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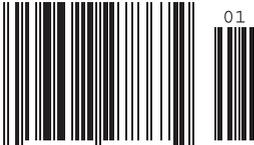
peace | ISSUE 13

MAKE EVERYDAY SPECIAL



*"Peace is not something you wish for;
it's something you make, something
you do, something you are and
something you give away."*

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Delicate **ribbons of salmon**, cured over time, adorn **crispy potato cakes** and a luscious lemon cream

All you need is a few guests.

WHEN YOU SERVE FINE CANADIAN CHEESE, IT'S EASY TO IMPRESS:

- ☞ Pair a Canadian Spicy Gouda with a robust beer
- ☞ Fig bread is perfect with a soft cheese like a Canadian Brie
- ☞ Dried cranberries complement a mild Canadian Swiss
- ☞ Salty crackers bring out the fruity nature of a semi-soft cheese like Oka
- ☞ Grapes enhance the hazelnut aroma of a Canadian Raclette cheese

TASTE TIPS: REMOVE CHEESE FROM THE REFRIGERATOR ABOUT AN HOUR BEFORE SERVING. START THE TASTING WITH MILD CHEESES AND GRADUALLY MOVE TO STRONGER ONES.

LOOK FOR





all you need is cheese.ca



From a holiday food testing September, a cedar adorned photography filled October and advertiser concepts stacked with persimmons and chestnuts, here at the magazine, it's been feeling a lot like Christmas for quite some time now.

We have spent the last few months testing plate after plate of stunning food in preparation for the final cut. I've been introduced to new flavours and fabulous food combinations, and Marisa has once again take my culinary palate to new levels.

When she suggested dill and salt-cured salmon as a holiday breakfast tradition, I wasn't quite sure. Then came the tasting... raw salmon cured into a candy like texture, then sheared into delicate ribbons over potato and a luscious lemon cream. Sensational.

Then, molasses-infused pork, candy coated walnuts and balsamic roasted grapes on fig preserve Brie. Lemon and thyme potatoes and the loveliest little pork and ginger dumplings with a sweet soy glaze. All of it, heavenly.

From concept to creation, photography to design our team worked together seamlessly to bring beauty and inspiration to every single page. And somehow it turned out exactly as we had envisioned.

I think this is our most fabulous issue yet, with simple beautiful photography and a feeling of peace to inspire us all.

Christmas is a time for traditions, childhood memories, fabulous food and of course special gifts. Throughout the hustle and bustle, it's important to remember, as our well chosen front cover quote explains, *peace is not something you wish for; it's something you give away.*

I hope we all find the right place this holiday season to encourage peace, to listen to beautiful music, to take the time for family and friends and create our own holiday memories.

Enjoy!

Marisa



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COVER STYLING MARI LOEWEN
PHOTOGRAPHY CORY ARONEC/STUDIO 448

COVER QUOTE ROBERT FULGHUM



Everyday Easy

65

Cooking lesson

The very best turkey and gravy brought to you by Manitoba Turkey Producers.

Make-ahead appetizers

Homemade holiday appetizers will surely get the party started and give you time to enjoy the company.

Meat & potatoes

We brought back the classics, with a little less predictability and just the right element of surprise.

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This issue's recipes at your fingertips.

Good to Know

91

Our back page features a simple tip that's very good to know.

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Delicate ribbons of salmon, cured over time, adorn crispy potato cakes with a luscious lemon cream... together with a bittersweet chocolate swirled chai tea become a special holiday breakfast tradition.



Dill-cured salmon with potato cakes and lemon cream

1 (2 pound) centre-cut piece salmon
 ½ cup sugar
 ½ cup kosher salt
 1 bunch fresh dill, coarsely chopped,
 plus more for garnish

Potato cakes

2 large red potatoes, peeled
 Coarse salt and freshly ground pepper, to season
 2 tablespoons canola oil

Lemon cream

½ package cream cheese
 2 tablespoons 35% cream
 2 teaspoons grated lemon zest

For lemon cream, in small bowl, combine all ingredients. Cover and chill until ready to use, up to 1 day.

To cure salmon, rinse and pat dry. In medium bowl, combine sugar and salt and rub entire salmon generously, front and back; sprinkle with dill. Wrap tightly with several layers of wrap. Place in shallow glass dish and weigh down with another heavy dish or pan. Let fish cure in refrigerator 2 days, turning over after 24 hours. To serve, remove fish from wrapping and thoroughly rinse. Set aside.

For potato cakes, grate potatoes and place in clean kitchen towel. Squeeze out excess moisture; season with salt and pepper. Heat nonstick skillet over medium heat. Add small mounds of potatoes to skillet. Cook 2 minutes per side. Remove and place on parchment lined baking sheet. Potato cakes can be warmed in 350°F oven for 10 minutes prior to serving.

To serve, top potato cakes with a dollop of lemon cream and slices of cured salmon. Serves 8.

Chocolate chai tea

2 cups cold water
 ½ cup sugar
 2 cinnamon sticks
 3 whole cardamom pods
 3 chai tea bags
 4 cups whole milk
 2 ounces good quality unsweetened chocolate,
 finely chopped, plus more for garnish
 Whipped cream, for garnish

In medium saucepan over high heat, bring water, sugar, cinnamon sticks and cardamom to boil. Lower heat to simmer and cook for 5 minutes, or until sugar dissolves. Add tea bags and remove from heat; let steep for 10 minutes. Discard tea bags, cinnamon sticks and cardamom; add milk and return to medium heat. Stir in chocolate until fully melted. Do not boil. Pour into cups and top with whipped cream and chocolate. Serves 6.





Cookie Exchange

RECIPES/FOOD STYLING MARISA CURATOLO PROP STYLING MARI LOEWEN PHOTOGRAPHY CORY ARONEC/STUDIO 448

THE ALLURING SCENT OF COOKIES BAKING IN THE OVEN BRINGS THOUGHTS OF A HOLIDAY COOKIE SWAP.

