

FISH ON A BUN

A little ketchup and sweet relish turn tangy Remoulade (see p. 84) into your own secret sauce for a kid-friendly fish sandwich that's so much better than the fast-food version. Start with 4 fillets of a firm fish, such as whitefish, bass, halibut, catfish, or tilapia. Coat in bread crumbs and pan-fry as you usually do (or batter and deep-fry if you like). You can even use frozen breaded fish to save time. Mix 1/2 cup (125 ml) Remoulade with 1 tbsp (15 ml) ketchup and 1 tsp (5 ml) sweet relish and adjust seasoning. Assemble on 4 warm buns, with some tomato slices and lettuce or arugula. And would you like fries with that? Serves 4.

**BEST
ADVICE**

OFF THE HOOK

And onto the sandwich.
Four new ways to finesse that fillet
By Jane Rodmell

Cottage Feast

Celery root remoulade

GRILLED SHRIMP PO' BOY

For a New Orleans-style nosh, peel and devein 8 oz (250 g) uncooked shrimp (or thaw frozen peeled and deveined shrimp). Toss with 1 tbsp (15 ml) oil and 1 tsp (5 ml) Creole seasoning and refrigerate for an hour. (If you don't have Creole seasoning, use a pinch each of cayenne, paprika, pepper, oregano, and thyme.) Grill (or sauté) shrimp over medium heat until pink and just cooked, no more than 3–4 minutes. Season with salt and pepper. Divide shrimp among 4 rolls and top with Celery Root Remoulade (see p. 84). Serves 4.

DANISH-STYLE SMOKED SALMON

Mix sour cream and horseradish and spread on hearty rye. Layer smoked salmon (or trout), sliced apple, and radish. Top with a sprig of dill and serve with lemon slices.

Photography Edward Pond

NEAPOLITAN TUNA MELT

2 cans (170 g each) tuna packed in oil, drained and flaked (or four 85 g cans) · 1 shallot or 2 green onions, finely chopped · ½ cup (125 ml) mixed green and black olives, pitted and chopped · 1 clove garlic, minced · ½ tsp (2 ml) Dijon mustard · 1 tbsp (15 ml) fresh lemon juice · 2–3 tbsp (30–45 ml) olive oil · Salt and freshly ground pepper · 4 thick slices of rustic Italian bread · 4 tsp (20 ml) basil pesto, store bought or homemade (Blipp for a recipe) · 4 slices ripe tomato · 4 slices buffalo mozzarella

Preheat oven to 375°F (190°C). In a bowl, mix tuna, shallot or green onions, olives, garlic, mustard, lemon juice, and olive oil. Season to taste. Spread bread with pesto and top with tuna mixture, a tomato slice, and cheese. Arrange on a cookie sheet and bake until bread is lightly crisped and cheese just melts, about 5 minutes. Serves 4.



BEST-EVER BUTTER

Nothing beats the simple luxury of homemade butter. It improves everything it's spread on, tastes better than store bought—especially when the cream is cultured—and wows guests. It's such a cinch, kids can make it themselves. They'll be proud of their gourmet contribution to dinner.

To culture cream, mix 1 cup (250 ml) 35% cream and 1 tbsp (15 ml) plain yogurt in a large shatterproof jar (try a clean peanut butter jar). Cover the open jar with a tea towel and leave for 24 hours at room temperature. Screw on the lid and refrigerate for 2 hours. If there's no time to culture, just use chilled 35% cream.

Shake the jar vigorously until fat and buttermilk separate. This takes about 10 minutes. Pour off the buttermilk and reserve for another use.

Add some ice-cold water to the jar and knead the butter with a spatula. When the liquid turns milky, pour it off, replace the water, and knead again. Repeat a few more times, until the water is clear. Drain and stir in a pinch of salt. Makes about ½ cup (125 ml).—Carolyn Evans Hammond

The essential fish sandwich condiment, open to endless variation.

Remoulade

In a small bowl, combine 1 cup (250 ml) mayonnaise, 1 clove garlic, minced, 1 tsp (5 ml) Dijon mustard, 2 green onions, finely chopped, and 1 tbsp (15 ml) capers, drained and minced. Season to taste with lemon juice, salt, and pepper. Store in a covered container in the refrigerator for up to 3 days. Makes about 1 cup (250 ml).

Celery Root Remoulade

Peel 1 lb (500 g) celery root and 1 carrot; grate or cut into matchstick pieces, along with ½ fennel bulb (optional). In a large bowl, toss together with ½ cup (125 ml) Remoulade, ¼ cup (60 ml) chopped fresh parsley, and a pinch of cayenne. Season to taste. Makes 6 cups (1.5 L).

