

Happy Holidays



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No Churn Limoncello Ice Cream

- 1/2 Cup Limoncello
- 14oz Sweetened Condensed Milk
- 2 Cups Heavy Whipping Cream
- 1 Cup Sugar
- 2 Tbsp Lemon Zest
- 6 Egg Yolks
- 1/2 Cup Lemon Juice
- 1/2 Cup Unsalted Butter, Softened

Lemon Curd:

Add sugar and lemon zest to a food processor and pulse to combine.

In medium sized pot on medium heat, whisk egg yolks and sugar mixture until dissolved. Add lemon juice and mix until combined.

Turn heat to low and whisk until thickened. Remove from heat and whisk in butter. Strain curd through fine mesh sieve and refrigerate to cool.

Ice Cream:

In bowl, mix together limoncello and condensed milk. In separate bowl, whisk heavy cream until soft peaks form.

Gently combine whipped cream with limoncello mixture. Pour in to small baking pan and drizzle with lemon curd. Freeze for at least six hours before serving.



Mango Coconut Jello

Bloom the gelatin by placing half cup of mango juice in a bowl and sprinkling gelatin on top. Wait five minutes for the gelatin to activate.

In a saucepan over medium heat, warm the rest of the mango juice, mango puree, coconut water and honey. Adjust sweetness to taste.

Add bloomed gelatin and stir until dissolved. Pour in to four serving glasses and let cool in fridge until firm.

Top with fresh whipped cream!

- 3 Cups of Mango Juice
- 2 Packets of Gelatin or 4 Tbsp of agar-agar
- 1/2 Cup Mango Puree*
- 1 Cup Coconut Water
- 1 - 3 Tbsp of Honey or sweetener of choice
- Whipping Cream for Garnish

** Make your own mango puree by blending the fruit of one mango.*



Preheat oven to 350°. Melt butter and add sugar, nuts and raisins.

Roll out puff pastry to surround the cheese. Place both in pie plate. Spread sugar mixture on the cheese. Top with apples.

Bring ends of pastry to the top of cheese and seal.

Mix together one tablespoon of water, one egg and two teaspoons of heavy cream. Brush on to the outside of the pastry.

Bake for 45 minutes until puffed and golden brown. Cover with tin foil.

Garnish with fruit and crackers.

Robin's Baked Brie

- 5 lbs (Small) Brie Cheese
- 1/2 Cup Sweet Unsalted Butter
- Brown Sugar
- Raisins
- Chopped Walnuts or Pecans
- Diced Apple
- 1 Egg
- 2 Tsp Heavy Cream
- 1 Package of Frozen Puff Pastry



Robin's Hashbrown Casserole

Mix ingredients together and cover with foil. Bake at 350° for 1 hour.

- 2 Cans Cream of Mushroom Soup
- 500ml Sour Cream
- 1 Pkg Hash Browns
- 1 Onion
- 1 Tbsp Butter
- Salt and Pepper to Taste
- Grated Cheese for Garnish

Robin's Christmas Morning Wife Saver

Line bottom of greased pan with bread, crust removed. On top, layer ham or peameal bacon and aged cheddar cheese.

Top with another layer of bread - crusts removed. Mix eggs, milk, green onion and diced green peppers. Salt and pepper as preferred. Pour over bread and leave in fridge overnight.

In the morning, coat the top of the casserole in crushed cornflakes and drizzle with melted butter. Cover with foil and bake at 350° for 1 hour.

- Sliced Bread, Crust Removed
- Ham or Peameal Bacon
- Aged Cheddar Cheese, Sliced
- Eggs
- Milk
- Green Onion, Sliced
- Green Pepper, Diced
- Cornflakes, Crushed
- Melted Butter





Cathy's Carrot Soufflé

Cook carrots and mash in food processor. Add remaining ingredients and pour into greased casserole dish.

Bake uncovered at 350° for one hour. This does not 'rise' but it will get nice and crispy on top.

Once cooled, sprinkle with icing sugar if desired.

- 2 Lbs of Carrots
- 1/4 Cup Butter
- 3 Eggs
- 1/2 Cup Brown Sugar
- 1/4 Cup Flour
- 1 - 1/2 Tsp Baking Powder
- 3/4 Tsp Baking Soda
- 2 Tsp Cinnamon
- Icing Sugar (optional)



Tammy's French Green Beans With Shallots

Warm the oil in a large skillet over medium-low heat. Add the shallots and cook, stirring frequently until soft. About 8 minutes. Do not brown.

