

CULINARY READS

Smokin' *Hot* Barbecue Goodness!

BY LAURIE WALLACE-LYNCH

Wood-fired rainbow trout, from
Food and Fire by Marcus Bawdon.
(Photo by Marcus Bawdon.)

“Cooking with fire is primal,” states Marcus Bawdon in his new book, *Food and Fire*. “There is nothing simpler – just food and flame – allowing you to take the most basic of ingredients and turn them into something special.”

You said it Marcus! That’s why we are featuring three delicious barbecue recipes from his new book, along with two other specially selected barbecue cookbooks which help celebrate our love of food and fire – barbecues, fire pits and campfires.

Summer is short, and we want to spend as much time outdoors as possible, enjoying the lake or backyard. Barbecuing is a quick, easy way to do that. And for those who are grill masters in the making and want to spend a bit more time or effort perfecting cooking over a flame, *Smoke House Handbook* ventures into the world of smoking meat, fish and vegetables. Summer at the lake also means plenty of company and mouths to feed. *Steak and Cake* shows us we can have our steak – and cake – and eat it too!

By the way, we know that everyone’s favourite treat around the campfire is s’mores, so as a bonus, we asked permission to reprint the recipe for Nutella S’mores from the new must-have book *S’mores!* by Dan Whalen.

FOOD AND FIRE

Create Bold Dishes with 65 Recipes to Cook Outdoors, by Marcus Bawdon

Marcus Bawdon is “obsessed by cooking with fire.” It’s a passion he shares on his countrywoodsmoke.com website and social media site. In *Food and Fire*, Marcus shares the best of global artisanal smoking techniques and recipes. Learn how to use various barbecue methods in the chapters called Dirty (putting food straight into the embers), Campfires and Firepits, Cast-Iron Cooking, Grilling, Rotisserie and Skewers, Smoke, Wood-Fired Ovens, On the Side and Sweet Things.

At the cottage, we love to huddle around the campfire or a fire pit. You can make an entire meal on the campfire, including Barbecue Campfire Beans, Chimichurri Bread, Firepit Lamb Chops and Campfire Chocolate Rolls (soft brioche rolls filled with Nutella and heated on the campfire). Or, get out grandma’s cast iron frying pan to whip up Pork with Lemon, Honey and Thyme, Skillet Meatballs with Tomato



Sauce or Cast Iron Peaches.

There’s something about using skewers that ramps up a meal. Try the Japanese Barbecue Beef Skewers or Glazed Chicken, Bacon and Avocado Skewers. You’ll also find recipes for brisket, wood-fired pizzas, sides and desserts.

A delicious meal prepared from *Food and Fire*, served around the campfire as the sun sets over the lake, is a perfect ending to yet another perfect day in cottage country!

WOOD-FIRED RAINBOW TROUT Serves 4 to 6

I’ve been fly fishing for trout since I was 13 years old, and enjoyed many wonderful meals caught by my own hand. Now that I have kids of my own, I love teaching them how to catch and cook their own food; they really enjoy eating the fish we catch too. We’d been out for a lovely family day with my dad, and had caught two beautiful shiny specimens. When we got home, we lit the wood-fired oven using a pile of silver birch (my favourite wood to cook with).

Recommended heat:

Heat a wood-fired oven to a temperature of 400 F or a barbecue with a lid to 350 - 400 F. If you’re using a barbecue, set this up for indirect cooking.

Ingredients:

2 whole rainbow trout (or other suitable fish such as sea bass or sea bream), gutted
1 lemon or lime, sliced into semi-circles
Sea salt and ground black pepper

To serve:

New potatoes
Green salad

To stop the fish sticking to the pan or grill, slash the skin in a couple of places along

the fillet, then push a slice of lemon or lime inside each slash. This lifts the skin proud of the cooking surface and stops the fish sticking.

Place the fish on a thick baking tray and season to taste with sea salt and black pepper. Please note: don’t use a thin baking tray because it will warp.

