



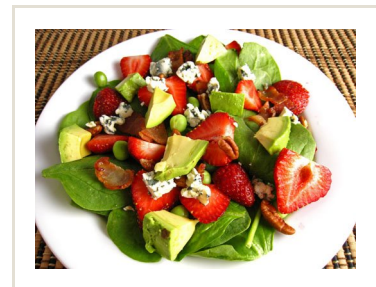
July Newsletter

Summer is here! It's time to be outside and enjoy the fresh food the season offers. Whether you like to barbeque or simply dine al fresco, Savour has many delicious ingredients and useful tools to help you do so!

New Products

kitchenware

New from Le Creuset! The next evolution of Le Creuset's bold colour palette is here. Add a splash of sophistication and coastal elegance to your kitchen with Palm, Le Creuset's modern new green. Available across Le Creuset's wide range of products, from cast iron to stoneware to kitchen tools and accessories, this crisp, botanical hue is the perfect backdrop for fresh, island-inspired recipes. Discover the joy of Palm <http://www.lecreuset.ca>



fyi

Hours

**Tues thru Sat
10 - 5
Sun 11 - 5**

Closed Mondays

Night Market
July 11
6pm - 12am



Savour will be open
7 - 10pm

Come down and check it
out!

Cath Kidston Mugs are back! These generous sized mugs have beautiful vintage inspired designs. We've even got cowboy ones just in time for Stampede.



specialty food

O Fig Balsamic Vinegar and Port Vinegar are perfect accompaniments to summer salads or as glazes for pork, beef or salmon. Try the fig balsamic on pork loin with thyme. Emanuelle Bedard Tomato Vinegar from France is back! Enjoy it drizzled over feta, bocconcini or grilled shrimp along with olive oil and salt and pepper as a light appetizer.



Darling Spuds from the UK are back. Sea Salt and Balsamic Vinegar and West Country Cheddar & Pink Peppercorns are two amazing flavours that will satisfy your salty cravings. These hand cooked chips are full of flavour and perfect for summer barbeques.



recipe

Fall-Off-The-Bone Beef Ribs
from *The Skoki Cookbook* by Katie Mitzel

3 lbs beef short ribs
1/2 c olive oil
salt and freshly ground pepper
2 tsp rosemary
1 tsp thyme
1 c chopped onion
1/2 c each chopped carrot and celery
5 garlic cloves, minced
3 bay leaves
1/4 tsp curry powder
1/4 c dark brown sugar
1 c beef stock
1 16 oz can peeled tomatoes, crushed in their juices
3/4 c red wine
1 tbsp sambal oelek

Preheat oven to 350 degrees F. Trim any excess fat off the ribs. Add a quarter of your olive oil to a heavy bottomed skillet or Dutch oven. Season the ribs with salt, pepper, 1 tsp of rosemary and 1/2 tsp of thyme, reserving the rest for the skillet mixture. Heat the olive oil on high heat and start to brown your ribs in batches on all sides. This should take about 15 mins. Pour off the fat, leaving only a wee bit in the bottom for additional flavour.

Now add your onions, carrots and celery to the skillet and brown gently for about 4 mins. or until just tender. Add the garlic, the rest of your herbs and spices, and the brown sugar, beef stock, tomatoes, red wine and sambal oelek. Bring to a boil and return the short ribs to the pot.

Bake covered with aluminum foil, until the ribs are tender and the meat pulls away easily from the bone, about 2 1/2 hours. Remove the ribs from the

skillet and keep warm by covering with foil but not in the oven. Skim off any fat that has emerged and start to reduce the liquid in the skillet over high heat until the sauce becomes thickened and condensed.

Serve the ribs over garlicky mashed potatoes or a rice pilaf or just as they are, with a side of sauce and a lot of napkins!



Find Us

1331 - 9th Ave SE
Calgary, AB T2G 0T2

OUR HOURS

Tues-Sat 10am-5pm
Sun 11am-5pm

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