

FOOD & DRINK

Holiday 2009 Recipe Update



Due to a production issue, some of the recipe pages in this issue were printed out of order. Everything is there, it's just a little hard to find.

To help alleviate the situation, we've put all of the affected recipes up on www.lcbo.com and have included them in this document so you can view them in their entirety and tuck them into your copy of the magazine for future reference. Or, simply click on the images below to go directly to that recipe.

We hope this solution is helpful and that you have a wonderful holiday season.



CAULIFLOWER SOUP WITH SPICED PEAR CHIPS



GOLDEN PUFFED POTATO PUDDINGS and GREEN BEANS WITH SHIITAKES & ONIONS



STUFFED PORK TENDERLOINS WITH FRESH CRANBERRY COMPOTE



CRANBERRY ALMOND TAPENADE WITH PITA CRISPS



POMMES A L'HUILE WITH SAUTEED LEEKS AND PINE NUTS



FLAKY PARMESAN CRACKERS

Cauliflower Soup with Spiced Pear Chips

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Dressed up with a touch of orange and snappy, spiced pear chips, cauliflower becomes fit for company in this easy soup. Make it a day or two ahead of time and you only need to reheat and finish it with a fresh burst of orange just before serving. The pear chips can be made days ahead of time and stored in a cookie tin but you might need to hide them so they don't disappear before it's time to serve the soup.

SOUP

2 tbsp (25 mL) butter or vegetable oil

1 onion, chopped

3 cloves garlic, chopped

1 bay leaf

Salt and freshly ground pepper

1 all-purpose potato, peeled and diced

4 cups (1 L) vegetable or chicken stock (approx.)

2 cups (500 mL) water

7 cups (1.75 L) chopped cauliflower (approx. 1 head)

½ tsp (2 mL) grated orange zest

1 tsp (15 mL) freshly squeezed orange juice

SPICED PEAR CHIPS

1 firm ripe Bartlett or Bosc pear

½ tsp (2 mL) sweet paprika

⅛ tsp (0.5 mL) cinnamon

Salt and freshly ground pepper to taste

1 For soup, melt butter over medium heat in a large pot. Add onion and sauté for about 5 minutes until softened but not browned. Add garlic, bay leaf, ½ tsp (2 mL) salt and ¼ tsp (1 mL) pepper and sauté for 1 minute or until garlic is softened and fragrant.

2 Add potato, stock and water; bring to a boil, scraping up bits stuck to pot. Stir in cauliflower. Reduce heat to medium-low, cover and boil gently for about 15 minutes or until cauliflower and potatoes are soft. Remove from heat.

3 Discard bay leaf. Using an immersion blender in pot or, transferring soup in batches to an upright blender, purée soup until very smooth. Soup can be cooled, covered and refrigerated for up to 2 days.

4 For spiced pear chips, preheat oven to 275°F (140°C).

5 Line a large baking sheet with parchment paper. Cut pear lengthwise into paper-thin slices. Combine paprika, cinnamon, salt and pepper to taste. Lightly sprinkle over both sides of pear slices. Place on baking sheet in a single layer. Place another sheet of parchment paper on top and set another baking sheet on top of paper to keep pears flat.

6 Bake for 45 minutes or until pears are very soft and starting to dry around the edges. Remove top baking sheet and carefully peel off top piece of parchment. Bake for 15 to 30 minutes longer, checking often, until pears are dry and firm. They will crisp more upon cooling. Carefully peel pears from parchment while still warm and place on a wire rack to cool completely.

7 To serve, return soup to pot if necessary and reheat over medium heat until steaming, stirring often. Stir in orange zest and juice and season with salt and pepper to taste. Ladle into warmed bowls and float a pear chip on top of each. Serve extra pear chips on the side.

Serves 8

WHAT TO SERVE

Bodega J&F Lurton Pinot Gris

LCBO 556746

\$10.95

Easy to match and easy to enjoy, a Pinot Gris is the perfect choice. This example offers zesty citrus, fresh pear and light earth notes that lift the flavours in the soup.

Veuve Clicquot Demi Sec Champagne

LCBO 38307

\$69.30

The hint of sweetness, citrus and earthy-creamy tones in this Champagne echo the flavours of the dish, while the crisp acidity and carbonation cleanse the palate.

Golden Puffed Potato Puddings and Green Beans with Shiitakes & Onions

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GOLDEN PUFFED POTATO PUDDINGS

Combine two side dish favourites—mashed potatoes and Yorkshire puddings—in one fabulous dish. The best part is there's no need to be draining and mashing potatoes in the midst of your dinner party. All of the messy work is done well ahead of time. Make the puddings a day ahead and simply bake them once the roast comes out of the oven to rest. By the time you're finished carving and plating the roast, the puddings will be baked to perfection.

