

*Introducing The Kentner's
Famous Holiday Recipes*



Please take the time to prepare feasts this Holiday season with your family and friends. Enjoy our recipes on pages 15 & 16 and make sure to join us for Ignition December 1st when we Light up the Hills at Dominion Garden's Park, Georgetown. Enjoy!

Just Chicken

Serves 6

Recipe Ingredients:

- 12 chicken drumsticks (*bone in, skin on or off - whichever you prefer*)
- 2 tbsp Dijon mustard
- 3 tbsp vinegar
- 1/2 tsp dried rosemary
- 2 cloves garlic, minced
- 2 tbsp brown sugar
- 2 tsp dried oregano
- 1 tsp pepper
- 1/2 cup olive oil

Method:

1. Mix all dressing ingredients, whisking in olive oil last.
2. Place chicken in a Ziploc bag and pour dressing ingredients in with it. Seal well.
3. Refrigerate chicken at least one hour or overnight.
4. To bake, place chicken in a baking dish and pour marinade overtop. Sprinkle with a pinch or two of salt.
5. Bake at 350 degrees for 45-60 minutes, uncovered, or until

Crème Brulee

(Serves 8)

Recipe Ingredients:

Filling:

- 3 cups 35% cream
- 8 egg yolks
- 1/2 cup granulated sugar
- 1/4 to 1/2 turbinado sugar (*usage in the raw*)

Method:

1. In a saucepan, heat cream until steaming (not boiling) hot.
2. In a separate bowl whisk egg yolks with granulated sugar until well combined.
3. Very gradually whisk the cream into the egg yolk mixture (very gradually or you will end up with sweet, creamy scrambled eggs).
4. Whisk in the vanilla.
5. Skim off any foam.
6. Divide mixture into 8 ramekins.
7. Place ramekins in one or two large shallow pans. Gently pour boiling water into the pans until the water comes halfway up the sides of the ramekins.
8. Place the water and ramekin-filled into a 350° oven and bake for 30-35 minutes or until edges are set and the centre still wobbles slightly.
9. Remove from the oven and the water. Let cool on racks. Cover and refrigerate at least 2 hours or for up to 2 days.
10. Shortly before ready to serve, remove the ramekins from fridge. Remove wrap. Use a paper towel to wick up any moisture on surface of custards.
11. Sprinkle 1 tsp (or slightly more depending on size of ramekin) of turbinado sugar on the surface of the custard.
12. Torch the sugar until it is bubble and brown.
13. Chill for approximately 10 minutes before serving.

Merry Christmas!
from all the staff at

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May you and your family enjoy a holiday rich in happiness with a wealth of blessings! Many thanks to our valued clients. It's been a pleasure doing business with you, and we look forward to a bright future together.

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