
The 3rd Annual What's Cooking Bracebridge Will Take Place This Weekend

BRACEBRIDGE, ON – This weekend, renowned celebrity chefs, cookbook authors and food writers will visit us to tempt our palates and share their tips. Many people remember last year's terrific events, packed full of workshops and demos, and offering superb dining experiences.

The culinary adventurers and avid cooks love the opportunity to explore new flavours and techniques: from pie-making and preserves to seasonal gluten-free dishes and one-pot meals. There is even a culinary walking tour and a foraging hike for wild herbs and barks.



But there's also a lot for people who just like to eat good food ... preferably prepared by others! On Friday evening, September 30, Muskoka Brewery hosts a Grand Tasting Marché. Anyone who has enjoyed a Marché experience knows how much fun it is, especially in such a unique venue. Modelled on a traditional French street market, the food producers offer their wares and chat with the guests. Celebrity chef Mike Ward presides over the event, serving up his own special brand of entertainment. Australian-born, he has cooked in some of the most famous restaurants in Sydney and Toronto, even serving Hollywood stars such as Julia Roberts and Tom Cruise.

Cookbook author and food media star Emily Richards draws on her southern Italian heritage to present an Italian family-style lunch on Saturday at Patterson-Kaye Resort. The three-course meal starts with traditional antipasti, features a hearty Italian sausage and pasta bake, and ends with a classic tiramisu. Emily recently published a collection of her favourite family recipes, 'Per La Famiglia' and she will be signing copies after the lunch.

Saturday evening is the event's signature dinner, 'Look Who's Cooking: Smoke & Bones', presented by Canadian Living at the Bracebridge Sportsplex. It teams up two guys whose culinary creations are inspired by imagination and flair. Matt Basile, founder of the Fidel Gastro's street-food brand and Toronto's Lisa Marie restaurant, returns to us this year to cook his famous smoked ribs and cornbread. Michael Hunter, the 'Hunter Chef' and owner of Antler Kitchen and Bar, serves up wild Cornish hen with seasonal vegetables. The menu also includes smoked trout salad, foraged cedar sorbet and apple pie nachos.

The learning opportunities include small-batch preserving with Hall-of-Famer Home Economist Margaret Howard, pastry-making guided by iconic Canadian cookbook authors Rose Murray and Elizabeth Baird, one-pot meals with food writer Emily Richards and turkey-carving and meat chopping tips from butcher Bob McMaster.

Once again, *Bookalicious* features cookbook-inspired dishes hosted by local eateries for special lunch and dinner options throughout the weekend, while various downtown stores offer gourmet bites for the shoppers.

An entire weekend devoted to the glory of food – and in the lovely ambience of early fall in Muskoka. Visit www.canadascottagecountry.ca or drop in to the Bracebridge Visitor Centre at 1 Manitoba Street to get your tickets. *'What's Cooking Bracebridge' gratefully acknowledges the support of Muskoka Brewery and CogecoTV.*