Sparkling sugar and melted chocolate gingerbread, traditional short bread and rich chocolate toffees are hard to resist... harder yet to stop at just one. Take the time to bake up a batch or two and invite friends over for a night of sampling and sharing. Adding a little wine and getting caught up is as much fun as the tasty little treats themselves.





While most children were nestled all snug in their beds, little Julia had visions of chocolate trousered gingersmen dancing in her head...

Almond crescents

¾ cup blanched whole almonds, toasted
 1 cup unsalted butter, softened
 ½ cup sifted icing sugar, plus more for dusting
 ½ teaspoon vanilla
 ½ teaspoon almond extract
 1 tablespoon water
 1 ¾ cups all-purpose flour
 ½ teaspoon coarse salt

In food processor, finely grind almonds; set aside. In bowl of electric mixer, beat butter with sugar until fluffy; beat in vanilla, almond extract and water. In separate bowl, combine flour, salt and ground almonds. Add flour mixture to butter mixture and mix until just combined. Wrap and chill dough 30 minutes.

Preheat oven to 350°F. Shape dough by hand into small crescents; place on parchment lined baking sheet. Bake for 15 to 20 minutes or until pale golden. Let cool; dust with icing sugar to serve. Makes 24.

Whipped shortbread

1 pound unsalted butter, softened
 1 cup sifted icing sugar
 3 cups all-purpose flour
 ½ cup cornstarch
 ½ teaspoon coarse salt

In bowl of electric mixer, beat butter with icing sugar, until light and fluffy. In another bowl, combine flour, cornstarch and salt. Mix flour mixture into butter until just combined. Chill dough 30 minutes.

Preheat oven to 350°F. Roll 1 tablespoon at a time into small balls. Place on parchment lined baking sheet. With fork dipped in flour, press down to flatten. Bake for 8 to 10 minutes or until pale golden. Let cool completely before storing. Makes 36.

Chocolate toffee

1 cup unsalted butter
 1½ cups packed brown sugar
 3 tablespoons water
 1 teaspoon dark corn syrup
 2½ cups good quality semisweet chocolate, finely chopped

Line 18 x 13-inch baking sheet with parchment paper, extending over edges of pan; set aside. In medium heavy saucepan, melt butter over low heat. Stir in brown sugar, water and syrup. Increase heat to medium-high and stir constantly for 2 minutes or until sugar dissolves. Cook until candy thermometer registers 290°F, watching carefully, about 10 minutes. Remove from heat and immediately pour hot mixture onto prepared pan. Let stand 2 minutes. Sprinkle chocolate over entire toffee surface. Let stand 2 minutes until melted then spread chocolate until smooth. Chill until firm. Lift candy out of pan and break into large pieces. Store in airtight container for up to 2 weeks.







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Gingerbread dipped with chocolate and sugar

1/2 cup shortening
1/2 cup packed brown sugar
1 egg
1/2 cup fancy molasses
1/4 cup water
1 teaspoon vanilla
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon coarse salt
1 tablespoon ground ginger
2 teaspoons ground cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice
1/4 teaspoon freshly ground pepper
1/2 cup finely chopped candied ginger
1/2 cup sanding sugar (coarse-grained,
sparkling sugar)
2 cups good quality semisweet chocolate

In bowl of electric mixer, beat sugar with shortening until fluffy; then beat in egg, molasses, water and vanilla. In another bowl, whisk together flour, baking soda and powder, salt, ginger, cinnamon, cloves, allspice and pepper. Stir into sugar mixture; add candied ginger and mix well. Divide dough in half. Form into flat round disks. Wrap and chill 1 hour.

Roll dough rounds to 1/4-inch thickness. Using a 3-inch wide gingerbread cookie cutter, cut into shapes. Sprinkle top half of gingerbread with sanding sugar. Place on parchment lined baking sheet; chill 30 minutes.

Preheat oven to 350°F. Bake cookies 10 to 12 minutes; cool on rack. Meanwhile, melt chocolate in small bowl over pot of barely simmering water. Dip non-sugared part of cookie into chocolate or brush on melted chocolate. Return to baking sheet to harden. Makes 24.



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Home for the Holidays

RECIPES/FOOD STYLING MARISA CURATOLO PROP STYLING MARI LOEWEN PHOTOGRAPHY CORY ARONEC STUDIO 448

CHRISTMAS IS A TIME FOR SHARING, A TIME FOR TRADITION AND A TIME FOR FAMILY... IN THE KITCHEN, IT IS THE TIME OF YEAR WHEN ONE CAN REALLY SHINE.

When it comes to the party and it's your turn to host, deciding how it should all flow can be daunting. Who to invite, what to serve, where will the children sit, what they will eat, and the question every hostess asks, *will there be enough?* To the final details of when to begin the soup and when to start the Brie. And finally, when it has all been decided, how to add that sparkle to each course.

Whether you're a seasoned entertainer or a tad kitchen shy, everything you need for a successful holiday dinner is right here. The menu, the music and a few simple tricks. From sea scallops with just the right sear to homemade candied walnuts with a perfect crunch, these recipes will have your guests talking. Cooking a fabulous holiday dinner should never be complicated. With these simple recipes, your holiday feast can flow as easily as the well-chosen playlist.

Getting together with family and friends over the holidays is grand... we all know it's really the food they come for after all.

menu

Fennel onion soup with gruyère croutons
 Baked Brie with fig preserves and balsamic-roasted grapes
 Pan-seared sea scallops with tomato and olive
 Pear and Gorgonzola salad with candied walnuts
 Molasses cider basted pork loin roast
 Chocolate fudge cake with chocolate sour cream frosting

Our favourite holiday playlist to add to yours

<i>I'll be home for Christmas</i>	Sarah McLachlan
<i>Grown-up Christmas List</i>	Michael Buble
<i>Feliz Navidad</i>	Jose Feliciano
<i>It's beginning to look a lot like Christmas</i>	Bing Crosby
<i>Cha-Cha all the way</i>	Capitol Studio Orchestra
<i>I've got my love to keep me warm</i>	Dean Martin
<i>Buon Natale</i>	Nat King Cole
<i>(It must have been ol') Santa Claus</i>	Harry Connick Jr.
<i>Child of God</i>	Bobby Darin
<i>Panis Angelicus</i>	Josh Groban
<i>Mistletoe and Holly</i>	Frank Sinatra
<i>Happy Xmas (War is Over)</i>	Sarah McLachlan
<i>Silent Night</i>	Dean Martin
<i>Rejoice</i>	Il Divo
<i>Ave Maria</i>	Jewel
<i>Just Like Christmas</i>	Low
<i>O Holy Night</i>	Sheryl Crow
<i>Mary's Boy Child/Oh My Lord</i>	Boney M