Cook the fish in the hot oven away from too much flame – the wood-fired oven should be just ticking over. If you’re using a barbecue, cook with indirect heat and ensure the lid is on.

Cook the fish until the flesh turns opaque and the internal temperature reaches around 144 F – the skin should be nice and crispy.

Serve the fish with some new potatoes and a nice green salad.

Excerpted from *Food and Fire* by Marcus Bawdon, published by Dog ‘n’ Bone, an imprint of Ryland Peters & Small. Photography by Marcus Bawdon. Used with permission from the publisher.



FIREPIT LAMB CHOPS Serves 1

Cooking simple food over the embers of a wood fire in a firepit is a skill that should be learned by any aspiring outdoor cook. Getting the heat to the right level is where the mastery of fire control comes into its own. Achieving the right type of heat is key; you need a good solid bed of embers to work with once the flames have died down, but before the coals have lost their edge. You want to sear and crisp up the fat on the meat without cremating it. For the herb baste used for these lamb chops, I included a single anchovy fillet. This is optional, but does make the baste taste better.

Recommended heat

Embers of a silver-birch fire (ensuring the fire has been going for a minimum of two hours to build thick, even bed of embers).

Ingredients

2 lamb chops
Salt and ground black pepper

For the herb baste

2 sprigs each fresh rosemary and thyme
Handful of fresh flat-leaf parsley
1 garlic clove
Juice of 1 lemon
1 tbsp coarse sea salt
¼ cup extra-virgin olive oil
Single anchovy fillet (optional)

To make the herb baste, blitz all the ingredients together in a food processor or using a hand blender until you have a coarse paste.

Season the chops to taste and grill over the embers of the silver birch fire, searing each side for a few minutes until caramelized. As you turn the chops brush the hot surface with the herby baste. Check the chops are cooked to an internal temperature of 140 F. You want them to be slightly pink and juicy. Remove the chops from the grill and let rest with a little more baste before serving.

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CAMPFIRE CHOCOLATE ROLLS

Serves 4

My kids go crazy for this recipe, and it's as simple as you can get. My wife and I like to make sure we get one as well. A cottage bread roll – a traditional style of roll that originated in England – makes the ideal container for the oozing melted chocolate. The little top knot pulls off easily, then you can scoop out the bread, fill with chocolate hazelnut spread, and pop the top back on. This can be achieved with other bread rolls by cutting into the top, but is less elegant.

Recommended heat

Warm embers of a campfire or barbecue at 350 F.

Ingredients

4 soft cottage bread rolls (or brioche rolls)
4 large heaping tbsp chocolate hazelnut spread

A campfire or barbecue that has died down to embers is an ideal opportunity to make these rolls – you don't want flames, just a gentle heat to warm the rolls through. Remove the top knot from the cottage rolls, or cut a hole in the top of the brioche rolls. Use a teaspoon to hollow out a well inside each roll. Fill the well in each roll with a tbsp of chocolate hazelnut and pop the lids back.

Wrap each roll in a double layer of foil and place in the warm embers of the campfire or barbecue for around 10 - 15 mins. Make sure the embers are not too hot, or the rolls will burn. You want the rolls to crisp up a little and the chocolate spread to be melted and runny.

To serve, unwrap the rolls and enjoy getting as messy as you like.





SMOKEHOUSE HANDBOOK

Comprehensive Techniques & Specialty Recipes for Smoking Meat, Fish & Vegetables, by Jake Levin

Jake Levin is a butcher and charcuterie maker from New York who produces cured meats at Jacuterie artisanal charcuterie. In his new book, *Smokehouse Handbook*, Jake offers readers the fundamentals of how to build your own smoker and how to smoke delicious foods. It starts with selecting the right cuts of meat, making the perfect brine, curing, smoking, choosing the right fuel and more.

"Smoking, at its most basic, is a form of preserving meat by exposing it to smoke from burning plant material (usually wood) over a period of time (anywhere from a couple of hours to a couple of weeks)," states Jake Levin in *Smokehouse Handbook*.

