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Celebrating autumn with cranberries

By Lori Gysel & Gerry Kentner

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Gerry is writing today...

Last week, we went for a drive up north to do some leaf peeping. The colors were at about fifty percent, but gorgeous on the four totally sunny days we enjoyed. There is still a couple of weeks remaining to get out there and experience one of Canada's finest seasons.

A food adventure always pops up when we go away. This time we visited Johnson's cranberry marsh in Bala. Tours of the bogs were ongoing, wine tastings, food booth, a store where every kind of cranberry product was available and an opportunity to watch the packing of the berries from the hand sorting, up the ladder to the hopper, then packaging in cases for shipping.

I bought a 2-kg package of fresh berries and a few treats from the store.

There was cranberry wine, cranberry juice, chocolate covered cranberries,



Whats Cookin

dried cranberries, cranberry mustard, sauce, relish, cranberry crackers, cheese with cranberries and lots more.

The annual cranberry festival is in Bala this weekend, always the weekend after Thanksgiving.

When we had our catering business, I remember a friend who had property near Bala who would return home after the season with a 50 pound bag of fresh cranberries I had ordered for the winter (Christmas cranberry sauce and baking.)

Looking forward to trying some new recipes we will share later.

Have fun and keep cooking!

Some fixes from last weeks Tomato Tower recipe: The recipe calls for 500 grams of bocconcini when the correct amount is 200 grams. Also, a tip for basil: blend it with some olive oil and freeze in ice cube trays for pasta sauces later.

Meat Pies

Makes 4

INGREDIENTS

- 1 recipe of pie pastry
- 1 lb. ground beef
- 1 cooking onion, diced
- 1 tbsp. oil
- 1 cup beef broth
- 1 tbsp. worchestershire
- 2-3 tbsp flour
- Salt and pepper to taste

METHOD

Brown ground beef and onion in the oil until beef is cooked through and onion is translucent.

Add the worcherstershire and beef broth and bring up to a simmer. Simmer for 20 minutes. Taste for seasoning and add salt and pepper as needed.



Mix the flour with just enough water to dissolve and add to the beef mixture until desired thickness, a couple more minutes. Cool slightly before filling meat pie shells, then topping with a top pastry. Bake in preheated 375-degree oven for 45 minutes.

These freeze well and can be made ahead of time.

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