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BEAUTIFUL  
SUMMER  
HOME  
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# Chatelaine

## 46 **summer recipes**

Grilled Fajitas, Asian Chicken,  
No-Bake Cheesecake  
**AND MORE!**

## Snack Yourself Slim

Our Eat-All-Day Strategy  
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## Get the Hair You Want...with the Hair You Have

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## HOW TO TALK SO HE REALLY LISTENS

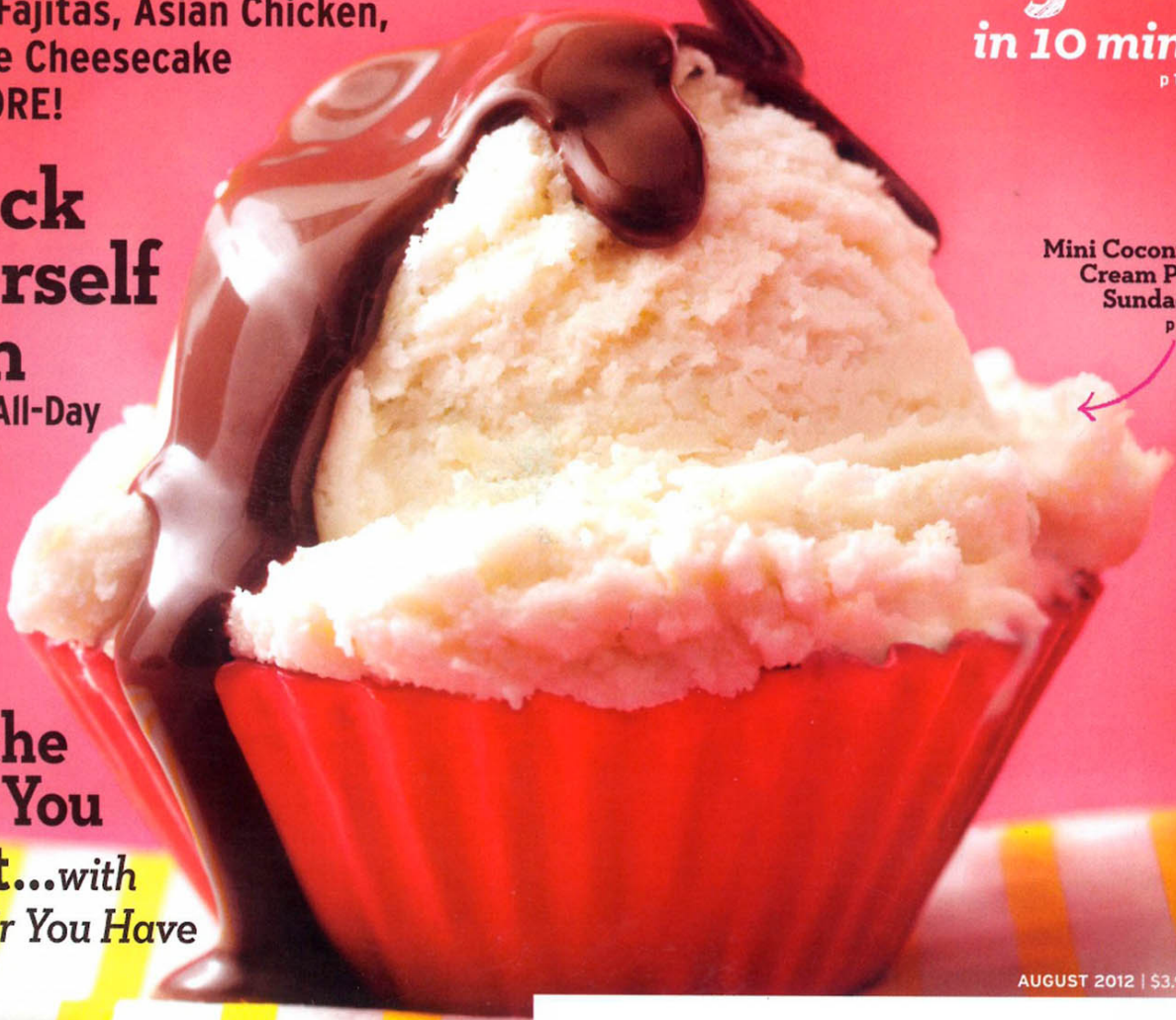
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## Frozen Yogurt

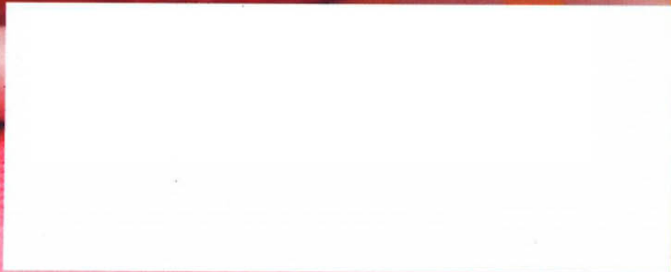
in 10 min!

