

Ultimate Holiday

RECIPES

Fill your holiday table with York Durham Headwaters



BISON & PORK HOLIDAY TOURTIERE

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

You can pick up farm fresh bison meat at Thunder Ridge Farms in Uxbridge.

Photographer, Barry Best

INGREDIENTS

Pastry

- 2 1/2 cups all-purpose flour
- 1 cup ice cold water
- 1 cup cold unsalted butter
- 1 tsp kosher salt

Filling

- 1 lb Thunder Ridge ground bison meat
- 1 lb lean ground pork
- 2 medium-sized yellow or white flesh potatoes, peeled
- 1 large onion
- 1 cup beef, bison or chicken stock
- 5 cloves minced garlic
- 1 tbsp Savory
- 1 tsp Ground cloves
- 1 tsp Ground Cinnamon
- 1 tsp Sage
- 1 tsp Thyme
- 1 tsp Celery Salt
- 1 tsp Season with salt and pepper

Egg Wash

- 2 large beaten eggs

INSTRUCTIONS

Butter Crust

1. Cut chilled butter into small diced cubes, and put back into fridge to stay cold.
2. In a food processor or large bowl, measure out flour and salt.
3. Either using a pastry cutter or the pulse setting on the food processor, cut butter in until the pieces of butter are no bigger than the size of a pea.
4. Slowly add ice water and either pulse or hand mix until a shaggy dough starts to form. Add a bit more water until you can gather all of the pastry into a ball, but without it being too sticky and wet.
5. Cut the dough ball into 2 equal pieces, shape into discs, wrap in cling wrap and refrigerate until your filling is cold and ready.

6. Roll out on lightly floured surface to about ¼ inch thick – the dough will be stiff at first, and may crack, but shore up the edges and continue rolling.

Filling

1. Start by adding a tablespoon of cooking oil to a large skillet, and turn the heat to medium. Once pan is hot, but not smoking, add the onion and garlic and stir until fragrant (about 4 minutes).
2. Next, crumble in the ground bison and pork along with seasonings and sauté for about 5 minutes. Add in the stock and scrape down the sides to mix all the flavors together. Simmer on medium-low heat until the liquid has just evaporated, roughly 30 minutes.
3. Using a box grater (cheese grater), grate your potatoes into the mixture, stir until mixed, and remove from heat. Let cool for 1 hour, or overnight in the fridge.
4. Once rolled out, gently place one piece of dough over the pie plate and spoon in your filling, fill to the top and press down with a ladle till compact. This will be one heavy pie!
5. For the egg wash, simply beat two eggs in a bowl vigorously until combined. Have a pastry brush ready.
6. With some egg wash, brush the outside of the oval crust to ensure that the lid sticks together during cooking.
7. Next, put the pie crust overtop and using kitchen scissors, cut around the outside edges to remove the excess dough and with your fingers pinch all around the crust to ensure its closed. Finish by brushing the entire top of the pie with remaining egg wash and with a knife make two cuts along the top to allow for ventilation while cooking.
8. Bake at 375 degrees F for 45 minutes till golden brown.

TIP: Ball up your trimmed crust and re-roll it to ¼ inch thick - cookie cutters are a great way to create fun piggy or holiday shapes to decorate the top of your pie!



ALMOND PLUM SPICE CAKE

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

You can substitute plums for seedless concord grapes, apricots, apples and rhubarb for other delicious seasonal twists on this warming cake!

Photographer, Barry Best

INGREDIENTS

Streusel Topping

- 4 tablespoons all-purpose flour
- 4 tablespoons white sugar
- 1/8 teaspoon ground cinnamon
- 2 tablespoons cold unsalted butter cubed

TIP:

You'll have extra streusel, so either load the cake up, or freeze it in a zippy bag for tomorrow's porridge or something

For The Cake

- 1/2 cup unsalted butter (softened)
- 2/3 cup brown sugar (packed)
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon pure almond extract
- 1 cup all-purpose flour
- 1/3 cup ground almonds
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- pinch of salt
- 2/3 cup sour cream OR plain yogurt
- 8 Italian plums halved and pits removed
- 1/4 cup sliced, slivered or crushed almonds
- powdered sugar for dusting, because #instagram

INSTRUCTIONS

1. Preheat the oven to 350 degrees F.
2. Make the streusel topping by pulsing the ingredients in the food processor (or using a pastry cutter) until mixed.
3. Grease or spray an 8-inch round spring form pan, line with parchment paper then grease the parchment paper. Set aside.
4. In a stand mixer or large bowl, beat the softened butter and brown sugar together until fluffy. Add in the eggs one at a time just until combined.
5. Stir in both the vanilla and almond extracts.
6. In a medium sized bowl, whisk together the flour,

ground almonds, baking powder, baking soda, cinnamon and salt.