Add the beans, salt, pepper and water. Bring to a boil. Cover the skillet, reduce heat to low and cook for 8 minutes.

Remove the lid and increase the heat to high. Cook stirring frequently, until the liquid is evaporated. The beans should be tender and the shallots jammy. About 6 minutes.

Taste and adjust seasoning with salt, pepper and a pinch of sugar. Serve warm.

- 2 Tbsp Extra Virgin Olive Oil or Unsalted Butter
- 2 Large Shallots Thinly Sliced
- 1/2 Cup Water
- 3/4 lb French String Beans
- 1/2 Tsp Salt
- 1/4 Tsp Freshly Ground Pepper
- Pinch of Sugar



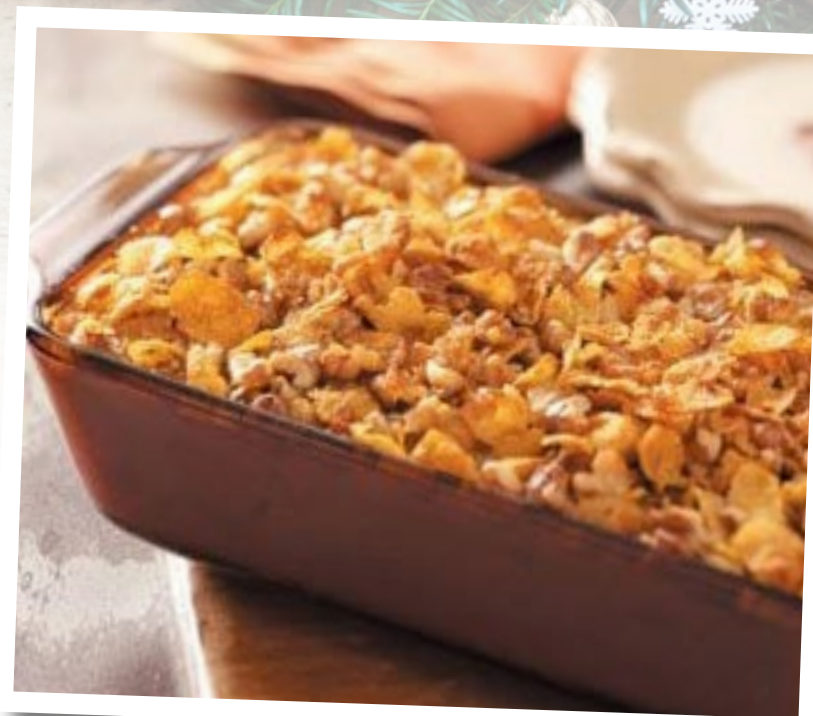
Viola's Moroccan Cauliflower Pot Roast

- 2 Tsp Ground Coriander
- 1 1/2 Tsp Ground Cumin
- 1 1/2 Tsp Chili Powder
- 1 Tsp Tumeric
- 3/4 Tsp Sugar
- 1/2 Tsp Cinnamon
- 1/2 Tsp Kosher Salt
- 1/2 Tsp Black Pepper
- 1 Large Head of Cauliflower
- 3 Tsp Olive Oil
- 1 Onion, Sliced in Wedges
- 1 Clove Garlic, Sliced
- 1 Can Chickpeas
- 3 Tbsp Raisins
- 2 Cups Reduced Sodium Vegetable Broth

Heat oven to 375°. In a bowl, combine coriander, cumin, chili powder, tumeric, sugar, cinnamon, salt, and black pepper.

Slice stak from large cauliflower head so it sits flat. Score bottom with an X shape. Brush with half the olive oil and coat in spice rub. Heat the remaining olive oil in a heavy pot over medium heat. Add wedge sliced onions and sliced garlic clove. Cook until onion begins to soften, about 5 minutes.

Add 1 can of chickpeas, rinsed and drained, and 3 Tbsp of raisins. Cook for 3 more minutes, then add 2 cups of reduced sodium vegetable broth and bring to a simmer. Place cauliflower into pot, spice side up. Cover and bake for 30 minutes. Remove cover; bake until cauliflower is tender, 25 to 30 minutes more. Slice cauliflower in to wedges and serve.



Joy's West Virginia Sweet Potato Casserole

Mash sweet potatoes and other non-topping ingredients together. Place in well greased baking dish. Mix topping ingredients and sprinkle over sweet potato mixture.

Bake in preheated oven at 350° for one hour.

