels. Meanwhile, combine goat cheese and Boursin in medium bowl. Spoon cheese mixture into tomatoes and arrange in baking dish. Place reserved tops on tomatoes. Bake for 10 minutes until cheese is soft. Season with salt and pepper. Serves 6.

Mussels in Sambuca

2 pounds fresh mussels, in shell
1 tablespoon extra virgin olive oil
2 tablespoons unsalted butter
2 cloves garlic, minced
1 leek, thinly sliced, plus additional slices for garnish
¼ cup white wine
2 tablespoons Sambuca
¼ cup 35% cream
Coarse salt and freshly ground pepper, to taste
1 baguette, sliced

Scrub and rinse mussels under cold water; discard any that are open and do not close when tapped.

Heat olive oil with butter in large saucepan over medium-high heat. Add garlic and leeks and cook for 2 minutes. Add white wine, Sambuca and cream; cook for 7 minutes. Add mussels; cover saucepan and increase heat to high. Cook until mussels have opened, about 5 minutes. Discard all that are closed. Spoon mussels and broth into serving bowls and season with salt and pepper. Garnish with leeks and serve with baguette slices. Serves 4.

To store mussels before use, wrap in a damp cloth and place in coldest part of refrigerator.



Caramel pecan ice cream pie
See recipe, next page

Chicken under a brick

2 (4-pound) whole chickens, split and backbone removed
4 cloves garlic, sliced
½ cup fresh oregano leaves
½ cup olive oil
¾ cup fresh lemon juice
1 teaspoon coarse salt
2 bricks wrapped in foil

Rinse chicken under cold water. Pat dry. For marinade, combine garlic, oregano, olive oil, lemon juice, and salt in large dish. Add chicken; cover and chill at least 3 hours or overnight.

Lightly oil grill and preheat to medium-low heat. Place chicken skin side down on grill. Brush with marinade. Place bricks on chicken. Close lid and cook 15 minutes. Turn chicken and continue to cook 20 to 25 minutes or until no longer pink inside. Remove bricks and place chicken on cutting board. Cut into quarters. Serves 6.

To split and remove the backbone, use kitchen shears. Cut through ribs on either side of the backbone and remove it. Turn the chicken breast side up, and with your palm, press hard over the breast bone to flatten chicken.

Caramel pecan ice cream pie

Crust

½ cup pecans, toasted and chopped
¼ cup sugar
1 ½ cups graham wafer crumbs
¼ cup unsalted butter, melted

Caramel sauce

½ cup sugar
¼ cup water
½ cup 35% cream, warmed slightly
2 tablespoons unsalted butter, room temperature

Chocolate sauce

8 ounces semi sweet chocolate squares, chopped
½ cup light corn syrup
⅓ cup sugar
⅓ cup 35% cream
¼ cup unsalted butter, cubed
¼ cup boiling water
⅛ teaspoon salt

4 cups good vanilla ice cream
½ cup pecans, toasted and chopped

For crust, preheat oven to 375°. Grease 9-inch springform pan and line bottom with parchment. In food processor, combine pecans and sugar. Pulse until finely ground. Add graham crumbs and butter and process until clumps form. Press into bottom and sides of pan. Bake until golden, about 15 minutes. Let cool completely.

For caramel sauce, heat sugar and water over medium heat in small heavy bottom saucepan. Cook until mixture is golden-brown, stirring constantly with wooden spoon, about 6 to 8 minutes. Remove from heat; slowly add cream and butter. Return to heat and stir until smooth, about 6 minutes. Set aside to thicken and cool.

For chocolate sauce, combine chocolate, corn syrup, sugar, cream, butter and salt in small saucepan. Cook for 5 minutes until chocolate is melted. Add boiling water and stir until smooth. Set aside.

To assemble, drizzle caramel sauce on bottom of cooled crust. Sprinkle with chopped pecans, reserving some for garnish. Freeze 1 hour. Spread ice cream into crust; smooth top. Sprinkle with remaining pecans. Cover and freeze until firm, at least 6 hours or up to 2 days. Cut into slices and serve immediately with warmed chocolate sauce. Serves 6 to 8.

Caramel and chocolate sauce can be made ahead of time and refrigerated for up to one week.

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Sweet potato chips54

good to know

To revive brown sugar or to keep it from hardening, simply place a slice of bread in your sugar canister.



PORK

Sensational baby back ribs, slow roasted in a sweet paprika rub, with a fragrant scent and a flavour just short of heaven...and meat that simply melts from the bone.



For this and other fabulous pork recipes, see Manitoba Pork advertising feature, pages 61 to 68.