7. Add 1/3 of the flour mixture into the butter mixture, followed by half the sour cream or yogurt. Alternate flour/dairy until the batter is smooth. Have your mixer on low speed to avoid covering yourself and your kitchen in flour!
8. Scoop the batter into the prepared cake pan and smooth the top with the back of a wet metal spoon (this keeps the spoon from sticking).
9. Slice the plum halves length-wise (cut-side down) into 1/4-inch slices and while keeping the slices together place them in clusters over the cake batter – use a butter knife or offset spatula to help you lift the plums onto the cake while keeping their slices together.
10. Sprinkle the streusel topping between and around the sliced plums and top with the sliced almonds (you want to be able to see the beautiful plums amidst the streusel).
11. Bake in the preheated oven for about 40 to 45 minutes or until a cake tester inserted in the middle comes out clean.
12. Allow the cake to cool in the pan for about 20 minutes before releasing it from the pan.
13. Once completely cooled dust the cake with powdered sugar, slice and enjoy with vanilla bean ice cream!



MOROCCAN CARROT SOUP

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

Pioneer Brand Honey is three generations strong. Visit Pioneer Brand Honey House and pick up honey from their farm gate store in Nobleton.

Photographer, Barry Best

INGREDIENTS

Soup

- 1.5 tablespoon za'atar spice mix (alternatively, mix .5 tablespoon each of toasted sesame seeds, dried/rubbed thyme and ground sumac together)
- ½ teaspoon kosher salt
- 3 tablespoons extra virgin olive oil, divided
- 1 medium yellow onion, chopped
- 1 large garlic clove, minced
- 2lbs carrots, sliced into 1/4-inch thick rounds
- 2 tablespoons local maple syrup or honey
- 4 cup vegetable broth (or chicken broth)
- 2 cups water
- 1/3 cup dried red or green lentils
- ½ teaspoon kosher salt
- 2 tablespoons fresh lemon juice

Garnish

- Fresh thyme sprigs
- ½ tablespoon of za'atar mix
- Plain yogurt
- Dry roasted walnuts, pine nuts or pumpkin seeds

INSTRUCTIONS

1. In a large sauce pan, heat 1 tablespoon olive oil over medium heat until it begins to shimmer. Add the onion and garlic and cook, stirring until it begins to soften (don't let it brown). About 3-4 minutes.
2. Add the remaining 2 tablespoons olive oil, carrots, and 1½ tablespoon of za'atar. Cook, stirring, for 6-8 minutes, until the carrots begin to soften just a little.
3. Stir in the maple syrup or honey, broth, water, lentils, and salt. Bring to a boil over medium-high heat then reduce heat until the soup simmers. Simmer until the carrots and lentils are tender, 25-30 minutes.
4. Puree the soup until completely smooth either with an immersion blender or working in batches with a blender or food processor. Return the soup to the pot and stir in the lemon juice. Taste and adjust seasoning to your liking.
5. Serve warm topped a swirl of plain yogurt, a sprinkling of the remaining za'atar, a smattering of roasted nuts, and thyme sprigs.



PORK AND CHIVE DUMPLINGS

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

Ground pork is available at Landman Gardens & Bakery and the Orangeville Winter Farmers Market.

Photographer, Barry Best

INGREDIENTS

- 1/2 medium head Napa cabbage (about 1 pound)
- 1 tablespoon kosher salt
- 1 lb ground pork
- 1 bunch scallions, thinly sliced (about 1 cup)
- 1 bunch cilantro, minced (about 3/4 cup)
- 3 tablespoons soy sauce
- 2-inch piece fresh ginger, grated on a microplane or finely minced (about 3 tablespoons)
- 2 tablespoons sesame oil
- 2 large eggs, whisked

