

you BE THE CHEF



A YEAR OF INSPIRED RECIPES FROM FAIRMONT HOT SPRINGS RESORT

MEET THE CHEF



You Be The Chef is composed of recipes that I have been making for most of my life. My inspiration came from my many influences while growing up and working around the country. Family gatherings have always been enjoyable and plentiful, so it was then when my love for cooking began.

In this calendar of recipes you will find many foods and ingredients highlighted that I love to work with. Always remember that cooking is not about buying the best cuts of meat or the trendy foods on the market, it's about the various seasons and the ingredients available.

I believe that the best things to cook take the longest. For example, there is something to be said about braising a brisket for 5 hours as not only does it make for a great meal, but also a great day—from the smells and anticipation, to conversation going around while waiting for the meal. Plus, the day after sandwiches are delicious too!

I hope you try these recipes and play with them. Just because it says to use one ingredient doesn't mean you have to. Have fun with all of them. After all, what's more important than family, friends and great food!

Greg Godfrey

Executive Chef, Fairmont Hot Springs Resort

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CREAM OF SPINACH & POTATO SOUP



JANUARY



10 oz. package frozen spinach, thawed
5 lbs. peeled potatoes, chopped
3½ cups milk
¼ cup sour cream
1 green onion, sliced
1 tsp. fresh lemon juice
Pinch of dried thyme
Pepper



In a large pot bring the milk and chopped potatoes to a boil. If needed, add a small amount of water to ensure the potatoes are covered. Boil the potatoes and milk until potatoes are falling apart.

Mix the remaining ingredients together in a bowl and pour the potatoes and milk over them. Mix all together.

Purée the soup in a blender or use an immersion blender. Once blended, return to large pot and bring to a boil. Season with salt and pepper to taste. Garnish and serve.

SERVES 6



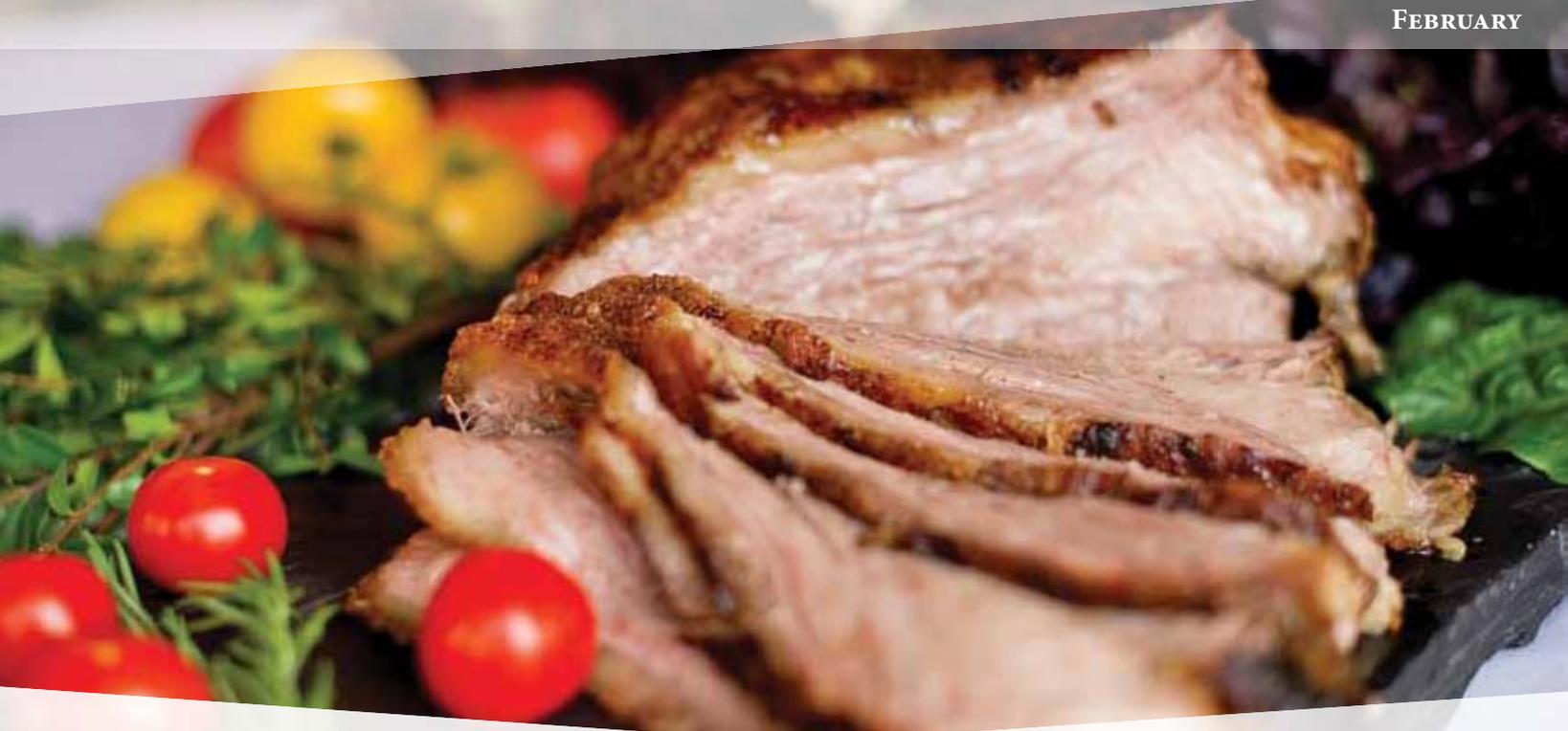
Chef's Tip: To reach desired consistency of soup you may add milk or water. Almost anything will work as a garnish for this soup. One of my favourites is green onion and bacon bits.

