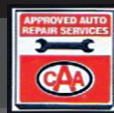


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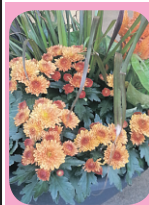


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What's Cookin': Weirdhappenings

The weirdest thing happened on Thanksgiving Sunday. I was baking bread—for what I was making, you can only bake one loaf at a time. So, I baked the first loaf and all was well. I had the second batch ready to go in, so just popped it in as soon as the first was out. Was running around doing things and came back 15 minutes later when the timer went off to see how this batch was doing. Nothing. My lovely baguettes were flat as pancakes, saturated with the olive oil that I had drizzled and had not baked at all. The oven was barely warm.

That's weird, I turned the oven off and then back on again. It's a gas oven and it does not make a clicking noise or anything when igniting, so the only easy way to see if it is working is by temperature. I gave it a few minutes, nothing. It's only getting colder. Now I'm starting to panic, because my beautiful bread is practically ruined and I'm not sure there's any saving it at this point.

I call my mom, to see if I can rush over with a pan full of bread. Her oven isn't working either—she had baked two pies in the morning, but then turned her oven off, now it won't light again—also a gas oven.

Now this is very odd. How can we both

Lori Gysel &
Gerry Kentner



have broken ovens at the same time? My stovetop is working and the electrical clock on the stove is working. But no oven. So, what else is there to do—I heat up the BBQ and turn my now very sad looking loaves into flatbread on the 'Q. Now, if I had a decent BBQ, they might have turned out a little better. As it is, they were kind of burnt where the hot spot is and I had to keep flipping them around to prevent more burning.

In the end they were suitable for immediate family consumption, but not for presenting to guests. Thank goodness the other loaf came out before the oven disaster.

We borrowed a neighbour's oven to bake the tart and as for the rest of Thanksgiving dinner, cooking it was a bit of an adventure that I will save for another day. Suffice to say, look out appliance stores, I'm coming shopping for an oven and a BBQ!

Have fun and keep cooking!

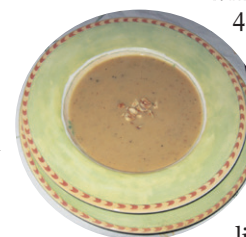
Roasted Parsnip and Pear Soup Serves 10

Ingredients

- 4 medium parsnips, large diced
- 2 ripe pears, large diced
- 3 tbsp vegetable oil, divided
- 1 large onion, small diced
- 1 stalk celery, small diced
- 1 clove garlic, roughly chopped
- 6 cups chicken stock, divided
- 2 tbsp chopped fresh thyme
- 1/2 cup 35% cream
- Salt and pepper to taste
- 1/2 cup chopped, toasted hazelnuts

Method

1. Mix parsnips, pears and 2 tbsp oil until they are well coated.
2. Place on a large, parchment-lined baking sheet and roast at 400 degrees, approximately 40 minutes or until slightly browned. Turning



once during roasting.

3. Meanwhile, in a soup pot, heat remaining tbsp of oil. Add onion and celery. Cook over medium heat until vegetables are softened and slightly golden. Add garlic, cook for one more minute.

4. Add roasted parsnips and pears. Add 4 cups of the chicken stock. Stock should just barely cover the vegetables, add more if needed. Add thyme. Heat to boiling, then reduce heat and simmer for 20 minutes. Place lid on pot and allow vegetables to rest in the hot liquid for another 20 minutes.

5. Puree the soup using an immersion blender. If mixture is too thick to puree, add more stock.

6. Add cream, mix, then taste for seasoning.

7. Just before serving, heat over low heat, stirring occasionally to desired temperature.

8. Serve garnished with hazelnuts.

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