INSTRUCTIONS

The Filling

1. Slice the half-head of cabbage length-wise to make 2 quarters; slice each quarter into very thin strips, cutting cross-wise. Toss the slices with the salt in a large mixing bowl and set aside for 5 to 10 minutes – this helps tenderize the cabbage.
2. Squeeze the liquid from the cabbage: While it rests with the salt, the cabbage will start to release liquid. When it's ready, grab handfuls of the cabbage and squeeze out the water. Transfer the squeezed cabbage to another mixing bowl.
3. To the bowl with the squeezed cabbage, add the ground pork, sliced scallions, cilantro, soy sauce, ginger, sesame oil, and eggs. Work the mixture together with your hands until fully combined.
4. Arrange your dumpling-making station: Clear a large space on the counter. Set a small bowl of water, the bowl of filling, and a parchment-lined baking sheet nearby. Open the package of dumpling wrappers (or, if you're feeling ambitious, see recipe below for making your own) and arrange a few on the work space in front of you.
5. Place 1 scant tablespoon of filling on each dumpling wrapper: It doesn't look like much filling, but using any more gets messy and makes the dumplings hard to pleat closed! Once you get the hang of pleating the dumplings, you can try adding a bit more.
6. Dampen the edge of the wrapper with water: Dip your finger in the bowl of water and run it around the edge of the dumpling. This will help it to seal closed.
7. Fold the dumpling in half: Lift the dumpling from the work surface and fold it in half. Press the top closed.
8. Make a pleat in either side: Use your opposite thumbs to fold a tiny pleat on either side of the dumpling, then press firmly to seal the dumpling closed. You may need to dab a little water under the pleat to make it stick closed.
9. Repeat with all the wrappers and filling: Continue filling and pleating the rest of the wrappers using the remaining filling — this is where having a few extra hands comes in handy! As you finish each dumpling, line it up on the parchment-lined baking sheet.

Option

Cook or freeze the dumplings: You can cook the dumplings immediately, or freeze them on the baking sheet. Once frozen solid, gather them into a freezer container and keep frozen for up to 3 months.

10. Sear the dumplings in a skillet: Film a skillet with about a tablespoon of oil and warm over high heat. When the oil is shimmering, arrange the dumplings in the pan as close as they'll fit without actually touching. Cook until the bottoms have turned brown and golden.
11. Add 3 tablespoons of water to the pan: Pour 3 tablespoons of water in the pan — the water will immediately sizzle and begin to steam.
12. Cover the pan and lower the heat: Cover the pan immediately and reduce the heat to low. (If your skillet doesn't have a lid, cover with a baking sheet.)
13. Cook the dumplings for 3 to 5 minutes if fresh, or 6 to 8 minutes if frozen: When done, the wrappers will appear translucent and noodle-like; the filling will be opaque and warmed through (you can cut one open to check).

Dumpling Wrappers

1. The weight ratio of flour to water for dumpling wrappers is a simple 1:1 – measure out 200g of high-gluten (all-purpose works, too) flour, followed by 200g of room-temperature water into one bowl.
2. Mix together with a fork until you can form a ball. Knead about 10 times – dough should be tough and not wet. Let rest for 20 minutes under a damp towel.
3. Knead again, and roll into a long log about the diameter of a quarter. Cut into small pieces about 12g each. Cover these pieces with a damp towel while you roll dumpling wrappers to about 3 1/2 inches in diameter.



KHEEMA BIRYANI

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

AE Natural Meats' lamb, beef & chicken are raised on large grass fields without use of antibiotics, hormones or steroids. Pick up your ground beef or lamb from AE Natural Meats in East Gwillimbury.

Photographer, Barry Best

INGREDIENTS

- 350g Basmati rice (soaked for 30 mins)
- 400g lean ground beef or lamb
- 1 large onion, chopped
- 1-inch piece of cinnamon bark
- 4 cardamom pods, bruised
- 5 cloves
- Pinch of saffron
- 1 teaspoon of Indian red chili powder
- Pinch of salt
- 3 tablespoons of plain yogurt
- 1-inch piece of ginger, minced to a paste
- 2 garlic cloves, minced to a paste
- ½ cup milk
- 1 cup chicken stock or beef stock
- Juice of 1 lime
- Fresh mint leaves
- Raisins or diced dried prunes

INSTRUCTIONS

1. Set oven to 300 degrees F.
2. Cook the rice in salted water until it's about 50% cooked (not more); strain and set aside.
3. Mix the saffron and milk in a glass measuring cup and give a quick stir. Let sit.
4. Heat 2 tablespoons of cooking oil or ghee in a Dutch oven or deep pan. Add the diced onion and cook until translucent. Add the whole spices and fry, stirring constantly, for 2 or 3 minutes.
5. Next, add the ground meat, ginger and garlic, and fry until beef browns and is fully cooked.
6. Mix in the plain yogurt and chili powder, cook over low for 3 or 4 minutes, then take off heat.
7. Here, you can either use a clean Dutch oven, or remove the meat mixture from the one you're using, and set it into a bowl while you layer. Just make sure that the container you're using is ovenproof, had a fitted lid and is deep enough to accommodate all of the rice and beef filling.
8. Layer the ingredients in the Dutch oven or pot as follows:
9. Rice, beef mix, ¼ cup of saffron milk, squeeze of lime, mint leaves, dried fruit. Rice should be the last layer that goes in before adding the chicken stock.
10. Cover with a layer of foil or parchment paper, pop the lid on and bake for 15 minutes.