2½ lbs (1.25 kg) Yukon Gold potatoes

Salt

4 eggs

½ cup (125 mL) milk

½ cup (125 mL) all-purpose flour

½ tsp (2 mL) freshly ground pepper

Butter, softened

¾ cup (50 mL) dry bread crumbs

1 Peel potatoes and cut into about 2-inch (5-cm) chunks. Cover with cold water in a large pot. Bring to a boil over high

heat. Add 1 tsp (5 mL) salt, reduce heat and boil gently for about 15 minutes or until fork-tender. Drain and return to pot. Mash with a potato masher until smooth and fluffy or press through a ricer. Let cool until steaming subsides.

2 Meanwhile, whisk together eggs, milk, flour, pepper and 1 tsp (5 mL) salt in a bowl. Stir into potatoes until blended.

3 Generously butter eight ¾-cup (175 mL) ramekins or other ovenproof dishes. Sprinkle with bread crumbs and tap to evenly coat, shaking out excess crumbs. Spoon potato mixture into ramekins, smoothing top. Let stand at room temperature for up to 30 minutes before baking or cover and refrigerate for up to 1 day.

4 To serve, preheat oven to 425°F (220°C).

5 If puddings have been refrigerated, let stand at room temperature for 30 minutes to remove chill. Bake puddings for about 25 minutes or until puffed, golden and hot in the centre. Serve immediately in the ramekins.

Serves 8

GREEN BEANS WITH SHIITAKES & ONIONS

Mushrooms, onions, a splash of wine and toasted hazelnuts elevate the humble green bean to something special. The beans stay vibrant and tender-crisp if blanched ahead and chilled and then given a quick sauté just before serving. You can blanch them earlier in the day or even a day ahead.

1 lb (500 g) green beans, trimmed

Salt

½ cup (125 mL) hazelnuts

1 tbsp (15 mL) butter

1 tbsp (15 mL) olive oil

4 oz (125 g) shiitake mushrooms, stems removed, caps sliced

1 onion, halved lengthwise and thinly sliced

Freshly ground pepper

¾ cup (50 mL) dry white wine

1 Blanch green beans in a pot of boiling salted water for about 3 minutes or until bright green. Drain and rinse under cool running water until cold. Drain well. Transfer to a bowl. Set aside until serving or cover and refrigerate for up to 1 day.

2 Preheat oven to 375°F (190°C).

3 Spread hazelnuts on a baking sheet. Bake for about 8 minutes or until fragrant and skins start to crack. Transfer to a towel and rub off skins. Coarsely chop nuts and set aside.

4 Just before serving, heat butter and oil over medium-high heat in a large skillet. Sauté mushrooms, onion and ¼ tsp (1 mL) each salt and pepper for about 5 minutes or until golden brown. Add wine and boil, stirring, until almost evaporated. Add green beans and ¼ cup (50 mL) water and sauté for about 5 minutes or until beans are tender-crisp and liquid is evaporated. Stir in hazelnuts. Season with salt and pepper to taste. Transfer to a warmed serving dish.

Serves 8

Stuffed Pork Tenderloins with Fresh Cranberry Compote

Page 297, 295 (should have appeared on page 294, 295)



For a festive meal, serve this dish with roast potatoes, squash and green beans almandine. Both the compote and stuffed loins can be prepared earlier in the day.

CRANBERRY COMPOTE

- ⅓ cup (75 mL) finely diced red onion**
- 2 tbsp (25 mL) water**
- 2 cups (500 mL) fresh cranberries, divided**
- ¾ cup (175 mL) dry red wine**
- ½ cup (125 mL) granulated sugar**
- 1 large apple or almost-ripe pear, peeled and grated**
- 2 tsp (10 mL) freshly grated ginger**
- 1 cinnamon stick**

ROAST

- 3 tbsp (45 mL) butter**
- ⅓ cup (75 mL) finely chopped onion**
- 1 tbsp (15 mL) chopped fresh sage, or 1½ tsp (7 mL) dried**
- 3 tbsp (45 mL) chopped fresh parsley**
- ¼ tsp (1 mL) each of salt and freshly ground black pepper**
- ½ cup (125 mL) chicken broth**
- 4 cups (1 L) coarse fresh bread crumbs**

- 2 large pork tenderloins, each about 1 lb (500 g)**
- 1 tbsp (15 mL) peanut or canola oil**
- ¼ cup (50 mL) cranberry compote**
- 2 tbsp (25 mL) maple syrup**

1 For compote, combine onion and water in a medium saucepan over medium heat. Bring to a boil. Meanwhile cut ½ cup (125 mL) of cranberries in half; set aside. Stir remaining cranberries, red wine, sugar, apple and ginger into onions. Add cinnamon stick.

