



A LOCAL *Ontario food* EXPERIENCE

# zesty shepherd's pie

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Serves 6 to 8.

- 1 large onion, chopped
- 4 celery ribs, chopped
- 6 medium carrots, chopped
- 2 to 4 cloves of garlic, crushed
- 1 lb lean ground beef
- 1 lb lean ground pork
- Salt and freshly ground pepper to taste
- 3/4 cup Saucier Organic Beef Stock
- 3/4 cup Private Stock 3 Peppercorn Marinade
- 4 large potatoes, peeled and quartered
- 1 pkg. Garlic Box Romano Cheese with Garlic Compound Butter Seasoning
- 1/4 lb (1/2 cup) butter, softened
- 1/2 to 1 cup old cheddar, grated

Heat a large skillet over medium heat. Add beef and pork and sauté for 3 minutes or until meat loses its pinkness. Remove meat from skillet and drain off all but 1 tbsp of fat.

Add onions, celery and carrots to skillet and cook until softened, about 3 minutes. Add garlic and sauté another 3 minutes.

Return meat to vegetables in skillet and stir in Saucier Organic Beef Stock and Private Stock Three Peppercorn Marinade. Bring to boil, reduce heat and cook at a lively simmer for 25 to 30 minutes or until sauce thickens. Season to taste with salt and pepper.

Cook potatoes in boiling water until tender, about 20 to 25 minutes. Drain well and mash with butter and Garlic Box seasoning, as directed on box. Season to taste with salt and pepper.

Preheat oven to 375 F. Spoon beef and pork mixture into a 13 x 9 inch baking dish. Top with mashed potatoes. Sprinkle grated old cheddar on top to taste. Bake for 20 to 25 minutes or until cheese melts and mixture bubbles. Enjoy!

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# raspberry-rosemary grilled lamb chops

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Serves 6.

- 1 cup Chambord liqueur
- 1/4 cup Pristine Gourmet Raspberry Infused Baco Noir Wine Vinegar
- 1 tbsp finely chopped fresh rosemary leaves
- 2 garlic cloves, minced
- 1/4 tsp hot pepper flakes
- 12 lamb loin chops
- Salt and freshly ground black pepper
- Rosemary sprigs for garnish
- From These Roots Raspberry Rosemary Jam

In a large sealable freezer bag, combine 1/2 cup Chambord, 2 tbsps vinegar, rosemary, garlic and hot pepper flakes. Add lamb chops and seal bag, turning to coat chops evenly with marinade. Refrigerate overnight, turning bag occasionally.

Remove lamb chops from bag, discarding marinade, and pat dry with paper towels. Let stand at room temperature for half an hour.

In a small saucepan, combine remaining Chambord and vinegar and bring to a boil over medium high heat. Reduce heat to medium and simmer until liquid is slightly syrupy and reduced by two thirds, about 5 minutes. Remove from heat.

Preheat the barbeque to medium high. Season chops on both sides with salt and pepper to taste. Grill chops for 4 to 6 minutes, turning once and basting once or twice with the glaze, until the chops are medium rare (reduce heat if chops begin to scorch). Serve chops garnished with a small dollop of From These Roots Raspberry Rosemary Jam and a sprig of fresh rosemary.

Enjoy!

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A LOCAL *Ontario food* EXPERIENCE

# maple chipotle smothered pork chops

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Serves 4.

- 1 tbsp Pristine Gourmet Extra Virgin Cold Pressed Soya Oil
- 4 pork loin chops
- Salt and pepper, to taste
- 1 can Thomas' Utopia Organic Diced Tomatoes, drained
- 1 tbsp Filsinger's Organic Cider Vinegar or Niagara Riesling Vinegar
- 1/3 cup Just Grillin' Maple Chipotle Barbeque Grilling Sauce
- 1 tsp maple syrup
- 1 tsp Mrs. McGarrigles's Hot Whiskey Mustard

Preheat oven to 375F. Heat oil in heavy skillet on high heat. Brown pork chops on both sides, about 2 to 3 minutes each side. Season with salt and pepper. Place in one layer in ovenproof baking dish.

Combine tomatoes, vinegar, Just Grillin' Maple Chipotle Barbeque Grilling Sauce, maple syrup and mustard. Pour over chops. Cover and bake for 25 minutes. Uncover and bake for 10 minutes longer, until pork chops are tender and sauce thickens slightly.

Enjoy!

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