Must try recipes include Brined and Smoked Chicken, Smoked Pork Shoulder and the Beef Ribs. You might also wish to make your own Canadian Bacon or smoke a turkey for Thanksgiving (or any occasion).

Follow the easy directions (and illustrations) on how to set up a shallow pit for smoking on a grill, or how to build an above ground fire pit out of cement blocks. Building a smoker could become your next summer project! And this is the book you need to show you how to do it right. Keep in mind that smoking food is not a quick 'outdoor sport,' but it is fun, addictive and highly rewarding.

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BEEF RIBS Serves 3

Smoking beef ribs is very similar to smoking beef brisket. These are especially fun to do if you can get your butcher to cut them long for you – like 8 to 12 inches long. You can smoke the ribs as individual ribs, or you can have your butcher leave them as one large rack that you carve when done. These are sometimes called dinosaur ribs, like what Fred Flintstone eats at the drive-in. And, as the nickname implies, eating these gives one a primal thrill. It is very satisfying holding up a large rib and gnawing away at, and the flavour the meat takes on, from being on the bone, is fantastic. Beef ribs are perfect for the above-ground pit, hot-smoke drum smoker, or smokehouse (as long as it is built for hot smoking).

Ingredients

- ¼ cup beef barbecue rub
- 1 three-bone rack of beef plate short ribs (approx. 5 lbs)

Apply all of the rub to the ribs about an hour before smoking. Fill a spray bottle with water, cider vinegar, or whiskey. Place your ribs, fat side up, in a smoker that is at a temperature between 225 F and 275 F. Place a pan of water below or near the ribs to help keep moisture in the air.

Smoke for 4 to 6 hours, but after about 3 hours, start to check for colour by spritzing with your spray bottle (this also helps keep it moist). You're looking for a deep brown. Once the ribs have a nice dark brown (nearly black) bark and an internal temperature of about 165 F, take the ribs out of the smoker and wrap in heavy-duty aluminum foil or butcher's paper.

Return the ribs to the smoker and continue cooking until they have an internal temperature of 200 F and the meat is tender enough to pierce with your finger. This should take another two hours or so. Keep the ribs wrapped and let them rest for one hour before serving.



BRINED AND SMOKED CHICKEN Serves 2 to 4 people

Chicken was one of the first meats I experimented with smoking at home. It is a project you can do relatively easily in a stove-top smoker (as long as you have a good kitchen fan), it doesn't require hours and hours of smoking, and if you mess up (which I certainly did the first few times) you won't go bankrupt. This is my standard poultry brine, whether I'm smoking a chicken or turkey (or even rabbit) or making fried chicken. It is wonderfully herbal and bright but doesn't mask the flavor of the meat. Smoking poultry is perfect for a kettle grill smoker, a hot-smoke drum smoker, an aboveground pit, or your smokehouse (if it's built for hot smoking).

Ingredients

4 L water
⅔ cup fine sea salt or kosher salt
¼ cup sugar, honey, or maple syrup
12 bay leaves
1 head garlic, smashed but not peeled
1 medium yellow onion, halved but not peeled
2 tbsp black peppercorns
3 large rosemary sprigs
1 small bunch parsley
1 small bunch sage
1 small bunch thyme
3 lemons, halved
1, 1.4- to 2.3-kg chicken

Combine the water, salt, sugar, bay leaves, garlic, onion, peppercorns, rosemary, parsley, sage, thyme, and lemons in a large nonreactive pot and bring to a boil. Stir until the salt and sugar are completely dissolved. Remove from the heat and let cool completely. Submerge the chicken completely in the brine solution (you may need to weigh it down), and refrigerate overnight (at least 8 hours but no more than 12 hours). Remove the chicken from the brine, rinse under cold water, pat dry, and let air-dry, uncovered, on a wire rack on a sheet pan in your fridge for at least a few hours, and ideally overnight.