- 3 Cups Sweet Potato, Cooked
- 1 Cup Sugar
- 1/2 Cup Butter, Softened
- 1 Tbsp Vanilla
- 2 Eggs

TOPPING

- 1 Cup of Brown Sugar
- 1/3 Cup Butter
- 1/3 Cup Flour
- 1 Cup Chopped Nuts



- 2 Cups Finely Grated Asiago Cheese
- 1/2 Cup Mayonnaise
- 1/2 Cup Sour Cream
- 2 Minced Garlic Cloves
- 6 - 8 Ounces Finely Diced Marinated Artichoke Hearts
- Squeeze of Lemon Juice
- Dash of Paprika

Rick and Robin's Asiago Artichoke Dip

Mix all ingredients and refrigerate for a couple hours. Sprinkle top with paprika to taste.

Serve with crackers, vegetables and bread.



Dorothy's Ginger Parsnip Soup

Warm butter and oil in a soup pot over medium-low heat. Add onions and cook for around 8 minutes until softened. Add garlic, ginger and thyme and cook for a further 2 minutes.

Add parsnips, apples, and potatoes. Season lightly with salt and pepper. Add enough of the stock to cover the vegetables. Reserve any extra. Cook until vegetables are tender.

Remove from heat. Discard thyme sprigs. Transfer to blender or use immersion blender to puree. Season to taste with salt, pepper and lemon juice. Adjust thickness with the reserved stock, or by adding water as needed.

Divide soup between bowls. Garnish with tablespoon of yogurt, cracked pepper and parsley.

- 1 Tbsp Butter
- 1 Tbsp Olive Oil
- 2 Cups Onion, Chopped
- 1 1/2 Inch Piece of Ginger Peeled and Grated
- 2 Cloves of Garlic, Chopped
- 3 Sprigs of Thyme
- 4 Medium Parsnips Coarsely Chopped
- 2 Apples, Peeled, Cored and Chopped
- 2 Medium Potatoes, Peeled and Chopped
- Salt and Pepper to Taste
- 1 Lemon, Juiced
- 1 Box Vegetable or Chicken Stock
- 1/4 Cup Plain Greek Yogurt
- 4 Sprigs of Parsley



Julie's Broccoli Cauliflower Soup

- 3 Cups Cauliflower Florets, Chopped Small
- 2 Cups Broccoli Florets, Chopped Small
- 1 Cup Carrot, Diced
- 1 Tbsp Olive Oil
- 1 Yellow Onion, Diced
- 3 - 4 Cloves of Garlic, Minced
- 6 Cups Vegetable Broth
- 15oz Can of Diced Tomatoes, Drained
- 1 Tbsp Italian Dried Herbs
- Pinch of Crushed Red Pepper Flakes, to taste
- Salt & Pepper
- Fresh Grated Parmesan Cheese, for Serving
- Chopped Parsley, for Serving

In a large pot or dutch oven, heat olive oil over medium -high heat. Add onion and garlic.

Cook until onions are translucent and garlic is fragrant - about 2 minutes.

Add carrot and cook, stirring occasionally for 2 - 3 minutes. Add broth, tomatoes, Italian herbs, red pepper flakes, salt, and pepper.

Bring to a boil, then reduce heat and simmer for 5 minutes to combine all flavours together. Stir in rinsed broccoli and cauliflower florets, and continue to simmer gently until cooked through but still crunchy. Approximately 5 minutes.

Adjust seasoning with salt and pepper, and garnish with parmesan and parsley. Serve immediately.



- 6 Cups Roasted Butternut Squash (Can substitute frozen)
- 3 Tbsp Butter, or 1 Tbsp Olive Oil
- 1/2 Cup Onion, Diced
- 4 Cups Chicken or Vegetable Broth
- 1/2 Medium Apple, Peeled, Cored and Shredded (optional)
- 1 Sprig Fresh Thyme or 1/4 tsp Dried Thyme
- 1/4 to 1/3 Cup Real Maple Syrup
- 1/2 to 2/3 Cup Milk or Coconut Milk
- Salt and Pepper to Taste

Kimberly Ann's Butternut Squash Soup

If using frozen squash, cook per instructions on package and skip to step 3.

Preheat oven to 375°. Cut squash in half lengthwise. Using a spoon, scoop out and discard the seed and dark orange stringy flesh. Place squash facedown on baking sheet. Lay flat for best flavour. Roast for 60 - 70 minutes until very tender.