COUNTRY APPLE PIE

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

Apples are available at farm markets and farmers markets year-round because of their ability to be stored for extended periods of time – enjoy the local taste of fall, all year long!

Photographer, Barry Best

INGREDIENTS

Pastry

- 2 1/2 cups all-purpose flour
- 1 cup ice cold water
- 1/2 cup cold unsalted butter
- 1/2 cup cold shortening
- 1 tsp kosher salt

The Filling

- 7 cups (840 grams) sliced apples (peeled, cored, and sliced into 1/4-inch slices)
- 1 tablespoon (15 ml) fresh lemon juice
- 1/2 cup (100 grams) granulated sugar
- 1/4 cup (50 grams) brown sugar lightly packed
- 1/4 cup (32 grams) all-purpose flour (spooned & leveled)
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

INSTRUCTIONS

The Butter Crust

1. Cut chilled butter and shortening into small diced cubes, and put back into fridge to stay cold.
2. In a food processor or large bowl, measure out flour and salt.
3. Either using a pastry cutter or the pulse setting on the food processor, cut butter and shortening in until the pieces are no bigger than the size of a pea.
4. Slowly add ice water and either pulse or hand mix until a shaggy dough starts to form. Add a bit more water until you can gather all of the pastry into a ball, but without it being too sticky and wet.
5. Cut the dough ball into 2 equal pieces, shape into discs, wrap in cling wrap and refrigerate until your filling is ready.

The Filling

1. Preheat oven to 400°F. Adjust oven rack to the lower third position.
2. Add the sliced apples and lemon juice to a large mixing bowl, toss until well combined. Set aside.
3. In a separate mixing bowl, whisk together the granulated sugar, brown sugar, flour, cinnamon, and nutmeg until well combined. Pour over the sliced apples and mix until the apples are fully coated with the dry ingredients. Set aside for 15-20 minutes while you roll out the pie crusts.

Assembling

1. Roll one of the pie crusts out to about 12 inches in diameter, transfer to a 9-inch pie plate, gently fit it in the dish, and trim any excess dough from the edges. Place in the refrigerator. Roll out the second pie crust dough and either cut lattice strips, decorations or leave whole to fully top the apple pie.
2. Remove the pie plate from the refrigerator. Using a slotted spoon, scoop the filling into the pie crust (making sure to leave as much juice as possible in the bowl) and spread around into one even layer. Dot with the pieces of butter. Top with the second pie crust and decorate the edges (if topping with a full piece of pie crust, make sure to cut some slits in the top).
3. Whisk together the egg and milk until well combined. Brush on top of the pie and around the edges. Sprinkle with coarse sugar if desired.
4. Bake in the lower third of the oven at 400°F for 20 minutes, then reduce oven temperature to 375°F and bake for an additional 35-40 minutes or until the top of the pie is golden brown and the filling is bubbly. Cover the edges of the pie with a pie crust shield as needed to prevent excess browning. You may also cover the top of the pie with aluminum foil to prevent it from browning too much before it's finished baking.
5. Remove from oven and let cool on a wire baking rack or trivet.
6. Ta-da!



FANCY MAPLE GRILLED CHEESE



Did you know?

Pick up your fancy cheese at La Jolie Cheeseshop in Aurora.

INGREDIENTS

- 2 slices of bread
- 1 cup of cheese – Mix of grated Gruyere and white cheddar
- 1 thin slice of Muenster (Pick up your fancy cheese at La Jolie Cheeseshop in Aurora.)
- A healthy amount of 100% pure maple syrup
- Half of a small yellow onion
- Teaspoon of butter
- Fresh minced rosemary to taste
- Fresh minced thyme to taste

INSTRUCTIONS

1. Caramelize a yellow onion with salt, pepper, and equal parts minced rosemary and thyme.
2. In a skillet, melt butter, sprinkle with rosemary and add two slices of bread side-by-side.
3. Immediately add a mix of grated Gruyere and white cheddar on one side, topped with a thin slice of Muenster*.
4. As cheese begins to melt, add caramelized onion.
5. When bread is golden brown, sandwich the pieces and cook on low until cheese is fully melted. Remove from pan and drizzle with a generous amount of maple syrup.