Blipp the tomato for bonus fish taco and basil pesto recipes.





Smoke 'n' the water

Should you soak wood chips? After carefully weighing dry and soaked wood and building time and temperature data logs, barbecue expert Craig “Meathead” Goldwyn concluded that soaking wood chips is not only unnecessary but also produces “bad” smoke of the white, grey, or black variety, rather than the “good” kind, which is thin, blue, and almost invisible.

Smouldering cooks

I’m regularly surprised to hear of people who don’t use wood smoke, particularly those who will take the time to rub and mop their low-and-slow pork ribs—but don’t add the Holy Ghost of the barbecue trinity. Making smoke in a gas or charcoal grill isn’t difficult, but making lots of smoke, and making it last, can be tricky.

To get smoke, you need hardwood chips or chunks, or pellets of compressed hardwood sawdust. Any hardwood sold for outdoor cooking—including fruitwoods, like apple and cherry, as well as oak, pecan, and good old maple—works on meat, so don’t worry about choosing a “wrong” smoke. It’s personal preference. I think super-popular hickory makes everything taste like bacon and that mesquite is downright nasty. But you might love them.

In a charcoal grill, simply toss wood for smoking onto the hot coals to smoulder. Since small chips and pellets burn fast, you’ll have to replenish them over long cooks, while chunks nestled in the coals will usually go the distance.

Getting smoke from a gasser means you have to reduce airflow to the wood bits so they smoulder without bursting into flame. Metal smoker boxes hold the chips over a lit burner. No box? Place wood chunks close enough to the flames to ignite and smoulder. With smoking chips or pellets, wrap the fuel up tight in two layers of foil or a disposable foil pan. Punch the package full of holes—the wood needs just a little airflow. Foil packs are handy because you can put them in just the right spot to burn properly. For long cooks, make up a bunch and add them every few hours as necessary. For more smoke, just use twice as many packs. —David Zimmer

The A-Maze-N Tube Smoker below is a foolproof way to get smoke from a grill. Load the perforated tube with wood pellets and light with a torch. Because it doesn’t require an external heat source, the tube can be placed anywhere within the grill chamber and produces high volumes of quality smoke for 2–6 hours, depending on the length of the tube. (\$29.99–\$44.99 U.S., amazonproducts.com)



GOURMET TIPS FOR SPRING

Need a mission for kids with cabin fever? Take them on a spring walk to pick spruce tips. Tender and lemony when fresh, spruce tips become more resinous in taste through the season.

Nip off the buds with your fingers from early May to early June when they look like bright green paintbrush tips and are just starting to shed their bronze-coloured, papery sheaths.

Get the right tree: mature spruce needles grow in singles all the way around the branch and are four-sided and sharp, while other evergreens (including poisonous yew) have needles that are flat or bunched in groups of two or more.

Back at the ranch, whiz equal parts sugar and spruce tips in a blender to make spruce sugar; add to tea for a vitamin C boost. Serve your little foragers the fruits of their labour in a flavour-packed sandwich by chopping up the tips and adding to egg salad or mayonnaise for slathering on BLTs. —Liann Bobeckko

Try them in stir-fries!

Rye raises the bar

Whisky lovers know the drill: the moment a spirit gets critical acclaim, the price rockets. We have, however, a homegrown exception in Alberta Premium rye whisky, a “national treasure,” according to *Whisky Bible* author Jim Murray. Even though this rich and spicy spirit won his Canadian Whisky of the Year title four years in a row, it still retails for under \$40 per litre in most provinces. It works in sturdy classic cocktails, but the bold fruit, light caramel, and sweet burn of this pure rye shine brightest when it’s savoured straight up. —Christine Sismondo



TOP: LIAM MOGAN



Brush equal parts brown sugar and butter on thick slices of homemade or store-bought pound cake. Grill. Top with grilled fruit and whipped cream, yogurt, or ice cream. Drizzle with butter-scotch syrup.

Apple five-spice pound cake

Add 1½ tsp (7 ml) five-spice powder (or pumpkin pie spice) to flour mixture in Twice-Grilled Pound Cake. Toss ¾ cup (175 ml) peeled, diced apple in 1 tbsp (15 ml) flour. Fold into batter.

Blueberry orange pound cake

Replace vanilla with 1 tbsp (15 ml) grated orange zest. Toss 1 cup (250 ml) blueberries with 1 tbsp (15 ml) flour. Fold into batter.

Chocolate ginger marble cake

Divide batter in half. Add ¼ cup (60 ml) chopped crystallized ginger and 1 tsp (5 ml) ground ginger to one half and 2 tbsp (30 ml) sifted cocoa to the other. Drop alternate spoonfuls into pan. Run a knife through to create marbling.