Remove from oven. Using spatula, flip squash halves over and allow to cool for a few minutes. Scoop the roasted flesh out in to a bowl and discard the skin. Measure amount of squash needed for soup. Extras can be refrigerated or frozen.

In a large soup pot, melt butter over medium heat. Add diced onions and cook, stirring until softened. Add measured roasted squash. Add the broth and shredded apple. Stir to combine well. Add fresh thyme. Bring to a boil over medium heat, stirring occasionally. Reduce heat to low and allow soup to simmer uncovered for 20 to 30 minutes.

Remove and discard thyme sprig.

Using immersion blender (or small batches in regular blender), puree the soup until smooth. In soup pot, add the maple syrup and milk to the pureed soup. Stir well to combine. Cook over medium low for a few minutes to warm through. Taste and adjust with salt, pepper, or syrup.

Serve warm and garnish with optional drops of cream and fresh thyme leaves.



Tammy's Loaded Corn Chowder

- 5 Fresh Corn Cobs, Kernels Removed and Reserved
- 4 Cups Chicken or Vegetable Broth
- 1 1/2 Cups Milk
- 1 Cup Heavy Cream

FOR THE CHOWDER

- 4 Slices Regular-Cut Bacon, Chopped
- 3 Celery Stocks, Diced
- 1 Large Yellow Onion, Diced
- 1 Large Carrot, Diced
- 4 Cups Fresh Corn Kernels
- 3 Medium Yukon Gold Potatoes, Peeled and Diced
- 2 Tsp Fine Sea Salt
- 1/4 Tsp Black Pepper
- 1/4 Tsp Ground Cayenne
- 2 Tbsp Chopped Chives for Garnish

Corn Stock:

In a large stock pot over medium heat, combine the stripped corn cobs, broth, milk and cream. Bring to a boil, then reduce heat to medium-low and simmer, uncovered, for 20 minutes. Remove pot from heat and discard the corn cobs.

Chowder:

In Dutch oven or large pot, over medium heat, add bacon and cook, stirring occasionally, for 5-7 minutes until brown. Using a slotted spoon, transfer the bacon bits to a paper towel.

In the same pot, over medium-high heat, add celery, onion, and carrot and cook, stirring occasionally, for 7-8 minutes until onion is soft. Add the corn kernels, potatoes, salt, pepper and cayenne. Pour in prepared corn stock and bring to a gentle boil. Reduce heat to low and simmer uncovered for 10-15 minutes, until potatoes are tender.

Ladle chowder into bowls and garnish with reserved bacon and chives.

NOTE: Brush corn cob with firm bristle brush or clean tooth brush to ensure removing stringy silk from the corn cobs.



Julie's Grilled Salmon Salad with Raspberry Vinaigrette

Vinaigrette:

Combine 2 cups raspberries, vinegar, sugar and mustard in small saucepan. Bring to a boil. Reduce heat and simmer uncovered until berries have broken down and the mixture is slightly thick. 8 - 10 minutes. Let cool slightly.

Press mixture through fine sieve set over a bowl, discard seeds. Stir in lemon zest, salt and pepper.

Salad:

Preheat grill to medium. Oil the grill rack. Pat salmon dry, lightly coat with cooking spray and sprinkle with salt and pepper. grill, covered, turning once, until it flakes easily. 7 - 10 minutes.

Combine spinach and half the vinaigrette in a large bowl; toss to coat. Divide among 4 plates. Top with salmon, berries, feta and walnuts. Drizzle with remaining dressing.

- 2 Cups Fresh Raspberries
- 3 Tbsp Red Wine Vinegar
- 1 Tbsp Sugar
- 1 Tsp Dijon Mustard
- 1/2 Tsp Lemon Zest
- Salt and Pepper

SALAD

- 4 Skinless Salmon Fillets
- Cooking Spray
- Salt and Pepper
- 6 Cups Fresh Baby Spinach
- 2 Cups Fresh Berries
- 1/2 Cup Crumbled Feta
- 1/4 Cup Chopped Toasted Walnuts



Robin's Strawberry Salad

- 1 Head of Romaine
- 1 Pint Strawberries, Chopped
- 1/2 Cup Mayonnaise
- 2 Tbsp Vinegar
- 1/3 Cup Sugar
- 1/4 Cup Milk
- 2 Tbsp Poppyseeds

In a bowl, combine mayonnaise, vinegar, sugar, milk and poppyseeds. Mix well.

Chop, rinse and dry romaine. Toss with freshly chopped strawberries.

Drizzle with homemade dressing.