2 Bring to a low boil, stirring frequently. Adjusting heat as needed, briskly simmer mixture, uncovered, for 15 minutes. Stir in reserved cranberry halves; simmer another 5 minutes. Cool, cover and refrigerate until needed. (Compote can be made 2 to 3 days ahead.)

3 For roast, heat butter in a large frying pan over medium heat until bubbly. Add onions; sauté 3 minutes. Stir in herbs, salt and pepper; remove from heat. Add broth and bread crumbs; toss until evenly coated. (Crumbs feel moist, not wet.)

4 Lay tenderloins on cutting board; remove any surface fat or silver skin. Cutting only halfway into meat, slice length of each loin. Open up like a book. Lay a piece of plastic wrap underneath and over top; use smooth side of a meat pounder or bottom of heavy skillet to pound loins until about ¾ inch (2 cm) thick.

5 Cut-side up, firmly press stuffing onto loin. Then top with other loin, cut-side down towards stuffing. Use cooking twine or silicone bands to bind together at each end and on either side of centre point.

Firmly stuff any dislodged filling back into meat. (Stuffed loin can be covered and promptly refrigerated for up to half a day.)

6 Preheat oven to 350°F (180°C).

7 Heat oil in a large, ovenproof frying pan over medium heat until very hot. Sauté stuffed pork in frying pan until browned, about 5 minutes per side.

8 Meanwhile mash measured compote with a fork; stir in maple syrup. Spread about half over pork top. Place roast, still in frying pan, on centre rack in oven. Roast, uncovered for 20 minutes; spoon remaining glaze over top. Continue roasting for 20 minutes or until thermometer shows 150°F (65°C).

9 Remove roast from oven to stovetop; immediately cover with foil. Rest 15 minutes to complete cooking. Temperature rises to 160°F (70°C) during this rest. Then cut away strings; slice roast about ¾ inch (2 cm) thick. Serve with cranberry compote.

Serves 6

WHAT TO SERVE

Vineland Estates Riesling Semi Dry VQA

LCBO 232033

\$13.95

This wine's pleasant sweetness, balanced crisp acidity, ginger and apple-pear flavours are natural partners to the complex flavours in this dish.

Roland Bouchacourt Cotes de Provence Rosé

LCBO 31955

\$11.45

Pink wines are great, adding a playful ambience to any meal. This fine example offers the freshness of a white wine with the structure of a red, providing a great foil to this dish.

Cranberry Almond Tapenade with Pita Crisps

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Cranberries add fruitiness to rich olive tapenade while the toasted almonds provide crunch. These pita crisps have a nice bowl shape that cups the filling for no-spill nibbling. If making crisps for another less-salty food such as cheese, top with a sprinkle of Maldon salt before baking. And beware of mechanically pitted olives sold in brine, as they are extremely salty. Instead, pit your own.

PITA CRISPS

1 bag mini pitas (170 g)
2 tbsp (25 mL) olive oil
1 medium garlic clove, minced
1 tbsp (15 mL) finely chopped fresh parsley

TAPENADE

1 cup (250 mL) fresh cranberries
¼ cup (50 mL) granulated sugar

3 tbsp (45 mL) olive oil, divided
2 cups (500 mL) mixture of black Kalamata and green olives, pitted
2 tsp (10 mL) capers, well drained
6 to 8 large fresh basil leaves, shredded
1 tsp (5 mL) finely grated orange zest
¼ cup (50 mL) toasted slivered almonds

1 For crisps, preheat oven to 325°F (160°C).

2 Open each pita around perimeter into 2 rounds. Stir olive oil with garlic. Lightly brush each round; place on a baking sheet in a single layer. Lightly sprinkle parsley overtop.

3 Bake pitas for 15 to 20 minutes or until lightly golden about the edges and crisp. Cool, then store airtight. (Pitas keep well for a week or more; warm for a few minutes in moderate oven to restore crispness, if needed.)

4 For tapenade, toss cranberries with sugar. Heat 1 tbsp (15 mL) oil in a small to medium frying pan over medium heat until very hot. Add cranberries, including all sugar. Cook, shaking the pan often for 8 to 10 minutes or until most of the liquid is gone and cranberries seem glazed. (Stirring breaks up berries.) Turn onto a plate coated with nonstick spray; separate with a fork. Cool.

5 Pulse olives with capers in food processor until finely chopped (or chop with a large chef's knife). Turn into mixing bowl; stir in remaining 2 tbsp (25 mL) oil, basil and zest.

6 Coarsely chop almonds; set aside half for garnish. Stir remaining almonds and cranberries into tapenade. (Tapenade can be covered and refrigerated for up to a day; bring to room temperature before serving.)

7 To serve, turn tapenade into a wide bowl, preferably earthenware. Scatter remaining almonds overtop. Add a small spoon to heap tapenade onto pita crisps.