Ensure your pantry is stocked with the essentials

Sugar, eggs, mayonnaise, vanilla, flour, cocoa powder, baking soda, baking powder, salt, milk, coffee, unsalted butter, corn syrup, balsamic vinegar, honey, olive oil, garlic, Dijon mustard, canola oil

Shopping list

3-4 pound pork loin rib roast
Package large frozen sea scallops

10 ounces good quality semisweet chocolate
Fig or plum preserves
8 ounces gruyère cheese
6-inch Brie
4 ounces Gorgonzola cheese
Bunch red grapes
2 Bartlett pears
1 yellow onion
1 fennel bulb
3 Roma tomatoes
6 Kalamata olives
1 cup baby arugula
Bunch flat leaf parsley
Piece fresh ginger
1 lemon
Orange juice
Good quality chicken stock
Sour cream
Molasses
Cider vinegar
Sherry vinegar
10 whole cloves
2 cinnamon sticks
1 cup walnut pieces
Loaf French bread

Dry sherry
White wine
Red wine
Cognac or brandy





Homemade candied walnuts, so fabulous you may want to make an extra batch to wrap as your holiday give-away or to simply munch while you cook.



Pear and Gorgonzola salad with candied walnuts

2 Bartlett pears, cored and cut into 8 thick slices
4 ounces Gorgonzola cheese, crumbled
1 cup baby arugula
Freshly ground pepper, to season

Candied walnuts

½ cup walnut pieces
½ cup sugar
1 tablespoon water

Sherry dressing

1 teaspoon Dijon mustard
¼ cup sherry vinegar
⅓ cup olive oil
Coarse salt and freshly ground pepper, to taste

For candied walnuts, in small skillet, combine walnuts and sugar; cook over low heat for 3 minutes, stirring constantly. Add water and continue to cook for 3 to 5 minutes until nuts are coated with hardened sugar and golden. Remove from heat and cool on baking sheet.

For dressing, in small bowl, combine Dijon and vinegar. Slowly whisk in olive oil. Season with salt and pepper; set aside.

To assemble salad, arrange equal amounts pear, Gorgonzola and arugula on 4 plates. Spoon dressing over salad; sprinkle with candied walnuts. Season with pepper. Serves 4.

Chocolate fudge cake with chocolate sour cream frosting

2 ¼ cups sugar
2 eggs
1 cup mayonnaise
1 teaspoon vanilla
2 ¼ cups all-purpose flour
1 ¼ cup cocoa powder
2 ½ teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup milk
½ cup strong brewed coffee

Chocolate sour cream frosting

10 ounces good quality semisweet chocolate, chopped
½ cup unsalted butter, room temperature
1 tablespoon corn syrup
½ teaspoon vanilla
¼ cup milk
½ cup sour cream, room temperature

Preheat oven to 350°F. Grease two 9-inch round cake pans. Line bottoms with parchment paper; set aside.

In the bowl of electric mixer, beat sugar with eggs, 1 at a time until fluffy; beat in mayonnaise and vanilla. In another bowl, whisk together flour, cocoa, baking soda, baking powder and salt. Stir into sugar mixture alternately with milk and coffee, in 2 or 3 additions. Divide batter evenly into prepared pans. Bake 35 to 40 minutes or until skewer inserted in center comes out clean. Remove from oven and cool. Turn out onto rack and peel off paper. Cool completely.

For frosting, melt chocolate with butter in bowl over simmering water. Remove from heat and whisk in corn syrup and vanilla. Slowly whisk in milk and sour cream until smooth. Use frosting slightly soft.

To assemble cake, place one layer on serving plate and spread with ½ cup frosting. Top with second layer and spread frosting completely over cake. Chill covered until ready to serve. Serves 10.



ANNA

Magazine

MAKE EVERYDAY SPECIAL





Baked Brie with fig preserves and balsamic roasted grapes

1 round (6-inch) Brie
½ cup fig or plum preserves

Balsamic roasted grapes

2 tablespoons balsamic vinegar
1 tablespoon honey
1 small bunch red grapes, rinsed and patted dry

Preheat oven to 350°F. For grapes, in small bowl, whisk together vinegar and honey. Place grapes on parchment lined baking sheet. Drizzle with dressing. Roast 30 to 35 minutes or until grapes are slightly wilted; set aside.

Meanwhile, cut Brie in half horizontally. Spread preserves on bottom half and place top back on. Place Brie on parchment lined baking sheet. Bake 10 minutes or until cheese is softened. Serve with roasted grapes. Serves 8 to 10.



Like a blanket of snow on a winter morning

The winter season is Mother Nature's time to shine. Her soft white powder delicately frosts the world around us while icicles twinkle in the sun.

However, the cold weather can also take a toll on our homes, cabins and vehicles. We can help bring you the peace of mind you need so you can sit back and sip a cup of cocoa and enjoy the show.

...we have you covered!