Hot smoke the poultry at 200° to 250°F (95° to 120°C) until the thigh reaches an internal temperature of 165°F (74°C), 3 to 5 hours. Allow to cool for 10 minutes, then serve.

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Amazing Rubs

"CHAR SIU" RUB

Makes about 1½ cups

Char siu – which I've tried to emulate with this rub – is the Chinese counterpart to American barbecue. Like American barbecue, it combines sweet and spicy with strong aromatics. As I smoke the meat, I periodically glaze it with a sauce made up of hoisin sauce, garlic, honey, and soy sauce. Use this rub on any meat, but especially pork and poultry.

Ingredients

½ cup fine sea salt or kosher salt
¼ cup muscovado sugar
3 tbsp garlic powder
3 tbsp ground Sichuan pepper
3 tbsp sweet paprika
1 tbsp ground cinnamon
1 tbsp ground fennel
1 tbsp ground ginger
1 tbsp ground star anise
1 tsp ground cloves

Mix the ingredients together and store in an airtight container in a cool, dry place.

PORK BARBECUE RUB

Makes about 1¾ cups

This rub is perfect for barbecued ribs and pork shoulders. It also works well as a generic taco seasoning.

Ingredients

½ cup fine sea salt or kosher salt
½ cup ground black pepper
¼ cup muscovado sugar
3 tbsp sweet paprika
2 tbsp ground coriander
2 tbsp ground cumin
1 tbsp garlic powder
1 tsp ground cayenne pepper

Mix ingredients together and store in an airtight container in a cool, dry place. Remove chops from the grill and let rest with a little more baste before serving.



SMOKED PORK SHOULDER

Serves 10 people

It doesn't get much better than smoked pork shoulder. It's great with a mustard-based sauce, a vinegar-based sauce, or a tomato-based sauce, on white bread, on sweet brioche, or just in a pile on your plate. Plus smoking a pork shoulder is a great way to spend a summer day in your backyard. Pork shoulders are perfect for a kettle grill (as long as it's a small chunk of shoulder), above-ground pit, hot-smoke drum smoker, or smokehouse (as long as it is built for hot smoking).

Ingredients

⅔ cup rub
1, 5- to 7-lb pork shoulder (skin on or off, bone in or out)
Barbecue sauce

An hour or so before smoking, apply the rub to the pork shoulder. You want a nice, even coat, with the meat still visible beneath the rub. Fill a spray bottle with water, cider vinegar, or whiskey. Place the pork shoulder, fat side up, in the smoker at a temperature between 225 - 275 F. Place a pan of water below or near the shoulder to help keep moisture in the air.

Smoke for 6 to 8 hours, occasionally checking the shoulder and spraying with your spray bottle to see the colour of the meat. (If you want to apply a barbecue sauce to the shoulder while smoking – I don't usually do this, preferring to sauce it on my plate – it is ready for barbecue sauce application when the shoulder has achieved a deep reddish-brown colour throughout, with a nice crusty bark.) You know the shoulder is done when you can easily pull out any bones or can easily separate the meat with your finger. Look for an internal temperature of 200 F. Pull the shoulder out of the smoker and tent with aluminum foil. Let rest for 30 minutes. Pull the meat apart with your hands or chop up with a knife and serve with barbecue sauce.



STEAK AND CAKE

More Than 100 Recipes to Make any Meal a Smash Hit, by Elizabeth Karmel



Take two of our favourite foods – steak and cake – and put them into one great cookbook. That’s the premise of *Steak and Cake* by Elizabeth Karmel, a leading barbecue expert and founding executive chef of New York’s Hill Country Barbecue and Hill Country Chicken. She’s also a renowned cookbook author and a native-born Southern baker who has now combined her two loves in this book.

“Let them eat cake – and steak!” says Elizabeth Karmel in *Steak and Cake*, who combines Cowboy Steak with Whiskey Butter then Whisky Buttermilk Bundt Cake for dessert. Two classic dishes pair nicely for a memorable meal as Elizabeth matches Classic New York Steakhouse Strip with Classic Key Lime Cheesecake.

