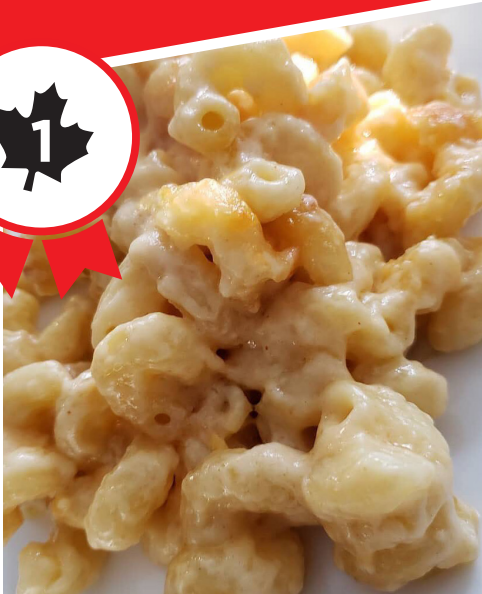


#VAUGHAN CookOff



June 15-26 we challenged master chefs of all ages to share their favourite Canadian recipes with the city. Our bellies have voted & the results are in!



submitted by @nadiacerelli

Our Canadian #VaughanCookOff winner is the classic Mac n' Cheese. If comfort food is what you're after, nothing beats this recipe with its rich and creamy cheese sauce. **Bon Appétit!**

In case you are in search of an alternative Canadian recipe for your taste buds, try our first and second runner up dishes to satisfy your food cravings.

Mac n' Cheese

Ingredients:

- Elbow macaroni
- 6 tbsp unsalted butter
- 1/3 cup all purpose flour
- 3 cups milk
- 1 cup heavy cream
- 4 cups of cheese - mix of Canadian cheddar, parmesan & mozzarella

Instructions:

1. Cook the elbow macaroni al dente in salted water & drizzle with olive oil to keep it moist.
2. Melt the remaining ingredients in a deep saucepan over low/medium heat, add salt, pepper and paprika to taste (optional).
3. Pour the melted ingredients over the pasta in an oven safe dish, cook for about 35-40 min at 350° degrees.



submitted by @quattromanos

Slow Cooker Maple-Glazed Ribs

Ingredients:

- 4 lbs pork side ribs
- 1 ½ cup sodium-reduced beef broth
- 1 sweet onion finely chopped
- 4 cloves garlic minced
- 2 bay leaves
- ¼ tsp salt
- ¼ tsp pepper

Maple-Whiskey Glaze

- 2 cups Canadian rye whiskey
- 2 cups bourbon
- ½ cup maple syrup
- ¼ cup packed brown sugar
- 2 tbs sodium-reduced soy sauce
- ¼ teaspoon pepper
- 1 pinch salt

Instructions:

1. In slow cooker combine all the marinade ingredients. Cover and cook on low until meat is tender. Transfer ribs to plate and let cool.
2. In saucepan, stir together glaze ingredients over medium heat and let the sauce thicken, about 10 min.
3. Place ribs on grill over medium heat; turning and brushing with glaze, until coated and sticky, about 5 minutes.



submitted by @teresa_jmr

Maple Walnut Tarts

Ingredients:

- 4 cups flour
- 2 pkg cream cheese, room temp
- 1 lb unsalted butter, room temp
- 3 cups chopped walnuts
- 6 eggs
- 3 tsp vanilla
- 3½ cups brown sugar
- 1 cup maple syrup

Instructions:

1. Mix the dough ingredients.
2. Form into small balls.
3. Spread into tart pan.
4. Mix the filling ingredients and spoon into tart pan.
5. Bake at 350° until golden brown.