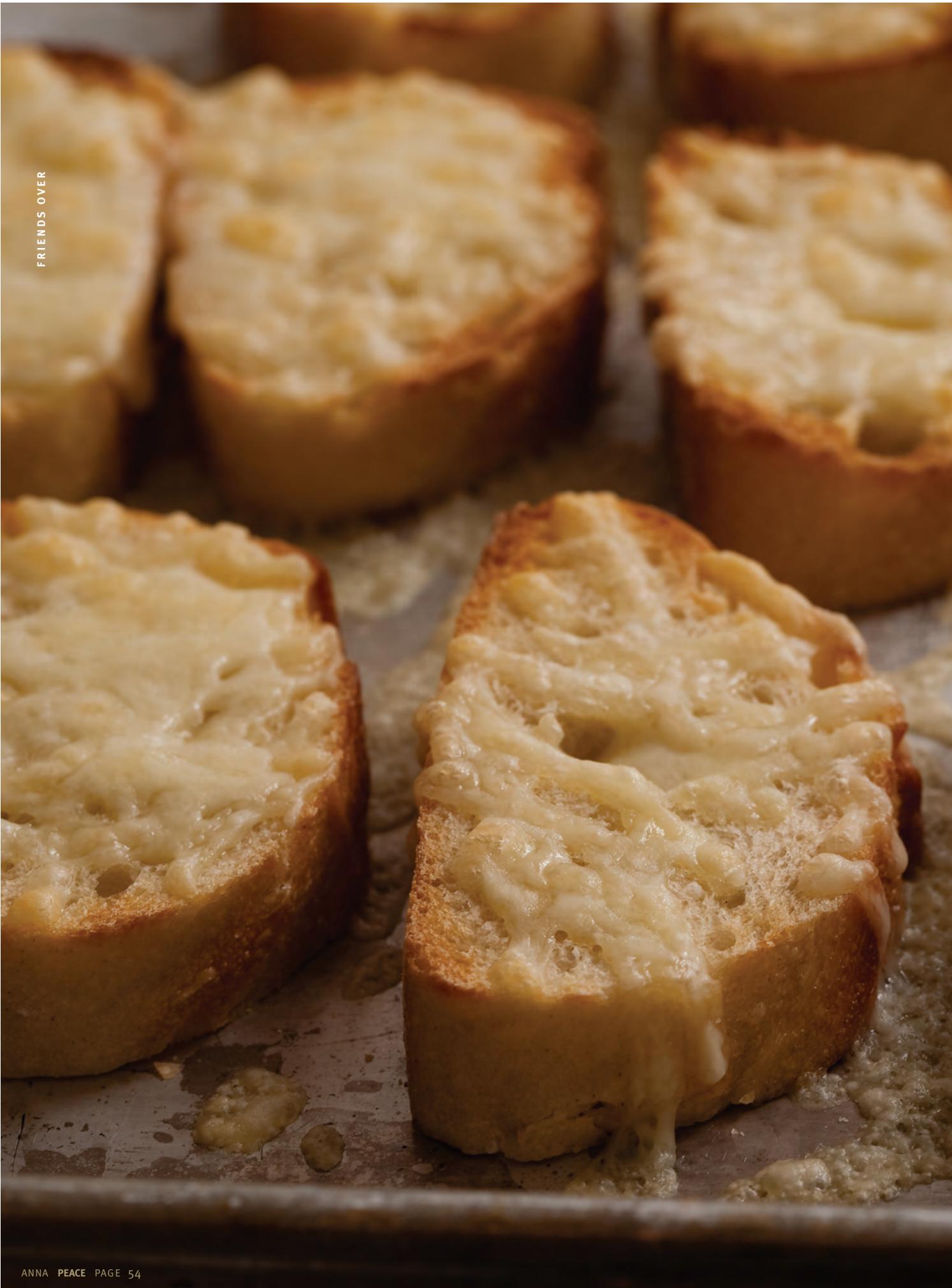


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FRIENDS OVER



Fennel onion soup with gruyère croutons

1/4 cup unsalted butter
1 tablespoon olive oil
1 medium onion, thinly sliced
1 small fennel bulb, cored and thinly sliced
1/2 cup dry sherry
1/2 cup dry white wine
4 cups good quality chicken stock
1 teaspoon coarse salt
1/2 teaspoon freshly ground pepper
8 slices French bread
2 cups shredded gruyère cheese

In large skillet, melt butter and olive oil over medium-high heat. Add onions and cook for 5 minutes. Reduce heat to low. Add fennel and cook, stirring occasionally, until onions are very soft, 20 to 25 minutes. Add sherry, white wine, chicken stock, salt and pepper. Bring mixture to boil; lower to simmer and cook 15 minutes longer.

Preheat oven to 350°F. Place bread on parchment lined baking sheet. Bake until bread is crispy, about 3 to 5 minutes; set aside. Divide soup among 6 ovenproof bowls. Place bread on top and sprinkle with cheese. Bake 15 to 20 minutes, or until cheese is melted. Serves 6.





When cooking sea scallops it's all about the sear. The trick is to begin with a very hot pan.

Served over a reduction of tomatoes, olives and wine... your guests may never want to leave.



Pan-seared sea scallops with tomato and olive

1 ½ pounds large, frozen sea scallops, thawed
Coarse salt and freshly ground pepper, to season
1 tablespoon olive oil
2 cloves garlic, minced
3 Roma tomatoes, peeled, seeded and chopped
6 Kalamata olives, pitted and chopped
½ cup dry white wine
¼ cup unsalted butter, cubed and chilled
¼ cup chopped fresh flat leaf parsley

In large skillet, heat oil over medium-high heat. Pat scallops dry and season with salt and pepper. Sear 3 minutes per side and remove from pan; set aside. Add garlic to same pan and cook 1 minute. Add tomatoes, olives and white wine; cook for 3 to 5 minutes. Whisk in cold butter. Return scallops to skillet and warm with sauce. Transfer to platter and sprinkle with parsley. Serves 8.







A return to simple beautiful tea

Molasses cider basted pork loin rib roast

1 (3-4 pound) pork loin rib roast
1 tablespoon canola oil
Coarse salt and freshly ground pepper, to season
¼ cup fancy molasses
¼ cup apple cider vinegar
2 tablespoons honey
2 cloves garlic, minced
2 teaspoons minced fresh ginger
Zest of 1 lemon

Preheat oven to 325°F. Rub pork roast with oil and season with salt and pepper. Place in roasting pan, uncovered, and roast 1 ½ to 2 hours or until internal temperature reaches 155°F.

In small bowl, combine molasses, cider, honey, garlic, ginger and lemon zest. Baste meat with half molasses glaze during last 5 minutes of cooking. Let meat rest 5 minutes before slicing. Warm remaining glaze and spoon over meat. Serves 8.

