

*So many ways to look **really** good*

**Joy**

wishing you a festive holiday season



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# Wow your guests

Five local chefs offer  
inspiring options for  
holiday entertaining

Photography and styling • **Alisha Townsend**  
Styling assistant • **Shannon Hunter**

*Recipes on pages 177-182*





## *Stephanie Randall*

Executive chef and co-owner, with Trella White,  
of Gilt restaurant in Kitchener and Cork in Elora

Age: 26

Years working as a chef: Three

### **Octopus Braise**

Inspiration for this dish:

*“I wanted to do a different take on a holiday meal.  
With ingredients like cinnamon and cardamom,  
it tastes like Christmastime  
but it doesn't look like Christmastime.”*

Stephanie suggests serving this dish with  
Norman Hardie Unfiltered Chardonnay (Prince Edward County).





## *Brian McCourt*

Executive chef at The Bauer Kitchen in Waterloo

Age: 39

Years working as a chef: 21

### *The Grand*

Inspiration for this dish:

*“This dish has lots of root vegetables, sage, brown butter, apples. It’s perfect for when it’s cold outside and you want something to warm you up inside.”*

Brian suggests serving this dish with  
Other People’s Pinot Noir



## *Mike Eckhardt*

Executive chef at Café 13  
Main Street Grill in Cambridge  
Age: 28  
Years working as a chef: 11

### **Braised Beef Flatbread**

Inspiration for this dish:

*“I wanted to make something that is accessible for the home chef. They can make it themselves and then compare it to what they would get at the restaurant. It’s fun for them to see the contrast between the two dishes. It’s also a good dish to impress their guests with. The honey as a garnish really brings out that holiday feel.”*

Mike suggests serving this dish with a light-bodied red, pinot noir





## *Dan McCowan*

Owner and executive chef  
at Red House in Waterloo

Age: 34

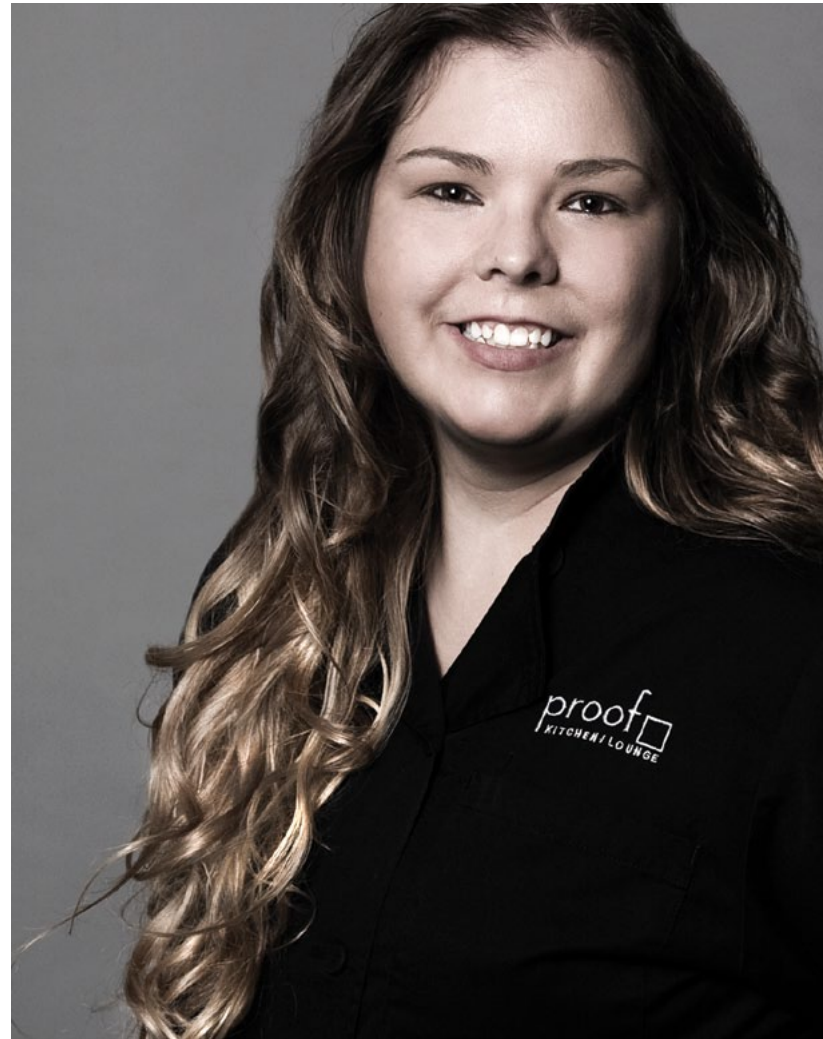
Years working as a chef: 15

### *Moroccan-Spiced Lamb Shoulder*

Inspiration for this dish:

*“Moroccan cuisine is very spice-driven and all the spices in this dish are great for cooking with in the colder months. Plus, all the vegetables on the plate are in season here.”*

Dan suggests serving this dish with  
Rioja Tempranillo



## *Jenniffer Parkin*

Head pastry chef at Proof Kitchen  
and Lounge at Waterloo's Delta Hotel

Age: 26

Years working as pastry chef: Eight

### **Local Apple Tart**

Inspiration for this dish:

*“It's one of the classics. It's fruity, not overly sweet,  
and simple to make. It will wow your guests. It's delicious.”*

Jenniffer suggests serving this dish with  
a late-harvest Riesling wine