Makes 6 to 8 servings

WHAT TO SERVE

Alvear's Amontillado Sherry

LCBO 112789

\$10.95

For a great match try this medium dry sherry style. It offers baked apple, pear and citrus notes with a nutty dried fruit finish that highlights the flavours and textures in the tapenade.

Léon Beyer Pinot Gris

LCBO 165241

\$16.15

This Pinot Gris's rounded texture, ripe pear and fresh nut flavours meld perfectly with the cranberry and almond tones in the tapenade, while the fine acid structure easily contends with the richness of the olives.

Pommes a L'huile with Sauteed Leeks and Pine Nuts

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This is easily turned into vegetarian fare by using vegetable stock. If making ahead, cut leeks and toast pine nuts in advance; however, cook and mash potatoes at dinnertime.

POTATOES

3 lbs (1.5 kg) russet baking or Yukon Gold potatoes

1 to 2 large whole garlic cloves, peeled

3 to 4 cups (750 mL to 1 L) chicken or vegetable broth

¼ cup (50 mL) extra virgin olive oil

¼ tsp (1 mL) freshly ground black pepper

½ to 1 tsp (2 to 5 mL) salt

LEEKS

1 to 2 large leeks

1 tbsp (15 mL) extra virgin olive oil

¼ cup (50 mL) toasted pine nuts

1 tbsp (15 mL) finely chopped fresh parsley

1 Peel and quarter potatoes and add to large saucepan with garlic. Pour enough broth into saucepan to almost cover potatoes and garlic. (If broth is unsalted, add several generous pinches of salt.) Bring to a boil over high heat. Cover, reduce heat to low; cook for 20 to 25 minutes or until fork-tender.

2 Drain broth into heatproof container; reserve. Return potatoes to warm saucepan. Using a potato masher, mash potatoes. Using a fork on a small plate, mash garlic cloves; stir into olive oil along with pepper. Stir oil mixture into potatoes. Then stir in a few spoonfuls of reserved broth as needed for soft, but not soggy, mashed potato texture. Taste; add salt as needed. (Covered potatoes can be kept in a warm spot for up to an hour.)

3 Meanwhile thinly slice white and light green parts of leek; there should be a generous 3 cups (750 mL). Discard root end and deep green parts. (Sliced leeks hold well at room temperature for up to half a day.)

4 Heat oil in a medium frying pan over medium heat. Add leeks; sauté 5 minutes, stirring occasionally, or until leeks begin to soften.

5 Add ¼ cup (50 mL) of reserved broth, cover and lower heat so mixture just simmers for 3 minutes or until leeks are tender. Lightly season with pinches of salt and a few grindings of black pepper. (Refrigerate or freeze remaining broth to use in gravy or soups.)

6 Alternately pile spoonfuls of potatoes and leeks into a warmed serving bowl; swirl with spoon. Sprinkle with pine nuts; garnish with parsley.

Makes 6 to 8 servings

Flaky Parmesan Crackers

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Our recipe developer likes to make these ultra-thin crackers as organic in shape as a wedge of Parmesan cheese, but you can of course use a knife or a cookie cutter to make them any shape you desire. If you own a pasta rolling machine, this makes extra quick work of rolling out the crackers and ensures that they are evenly thin.

DOUGH

2 cups (500 mL) all-purpose flour, spooned in and levelled off

1 tsp (5 mL) salt

1 tsp (5 mL) dry mustard

¼ cup (50 mL) cold unsalted butter, cut into pieces

2 cups (500 mL) finely grated Parmesan cheese

½ to ¾ cup (125 to 150 mL) whipping cream

GLAZE

1 egg, beaten

½ cup (125 mL) finely grated Parmesan cheese

- 1 Combine flour, salt, dry mustard, butter and Parmesan cheese in the bowl of a food processor and pulse until mixture is well combined and resembles bread crumbs. Add ½ cup (125 mL) whipping cream and process until combined. Continue adding cream a little at a time until dough has come together in clumps

and feels like a damp (but not sticky) slightly over-processed pastry dough.

- 2 Gather dough together into a ball, roll into a log, wrap in plastic and chill for 30 minutes or longer.

- 3 Preheat oven to 400°F (200°C).

- 4 Cut dough into quarters, then cut each quarter into 8 equal pieces. Lightly flour pieces of dough as needed, and feed through one of the thinnest settings of a pasta roller to make irregularly shaped oblong crackers that are about ¼ inch (2 mm) thick, 2 inches (5 cm) wide and about 8 inches (20 cm) long. Alternatively, use a rolling pin to roll dough out on a lightly floured countertop, and cut any shape you wish.

- 5 Working in batches, lay crackers on a baking sheet, brush lightly with beaten egg and sprinkle with cheese. Bake for 8 to 9 minutes or until crackers are browned at the edges, golden in the middle and fully cooked through. They will crisp as they cool.

Makes about 32 crackers

