

Savour newsletter



March Newsletter

March on! Winter is almost over.

New Products

kitchenware

Looking for a deep heavy ceramic mixing bowl? Emile Henry bowls are available in 3 sizes (1.6L, 3.1L, & 5.5L) in cerise and white. Due to their Ceradon process these handcrafted bowls clean easily, resist chipping and are thermal shock resistant.



Made in Germany, Romertopf clay bakers "steam bake" food producing low-fat, vitamin-rich dishes that don't burn. Cook your whole meal in one dish and serve from it as well. The glazed interior makes clean up easy.



fyi

Hours

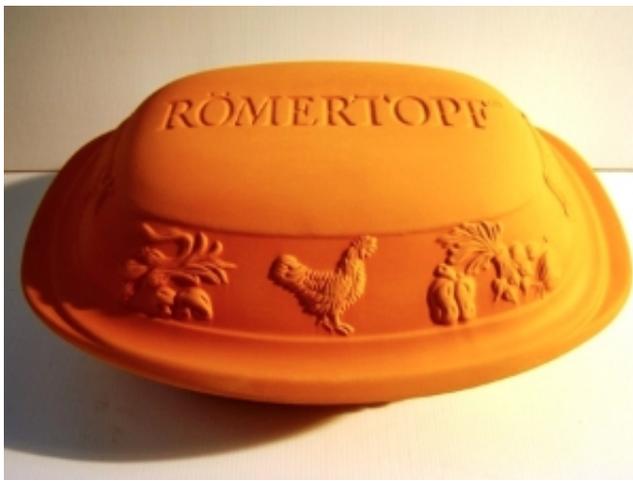
Tues thru Sat

10 - 5

Sun 11 - 5

Closed Mondays

**Henckels and Staub
Spring Promotion
on now!**



specialty food

Pure infused maple syrups from Nova Scotia have redefined maple syrup for those who love food! Savour now carries their 5 amazing flavours: Cinnamon, nutmeg & cloves, Vanilla, cinnamon & star anise, Lavender & chai, Ginger & maple cider vinegar, and Chipotle & lemongrass. They worked with chef Peter Dewar to develop the infusions. Versatile for both sweet and savoury dishes from simple desserts to salad dressings to glazed vegetables and meats. Come on in for a taste!

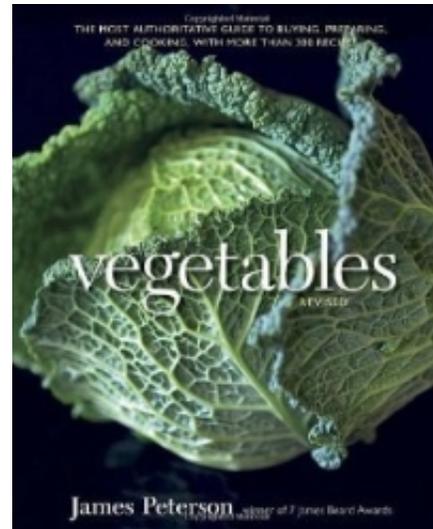


Mrs. Bridges Rhubarb Chutney is a wonderful accompaniment to cheese boards, curries, roast chicken or pork tenderloin. Made with apples, onion, ginger, dates and treacle, this richly flavoured chutney will soon become a favourite.



recipe

Cream of Parsnip Soup with Apple and Bacon
from *Vegetables* by James Peterson



Peel and core 3 large tart apples such as Granny Smith. Coarsely chop 2 of the apples and put them in a heavy-bottomed non-aluminum pot with 3 peeled and sliced medium parsnips (about 1 lb), 1 peeled and sliced small potato, 3 cups chick broth* or water and 1 cup apple juice. Cover the pot and simmer gently until the potatoes and parsnips are both easy to crush with the back of a fork against the inside of the pot, about 25 mins. Cut the third apple into 1/4" cubes and toss the cubes in a mixing bowl with 1 tsp of cider vinegar*.

Cut 4 thick-cut bacon slices into 1/4" cubes and cook in a skillet over medium heat until they release fat and barely begin to turn crispy, about 8 mins. Remove the cubes with a slotted spoon and drain on paper towels. The bacon fat can be saved for another recipe. Puree the soup in a blender or food mill with the finest attachment and transfer it to a clean pot. If you want the soup to be slightly thinner or to have a very smooth texture, work it through a fine-mesh strainer with the back of a ladle. Stir in 1/2 to 1 cup cream, 2 Tbsp cider vinegar*, the bacon cubes, and 2 Tbsp Calvados (optional), and simmer for 1 min. Thin if necessary with extra broth or water and season to taste with salt and pepper.

Distribute the reserved apple cubes in small mounds in the middle of six hot bowls. Ladle

the soup into each bowl and serve. Makes 6 servings.

*products available at Savour

Find Us

1331 - 9th Ave SE
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OUR HOURS

Tues-Sat 10am-5pm
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