



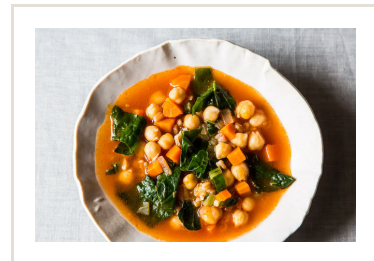
January Newsletter

Happy New Year! All the best in 2015. Thank you for continuing to support Savour over the years. January is a month of new beginnings, resolutions and perhaps hibernating. Enjoy time in your kitchen discovering new flavours and dishes!

New Products

kitchenware

Wine glass shades by di Potter help you adorn your table simply and elegantly. They come in a variety of designs to match any decor. There are 6 translucent shades per pack. Just place them around a white wine glass or water glass, put in a flameless tea light and voila!



fyi

Store Hours

Tues - Sat
10 - 5
Sunday 11 - 5

Closed Mondays

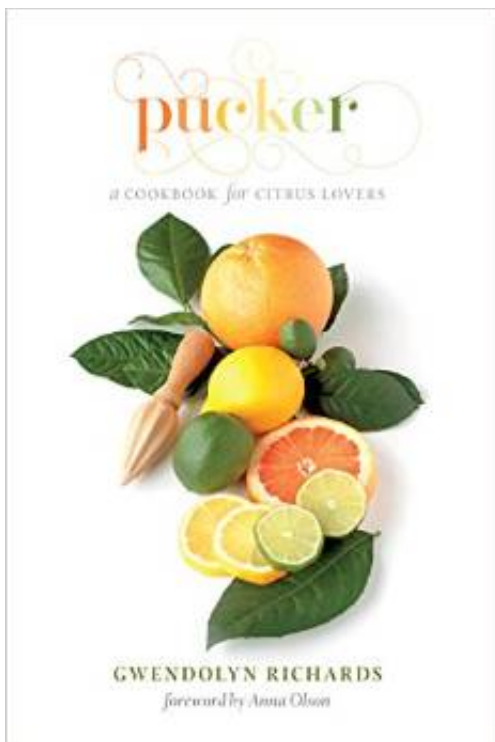


There are several new Canadian and local cookbooks that you need to check out! The latest Whitewater Cooks with Passion continues to focus on fresh healthy recipes like Butternut Squash & Rapini Lasagna and Lamb Meatballs with Cinnamon & Pomegranate Jewels.

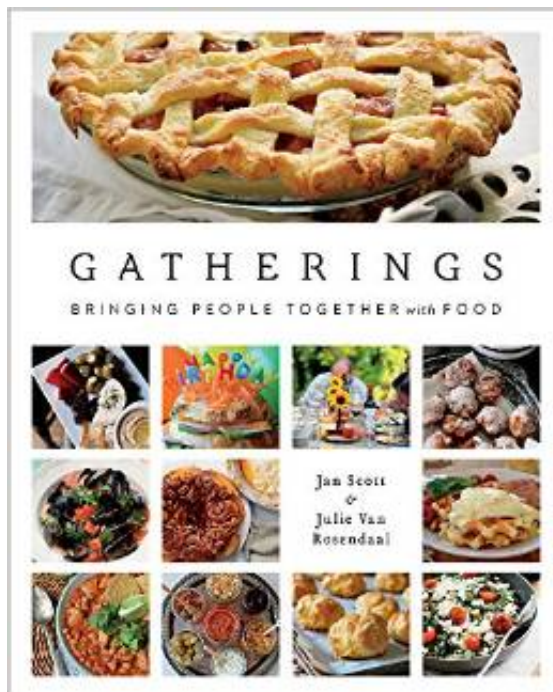


Pucker by Herald journalist Gwendolyn Richards is a cookbook dedicated to all things citrus. It contains many mouth watering sweet recipes but also savoury dishes like Citrus Braised Pork Shoulder Tacos and Barley Risotto with Lemon, Leeks and Peas.



