

CHRISTMAS

D O W N T O W N

Festive Fashion

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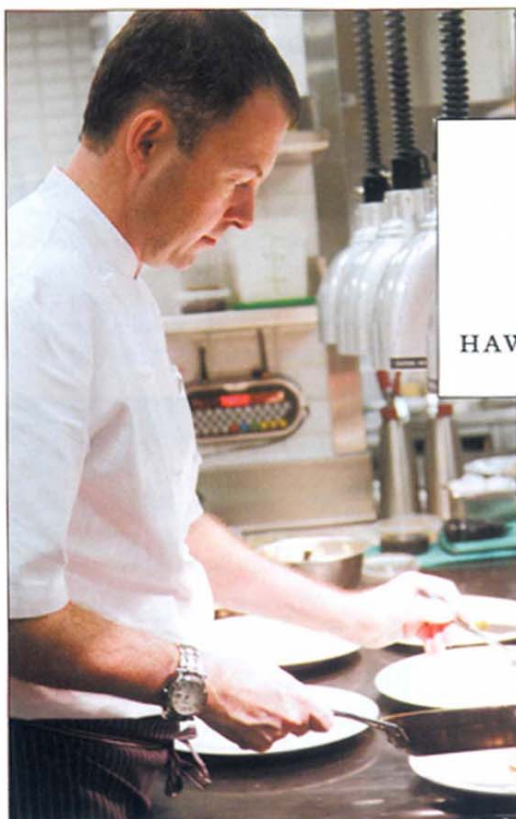
FUN NIGHTS IN DOWNTOWN VANCOUVER

Cook

YOUR OWN HOLIDAY FEAST



COMPLIMENTARY COPY 2012



SEASONAL SIDES

**David
Hawksworth**
executive chef,
Hawksworth Restaurant

David Hawksworth, a native Vancouverite and the youngest chef inductee to the BC Restaurant Hall of Fame, showcases diverse local ingredients at his Hawksworth Restaurant, located in the legendary Rosewood Hotel Georgia in the heart of Downtown Vancouver.

APPLE BEET SALAD WITH CARAMELIZED HONEY VINAIGRETTE

Dressing Ingredients

500 ml	honey	500 ml	champagne vinegar
	Zest of one orange	500 ml	olive oil
	8 sprigs thyme	750 ml	grape seed oil
1 tsp	fennel seed		Salt
1 tsp	coriander seed		

Salad Ingredients

Apple segments, thinly sliced
Pickled beets, red and yellow
Fresh dill
Arugula
Candied walnuts
Chevre cheese

Directions

1. Caramelize honey over medium heat until golden brown.
2. Remove from heat and steep all ingredients except oil overnight.
3. Next day, strain and incorporate with oil. Adjust seasoning.
4. Toss arugula, apple segments and pickled beets in vinaigrette.
5. Place in bowl and garnish with nuts, pieces of chevre and fresh dill.