Linda V's Crunchy Salad

Combine salad dressing ingredients in mason jar. Let sit to dissolve sugar.

Crush and fry the packages of dry noodles in half a cup of butter. Put aside.

Roast almonds in the oven at 300° for 15 minutes. Let cool.

Combine chopped cabbage or romaine, diced green onion, roasted almonds, and sunflower seeds. Toss in homemade dressing. Top with fried noodles when ready to serve.

- 1 Big Napa Cabbage or Romaine
- 6 Green Onions
- 4 Packages of Dry Noodles Crushed and Fried
- 1/2 Cup Butter
- 1 Cup Almonds
- 1/2 Cup Sunflower Seeds

DRESSING

- 1/2 Cup Cider Vinegar
- 2/3 Cup Sugar
- 1 Cup Olive Oil
- 3 - 4 Tbsp Soya Sauce



- 2 - 3 Cloves of Garlic
- 1 Tsp Worcestershire Sauce
- 1 1/2 Tsp Dry Mustard
- 2 Tbsp Lemon Juice
- 2 Tsp Wine Vinegar
- 2 Egg Whites
- 1 Cup Oil
- Garlic Croutons
- Grated Parmesan Cheese
- Romaine Lettuce

Blake's Caesar Salad

Crush garlic. Beat egg yolks and add to garlic paste. Combine with other ingredients to make dressing.

Serve over crisp chopped romaine topped with croutons and fresh parmesan.



Dorothy's Butternut Squash Pasta

Preheat oven to 400°.

On a baking sheet, toss together squash, garlic, thyme and olive oil. Season with salt and pepper. Roast Squash for 30 - 35 minutes until tender.

When cooked, add squash, garlic, and ricotta to food processor. Add stock as needed and puree until smooth.

Bring a large pot of salted water to boil. Cook pasta according to directions. Save one cup of pasta water.

Add a tablespoon of olive oil to a large skillet.

Over medium-high heat, fry sage leaves on each side for 30 seconds or until crisp. Remove from pan and set on paper towel.

Add butternut squash puree, half of the reserved pasta water and cooked pasta to the pan. Toss to combine, adding pasta water as necessary. Top with sage leaves and parmesan to serve.

- 2 Cups Butternut Squash, Peeled and Cubed
- 4 Cloves of Garlic, Peeled
- 1 Tbsp Thyme
- 1/2 Cup Ricotta Cheese
- 1/4 - 1/2 Cup Vegetable Stock
- 1 Box Dried Pasta of Choice
- Fresh Sage to Serve
- Parmesan to Serve
- Salt and Pepper to Taste
- Extra Virgin Olive Oil



Alyssa's Amazing Parmesan Spinach Mushroom Pasta Skillet

Cook the pasta in salted water until al dente, according to package instructions.

Heat 2 tablespoons of olive oil in large skillet with mushrooms and sauté for about 3 minutes until lightly browned.

Add chopped garlic to pan and cook for 30 seconds. Deglaze with a splash of vegetable broth. Reduce heat and cook for 1 - 2 minutes longer. Remove mushrooms to a plate and set aside.

In the same skillet, add the spinach and cook for 2 minutes until wilted. Adjust seasoning to taste.

Once the pasta is ready, pour off the cooking water. Push spinach on the side of the skillet and add mushrooms back in. Add drained pasta and toss to combine. Mix in parmesan and Italian seasoning. Serve with red chili pepper flakes and more parmesan on top.

- 14 ounces of Farfalle Pasta
- 3 Tbsp Olive Oil
- 3 Cloves of Garlic, Minced
- 14 ounces of Mushrooms, Sliced
- 10 ounces of Fresh Spinach
- 1/2 Cup Low Sodium Vegetable Broth
- Fresh Pepper to Taste
- 1 Tsp Italian Seasoning
- 1/2 Cup Parmesan Cheese, Grated
- 1 Tsp Red Chili Pepper Flakes (Optional)



Fried Grouper and Creamy Coleslaw Sandwich

Fried Grouper:

Combine flour, corn starch, garlic powder and ground pepper in shallow bowl - set aside. Sprinkle the fillets with salt and pepper. Mix buttermilk and club soda in another shallow dish.

Dredge the grouper in the flour mixture, dip in buttermilk/club soda, and dredge in flour again. Pour the oil to a depth of 3 inches in a dutch oven and heat to 350°. Fry the fish 5-6 minutes or until golden, drain on paper towel and serve on the rolls with the creamy coleslaw.