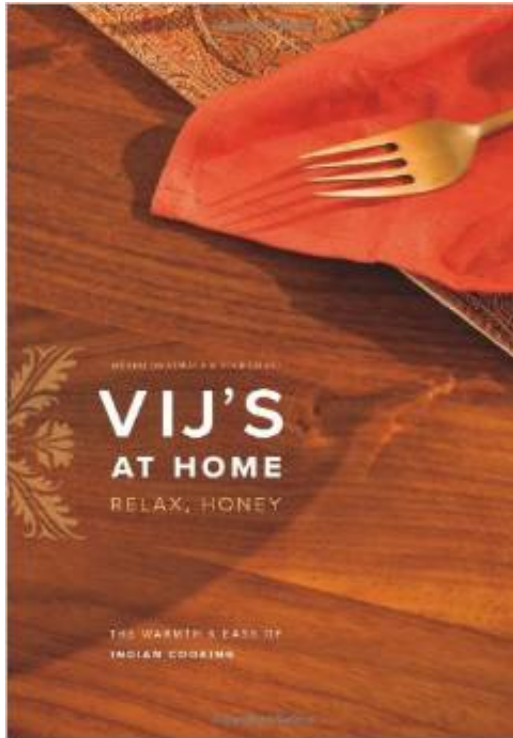


Gatherings by Julie Van Rosendahl and Jan Scott provides all we need to plan a party in our homes with over 100 recipes to feed our family and friends. From Sunday Supper, Book Club and Beer Tasting to Date Night and Cocktail Parties, Gatherings has it all.



Vij's At Home is tailored to busy households with lots of vegetarian dishes as well as meat dishes that can be made and on the table in less than 45 mins. Warm up with Coconut Vegetable Curry, Prawns in Pomegranate Curry, or Lamb in Creamy

Green Cardamom Curry.



specialty food

Savory Choice has developed 3 delicious Pho broths so you can easily make your own delicious Vietnamese soups at home. Made with traditional flavours and aromatics, the broths are all natural, gluten free and fabulous.



Rozendahl Vinegars from South Africa are back!
These award winning vinegars make amazing gifts

and can be used in cocktails, pickles, reductions and salsas. Try the Green Tea, Lavender or Hibiscus vinegars and be amazed at how aging vinegar in oak wine barrels for 12 years can taste.



recipe

Leek, Lemon & Potato Frittata with Goat Cheese
from *Pucker* by Gwendolyn Richards

8 oz small potatoes, cut into quarters or small chunks
1 Tbsp extra virgin olive oil or vegetable oil
2 leeks, white and pale green parts thinly sliced, rinsed and drained
8 eggs
1/2 tsp salt
1/4 tsp freshly ground pepper
4 oz goat cheese, crumbled
zest of 1 lemon
1/4 c parsley chopped

Preheat the broiler. Bring a pot of water to a boil, salt heavily and add the cut potatoes, cooking until just fork tender and then drain.

Meanwhile set a large ovenproof frying pan over medium heat. Add the oil and warm until

shimmering slightly, then add the leeks and saute until soft and just starting to turn brown in parts. Add the cooked potatoes and stir to distribute evenly so there are chunks of potato and leeks spread around the pan. Reduce the heat to medium low.

In a bowl, whisk the eggs, salt and pepper. Pour the eggs into the pan and swirl slightly to get the mixture all over the pan to the edges. Using a spatula, lightly push the eggs inward from the edge letting the uncooked egg fill the space. Continue cooking until the frittata is almost set.

Crumble the goat cheese over the frittata and put it into the oven. Broil until slightly puffed up and golden, 2 to 3 mins. Remove, then run a spatula around the edge to loosen the frittata and slide on to a plate. Top with lemon zest and chopped parsley and serve immediately.

Find Us

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Calgary, AB T2G 0T2

OUR HOURS

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Sun 11am-5pm

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