

# MAPLE SEASON

# MAPLE SUGAR HAM NUGGETS

I felt like I was really moving up in the world the first time I was tasked with cooking off these miniature hams (AKA **Ham Nuggets**). It was my ticket out of washing dishes, so I made sure I brought my A-game, cooking them painstakingly low and slow, lacquering them in maple glaze every half hour or so, making sure to thoroughly coat every nook and cranny to ensure the end result was one hot, sticky, delicious mess.

I have since further graduated, but these little hams, perfect to feed two to three people, are still near and dear to my heart and they're still done with just as much TLC. Makes for an easy meal, as you just have to wrap in foil and reheat gently until they are warmed through. Make sure to enjoy with our homemade mustard sauce and a hearty potato dish, I would suggest our scalloped potatoes. **\$8.99/LB**

Featured at:

OUR OWN

# MAPLE SYRUP

Imagine if we didn't feature our own **Maple Syrup** for maple week. I have mixed feelings about private labelling stuff, as lot of stores do it to pass off inferior product that they can buy in bulk. Top notch producers definitely deserve their own recognition. One of the few items we do slap our label on is this beautiful maple syrup that we bring in from Fortune Farms in Almonte, Ontario (near Ottawa). It's a nice and light syrup with a beautiful aroma and rich sweetness that seems to linger on the tongue longer than regular syrup. This is a staple of my childhood and still something I fly through bottles of nearly every week. It's the gold standard of syrup. **\$16.99/BTL**

# VILLAGE CREAMERY ICE CREAM OF THE WEEK!

We'll have not one, but two ice creams on sale this week: our **Maple Pecan** and our **Maple Walnut**. The Maple Walnut we named after Evan's father who was a bit of a maple nut himself, and would tap trees up and down Markham Rd. We make a maple ice cream and fold in walnuts and a ripple of maple syrup throughout. The Maple Pecan we prepare with the candied pecans we make in the bakery, with the same base. I'm often ask which I prefer; gun to my head I would probably say the walnut, but you can answer that yourself this weekend.

Maple Pecan Ice Cream & Maple Walnut Ice Cream  
Reg. \$13.99/litre  
**\$2.00 OFF**

# MAPLE TERIYAKI SALMON

A little feature this week from the fish counter. A few years ago for our summer BBQ, Stan whipped up an authentic teriyaki sauce for a salmon dish that we made. I remember going to a Korean grocery store downtown and looking through the dozens of different types of soya sauce available to find the right one for him. In the end, it was worth the hassle as it came out great. This week we are tweaking that recipe and whipping up a **Maple Teriyaki Salmon** where we swap out the brown sugar for maple sugar, tone down the garlic and ginger a bit so the maple really shines, and add some mirin. Really excellent on the grill if weather permits, but also can be done in the pan or broiled. **\$28.99/LB**

# MAPLE BUTTERTARTS

This is an honest to God story. The easiest way to make friends is to show up with a Village Grocer Mixed Berry Jelly Roll when you're invited somewhere, which is how I got my best friend's aunt hooked on them. I got frequent calls to deliver them to her in the city, which I was always happy to do. Eventually she came and surprised me at the store one time. We sat down and had coffee and a **Buttertart** together. Later that day she ended up getting into a biking accident and sustained a pretty serious brain injury, (don't worry, this isn't a sad story, she ends up fine!), but she was in a coma for weeks. When she finally came to, despite having considerable memory loss, she was unable to recall anything from her last few weeks other than "eating a mediocre buttertart," which is funny as hell but also a little mortifying to me as I've always thought they were pretty tasty. We don't really ever fiddle around with our recipes as it's a surefire way to upset our regular customers, but we figured there were a few little tweaks that we could make that would only make them better. Firstly, we've used corn syrup in the recipe since day one but really, a uniquely Canadian treat should feature a uniquely Canadian ingredient, so we are swapping that out for maple syrup. Secondly, we are no longer using a press but are instead cutting out rounds of pastry and gently hand-pressing them into the tart mold. This is how my grandmother Doreen used to make them, and it's worth the extra labour as the pastry is lighter and flakier, tasty in its own right as opposed to being a mere vessel for the gooey, delicious buttertart filling. Let us know what you think! **25% OFF**  
Reg. \$10.99/6 pack

# MAPLE SUGAR HAM CROISSANT

Our **Maple Sugar Ham Croissant** is one of my creations that I'm most proud of. We use our famous maple sugar ham on one of our butter croissants which we bake in house, with a maple-smoked cheddar, slices of tart granny smith apple and a maple-dijon aioli. **\$2.00 OFF**  
Reg. \$8.49 each

# BEAUTY BLUEBERRIES

BUY ONE GET ONE FREE

During the winter months **Blueberries** come from either South America (Peru and Chile) or from Mexico. The South American blues are picked months before and shipped in refrigerated containers by boat, and they are usually more on the tart side. So whenever possible, we try and source Mexican this time of year as they are sweeter and fresher. We've got beautiful blues this week, firm and crunchy with a burst of sweetness. You'll want to enjoy these by the handful. **Buy One Get One Free!** **\$5.99/CONT.**