GRANDMA'S BREAD AND BUTTER PICKLES



Did you know?

You can purchase pickling cucumbers at Willow Tree Farm - Family owned since 1969. Willow Tree Farm is located in Port Perry.

INGREDIENTS

Yield: 5-6 500 ml jars

- 15 cups sliced pickling cucumbers
- 2 onions, thinly sliced
- 1/4 cup pickling salt
- 4 cups cracked ice
- 2 1/2 cups cider vinegar
- 2 1/2 cups sugar
- 3/4 teaspoon turmeric
- 1/2 teaspoon celery seed
- 1 tablespoon mustard seeds
- 1 large sprig of fresh dill
- 1/2 tsp of pickling spice

INSTRUCTIONS

Cook Time: 50 mins

Yield: 5-6 500 ml jars

1. Slice cucumbers in 1/4 inch thick slices. They can't be too thin or they will fall apart. Slice onions thinly.
2. Combine cucumbers, onions, salt and ice in a large bowl. The cold ice keeps the slices crunchy. Mix well. Cover in plastic wrap then put a weight on and allow to stand 4 hours.
3. After 4 hours, rinse with cold water and drain thoroughly.

TIP:

While waiting, sterilize your jars. Boil them in water for 10 min then drain. There are other methods online.

4. In a large pot, combine vinegar, sugar, turmeric, celery seed, and mustard seed in a large pot. Add cucumbers and onions.
5. Turn on the heat but keep it below a simmer. Do not let it boil. You will see the cucumbers take on an olive green look as the turmeric and spices are absorbed. This takes about 20 -30 minutes. Occasionally stir with spatula. To ensure all cucumbers are being heated. You'll know they are done when the cucumber slices have taken on a yellow/green look. Turn off heat.
6. Place dill sprig and pickling spice in bottom of each jar, spoon in cucumber and top with liquid. Leave 1/4 inch for sealing
7. Cap and place in water bath for 10 minutes until sealed.

They are ready to eat immediately. We prefer them refrigerated! Yum.



PERSIAN PISTACHIO BAKLAVA



Did you know?

Sheldon Creek Dairy located in Loretto has an on-farm store where you will find many locally produced goodies. Support a local farm and pick up your milk today!

Photographer, Barry Best

INGREDIENTS

Phyllo Paper Ingredients

- 2 eggs
- 1 cup milk – 2%
- Flour – 200g
- Baking powder – 10g
- Cooking oil – 2 tablespoons

Pistachio Filling Ingredients

- Pistachio powder – 500g
- Sugar powder – 200g
- Cardamom – 2 tablespoons

Paper Ingredients

- Sugar – 500g
- Water – 200g
- Rose water – 50g
- Lemon – 2 drops

Other Ingredients

- 1 egg yolk
- brush

INSTRUCTIONS

Prep Time: 40 mins

Serves: 10-15 people

1. Mix milk, baking powder, oil and egg yolk
2. Add flour to the mixture slowly to make dough
3. After you make the dough, leave to rest for 3 hours in plastic wrap
4. After 3 hours take small pieces of dough and with a rolling pin thin it out
5. Take Phyllo dough and place into desired pan
6. Mix pistachio filling ingredients and place a layer on the phyllo dough and spray rose water on the mix
7. Repeat steps 5 and 6 until you've used all the phyllo dough and filling ingredients
8. Take a sharp knife and cut into desired pieces, brush the top of the phyllo paper with egg yolk
9. Let cook in oven for 20 minutes at 350 degrees
10. For syrup topping mix ingredients and let simmer for 10 minutes
11. Spread on the baked baklava and let cool



PERSIAN OLIVE DISH



Did you know?

Newmarket Olive Oil Co. carries over 75 varieties of the highest premium quality olive oil and balsamic available worldwide. Pick up your bottle of olive oil at Newmarket Olive Oil Co. located at Market & Co. in Upper Canada Mall.

INGREDIENTS

- Sliced, seedless olives – 1Kilo
- 3 bottles of Pomegranate Paste – 750ml
- 1 bottle Olive oil – 750ml
- Crushed walnuts – 250g
- Dried herbs: mint, cilantro and tarragon- handful on each

INSTRUCTIONS

Prep Time: 30 mins

Yield: 6 jars

1. Drain olives and rinse
2. Add all ingredients to a big bowl and mix
3. Let sit overnight
4. Put the mixture into mason jars and leave them in the fridge for 4-6 weeks
5. Serve and enjoy!





Find more Foodie Fanatic recipes at
YorkDurhamHeadwaters.ca