



MADE IN  
CANADA

**RMSTATOR'S** loosening your belt

# RECIPES



COCKTAILS AND DELIGHTS









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**COCKTAILS**





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CANADIAN RUMMMMMMM!

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# CAP-CHAT

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60 ml (2 oz.) Chic Choc spiced rum

10 ml (1/3 oz.) orange liqueur

10 ml (1/3 oz.) white vermouth

30 ml (1 oz.) soda

2 strawberries

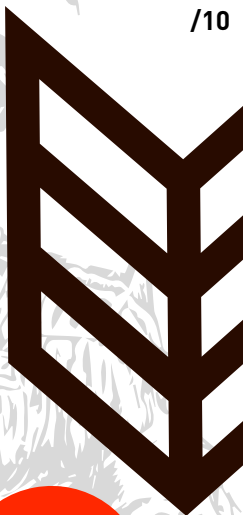
4 cranberries (or berries of your choice)

Crushed ice

Fill glass with crushed ice.

Pour in alcohol.

Add fruit.







# ST-LAWRENCE SPARKLING

---

30 ml (1 oz.) Chic Choc spiced rum

90 ml (3 oz.) champagne

30 ml (1 oz.) orange juice

15 ml (½ oz.) lime juice

1 drop vanilla extract

Ice cubes

Fill half of shaker with ice cubes and add rum, orange juice, lime juice, and vanilla.

Stir and double-filter into flute.

Finish by topping off with champagne.





# GASPÉSIEN LIBRÉ

45 ml (1 ½ oz.) Chic Choc spiced rum

180 ml (6 oz.) 1642 cola

Ice cubes

1 lime wedge

Pour the rum into a highball glass,  
half-filled with ice cubes.

Top up with cola.

Add squeezed lime wedge.

Stir using a mixing spoon.





# REBEL'S HOT PUNCH

---

60 ml (2 oz.) Chic Choc spiced rum

30 ml (1 oz.) Ruby porto

30 ml (1 oz.) white Lillet

120 ml (4 oz.) Domaine Pinnacle Still  
Cider

2 star anise flowers

Orange zest

Pour all liquid ingredients into pot.

Bring to a simmer.

Garnish with orange zest and star anise.







# MI'KMAQ

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½ oz. Chic Choc spiced rum  
½ oz. Apérol  
¼ oz. Cointreau  
1 egg white  
½ oz. lemon juice  
½ oz. simple syrup  
1 dash Angostura-type cocktail sour

Place all ingredients in a shaker.

First, chill with an ice cube by shaking until ice cube is completely dissolved.

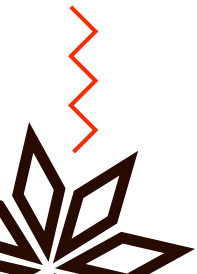
Then, chill again by shaking briefly with rest of ice.

Fill highball or Boston-type glass with ice.

Sift contents of shaker into glass.

Top with sparkling Eska water.

Add a dash of Angostura on head and garnish with cedar branch.







# CHIC BÛCHE

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1.5 oz. (45 ml) Chic Choc spiced rum

0.5 oz. (15 ml) Maple syrup

Half lime, cut in quarters

10 mint leaves

5 oz. (150ml) Sparkling Eska water

1 dash Angostura-type cocktail sour

At bottom of a tall glass, place the 4 lime pieces and pour in maple syrup and Angostura. Crush with pestle.

Pour in rum and add 7 mint leaves, as well as 5 ice cubes. Stir with spoon for 10 seconds.

Fill rest of glass with ice and top off with sparkling water.

Stir gently with spoon while trying to bring the mint leaves up to the surface from bottom of glass.

Decorate with remaining mint leaves.





# DARK 'N' STORMY

---

45 ml (1 ½ oz.) Chic Choc spiced rum

60 ml (2 oz.) ginger soda (Ginger Ale)

15 ml (½ oz.) lemon juice

1 spruce stem

Ice cubes

Place ice cubes in glass.

Pour in rum, lemon juice and ginger soda.

Garnish with spruce stem.





Photo credit : Domaine Pinnacle

# SPICY BEAR

---

1 ½ oz. Chic Choc spiced rum

½ oz. coconut rum

½ teaspoon powdered clove

½ teaspoon cinnamon

¼ teaspoon allspice (optional)

¾ oz. lime juice

Pineapple juice

Ice cubes

In a mixing glass, place ice cubes, and all other ingredients except pineapple juice and stir.

Pour into Boston or highball-type glass and top off with pineapple juice.

Garnish with lime slice and sprinkle with a bit of cinnamon.





# CHIC-LANTRO

---

1 ½ oz. Chic Choc spiced rum

1 oz. lime juice

1 oz. simple syrup

10-15 coriander leaves

Spicy ginger soda

In a highball glass, place coriander leaves and lime juice.

Crush with a pestle.