An ideal summer meal at the cottage is

Carne Asada (Ribeye steak) with Avocado and Tomato Salad with a sweet finish of My Sister’s Favorite Lemon-Blueberry Bundt Cake.

You’ll find plenty of great steak ideas such as Bacon-Wrapped Beef Tenderloin, London Broil, Sizzlin’ Steak Kebabs, Prosciutto-Wrapped Filet with Blue Cheese and Pecan Butter, Steak Burgers and more. These are paired with a cake for dessert. With so many irresistible recipes and photos, you will be inspired to get out the mixer and whip up a cake.

When you need to feed a crowd, try the Tex-Mex Chocolate Sheet Cake or the Double-Dutch Chocolate Guinness Bundt Cake (just remember to save some Guinness for the cake). Great steak, great cakes, great book!



PROSCIUTTO-WRAPPED FILET WITH BLUE CHEESE AND PECAN BUTTER

Serves 4

Grilling Method: Direct/Medium Heat

If you’ve ever been to a steak house, you’ve seen the traditional bacon-wrapped filet on the menu. I’ve updated that offering by wrapping filets mignons with prosciutto and topping them with my favorite Blue Cheese and Pecan Butter. If you have any left over, the butter also makes a delicious spread for crackers and crostini.

Ingredients

- 4 filets mignons (6 ½ to 8 ounces each and about 2 inches thick)
- 1 cup dry red wine, such as cabernet sauvignon
- 8 slices best-quality prosciutto di Parma
- Extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- Blue Cheese and Pecan Butter (recipe follows)

Special equipment: Wooden toothpicks, soaked in water for at least 15 minutes. Wrap the steaks in paper towels to rid them of excess moisture. Replace the paper towels as needed.

Put the filets in a large, flat, airtight container and pour the wine over them. Cover and place in the refrigerator. Marinate for 1 hour, turning once.

Preheat the grill with all burners on high. Once preheated, adjust the temperature to medium heat for direct grilling.

Remove the filets from the wine and pat them dry with paper towels. Wrap 1 to 2 slices of the prosciutto around the outside edge and bottom of each filet. Secure the

ends of the prosciutto with a wet toothpick, if necessary. (I usually don’t have to do this because the prosciutto adheres to itself.)

Brush the filets lightly with olive oil and season with salt and pepper.

Place the filets on the grill, top side down to get good grill marks. Cover the grill and cook, turning once halfway through the cooking time, about 10 minutes total. An instant-read thermometer will read 130 F for the rare side of medium-rare.

Remove the steaks from the grill and place them on a clean platter. Immediately top with a slice of the Blue Cheese and Pecan Butter. Let the filets rest for 5 minutes before serving.

BLUE CHEESE AND PECAN BUTTER

Makes 1 log; 1 cup

Think of the best holiday cheese ball, rich with creamy blue cheese and crunchy pecans. When you put this on top of chicken, meaty fish, or steak, you’ve turned a mealtime staple into a beautiful dinner that tastes anything but basic.

Ingredients

- 1 stick unsalted butter, at room temp.
- ⅓ cup Gorgonzola, Roquefort, or other blue cheese, at room temperature
- 3 tbsp finely chopped and toasted pecans
- Fine sea salt (optional)

Wash the butter in a small bowl until smooth and slightly fluffy. Add the cheese and pecans. Mix together, mashing with

the back of a fork to make sure all the ingredients are incorporated. Taste for seasoning. Add salt only if needed. The cheese should be salty enough. If you do want to add salt, add it slowly, pinch by pinch, because the butter will taste more salty as it sits and the flavours bloom and marry.

Drop the butter in spoonfuls in a row on a piece of plastic wrap or parchment paper. Roll the butter up in the wrap and smooth it out to form a round log about 1 ½ inches in diameter and about 4 inches long. Twist the wrap to close up the ends.

