



Inspired *Hosting*



A Gardener's Winter Gathering

serves 2-4





Ingredients:

- 4 portabellas
- 1 lb mushroom medley
- 2 sweet onions
- $\frac{1}{4}$ c butter
- $\frac{1}{2}$ cup red wine
- 2 shallots
- 1 egg
- 1 sheet puff pastry
- 4 sprigs thyme/sage
- 2 tbsp veg oil
- salt & pepper to taste

Mushroom Medley Wellington

Chef's Guide:

1: cook portabellas in a frying pan using vegetable oil, salt & pepper on medium heat.

2: slice sweet onions cook with salt, pepper & butter on medium heat until caramelized. place aside for later

3: mince mushroom medley and shallots (we used shitake, enoki, cremini, blue oyster & king oyster) place mince shallots in pan with butter, cooking on medium heat until translucent, add chopped sage & thyme and the mushroom medley mix to make your duxelle.

once mushrooms have cooked down, deglaze pan with $\frac{1}{2}$ cup of red wine and cook off liquid then set aside.

assembly instructions continued on next page





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Mushroom Medley Wellington

Chef's Guide:

- 4: lay out puff pastry parchment paper then spread an even layer of your mushroom medley duxelle. place a center row of sweet onion and top off with portabella caps.
- 5: carefully wrap puff pastry around your mushroom and onion filling, egg wash the puff pastry and add a puff pastry lattice or a design of your choice and egg wash it all again.
- 6: cook at 400 for 25 minutes or until the puff pastry reaches a beautiful golden brown.
- 7: slice, serve & enjoy!





Ingredients:

- 1 ½ lb brussel sprouts
- 2 med red onions
- 3 tbsp balsamic vinegar
- 3 tbsp butter
- 2 tbsp honey
- salt & pepper to taste

Honey-Butter Balsamic Glazed Brussel Sprouts

Chef's Guide:

- 1: halve brussel sprouts and blanch in a pot of boiling water for aprx. 3-5 minutes
- 2: place on pan with sliced red onions, season with salt & pepper and drizzle with oil and bake for aprx. 15-20 at 400 F
- 3: in a small pot on low heat melt butter, and mix in honey and balsamic vinegar stir on low heat until all elements have combined
- 4: remove brussel sprouts and onions from oven when cooked and place in serving dish mixing with the balsamic honey butter to taste.
- 5: enjoy





Ingredients:

- gin
- ginger-ale
- 1 cup of water
- 1 cup sugar
- 8 oz cranberries
- 1 sprig rosemary

The Haliburton Frost

Chef's Guide:

1: mix water, sugar, cranberries and rosemary in a medium sauce pan, and simmer on low until cranberries are cooked & sugar dissolves making a simple syrup. you can simmer it further for a stronger concentration.

2: our mix was 1 oz cranberry rosemary simple syrup with 4 oz ginger ale and 1 oz gin.

3: garnish with a fresh sprig of rosemary and some of the cranberries from the syrup if desired.

4: we used Ungava Gin, made in Quebec and crafted using Arctic botanicals which added a nice depth of flavours. However, it was also nice as a mocktail by simply sticking to the simple syrup, ginger ale and cranberries to garnish.