Add simple syrup, Chic Choc rum and ice cubes.

Top up with ginger soda.

Stir with stirring spoon.

Garnish with a bit of coriander.



**DELIGHTS**





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COMFORT FOOD FOR WINTER

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# FINGER LIKING CRANBERRY AND MAPLE CHICKEN

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4 chicken skinless thighs

4 tbsp flour

2 tbsp olive oil

2 sprigs fresh thyme

2 onions, chopped

2 cups fresh or frozen  
cranberries

1 cup apple juice

2/3 cup maple syrup

Salt and pepper

Preparation time : 15 mins

Baking time : 1h15 mins

Total time : 1h30 mins

Servings : 4



# PREPARATION

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1. Preheat oven to 375 °F. Coat the chicken thighs in flour and shake well to remove excess.
2. In a non-stick pan, brown them in oil, then place them in a Pyrex dish or roasting pan.
3. Add the thyme, onions, cranberries, apple juice and maple syrup. Season with salt and pepper.
4. Bake uncovered about 75 minutes, turning them halfway through cooking.









# MOUTHWATERING PULLED PORKS SANDWICHES

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## Sandwich

2-3 lbs pork shoulder

3 tbsp tomato paste

1 sliced red onion

2 tbsp flour

1 peeled/sliced  
green apple

1 tbsp chili powder

2 1/2 cups beef broth

1 tbsp worcestershire

2 1/2 cups BBQ Sauce

2 cloves minced garlic

1 bay leaf and pepper

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## BBQ sauce :

6 tbsp brown sugar

1/2 cup cider vinegar

1/4 cup molasses

1/4 cup honey

2 tbsp rum

1 tbsp allspice

1/4 tbsp ground cloves

1 tbsp liquid smoke

1 tbsp chili powder

2 tbsp black pepper

2 tbsp garlic powder

2 tbsp yellow mustard

# PREPARATION

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## BBQ sauce preparation

1. Mix all ingredients, heat and dissolve for 5 minutes.
2. Add 4 cups of ketchup & simmer 30 minutes.

## Sandwich preparation

1. Mix half of BBQ sauce with ingredients & put in slow cooker.
2. Cook on low 8 hours. Remove pork & shred.
3. Remove fat drippings from juice, add rest of BBQ sauce & thicken for 15 minutes.
4. Serve on buns with coleslaw.









# ITALIAN WARMTH VEAL STEW

5 tbsp olive oil

1 1/2 pound braised veal  
cubes

2 cloves garlic, minced

14 oz mixed mushrooms  
cleaned and sliced

2 2/3 cups beef broth

14 oz cherry tomatoes

3 tbsp chopped parsley

1 tbsp dried oregano

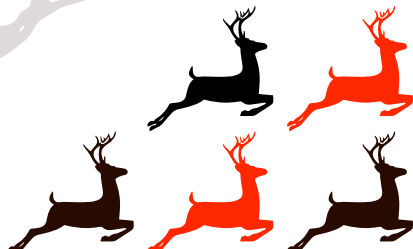
3 oz 35% cream

2 oz parmesan grated

Salt and pepper to taste

Total time : 1h15

Servings : 4



# PREPARATION

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1. Heat oil in a large pan . Place veal cubes and sear quickly over high heat on both sides until golden brown.
2. Add the garlic and let it fry for 2 or 3 minutes. Then add the mushrooms and cook for about ten minutes.
3. Moisten all with the broth. Reduce heat and simmer for 35-40 minutes, adding a little broth during cooking, if required.
4. When the meat is tender, add the cherry tomatoes, parsley and oregano and cook 5 more minutes.
5. Finally, put the cream and parmesan. Season with salt and pepper and cook for 8 to 10 minutes at medium-low heat. Serve warm.

VEAL.







# SCRUMPTIOUS CARAMEL APPLE PIE

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## Pie :

6 big apples

4 tbsp butter

1 tbsp flour

1/3 cup sugar

1 pre-made pie crust

1 pinch of cinnamon  
(optional)

## Caramel sauce :

75 ml 35% cream

1/3 cup sugar

1/3 cup brown sugar

Preparation time : 25 mins

Baking time : 30 mins

Total time : 55 mins

Servings : 6





# PREPARATION

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1. Prepare pie crust in a 10-inch pie pan.
2. Prepare the sauce with sugar and cream. Stir in sugar, cream and brown sugar in a medium saucepan . Heat over medium heat for 7 minutes, then remove.
3. Preheat oven to 450 ° F.
4. Peel and cut the apples into small wedges. Use a large skillet. Heat butter over medium-high heat, add the apples and sauté until warm. Add cinnamon and flour. Stir so that everything is well coated.
5. Remove and pour the apple filling into the mold. Add the sugar and cream sauce over the apples.
6. Prepare another pie shell and cut into small strips. Place on top of the filling.
7. Bake for about 30 minutes. Cool and serve.