Refrigerate until firm and easy to cut into pieces. The butter can be made in advance and stored, tightly covered, in the refrigerator for up to 1 week and in the freezer for up to 1 month.

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MY SISTER'S FAVOURITE LEMON-BLUEBERRY BUNDT CAKE Serves 12

My sister goes bananas for blueberries. So it's no surprise that she does backflips for this rich lemon cake, which is baked in layers with blueberries that have been tossed in flour, brown sugar, and cinnamon. The simple technique prevents the blueberries from falling to the bottom of the cake and creates a "blueberry streusel" that flavours the entire cake as it bakes. The result is so tasty that you might find yourself hiding it – as my sister does – from the rest of the family!

For the cake

Baking spray, for preparing the pan
1 cup (2 sticks) unsalted butter, at room temperature
2 cups granulated white sugar
4 large eggs
1 ½ tsp pure lemon extract
1 ½ tsp pure vanilla extract
3 cups all-purpose flour
Zest of 1 lemon
2 tsp baking powder
½ tsp fine sea salt
1 cup whole milk

For the blueberries

⅔ cup all-purpose flour 2 tbsp (packed)
dark brown sugar
½ tsp ground cinnamon
1 pint blueberries, rinsed and dried

For the glaze

½ cup fresh lemon juice
1 tbsp heavy (whipping) cream
Pinch of fine sea salt
1 box (1 lb) confectioners' sugar, sifted
Pan: 12-cup Bundt pan

Position a rack in the centre of the oven and preheat the oven to 350 F. Spray the cake pan with baking spray.

Bake the cake: Cream the butter and granulated sugar with an electric mixer on medium-high speed until light and very fluffy, 3 to 5 mins. Add the eggs, one at a time, beating well after each addition. Beat in the extracts.

Whisk the flour, lemon zest, baking powder, and salt together in a medium-size bowl. Add the flour mixture and the milk alternately to the butter mixture in batches, beating well after each addition. Stop the mixer and scrape down the side of the bowl as necessary.

Mix the flour, brown sugar, and cinnamon together in a medium-size bowl. Add the blueberries and toss to coat. Pour one-third of the batter into the prepared pan. Layer with half the blueberries. Pour half the remaining batter over the blueberries. Top that layer with the remaining blueberries, then top the blueberries with the remaining batter. Lightly tap the cake pan down on the counter to make sure the batter is evenly distributed and to remove excess air bubbles.

Bake until the cake pulls away from the side of the pan and a toothpick inserted in the centre of the cake comes out clean, 60 to 70 mins.

Cool for 10 minutes in the pan, then remove the cake from the pan onto a wire cooling rack and cool for 10 mins longer before glazing.

Meanwhile, make the glaze: Place the lemon juice, cream, and salt in a medium-size bowl. Add the confectioners' sugar and stir to combine.

To glaze, place a sheet of waxed paper under the rack to catch any drips. Drizzle the glaze over the warm cake – it will go on white but become transparent as it dries. Cool completely before serving.

CARNE ASADA WITH AVOCADO AND TOMATO SALAD

Serves 4 (with leftovers)

Grilling Method: Combo/Medium Heat

This international mash-up of a meal is courtesy of an amazing clover, avocado, and tomato salad that I had in Paris. One bite of the fresh, slightly grassy salad made me yearn for a big, bold Mexican carne asada. The avocado and tomato are universal partners, but it was the clover, a microgreen, that begged for roasted garlic, lime, and oregano – all hallmarks of the classic carne asada. If you can't find clover, use baby arugula.

Ingredients

2 to 4 prime ribeye steaks (about 16 oz each and 1 ½ inches thick)
1 tbsp New Mexico (or any other) chile powder
1 tbsp chipotle chile powder, if available, or 1 additional tbsp New Mexico chile powder
1 tbsp granulated white sugar
1 ½ tsp smoked paprika
1 ½ tsp freshly ground white pepper
1 tsp dried oregano, preferably Mexican
1 tsp granulated garlic
1 tsp freshly ground black pepper
Extra-virgin olive oil
Kosher salt
Lime wedges, for serving
Avocado and Tomato Salad (recipe follows)

Wrap the steaks in paper towels to rid them of excess moisture. Replace the paper towels as needed.