Creamy Coleslaw:

Combine shredded cabbage and carrots in a large bowl. Whisk together sugar, salt, pepper, mayonnaise, milk, buttermilk, lemon and white wine vinegar until thoroughly combined. Toss with cabbage mixture. Cover and chill for at least two hours before serving.

- 1 Cup All Purpose Flour
- 1/4 Cup Corn Starch
- 1 Tbsp Garlic Powder
- 1/2 Tsp Ground Pepper
- 4 (4oz) Grouper Fillets
- 1/2 Tsp Kosher Salt
- 1/4 Cup Buttermilk
- 1/4 Cup Club Soda
- Canola Oil
- 4 Onion Sandwich Rolls, Split

CREAMY COLESLAW

- 10oz Package Finely Shredded Cabbage Mix
- 1/2 Carrot, Shredded
- 1/4 Cup Sugar
- 1/4 Tsp Kosher Salt
- Pepper to Taste
- 1/4 Cup Mayonnaise
- 2 Tbsp Milk
- 2 Tbsp Buttermilk
- 1 1/2 Tbsp Lemon
- 1 Tbsp White Wine Vinegar



Julie's Slowcooker Rosemary Garlic Leg of Lamb

- Olive or Canola Oil for Cooking
- 4 - 5 Medium Yukon Gold Potatoes, Chopped in Chunks
- 1 Bulb of Garlic, Peeled
- Salt
- Fresh Rosemary Sprigs
- Red Wine

Rub the oil all over the lamb and either brown it in a hot pan or throw it on the grill to get some colour. Meanwhile, toss all the potatoes and about half the garlic cloves into the bottom of your slowcooker.

Put the lamb on top of the chopped potatoes, squish in a few more cloves of garlic and rub it over the surface. Sprinkle with salt. Toss in a few fresh rosemary sprigs and pour a wine glass full of wine around the potatoes. Cover and cook on low for 6-8 hours. Carve and serve with the potatoes. Finish with a squeeze of lemon if you like.



Pan Roasted Cauliflower, Leek, Apple and Cinnamon Crusted Pork Tenderloin

Preheat oven to 350°. Turn on convention fan if you have one.

In large roasting pan, toss together cauliflower, leeks, apples, cumin and coriander seeds with vegetable oil. Lightly season with salt and pepper.

In medium bowl, whisk together brown sugar, cinnamon, salt and pepper. Roll pork tenderloin in mixture to evenly coat. Nestle pork in center of vegetables. Roast, gently shaking and settling pan once or twice, until vegetables and pork are tender and lightly browned. About 45 minutes.

Pork is done when digital or quick-read thermometer registers at 145° in the thickest part of the meat.

Remove from oven and rest for a few minutes, then thinly slice pork and return to pan with any accumulated juices. Stir then serve.

- 1 Head of Cauliflower, Cut into small florets
- 1 Bunch of leeks, cut in to 2" intact rounds
- 4 Honeycrisp Apples, Cored and Quartered
- 1 Tbsp Cumin Seeds
- 1 Tbsp Coriander Seeds
- 1 Tbsp Vegetable Oil
- Sea Salt and Pepper

CINNAMON CRUSTED PORK TENDERLOIN

- 1/4 Cup Brown Sugar
- 1 Tbsp Cinnamon
- 1 Pork Tenderloin, Silver Skin Removed



Easy Chicken Teriyaki

- 1/2 Cup Soy Sauce
- 1 Tbsp Brown Sugar
- Grated Garlic
- Grated Ginger
- Ground Cinnamon
- Chicken Thighs
Boneless or Skinless works also.
- Sesame Seeds
- Scallions, Chopped
- Rice

Set a pot of rice cooking.

Combine about 1/2 cup of soy sauce, a tbsp of brown sugar, some grated garlic, ginger, and a little ground cinnamon. Heat until sugar dissolves.

Put a couple tablespoons of the mixture in a small bowl aside. Dress some chicken thighs in the rest of the sauce and quickly broil or grill them until crisp on the edges and tender within.

Serve over the rice, drizzled with reserved sauce. Sprinkle with chopped scallions and sesame seeds.



Sauce:

Place all ingredients in small bowl and stir to combine. Cover and refrigerate for up to one week.

Burgers:

Add oil to a cast iron skillet over medium heat. Add onions and salt and spread evenly. Cook until golden, about 3 minutes. Reduce heat to low and continue cooking, stirring occasionally, for 30 - 35 minutes.