Mulled wine

1 bottle red wine
¼ cup sugar
¼ cup freshly squeezed orange juice
Zest of one lemon
10 whole cloves
2 cinnamon sticks
¼ cup cognac or brandy

In medium saucepan, combine wine and sugar. Bring to boil; lower to simmer. Add orange juice, lemon peel, cloves and cinnamon sticks. Simmer for 15 minutes. Remove from heat and add cognac. Serve immediately in heatproof glasses. Serves 8.



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ADVERTISING FEATURE
MANITOBA TURKEY PRODUCERS



COOKING LESSON

FOOD STYLING MARISA CURATOLO PROP STYLING MARI LOEWEN PHOTOGRAPHY CORY ARONEC/STUDIO 448

Cooking the perfect turkey should never be complicated. Here, a simple veiling of cheesecloth allows the basting to slowly seep into the bird as it cooks. Our shopping list, simple recipe and step by step instruction will make it easy.

To thaw a frozen turkey, you can use one of two methods: Place turkey in refrigerator for at least 5 hours/pound. Or, for a quicker method, place wrapped frozen turkey in a large sink or large cooler, covering completely with cold water for at least 1 hour/pound. However, it is imperative that the water be changed frequently (every hour) to ensure that it is kept cold.

Roast turkey

Serves 10 - 12

20 pound Manitoba turkey, giblets reserved
2 cups butter, melted
2 cups dry white wine
2 teaspoons coarse salt, plus more to season
2 teaspoons freshly ground black pepper, plus more to season
Your favourite stuffing recipe
Cheesecloth
Turkey baster

Gravy

Pan juices
1 cup dry white wine
3 cups giblet stock, see directions

For giblet stalk, chop 1 medium onion, 1 stalk celery and 1 leek, white parts only. Place into pot with 4 cups water, giblets and bay leaf. Bring to boil, then reduce to simmer for 1 hour; set aside.

Preheat oven to 450°F. Combine 1 ¾ cups butter and white wine in large bowl. Fold cheese cloth into large square and soak in the butter wine mixture. Set aside.

Place turkey breast side up in a roasting pan with a rack. Brush with remaining butter and rub with salt and pepper inside and out. Fill cavity with your favourite stuffing and tie legs with kitchen string. Lift cheesecloth from bowl and cover entire turkey, tucking around sides into pan. Reserve the wine mixture to baste during cooking.

Place turkey, legs first into oven and bake for 30 minutes. Baste cheesecloth-covered turkey with wine mixture. Reduce oven temperature to 350°F and continue cooking for 2 ½ more hours, basting every 30 minutes. Remove from oven and carefully remove cheesecloth, so as not to remove skin from turkey. Baste and return to oven, now breast in first. Continue cooking for another ½ hour. Remove from oven and check temperature. Turkey is done when meat thermometer inserted into thickest part of thigh reads 180°F. Tent with foil and allow to rest for 15 to 20 minutes before carving.

For gravy, place roasting pan with juices onto 2 burners and bring to boil. Add wine and stock and reduce by half, about 10 minutes. Season with extra salt and pepper to taste.

Shopping list

20 pound Manitoba turkey
Butter
White wine
Cheesecloth
Turkey baster
1 onion
1 stalk celery
1 leek
1 bay leaf

And just in time for dinner, a golden masterpiece...
not to mention a heavenly scent that fills your home.



In Manitoba, 59 farm families grow the finest turkeys and, together with their marketing board, are passionate about bringing the highest quality turkey meat to your table during the holiday season and throughout the year.

For more fabulous recipes, like stuffing, salads, soups and starters to everyday dinners, and cooking methods from barbecuing to deep frying, visit turkey.mb.ca.





make-ahead appetizers

RECIPES/FOOD STYLING MARISA CURATOLO PROP STYLING MARI LOEWEN PHOTOGRAPHY CORY ARONEC

AS IT IS WITH EACH ISSUE, DURING TESTING THERE ARE ALWAYS A FEW RECIPES THAT, AFTER A FEW BITES, QUICKLY TURN INTO SOMEWHAT OF AN OBSESSION. SUDDENLY WE FIND OURSELVES MAKING LARGE BATCHES AND STAYING IN FOR THE NIGHT OR IN THIS CASE, A WEEK OF SERVING APPETIZERS INSTEAD OF DINNER.

It usually ends up being the ones most unexpected, and this issue was no exception. After a week of testing meat and potatoes, turkey and gravy, baked Brie and salmon, the moment these lovely little parcels made it to our testing plates, we were hooked.

First came crispy crab cakes with chunky crabmeat, a spicy Chipotle dip and just the right balance of flavour. Then samosas, sun-dried tomato crisps and empanadas with chicken and apple and a pastry so delicate, it melted in our mouths. Each unique with flavour combinations and textures all their own. And then came jiggly little pork and ginger steamed pillows, that slid from their pool of sweet soy into our mouths.

There were no etiquette rules in our kitchen that day, as one by one we devoured every bite and quickly checked them from our list. We all decided these heavenly little morsels should be at the top of the list for every party in town.

Samosas with beef and cilantro

1 tablespoon canola oil
 1 cup finely chopped onion
 3 cloves garlic, minced
 1 tablespoon minced fresh ginger
 2 tablespoons curry powder
 1 teaspoon ground cumin
 1 pound lean ground beef
 ½ teaspoon salt
 ¼ teaspoon freshly ground pepper
 1 cup frozen baby peas
 1 tablespoon fresh lime juice
 ¼ cup honey
 ¼ cup chopped fresh cilantro
 1 package egg roll wrappers
 1 egg, beaten
 Canola oil for frying
 Mango chutney, to serve

For samosa, heat oil in nonstick skillet over medium-high heat. Add onion, garlic and ginger; cook for 2 minutes. Add curry powder and cumin; cook, stirring continuously for 1 minute. Add ground beef and cook 5 to 7 minutes or until no longer pink. Season with salt and pepper. Stir in frozen peas and lime juice. Cook 1 to 2 minutes. Add honey and chopped cilantro; set aside.