Featured at:

# HAIR CARE AISLE FOUR

**Mennonite Eggs** - As maple syrup is considered a breakfast condiment, we thought to feature another breakfast staple, these Mennonite Eggs AKA the best eggs we sell. These are brought in weekly by Mennonite farmers who have consistently shorted us over the last few months. "The chickens just haven't been in a laying mood." People love these eggs and I've been having to put a waiting list for eggs in my office, which is just crazy! But once you crack into them and see that brilliant saffron-gold yolk and taste their richer taste, you'll see why people are so adamant about these eggs. We've finally received enough to put them on special, so all you egg lovers can rejoice! **\$7.99/DOZ**

**Mennonite Butter** - From the same farmers, we've got some locally-churned Mennonite butter. We first got these in hand-formed bricks that were haphazardly wrapped in paper, and no one knew what they were. They have since started putting the butter in tubs which is far more practical and the rich butter still tastes just as decadently creamy. Be sure to pick up some of our **Blackbird** to enjoy this at its best. **\$10.99/PACK**

**Nos Cabanes Maple Syrup & Butter** - We bring in this maple syrup direct from the source in Quebec, and they produce some of the most beautiful syrup we sell, with tasting notes for each based on the terroir. They also produce this most excellent maple butter which actually isn't butter at all but a confection made when you heat syrup and then cool it, all the while beating it until it achieves a smooth, butter-like consistency. It is excellent on toast, pancakes or French toast, will dissolve beautifully into sauces, is an underappreciated treat that deserves a spot in your fridge. **\$19.99/EACH**

# SPRING BULBS

Last fall I spent a few days in beautiful Amsterdam, where every direction you turn is worth a photo. One of the highlights of the city is the Bloemenmarkt, a sprawling market floating on barges in the Singel Canal. Vendor after vendor is hawking their wares, flowers, bulbs, cheeses, Christmas baubles and souvenirs. Vibrant colours and a cornucopia of fragrances battle for your senses with every step. I really wanted to float Mariella out on a miniature barge on Toogood, but instead we'll have a sale on **Potted Spring Bulbs of Tulips, Hyacinth and Daffodils**. These are meant for indoors, and will flower once they're in warmth. Make sure not to overwater and the blooms should last for weeks. **Featured at: 2 POTS FOR \$11.99/TWO**

# MAPLE BACON BREAKFAST SAUSAGES

So two weeks ago I started apprenticing under my dear uncle Mike to make all the sausages and burgers, and ever since, the wheels in my head have been spinning about different flavours we could experiment with. I've also started hitting up other butcher shops throughout the city on the hunt for inspiration. I've never eaten more sausage in my life but I'm committed to the grind...literally. Now we've made a **Maple Bacon Sausage** before, but I thought it would shine a little brighter as a breakfast sausage with a higher fat content, finer grind and the addition of maple sugar in place of brown sugar and a little sage. I think they're great and I hope you'll feel the same. **25% OFF**  
Reg. \$7.99/lb

# ASPARAGUS

Crisp and tender and infinitely versatile, we'll have a 'rojo caliente' deal on **Asparagus** this week. The first really good 'grass of the season.' **\$1.99/LB**

# CHEESE, PLEASE!

**Clos de Roches** - It's hard to do a maple theme without drifting into a French Canadian theme, as the two are so inextricably intertwined. We were going to have Gruyere on sale this week, which is a respectable cheese and all, but this is essentially a French Canadian take on a Gruyere except it's a little firmer and a whole lot more flavourful. This is aged so it's nice and crumbly with bits of salty crystallization. It is perfectly balanced creamy and savoury with a touch of fruitiness, so divine! I wholeheartedly recommend this cheese, it's one of the best we carry. **Featured at: \$7.99/100G**

**Le 1608** - Another one of my favourites that's also French Canadian and akin to a Gruyere but with the creaminess and nuttiness that you'd expect from an Oka. I use this in a lot of the store's specials, whenever we make Croque Monsieur, Reuben Sandwiches, Mac & Cheese, French Onion soup. It's my go-to melting cheese when I need something gooey and delish. **Featured at: \$6.99/100G**

# WHAT'S BAKING?

**Maple Rosemary Crème Brûlées** - I will never pass up an opportunity to feature these as they are one of my favourite desserts of all time, and I am on a crusade to convince everybody to feel the same. We steep the cream with fresh rosemary before setting it in a maple custard. It is sweet, creamy and subtly herbaceous. Je t'adore! **Reg. \$5.99 each 25% OFF**

**Maple Pecan Muffins** - Mariella's favourite muffin. We take our buttermilk muffin batter and give it a little oomph in the form of lots of maple syrup with crumbled toasted pecans throughout. **Featured at: 4 FOR \$7.99**