Twice-grilled pound cake

Bake this moist, versatile cake in the 'cue (or if you're the traditional sort, in the oven). Grill a second time (above) and serve warm and toasty.—Jill Snider

1½ cups all-purpose flour (375 ml)
1 tsp baking powder (5 ml)
¼ tsp salt (1 ml)
½ cup butter, softened (125 ml)
1 cup sugar (250 ml)
2 eggs
1 tsp vanilla (5 ml)
½ cup milk (125 ml)

1. Preheat gas barbecue (or oven) to 350°F (180°C). Turn off one side for indirect cooking; place an oven thermometer on the cool side and adjust flame to maintain 350°F (180°C). Line an 8½" x 4½" (1.5 L) loaf pan with foil. Grease lightly.

2. In a small bowl, combine flour, baking powder, and salt. In a large bowl, cream butter and sugar. Add eggs, one at a time, beating well. Beat on high for 2 minutes, until light and creamy. Beat in vanilla. Add flour mixture alternately with milk, making three additions of flour and

two of milk, mixing until just blended. 3. Bake on unheated side of grill until a toothpick inserted in the centre comes out clean, 50–60 minutes. Cool in pan on a rack for 15 minutes, then remove cake and cool completely.

TIPS When baking in a barbecue, always use indirect heat, checking the temperature with a reliable oven thermometer. • For even browning, rotate the pan halfway through baking, and don't use disposable foil pans—they're too thin.

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Cottage Life
 WEEKEND COLLECTION

To create our new line of grilling & entertaining products, we teamed up with several food experts to bring you a blend of classic, contemporary and exotic flavours. One thing they all have in common is superb taste, and all are inspired by great weekends at the cottage.

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FISH SPICE
 POISSONS ÉPICÉ



Tangy Dill Fish Spice
 the perfect seasoning for the perfect catch.

Hot Tip

Always start with a clean, well-oiled grill for great non-stick fish!

TANGY DILL FISH SPICE
 SONNEMENT POUR POISSON À L'ANETH ÉPICÉ
 Net Wt (85 g)

Relax and refresh with our **Mango Pineapple Salsa**



Use fricos as a garnish, or nibble them with wine, soup, or salad.

Cheese crisps (fricos)

4 oz hard cheese (such as Parmesan, Asiago, or aged cheddar), grated (125 g)

1. In a large, non-stick frying pan over medium heat, place 3 or 4 mounds of grated cheese (about 1 tbsp/15 ml each) a few inches apart. Spread lightly with a fork.
2. After about 1 minute, when edges of cheese begin to brown, flip with a nonstick spatula. After 30–60 seconds, transfer cheese to paper towels.
3. Let your first batch of fricos cool before tasting. They should be crisp and toasted, but not too brown (adjust timing as needed). Makes about 15 fricos.

TIP If you like, add lightly toasted and crushed fennel or cumin seeds, or smoked paprika, to the grated cheese.

Advice for cheeseheads

GRATE TIPS

A 4 oz (125 g) piece of cheese yields about 1 cup (250 ml) when grated. Grate firm Parmesan, Asiago, or Manchego when cold, but let semi-soft mozzarella and havarti warm up a bit. Add grated cheese as a topping during the last 5–10 minutes of cooking.

THE BIG MELT

Roquefort and feta don't melt well—they're better crumbled last-minute into a dish. For melting, try Gruyère, a Swiss mountain cheese with big, nutty flavour; sweet, full-flavoured farmhouse Gouda; spicy Canadian cheddar; or rich, nutty Fontina Val d'Aosta.

For a smooth cheese sauce, first make a basic béchamel: gradually stir warm milk into a warm roux of equal parts butter and flour; continue stirring over medium-low until smooth, 5–10 minutes. Remove from the heat—that's the secret—before adding grated cheese. High heat and long cooking make cheese protein seize up and its fat separate, leaving a rubbery mess. Reheat cheese sauce gently in a double boiler.

SALT OR NO SALT?

Feta is best stored in its own salty brine—if needed, top it up with ½ tsp (2 ml) of salt dissolved in 1 cup (250 ml) of water. When serving any cheese, however, skip the saltines. Choose unsalted or low-sodium crackers; cheese is salty enough.

WASTE NOT

Chop leftover rind of Parmigiano-Reggiano into vegetable and bean soups. And don't worry about a little surface mould on hard cheeses; just cut it off.

SAY CHEESE, CHEESE

Do you forget which cheeses you've tried and liked? Take a pic of the label or the store marker and you can check your phone next time. — Jane Rodmell



What's your favourite diner in cottage country and what's its best dish? Blip the cheese photo to tell us more, or email cottagefeast@cottagelife.com