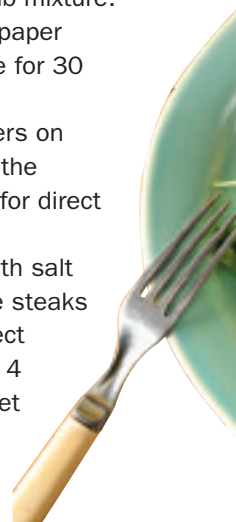
Combine the chile powders, sugar, paprika, white pepper, oregano, granulated garlic, and black pepper in a medium-size bowl.

Brush the steaks all over with a thin coat of olive oil. Generously coat the meat with the chile powder rub mixture. Cover the steaks with waxed paper or plastic wrap and refrigerate for 30 minutes.

Preheat the grill with all burners on high. Once preheated, adjust the temperature to medium heat for direct grilling.

Season the steaks all over with salt just before cooking. Place the steaks on the cooking grate over direct heat. Cover and cook for 3 to 4 mins, then turn them and reset

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the grill for indirect heat. Make sure all 4 steaks are placed over indirect heat. Cover and cook for 10 to 15 mins more for medium-rare (135 F on an instant-read thermometer).

Remove the steaks from the grill and let rest for 5 to 10 mins before serving. Slice and serve with lime wedges and the Avocado and Tomato Salad.

AVOCADO AND TOMATO SALAD

Serves 4

Buy an assortment of cherry tomatoes to vary the taste and look of the salad.

Ingredients

- 1 ripe avocado, preferably Hass
- 1 pint cherry tomatoes, cut in half
- Juice of 2 limes (about 2 tsp)
- 1 tbsp roasted garlic paste
- ¼ cup extra-virgin olive oil
- Fine sea salt (optional)
- 6 sprigs fresh oregano
- 1 to 3 cups baby arugula, clover, microgreens, or mâche

Pit, peel, and dice the avocado and place it in a large bowl. Add the cherry tomatoes and toss gently. Mix the lime juice and Roasted Garlic Paste together until smooth. Slowly add the olive oil and whisk until well mixed and emulsified. Taste for seasoning and add salt if necessary. Add the leaves from 2 sprigs of oregano and mix again. Divide the arugula or other greens among 4 plates and drizzle with the roasted garlic dressing. Top with the avocado-tomato mixture, garnish each plate with a sprig of fresh oregano, and serve.

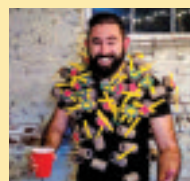


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SMORES

Goosey, melty, crunchy riffs on the campfire classic, by Dan Whalen



NUTELLA S'MORES

Makes 12 – Takes 10 minutes

I love the complex s'mores in this book so much, but it's really hard to beat anything with Nutella in it. This s'more is simpler than many of the other recipes, but something about that creamy Italian chocolate-hazelnut spread is magic. You don't want to add too much more to it.

Ingredients

- Non-stick cooking spray
- 12 whole graham crackers, broken in half to form 24 squares
- ¾ cup chocolate-hazelnut spread, such as Nutella
- 12 regular marshmallows

Place a rack in the upper third of the oven and turn the broiler to its highest setting. Preheat for 5 to 10 minutes. Spray a baking sheet with cooking spray.

Place 12 graham cracker squares on the prepared baking sheet. Top each square with 1 tbsp of chocolate-hazelnut spread. Squish each marshmallow a bit with your hands and place 1 marshmallow on each s'more. Broil the s'mores until the marshmallows are golden brown on top, about 3 minutes. Keep a close eye on them. Transfer the s'mores to a serving dish and top with the remaining graham cracker squares. Serve immediately.

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OCCASIONS

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