On the Cover: Delicious Grilled Pork Chops with Rhubarb Chutney (see "June")

BRAISED BEEF BRISKET



FEBRUARY



3 tbsp. canola oil
2 lbs. beef brisket
2 large white onions, chopped
4 medium carrots, cut into 1 inch pieces
4 celery ribs, cut into 1 inch pieces
6 garlic cloves, whole
¼ cup cider vinegar
1 cup chicken stock or reduced-sodium chicken broth
28 oz. can crushed tomatoes
1 tsp. salt
1 tsp. pepper



Preheat oven to 350°F with rack in lower third.
Heat oil in a wide 5 to 6 quart oven proof pot over medium/high heat until it shimmers. Season brisket with 1 tsp. each of salt and pepper. Brown brisket, turning once, about 8 minutes total. Transfer to a plate.
Reduce heat to medium. Add onions to pot. Cook, stirring occasionally, until golden-brown, 12 to 15 minutes. Add carrots, celery and garlic. Cook, stirring occasionally, until golden, 10 to 12 minutes. Add vinegar, stirring and scraping up brown bits.

Add stock and tomatoes and bring to a simmer. Return brisket to pot, nestling it in braising liquid (liquid will not cover meat). Cover with a tight-fitting lid and braise in oven until tender, 4 to 5 hours.

Brisket is best if made ahead. Place in fridge uncovered until cool and then cover for up to 3 days. To reheat place in warm oven at 300°F for approximately 25 minutes. (Skim off fat before reheating).

SERVES **6**



Chef's Tip: A second cut beef brisket will taste best in this recipe. Ask your butcher to slice you the perfect brisket.

BAKED MACARONI & CHEESE



MARCH



3 tbsp. unsalted butter
3½ tbsp. all-purpose flour
½ tsp. paprika
3 cups milk
1 tsp. salt
3 cups wagon-wheel pasta (rotelle)
1 tbsp. Worcestershire sauce
10 oz. extra-sharp cheddar cheese, coarsely shredded (about 2¾ cups)
1 cup coarse fresh bread crumbs
1 cup pancetta or thick cut bacon



Preheat oven to 375°F. Butter a 2-quart shallow baking dish.

Cut and render down the pancetta or bacon.

In a large pot bring 5 quarts salted water to a boil for cooking pasta. Cook according to directions on package.

In a saucepan melt butter over moderately low heat and stir in flour and paprika. Cook, whisking continuously for 3 minutes. Whisk in milk and salt. Bring sauce to a boil and simmer for 3 minutes, whisking occasionally. Remove from heat.

In a large bowl stir together pasta, sauce, Worcestershire sauce, 2 cups cheddar and bacon or pancetta. Transfer mixture to prepared dish. (Macaroni and cheese may be prepared up to this point one day ahead and chilled, covered tightly).