Divide cold ground beef into six equal sized portions. Working on parchment lined baking sheet, pat each out into a large flat patty approximately 4 inches in diameter. Season with salt and pepper.

Place cooked onions in heat proof bowl. Return pan to high heat and place buns cut side down to toast until golden. Divide burger sauce between top and bottom bun. Divide lettuce between bottoms.

In a clean pan over high heat, add 3 patties and press lightly with spatula. Cook 1 minute. Squirt heaping teaspoon of mustard on to uncooked sides and spread. Flip and immediately top two patties with cheese and 1/4 of the onions. Cook for 45 seconds then set on to bottom bun and stack with half the pickle slices, bacon, and the top bun. Repeat to make second burger.

Smash Burgers

- 2 Tbsp Oil
- 2 Onions, Sliced
- 12 oz Ground Beef
- Salt and Pepper to Taste
- 2 Brioche Buns
- 1 Cup Loosely Packed Shredded Iceberg Lettuce
- 3 Tbsp Yellow Mustard
- 4 Thin Processed Cheese Slices
- 1 Medium Dill Pickle
- 2 Slices Cooked Bacon, Halved

SAUCE

- 3 Tbsp Mayonnaise
- 1 Tbsp Ketchup
- 1 Tbsp Sweet Pickle Relish
- 1/2 Tsp Marmite
- Pinch of Cayenne



Mom's Beef Tenderloin

- 6 Lbs Beef Tenderloin
4 - 5 Inches Diameter
- 2 Tbsp Dry Mustard
- 1/2 Cup French Salad Dressing

12 - 24 hours before cooking, rinse and pat the tenderloin dry. Sprinkle the meat with mustard and coat generously with French salad dressing. Place in glass or stainless steel dish. Cover well with plastic wrap and put in refrigerator.

While preparing the grill, bring the meat close to room temperature.

Preheat the barbecue on high for 10 - 15 minutes. Reduce heat to medium. Brush grill with olive oil.

Place tenderloin directly on the grill at a 30° - 45° angle for 20 minutes, rotating every 6 1/2 minutes.

Remove tenderloin from the barbecue to a dish. Cover with foil and let stand for 20 minutes.

Return tenderloin to grill, placing on opposite 30° - 45° angle for 20 minutes, rotating every 6 1/2 minutes. Baste with juice from dish.

Remove tenderloin to carving board and cover with foil and towel to insulate. Let stand 10 minutes before carving to serve.



Susan's Yorkshire Puddings

Preheat oven to 475°.

Put one tablespoon of lard or oil in each muffin cup.

Whisk the eggs, flour, milk, warm water and salt together in a bowl, ideally with a spout for pouring.

Heat the muffin pan in the oven until the lard/oil is sizzling hot.

Remove from oven and quickly pour batter evenly in to cups.

Place back in the oven for 20 minutes. Do not open the oven door - this will cause the yorkshire puddings to collapse.

Remove from oven after 20 minutes and serve immediately.

- 12 Cup Muffin Tin
- 3 Large Eggs
- 2/3 Cup All Purpose Flour
- 1/2 Cup Milk
- 1/3 Cup Warm Water
- Pinch of Salt
- 12 Tbsp Tenderflake Lard or Oil

Linda V's Magic Cookie Bars



- 1/2 Cup Butter or Margarine
- 1 1/2 Cups Graham Cracker Crumbs
- 1 Can Condensed Milk
- 1 Package Semi Sweet Chocolate Chips (175 gm)
- 1 1/2 Cups Flaked Coconut
- 1 Cup Chopped Nuts

Preheat oven to 350°.

In a 13 x 19 inch baking pan, melt butter in the oven. Sprinkle graham cracker crumbs over butter, stirring until combined. Press into pan.

Pour condensed milk over crumbs evenly. Top with flaked coconut, chopped nuts and chocolate chips. Press down firmly.

Bake for 25 - 30 minutes, or until lightly browned. Cool thoroughly before cutting.

Mona's Strawberry Rhubarb Pie

Preheat oven to 425°.

In a bowl, mix rhubarb, strawberries, sugar, cornstarch and salt. Pour in to crust lined pan. Dot the butter in small pieces and place on top of the fruit. Cover with second pie crust layer on top.

Flute edges and make slits in the top for steam to escape. Sprinkle with granulated sugar and bake for 20 minutes, then lower heat to 350° and bake for another 30 minutes, until crust is brown and filling is bubbling.

Cool before cutting. Serve with vanilla ice cream!

