

Skills Compétences Ontario

Family Cooking Show/Émission familiale de cuisine

Read the recipes all the way through to make sure you have everything

Health and Safety/Santé et sécurité

Be safe while cooking/Soyez prudent(e) au moment de cuisiner!

Have an adult present at all times/Un adulte doit être présent en tout temps

Wash your hands before you start cooking/Se laver les mains avant de commencer à cuisiner

Tie Back long hair/S'attacher les cheveux (pour ceux qui ont les cheveux longs)

Dinner Menu! (Serves 3-4 people)

Cranberry Sauce

Baked Brie Bowl with Rosemary Crouton

Turkey Burgers with Caramelized onions

Sweet Potatoes Fries with Dipping Sauce

Apple Cobbler

Vanilla Ice Cream (Ice Cream needs to set for about 5 hours)

Tweet us a picture of your self cooking along for a chance to win a prize with the hashtag #SkillsCookingShow



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Government of Ontario*

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Cranberry Sauce

***You will use this sauce in all your recipes**

Ingredients:

- 1 cup fresh or frozen cranberries
- 1 cinnamon stick
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup freshly squeezed orange juice

Directions

1. In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice.
2. Stir in the cranberries and cook until the cranberries start to pop and add in cinnamon stick (about 10 minutes)
3. Using a wooden spoon, mash up the cranberries to combine with the other ingredients.
4. Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.
5. Once sauce is cool remove cinnamon stick

Rosemary Croutons

Ingredients

- 1 large round sourdough bread
- 3 bunches of fresh rosemary with stems
- Olive Oil
- Salt and Pepper to taste

Directions

1. Preheat oven to 375 degrees F.
2. Cut sourdough bread into 9-12 1-inch thick cubes. Set aside.
3. Remove all but the last few sprigs of rosemary on each stem. Skewer 3-4 cubes of bread onto each stem, depending on how many you can fit.
4. Brush each skewer well with olive oil, and season with salt and pepper.

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Brie Bread Bowl

Ingredients

1 large round sourdough bread
1 (12.3-oz) large round brie cheese
Olive Oil
Salt and Pepper to taste
2 Tablespoons ready-made cranberry sauce
¼ Cup shredded white cheddar
1 Bunch fresh rosemary
2 Tablespoons honey for garnish

Directions

1. Preheat oven to 350 degrees F.
2. Slice an inch off the top of the sourdough. Place the brie in the middle of the bread and cut around it, using it as a stencil. Remove extra bread from the inside.
3. Slice only the top of the brie rind, removing as little of the inside cheese as possible. Place the brie in the section of the bread that was previously removed.
4. Brush the edges of the bread well with olive oil, and season with salt and pepper. Slice 1 ½ - inch segments around the bread, without cutting to the bottom.
5. Cook in oven for 10-12 minutes, or until the cheese is fully melted.
6. Immediately after removing from oven, slightly stir in 2 tablespoons of pre-made cranberry sauce, and sprinkle white cheddar on top. Remove the sprigs from a stem of rosemary, and sprinkle on top.
7. Cook for another 5 minutes, and remove from oven. Finish with a drizzle of honey over the brie. Serve with rosemary croutons on the side. Best enjoyed right after cooking, or after reheated in the oven right before serving.

Turkey Burger with caramelized onion

Tukey Patty

Ingredients

- 1 lb. ground turkey (will make 4 patties)
- 1 large egg at room temperature, beaten
- 2 cloves garlic, minced
- 1 tbsp. Worcestershire sauce
- Kosher salt (optional)*
- Freshly ground black pepper (optional) *
- Brioche bun
- Monterey jack cheese slices
- *Regular salt and pepper will work

Directions

1. In a large bowl, mix turkey, egg, garlic, Worcestershire sauce, then season with salt and pepper. Form mixture into four flat patties.
2. In a medium skillet over medium heat, heat oil. Add patties and cook until golden and cooked through, about 5 minutes per side or internal temperature is 165 degrees Fahrenheit
3. Top patty with cheese while patty is still in pan so the cheese melts
4. Serve on a bun with desired toppings.

Caramelized onion

Ingredients

- 1 large white onion
- 1 tbsp of white sugar
- 2 tbsp unsalted butter
- Salt pepper to taste

Directions

1. Slice onions into strips into thin stripes
2. Add butter to pan on medium low heat once butter has started to melt add onions
3. Let onions cook slowly until transparent and add sugar.
4. Turn pan to low heat and let onions caramelize.
5. Continue cooking until onions are brown and tender
6. Add salt and pepper to taste

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Sweet Potato Fries with dipping sauce

Ingredients

2 pounds sweet potatoes, peeled
2 tablespoons olive oil
1 teaspoon garlic powder
1 teaspoon paprika
1 teaspoon salt
½ teaspoon black pepper

Directions

1. Heat the oven to 400 degrees F.
2. Carefully cut the sweet potatoes into stripes and toss them with the oil.
3. Mix the spices, salt, and pepper in a small bowl, and toss them with the sweet potatoes.
4. Spread them out on 2 rimmed baking sheets
5. Bake until brown and crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10 minutes. Serve hot.

Honey Mustard Dipping sauce

Ingredients

¼ cup honey
¼ cup mayonnaise
¼ cup Dijon mustard
1 tbsp white vinegar

Directions

1. Very simple, just add everything into a bowl and mix



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Apple Cobbler with Homemade Vanilla Ice Cream

Ingredients

5 assorted apples- preferably granny smith, honey crisp & red gala
1 tbsp lemon juice
1 tbsp vanilla extract
cinnamon
1 cup all-purpose flour
1 cup granulated sugar
1/4 cup brown sugar
2 eggs at room temperature
6 tbsp of unsalted butter

Directions

1. Preheat oven to 375 degrees F.
2. Toss apples in lemon juice and cinnamon in a medium bowl. Place apples in saucepan and mix until the apple juices evaporate
3. In small bowl, combine flour, sugar, and egg. Mixture will be crumbly and not fully mixed but do your best.
4. Divide apples in ramekins. Cover apples with the crumb mixture. Slice butter into very thin slices and spread as evenly as possible on top of cobbler mixture.
5. Bake in preheated oven for 35-40 minutes until golden brown.

Vanilla Ice Cream

***Chill metal loaf pan in freezer for at least a few hours**

Ingredients

7 oz of sweetened condensed milk
2 tsp vanilla extract
pinch of fine salt
2 1/4 cups of heavy cream, cold

Extra Toppings Optional

Nutella
Fruit
Whatever you like

Directions

1. Whisk together the condensed milk, vanilla, and salt in a large bowl; set aside.
2. Whip the cream with a mixer on medium-high speed until firm peaks form, about 2 minutes.
3. Fold about 1 cup of the whipped cream into the condensed milk mixture with a rubber spatula until combined, then fold the lightened mixture into the whipped cream until well blended.
4. Pour into a chilled 9-by-5-by-3-inch metal loaf pan, and freeze, covered, until thick and creamy, like soft-serve, about 2 hours.
5. Swirl in any desired mix-ins with a spoon. Continue to freeze, covered, until solid and scoopable, about 3 hours more.