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- Great Junior Golf Program
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- Curling Leagues for all ages offered in Fall/Winter Months



Here is Where You Belong



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905-877-5236 • northhaltongolf.com

What's Cookin': Bathing in mayonnaise

Once you make this recipe, you are going to want to use it on everything. You may want to bathe in it – it is delicious. Particularly yummy with pan seared fish and homemade fries (dip both the fish and fries in it)! Excellent on a sandwich, thin it out a little and use as salad dressing, dip veggies in it (either raw or grilled veggies), the list goes on.

You will need chipotle peppers in adobo sauce though. Chipotle peppers are a smoked jalepeno pepper and adobo is the sauce they are canned in, made up primarily of paprika, oregano, salt, garlic and vinegar. Both the peppers and the sauce are extremely hot, so go EASY when making it the first time. Put in a tiny bit, then taste and you can always add more. These can be hard to find, but I can tell you that Foodstuffs on the Main Street and the Su-

**Lori Gysel &
Gerry
Kentner**



perstore (aisle 5) carry them. I don't know if any other stores do, but hopefully this will help.

Once you have made your recipe, you will invariably have most of the tin of peppers and sauce left. Place in a plastic zip baggie, then smooth it out so it they are in a thin, flat layer. Then pop them in the freezer. Having spread them out in the bag will allow you to break off a chunk the next time you need it, rather than having to thaw the whole bag. Try using a bit in soups, stews and particularly chili!

Have fun and keep cooking!

Chipotle Mayonnaise Ingredients

- 1 head garlic
- 1 tsp extra virgin olive oil
- 1 cup good quality mayonnaise
- 1/2 cup sour cream
- 1 tbsp fresh squeezed lemon juice
- 2 chipotle peppers plus 2 tsp of the sauce they are canned in
- salt and fresh ground pepper to taste



Method

Preheat oven to 400F degrees. Cut garlic head in half and drizzle one half tsp. of the olive oil on each half. Place in tin foil and roast in the oven until golden brown and soft – approximately 30 minutes. Once cool enough to handle, squeeze the garlic out of the cloves. To make sauce, combine

all ingredients (except salt and pepper) in a food processor and puree until smooth. Taste, add salt and pepper as required. Refrigerate until ready for use.



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**Thursday, April 3, 2014
Open House 4pm-7pm**

*There will be door prizes and giveaways.
Look forward to seeing you there!*

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Thursday, April 17
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