Arrange 10 wrappers on work surface. Place 1 tablespoon filling in center of wrapper. Brush edges with beaten egg. Fold into triangle and press edges to seal. Transfer to parchment lined baking sheet. Repeat with remaining wrappers. Cover and freeze, then transfer to airtight container and store in freezer up to 2 months. Makes 30.

To serve, heat 2 inches oil in heavy medium saucepan over high heat. Fry thawed samosas in batches until golden, about 30 seconds per side. Transfer to paper towel to drain. Serve immediately with mango chutney.

Crab cakes with Chipotle mayo

2 cans (120 g) chunk crabmeat, drained and squeezed of moisture
 ⅓ cup frozen corn, thawed
 ¼ cup sliced green onions
 2 tablespoons chopped fresh flat leaf parsley
 ⅓ cup mayonnaise
 2 teaspoons fresh lime juice
 1 teaspoon Dijon mustard
 ½ teaspoon coarse salt
 ¼ teaspoon freshly ground pepper
 1 egg, slightly beaten
 ⅔ cup dry breadcrumbs
 Canola oil, for frying

Chipotle mayo

½ cup mayonnaise
 2 teaspoons fresh lime juice
 1 tablespoon minced canned Chipotle peppers in adobo sauce
 Coarse salt and freshly ground pepper, to taste

For Chipotle mayo, in small bowl combine all ingredients. Cover and chill; can be stored in refrigerator up to 2 days.

For crab cakes, in medium bowl combine crabmeat, corn, green onions, parsley, mayonnaise, lime juice, mustard, salt, pepper, egg and ⅓ cup breadcrumbs. Place remaining breadcrumbs in shallow dish. Form crabmeat mixture into 2-inch balls; flatten slightly. Roll in breadcrumbs and place on parchment lined baking sheet. Chill 30 minutes.

In large nonstick skillet, heat oil over medium-high heat; cook crab cakes 3 minutes per side or until golden. Repeat with remaining crab cakes. Drain on paper towel, cool and place on parchment lined baking sheet; cover and freeze until hardened. Transfer to airtight container and freeze up to one month.

To serve, preheat oven to 400°F. Place frozen crab cakes on parchment lined baking sheet. Bake 10 to 12 minutes, or until heated through. Serve with Chipotle mayo. Makes 14.



EVERYDAY EASY - APPETIZERS



Pastry crisps with sun-dried tomato

- 1 package (2 pieces) frozen puff pastry, thawed in refrigerator
- 1 cup shredded mozzarella cheese
- ½ cup grated Asiago cheese
- 1 cup sun-dried tomato pesto (see recipe below)

Sun-dried tomato pesto

- 8 sun-dried tomatoes in oil, drained
- ¼ cup grated Asiago cheese
- 2 cloves garlic
- ¼ cup chopped fresh flat leaf parsley
- ¼ cup olive oil

For pesto, place tomatoes, Asiago, garlic and parsley in food processor and pulse. With machine running, gradually add oil until well combined; set aside.

For crisps, in small bowl, combine mozzarella and Asiago. Roll pastry to 14 x 10-inch rectangles. Spread each pastry with half of pesto; sprinkle with half cheese mixture. Roll both long edges together to meet in centre. Chill pastry 30 minutes. Cut into about 18 ¼-inch slices. Place on parchment lined baking sheet, cover and freeze until hardened; transfer to airtight container and store in freezer up to 2 months.

To serve, preheat oven to 425°F. Place frozen crisps on parchment lined baking sheet. Bake for 10 minutes or until golden brown. Transfer to serving platter. Serve immediately. Makes 36.

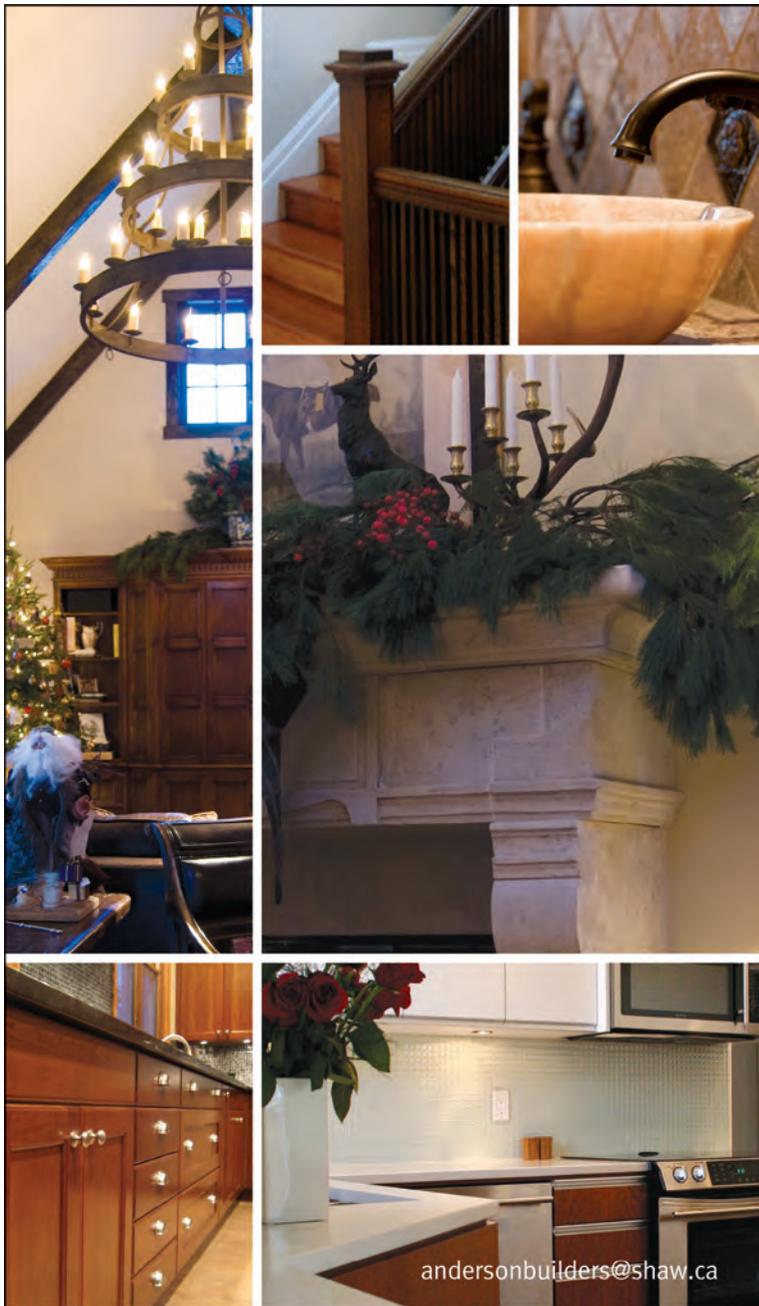


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Pork dumplings with sweet soy glaze