In a small bowl toss remaining ¾ cup cheddar with bread crumbs and sprinkle over pasta mixture.

Bake uncovered in middle of oven 25 to 30 minutes, or until golden and bubbling. Let stand 10 minutes before serving.

SERVES **4**



BBQ PORK RIBS



APRIL



3 pork ribs (approx. 4 lbs.)

BBQ Sauce (Makes 4 cups)

2 cups ketchup
½ cup molasses
⅓ cup bourbon
¼ cup dijon mustard
3 tbsp. hot pepper sauce
2 tbsp. Worcestershire sauce
2 tsp. paprika
1 tsp. garlic powder
1 tsp. onion powder
1 can Pepsi

Braising Liquid

2 tbsp. vegetable oil
2 garlic cloves, minced
1 tbsp. fresh ginger, peeled/minced
¾ cup rice vinegar
½ cup soy sauce
2 cups water



BBQ Sauce

Combine all ingredients in a large saucepan. Bring to boil over medium heat, stirring occasionally. Reduce heat to medium/low; simmer uncovered until sauce thickens and flavours blend, stirring frequently, about 15 minutes.

Braising Liquid

Heat vegetable oil in large wide shallow pot over medium/high heat. Add ribs and brown on all sides, about 8 minutes. Transfer ribs to large bowl. Add garlic and ginger to pot, sauté 30 seconds. Add

vinegar, water and soy sauce and stir to blend. Return ribs to pot. Cover pot and simmer over medium/low heat until meat is tender, turning ribs occasionally, about 1½ hours.

Remove ribs from liquid and let cool. (This can be done up to 3 days in advance).

Heat grill medium to high. Place ribs on grill. Baste ribs with BBQ sauce on both sides and season with salt and pepper. Steak spice is optional but recommended.

SERVES 6

Chef's Tip: Sriracha Hot Chili Sauce is the best choice for the BBQ sauce. You may also use steak spice on the grill to add flavour.



NEW POTATO SALAD WITH PANCETTA, ROSEMARY & LEMON



MAY



5 oz. pancetta or thick cut bacon
¼ cup fresh lemon juice
1 tbsp. fresh rosemary, minced
2 tsp. lemon peel, finely grated
1 garlic clove, pressed
⅔ cup olive oil
3 lbs. Yukon Gold potatoes
3 large celery stalks, thinly sliced
2 tbsp. fresh parsley, chopped



Preheat oven to 400°F. Arrange pancetta slices or thick cut bacon on rimmed baking sheet, spacing apart. Bake until golden brown and crisp, about 20 minutes (do not turn). Drain on paper towels. Cool. Coarsely chop pancetta or bacon.