- 5 Cups Chopped Rhubarb
- 1 Cup Sliced Strawberries
- 2 Cups Sugar
- 3 Tbsp Cornstarch
- 1/2 Tbsp Salt
- 2 Tbsp Butter

Kimberly Ann's Best Ever Chocolate Chip Cookies



Whisk flour, cinnamon, baking soda and salt together. Set aside. In a large bowl, using a hand or stand mixer fitted with a paddle attachment, beat the butter on medium high speed until smooth about 1 minute. Add brown and granulated sugar and beat on medium high until creamed, about 2 minutes.

Add the eggs, maple syrup, and vanilla and beat until combined, about 1 minute. Scrape sides and bottom of the bowl and beat again, as needed, to ensure everything is fully mixed.

Add the dry ingredients to the wet ingredients and mix on low. With the mixer still running, add in oats and chocolate chips. Dough will be thick and sticky. Cover and chill in fridge for at least 45 minutes.

Preheat oven to 350°. Line baking sheets with parchment paper. Using cookie scoop, place about 3 tbsps of dough per cookie, 4 inches apart. Bake for 13 - 14 minutes until lightly browned on the sides. Centers will be very soft. Remove from oven and cool on baking sheet for 5 minutes. Transfer to wire rack to cool completely.

- 1 1/2 Cups All-Purpose Flour
- 1 Tsp Ground Cinnamon
- 1 Tsp Baking Soda
- 1 Tsp Salt
- 1 Cup Unsalted Butter, Room Temperature
- 1 Cup Packed Brown Sugar
- 1/2 Cup Sugar
- 2 Large Eggs, Room Temperature
- 1 Tbsp Real Maple Syrup
- 2 Tsp Pure Vanilla Extract
- 3 Cups Rolled Oats
- 1 3/4 Cups Semi Sweet Chocolate Chips



Viola's Lemon Zucchini Bread

- 2 Cups All-Purpose Flour
- 1 1/2 Tsp Baking Powder
- 1/2 Tsp Baking Soda
- 1/2 Tsp Salt
- 1/2 Cup Butter, Softened
- 1 1/2 Cups Sugar
- 2 Eggs
- 1/2 Cup Vegetable Oil
- 1/2 Cup Buttermilk
- 1 Tbsp Lemon Zest
- 2 Tbsp Lemon Juice
- 1 1/2 Tsp Vanilla Extract
- 2 Cups Grated Zucchini

Whisk together the flour, baking powder, baking soda and salt in a mixing bowl. Set aside.

In another mixing bowl, cream together the butter and sugar with an electric mixer until fluffy. Add the eggs, one at a time, then the vegetable oil, buttermilk, lemon zest, lemon juice and vanilla extract.

Add the dry ingredients to the wet ingredients, mixing until just combined.

Fold in the grated zucchini.

Pour batter into a greased and foured 13 x 9 inch baking pan. Bake in preheated 350° oven for about 30 minutes, or until a toothpick comes out clean.



Authentic Key Lime Pie

Preheat oven to 350°.

Stir together graham cracker crumbs, sugar, and butter in a bowl. Combine well. Press mixture evenly onto bottom and up side of a 9-inch glass pie plate. Bake crust in middle of oven for 10 minutes and allow to cool. Keep oven on.

In a new bowl, whisk together condensed milk and egg yolks. Add juice and mix. Pour filling into cooled crust and bake in the middle of the oven for 15 minutes. Cool pie completely on rack, then chill, covered, for at least 8 hours.

Before serving, beat heavy cream in a bowl with an electric mixer until it holds stiff peaks. Serve pie topped with cream.

- 1 1/4 Cups Graham Cracker Crumbs
- 2 Tbsp Sugar
- 5 Tbsp Butter, Melted

FILLING

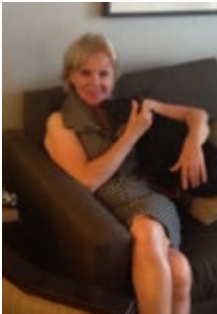
- 1 Can Condensed Milk
- 4 Large Egg Yolks
- 1/2 Cup plus 2 Tbsp Fresh or Bottled Key Lime Juice

TOPPING

- 3/4 Cup Chilled Heavy Cream



LOVE, JOY AND PEACE ARE THE INGREDIENTS
FOR A WONDERFUL HOLIDAY SEASON.
WE HOPE YOU ENJOY THEM ALL AND SOME WONDERFUL FOOD!
MERRY CHRISTMAS AND HAPPY NEW YEAR!



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