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Mini Coconut Cream Pie Sundaes  
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EVERYDAY. EXTRAORDINARY. CHATELAINE.

### 5 O'CLOCKTAIL

# Gin Sour

**Brad Stanton** is the bar and lounge manager at the Rosewood Hotel Georgia's Hawksworth Restaurant in Vancouver. This old-school sipper is inspired by his take on the 1940s original

#### INGREDIENTS

-  1 egg white
-  3 tbsp gin
-  1 tbsp amaretto
-  2 tbsp lemon juice
-  1/2 tsp orange-blossom water
-  nutmeg

**ADD** all ingredients except nutmeg to a shaker. Cover and shake for 10 sec. Add a handful of ice and shake vigorously for about 20 sec. **STRAIN** the mixture through a fine-mesh strainer into a chilled cocktail glass and garnish with nutmeg.



➤ Find more cocktails at [chatelaine.com/fiveoclocktail](http://chatelaine.com/fiveoclocktail).

### HOT PLATE

# Ceviche

Chefs sure love showing off fresh fish. First came sushi and sashimi, then tuna tartare and crudo (the pescatarian answer to carpaccio). Now, as Latin American food gains popularity, ceviche – fish lightly ‘cooked’ by the acid in citrus juice – is the flavour of the month

BY MALCOLM JOLLEY | GOODFOODREV.COM



#### Hawksworth, Vancouver

Alessandro Munge designed the four rooms that make up David Hawksworth's temple for gastronomy, where West Coast foodies worship. **The chef** Kristian Eligh is a rising star in his own right, marrying local ingredients with Vancouver's ethnic culinary traditions. **The dish** Yellow Fin Tuna Ceviche. Eligh takes Ocean Wise-approved, sustainable tuna, acidulates with lime and adds crunch with roasted amaranth seeds (an Aztec grain) and pecans. 801 West Georgia St., [hawksworthrestaurant.com](http://hawksworthrestaurant.com).



#### Edulis, Toronto

Latin for “edible,” Edulis is the brand new ingredient-driven spot

run by husband-and-wife Toronto veterans who are back from a stint cooking in Europe and South America. **The chefs** Michael Caballo and Tobey Nemeth. Caballo draws on his Spanish heritage and recent job in Panama, and he sources from the local Great Lakes. **The dish** Whitefish Ceviche with Culantro. The sweetness of the line-caught fish is elevated by a grassy hit of this long-leafed herb related to cilantro. 169 Niagara St., [edulisrestaurant.com](http://edulisrestaurant.com).



#### Raza, Montreal

Nestled in the city's ultra-hip Mile End neighbourhood, Raza is a narrow storefront resto that pioneered Nuevo Latino cuisine in Canada. **The chef** Peruvian-born Mario Navarrete Jr. serves an ever-changing tasting menu, but ceviche is always on it. **The dish** New Brunswick Scallops

with Lime Juice, Avocado Mousseline and Sweet Potato Purée. Navarrete ‘cooks’ the scallops simply in lime juice and then softens the bite with avocado and his signature sweet purée. 114 Ave. Laurier Ave. W., [groupemnjr.com](http://groupemnjr.com).



#### De Rodriguez Cuba, Miami Beach

South of the border, the “godfather of Nuevo Latino cuisine,” as he’s known, is behind this art deco Miami Beach hot spot credited with shaping North Americans’ fascination with Cuban food. He offers up 15 types of ceviche, including Thai and Latino. **The chef** Douglas Rodriguez. **The dish** Mixed Seafood Ceviche. Squid, octopus, conch, mussels and clams mix with lime, grapefruit juice for bitterness, celery for crunch, and tarragon and anise for depth. 101 Ocean Dr., [drodriguezcuba.com](http://drodriguezcuba.com).