**Apple Maple Custard Flans** - I am intrigued by this new creation of Jaana's and am excited to give it a go as it has everything that I love in a dessert. We start with a shortbread crust and then fill with caramelized apples that we bless with all sorts of yummy baking spices before folding into a maple custard and baking off. **\$19.99/EACH**

**Maple Pecan Eclairs** - A new flavour of éclair for the weekend. These will be a crisp but flaky choux paste filled with maple mousse, pastry cream and then studded with candied pecans. **\$9.99/TWO**

# THE SWEETEST LITTLE CHERRY TOMATOES

BUY ONE GET ONE FREE

Longer, warmer days bring us not only maple sap but also the return of local veggies... from a greenhouse. We bring in these stupendously sweet little **Cherry Tomatoes** from Quebec. In fact the last couple months I have stopped bringing in grape tomatoes altogether and have just brought these little gems on the vine because they are so superior to everything else. Even the most steadfast tomato hater will pop these like candy. **Buy One Get One Free!** **\$3.99/CONT.**

# BUTTERFLIED PORK TENDERLOINS

Unlike fattier cuts of pork that require long, slow cooking, lean tenderloin is at its best cooked assertively at a high heat. Several years ago we thought to start butterflying and marinating them so they will cook evenly and are quick and easy to either grill, pan-fry or cook under the broiler (~5 minutes a side). We'll have our usual assortment of marinades: **Black Garlic, Sweet Thai Chili** or **Mediterranean**, and are also introducing a new **Maple Chipotle** flavour for this week's theme. **Reg. \$12.99/lb 25% OFF**

# WHAT'S AT THE DELI?

**Maple Sweet Potato Soup** - Nothing is quite as seasonal and comforting as hearty root vegetables caramelized in maple syrup. We sweat out carrots, celery and onions and then simmer them with chicken stock and sweet potatoes, and then doctor it up with a little maple syrup. Rich and earthy with just the right amount of sweet. **Reg. \$10.99/900ml 25% OFF**

**Maple Wheatberry Salad** - A variation of one of my favourite salads we make. We make this with wheat berries, halved grapes, dried cranberries and local apples in a maple-curry vinaigrette. All the different flavours and textures make this a mini meal in itself. **Reg. \$2.99/100g 25% OFF**

**Sous Vide of the Week** - I was looking through my fave cookbook of all the time, the **Pied au Cochon Cookbook**, which is the Bible of anything and everything maple, for some inspiration for this week's ad. It is a very eccentric book with recipes in there like **Maple Squirrel Sushi** and **Tete de Porc Simmered in Maple Syrup** scattered amongst other French oddities. I thought maybe we should keep it a little more towards the normal end of the spectrum while still keeping it Quebecois, so **Kulam** brought in some **Cornish Hens** from Quebec for this week's sous vide special. We sauté shallots and deglaze with white wine and then thicken with some butter, sweeten with maple, and throw in a handful of raisins that plump up with all those delicious juices. **Featured at: \$17.99/EACH**

**Maple Lime Salmon** - We contrast the sweetness of the maple with some freshly squeezed lime juice and use it to glaze a roasted salmon fillet. This is a meal to-go that we pack up with some asparagus and roasted potatoes. **Featured at: \$15.99/MEAL**

# WHAT'S FOR LUNCH?

So for Friday lunch this week we are serving up my personal favourite sandwich that we make here at the store, our **Porchetta Sandwich**. We make the porchetta in-house wrapping a juicy pork belly around a lean pork tenderloin, seasoning it with garlic, chili, fennel, herbs and zest. Just an incredibly flavourful roast that we shave and put on a **Blackbird** bun with the crackling (crispy bits of pork skin...the best part!), shaved Asiago, tomato and arugula, with a grainy mustard aioli. Served with chili and garlic broccolini that we sauté with slivered almonds. **\$15.00/MEAL**

As for our lunch offerings next week, they are as follows:

- Monday March 27 - Croque Monsieur with Tomato Soup
- Tuesday March 28 - Chicken Piccata with French Beans and Mashed Potatoes
- Wednesday March 29 - Chicken Cutlet Sandwich with Napa Salad or Soup
- Thursday March 30 - Shortrib Reuben Sandwich with Roasted Potato Salad
- Friday March 31 - Prime Rib Sandwich with Crispy Fried Onions, Gravy and Fries

JUST A HEADS UP, OUR EASTER CATERING MENUS ARE NOW AVAILABLE ON OUR WEBSITE.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MARCH 26

Store Hours: Monday - Friday: 8:00 am - 7:00 pm  
Saturday & Sunday 9:00 am - 6:00 pm

4476 16th Ave. (Just W. of Kennedy)

905-940-0655

the VILLAGE GROCER  
QUALITY FOODS

it takes a Village!



twitter.com/villagegrocer

facebook.com/thevillagegrocer.unionville

instagram.com/thevillagegrocer

www.thevillagegrocer.com