- 1 pound lean ground pork
- 1/2 cup grated carrots
- 1/4 cup oyster sauce
- 1 teaspoon sesame oil
- 1 tablespoon soy sauce
- 2 cloves garlic, minced
- 1/2 cup finely sliced green onions
- 1 teaspoon ground cumin
- 2 teaspoons Asian-style chili sauce
- 1 package round dumpling wrappers
- 1/2 cup water, plus more for steaming
- 1/4 cup canola oil

Sweet soy glaze

- 1/2 cup soy sauce
- 1/2 cup mirin
- 1 teaspoon sugar

For glaze, whisk together all ingredients in small bowl; set aside.

To assemble, in medium bowl, combine pork, carrots, oyster sauce, sesame oil, soy sauce, garlic, green onions, cumin and chili sauce. Arrange 10 wrappers on work surface; lightly brush edges with water. Place heaping teaspoon of filling in center and fold in half. Join ends together and press to seal. Place on parchment lined baking sheet. Repeat with remaining wrappers. Cover and freeze; transfer to airtight container and store in freezer for 1 month.

To cook, heat 1 teaspoon oil in large nonstick skillet over medium-high heat. Arrange frozen dumplings in single layer; cook until bottoms are golden brown. Add 1/4 cup water; cover, and steam 5 to 7 minutes. Uncover and continue to cook 2 to 4 minutes longer or until water has evaporated. Repeat with remaining dumplings. Arrange on serving dish and drizzle with sweet soy glaze. Makes 40 to 60.



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Empanadas with chicken and apple

1 tablespoon unsalted butter
½ cup chopped red onion
2 cloves garlic, minced
1 Granny Smith apple, peeled and cut into
¼-inch pieces
2 (5-ounce) cooked boneless, skinless
chicken breasts, shredded
1 cup shredded sharp white Cheddar
¼ cup chopped fresh cilantro
1 jalapeno chili, seeded and minced
Coarse salt and freshly ground pepper,
to taste
1 egg beaten with 1 tablespoon milk,
for egg wash
Sour cream, to serve

Dough

3½ cups all-purpose flour
1 teaspoon coarse salt
1 tablespoon sugar
¾ cup shortening, chilled and cubed
¾ cup unsalted butter, chilled and cubed
½ cup ice water

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

For filling, heat butter in large skillet over medium heat. Add onions and garlic and cook until soft 3 to 5 minutes. Add apples and cook 2 minutes longer. Remove from heat. Mix in chicken, cheese, cilantro and jalapeno. Season with salt and pepper; set aside.

To assemble, place one pastry round onto lightly floured surface; roll to 1/8-inch thickness. Using 3-inch round cookie cutter, cut into rounds. Place onto parchment lined baking sheet and chill 30 minutes. Preheat oven to 350°F. Place one teaspoon filling in center of circles; fold circles in half. Pinch edges with fork dipped in flour to seal. Brush tops with egg wash. Bake 15 to 20 minutes or until golden. Transfer to cooling rack. Store in airtight container in freezer up to one month. Makes 36 to 48.

To reheat, preheat oven to 350°F. Place frozen empanadas on parchment lined baking sheet; bake until warmed about 12 to 15 minutes. Serve with sour cream.



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Brussels sprouts with bacon and leek

1½ pounds Brussels sprouts, trimmed and washed
½ pound thick cut bacon, sliced into thin strips
2 leeks, white parts only, chopped
½ cup good quality chicken stock
¼ cup fresh lemon juice
Coarse salt and fresh ground pepper, to taste

Bring medium saucepan of water to boil over high heat. Add Brussels sprouts and cook, uncovered, 3 minutes, or until tender crisp. Drain and refresh under cold water; set aside. Meanwhile, in large nonstick skillet, cook bacon over medium-high heat, until crisp, about 10 to 12 minutes. Add leeks and cook 5 minutes. Add chicken stock and Brussels sprouts; reduce heat and cook 7 to 10 minutes. Transfer mixture to serving bowl and toss with lemon juice. Season with salt and pepper. Serves 8.

meat & potatoes

RECIPES/FOOD STYLING MARISA CURATOLO | PROP STYLING MARI LOEWEN | PHOTOGRAPHY CORY ARONEC/STUDIO 448

FROM DO-AHEAD MENUS TO PLANNING THE MAIN EVENT, FROM SANTA'S LIST TO THE PERFECT PARTY DRESS, IT'S THE TIME OF YEAR WHEN WEEKDAY DINNERS CAN SOMETIMES BE FORGOTTEN.

Here, we brought back the classics, with a little less predictability and just the right element of surprise. A drizzle of sugared Dijon on lamb, a swirl of red wine for beef, a splash of lemon for chicken, and potato sides with just the right trimming.

A few simple ingredients take meat and potatoes to a whole new level and bring weekday dinners back to the top of your list. And with all the goings-on, there's hardly a better way to keep those in-between times as merry as any special holiday event.