# I'LL NEVER SHARE THESE DONUTS

3 cups flour

3 1/2 tsp baking powder

1 tsp salt

1/2 tsp nutmeg

1/4 tsp cinnamon

3 eggs

1 tsp vanilla extract

3/4 cup sugar

3/4 cup milk

3 tbsp butter or  
margarine

Preparation time : 1h45

Baking time : 3 mins

Total time : 1h48

Servings : 24





# PREPARATION

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1. Sift together flour, baking powder, salt, nutmeg and cinnamon.
2. Beat the eggs. Add vanilla and sugar. Beat until the mixture becomes a pale yellow. Add margarine and beat to combine.
3. Add milk to the creamed mixture alternating with the flour mix.  
The lighter the dough the better the donuts.
4. Chill dough 1 to 1 1/2 hours until it is the consistency to roll out.
5. Sprinkle a good amount of flour on a work surface. Using a portion of dough, roll it to about 1/4 inch and cut with a donut mold.
6. Carefully drop the donuts in oil to 375 °F and cook about 3 minutes until golden brown on both sides, turning once. Remove with a fork and place on paper towels to remove excess oil. Cool and roll in sugar or icing sugar.









# SMELLS LIKE CHRISTMAS TURKADEES

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2 cups flour

8 tbsp butter or margarine

1 tbsp baking powder

½ tsp salt

1 cup milk

Preparation time : 30 mins

Baking time : 15 mins

Total time : 45 mins

Servings : 10 to 12



# PREPARATION

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1. Mix all the ingredients, except the milk, together with a fork or pastry blender, a food processor may work as well.
2. Add almost a full cup of milk and mix. Knead dough just to combine.
3. Roll out to about  $\frac{1}{4}$  inch in the shape of a rectangle.
4. Spread margarine or butter all over.
5. Cover with a layer of brown sugar and sprinkle with cinnamon.
6. Roll it up by the long side and cut little rounds about  $\frac{3}{4}$  to 1 inch wide.
7. Put them in a baking dish close to each other and pat tops with a bit of water by damping your hand.
8. Bake at 375 °F for 10 to 15 minutes depending on the thickness.









# HEAVENLY “GRAND-PÈRES AU SIROP D'ÉRABLE”

1 1/4 cup flour  
1 tbsp baking powder  
1 pinch salt  
2 tbsp sugar  
1/4 cup softened butter

1/2 cup milk  
1 cup water  
2 cups maple syrup  
Vanilla ice cream  
(optional)

Preparation time : 15 mins

Baking time : 15 mins

Total time : 30 mins

Servings : 6



# PREPARATION

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1. Over a large bowl, sift flour, baking powder, salt and sugar. Add the butter and, using a pastry blender or two knives, work the mixture until it has the texture of coarse crumbs. Add milk and mix until the dough is smooth.
2. In a large saucepan, combine the water and maple syrup and bring to boil. Drop the dough, about 1 tbsp at a time, into the boiling syrup. Reduce heat to low, cover and simmer about 15 minutes (do not lift the lid during cooking)
3. To serve, coat the pastries with maple syrup and top with a scoop of ice cream (optional).







# CLASSIC MAPLE SYRUP PIE

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2 tbsp butter

4 tbsp flour

1 cup maple syrup

1/2 cup water

1/2 cup chopped walnuts

1 unbaked crust

Preparation time : 15 mins

Baking time : 30 mins

Total time : 45 mins

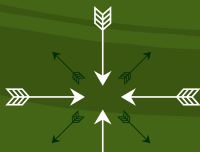
Servings : 6



# PREPARATION

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1. Preheat oven to 350 °F.
2. Melt butter; add flour and cook. Stir until the mixture is a beautiful brown.
3. Add maple syrup and water and stir until thick.
4. Let the mixture cool than add nuts.
5. Pour into unbaked crust.
6. Bake for about 30 minutes.







# CREDITS

## COCKTAILS

Cap Chat - Domaine Pinnacle

St-Lawrence sparkling - Domaine Pinnacle

Gaspésien libré - Domaine Pinnacle

Hot rebel's puch - Domaine Pinnacle

Mi'kmaq - Le jockey

Chic bûche - La buche

Dark 'n' Stormy - Domaine Pinnacle

Spicy bear - Drinkerie

Chic-lantro - Toqué

# CREDITS

## DELIGHTS

Finger liking cranberry and maple syrup chicken - Nicolas Guimond

Mouthwatering pulled pork sandwiches - Sean Yates

Italian warmth veal stew - Jean-Michel Morency

Scrumptious caramel apple pie - Léanne Chagnon

I'll never share these donuts - Phébée Lafaille

Smells like Christmas turkadees - Sharon Mills

Heavenly "Grand-pères au sirop d'érable" - Guillaume Robert

Classic maple syrup pie - Nicolas Guimond





H A P P Y H O L I D - E H !



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