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WINDOWS OF FASHION
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Lamb chops with brown sugar glaze and sweet potato mash

8 (3-ounce) lamb chops
1 tablespoon olive oil
Coarse salt and freshly ground pepper, to season

Brown sugar glaze

$\frac{1}{4}$ cup packed brown sugar
 $\frac{1}{4}$ cup Dijon mustard

Sweet potato mash

2 pounds sweet potatoes, peeled and cubed
 $\frac{1}{2}$ cup 35% cream
1 tablespoon butter
 $\frac{1}{2}$ teaspoon ground cinnamon
1 tablespoon brown sugar
Coarse salt and freshly ground pepper, to season

For sweet potato mash, cook sweet potatoes in large pot of boiling salted water until very tender, about 12 to 15 minutes. Drain and return to pot. Add cream, butter, cinnamon, brown sugar, salt and pepper; mash until smooth.

For glaze, in medium bowl, combine brown sugar and Dijon; set aside.

Rub chops with oil; season with salt and pepper. Heat large skillet over medium-high heat; cook lamb 3 to 5 minutes per side. Remove from pan and drizzle with glaze. Serve with sweet potatoes. Serves 4.





Bacon wrapped beef tenderloin with garlic potato mash

4 (5-ounce) beef tenderloins
3 strips bacon
Coarse salt and freshly ground pepper, to season
½ cup dry red wine
1 tablespoon Dijon mustard

Garlic potato mash

2 pounds russet potatoes, peeled and cubed
1 cup warm milk
2 tablespoons butter
1 head garlic, roasted
Coarse salt and freshly ground pepper, to season

For potatoes, begin by roasting garlic; wrap whole head garlic in foil and bake at 400°F for 45 minutes; set aside. Cook potatoes in large pot of boiling salted water until very tender, about 15 minutes. Drain and return to pot. Squeeze roasted garlic from head into potatoes. Add milk, butter, salt and pepper and mash until smooth.

Place bacon in saucepan filled with cold water; bring to simmer over medium heat for 5 minutes. Drain on paper towel. Pat tenderloin dry; wrap bacon around and tie with twine. Season with salt and pepper. Heat large cast iron skillet over high heat until smoky. Place tenderloin with bacon side to grill and cook 2 to 3 minutes on all sides. Turn on flat side and cook 2 to 3 minutes longer per side. Transfer to plate. Add red wine to skillet and cook 5 minutes or until reduced in half. Swirl in Dijon. Place beef on plate with potatoes and drizzle with reduction. Serves 4.



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In today's fast-moving investment markets, information comes out at an overwhelming pace. As your financial advisors, it is up to Hannah Giesbrecht and I to sort through the latest information and give it to you in a way that you can understand. We represent over thirty years of combined industry experience, as well as the ingrained values of honesty, integrity and accountability to our clients.

The phrase "it's not personal, it's business" is one that I have heard many times in my career. However, I believe the key to success is turning the business of investing into workable principles for each client. Your goals are specific to your needs and your dreams for your future. Making things personal is what enables us to understand your goals and make them a reality.

Jennifer Snyder

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Lemon chicken with lemon potato mash

4 (5-ounce) boneless, skinless chicken breasts
3 tablespoons all-purpose flour
½ teaspoon coarse salt
½ teaspoon freshly ground pepper
2 tablespoons canola oil
½ cup dry white wine
2 tablespoons fresh lemon juice
1 tablespoon lemon zest
Fresh thyme leaves, to garnish

Lemon potato mash

2 pounds russet potatoes, peeled and cubed
1 cup warm milk
2 tablespoons butter
2 teaspoons lemon zest
Coarse salt and freshly ground pepper, to season

Cook potatoes in boiling salted water until very tender, about 20 minutes. Drain and return to saucepan. Add milk, butter, lemon zest, salt and pepper and mash until smooth.

For chicken, wash and pat chicken dry. In shallow dish, combine flour, salt and pepper. Dredge chicken in mixture. In large nonstick skillet, heat oil over medium heat. Add chicken and cook 6 minutes per side or until no longer pink inside. Transfer to plate and cover. Add wine and lemon juice to skillet, scraping any brown bits; reduce slightly about 2 minutes. Stir in lemon zest. Remove from heat and spoon over chicken. Garnish with thyme and serve with potatoes. Serves 4.



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Jennifer Snyder is a current board member of Manitoba Opera and an active member of the Manitoba Club.





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STUFFED PORK LOIN WITH ITALIAN SAUSAGE AND SWEET ONIONS

1 (3-pound) boneless Canadian pork loin
4 tablespoons canola oil
1 onion, chopped
3 cloves garlic, minced
1½ teaspoons chopped fresh rosemary
1½ teaspoons of chopped fresh sage
½ pound rapini, stems discarded, leaves washed and chopped
½ pound mild Italian sausage, casing removed
1 egg, beaten
¾ cup grated Parmesan cheese
1¼ teaspoon salt, plus more to season
¾ teaspoon freshly ground black pepper, plus more to season
¼ cup Marsala wine

In large frying pan, heat oil over medium-low heat. Add onion and cook, stirring occasionally, until onion is translucent, about 20 minutes. Remove from heat and place in large bowl. Add garlic, rosemary and sage. Stir to mix and let cool. Stir in rapini, sausage, egg, Parmesan, salt and pepper. Mix well.

Preheat oven to 400°F. To prepare loin, cut a pocket running the length of the loin stopping one inch from each end. Fill with sausage stuffing and tie with string at 2-inch intervals. Rub outside of loin with salt and pepper. Place in roasting pan, uncovered, and roast until internal temperature reaches 155°F, about 1 hour. Transfer to carving board, tent with foil and let rest 15 minutes before slicing.

Meanwhile, pour pan juice into medium saucepan. Add Marsala and cook for 5 minutes on high heat, or until mixture is reduced by half. Spoon over sliced loin and serve.
Serves 6.

Pictured on back cover.

good to know

Clean your holiday silver by placing folded tin foil into bottom of large glass jar or bowl. Add $\frac{1}{4}$ cup baking soda and fill with boiling water. Place tarnished pieces, touching tin foil and fully immersed in water for 10 minutes or until cleaned. Rinse with cold water and dry with cloth.



PORK

A decadent main of Canadian pork loin stuffed with herbs and Italian sausage... this dish turns a holiday dinner into a magical affair.



Stuffed pork loin with Italian sausage and sweet onions, recipe page 90
For more mouthwatering pork recipes, visit pickpork.com

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