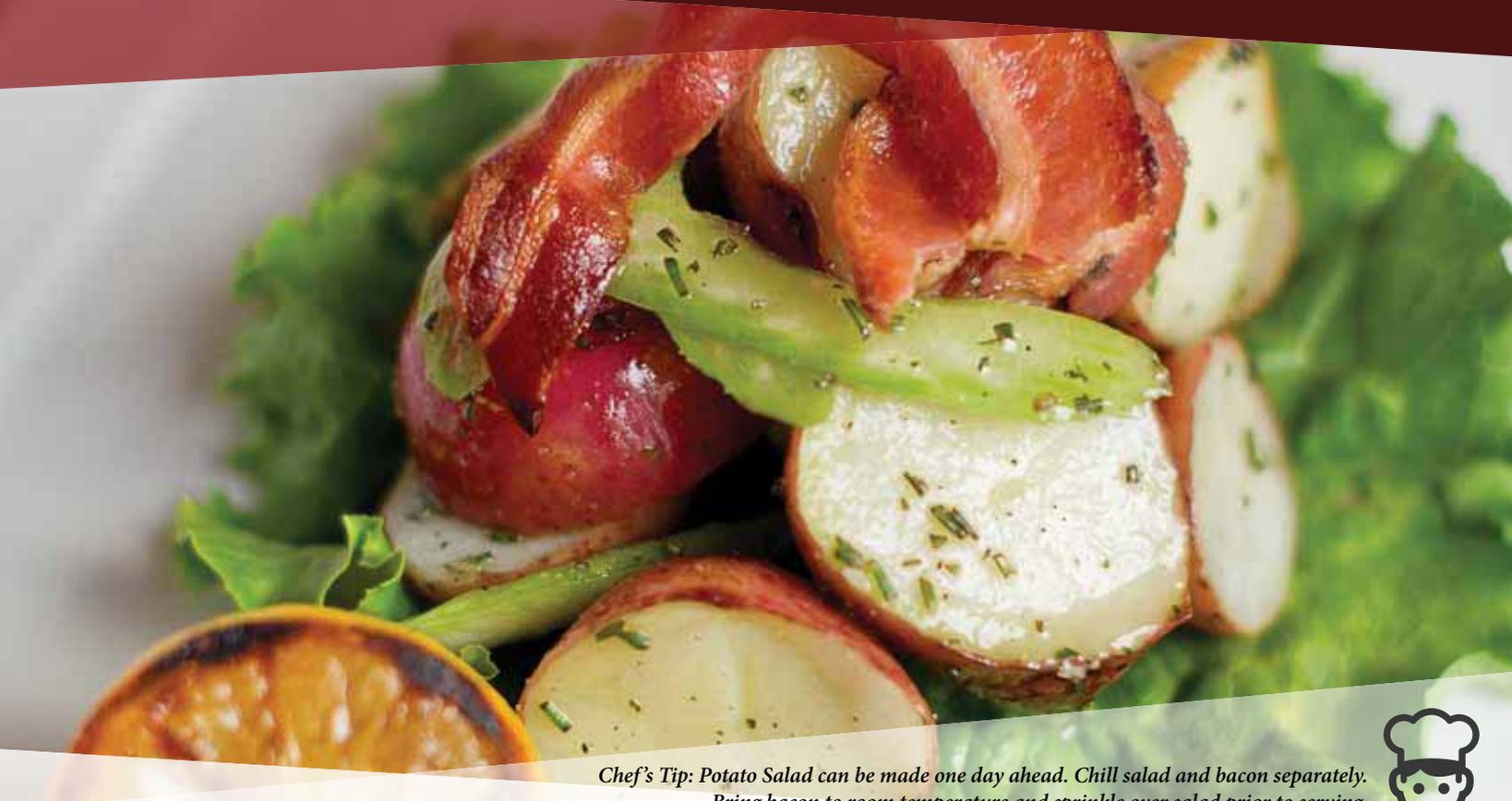
Meanwhile, whisk lemon juice, rosemary, lemon peel and garlic in small bowl. Gradually whisk in oil. Season dressing to taste with salt and pepper.

Bring water to boil and cook potatoes until tender. Drain and let stand until cool.

Cut potatoes into ¼ inch thick slices (remove skin, if desired). Place in large bowl with celery. Drizzle dressing over, tossing gently to coat. Season with salt and pepper. Cover and chill until cold, at least 2 hours.

Sprinkle pancetta or bacon and chopped parsley over potato salad.

SERVES 8



Chef's Tip: Potato Salad can be made one day ahead. Chill salad and bacon separately. Bring bacon to room temperature and sprinkle over salad prior to serving.



GRILLED PORK CHOPS WITH RHUBARB CHUTNEY



JUNE



12 pork chops

Rhubarb Chutney (Makes 6 cups)

1 cup + 2 tbsp. sugar
½ cup red wine vinegar
1½ cinnamon sticks
1½ tbsp. fresh ginger, minced
1½ tsp. orange peel, grated
½ tsp. ground cardamom
4½ cups rhubarb, coarsely chopped
(approx. 1¾ lbs. rhubarb)
¾ cup dried currants
4 green onions, chopped



Grill the pork chops. (see Chef's Tip)
Stir first 6 ingredients in heavy large saucepan over medium heat until sugar dissolves and mixture boils. Add rhubarb, currants and green onions and bring to boil. Reduce heat and simmer until rhubarb is tender but not falling apart, about 4 minutes. Cool to room temperature. Discard cinnamon. Cover and refrigerate chutney until cold, at least 1 hour.

Rhubarb Chutney can be made up to 2 days ahead. Bring to room temperature before serving.

SERVES 12

Chef's Tip: Remember the most important steps to grilling great pork: hot grill, salt and pepper, and don't overcook the pork. Medium-cooked pork is perfectly safe and in fact a much better product.



WATERMELON GOAT CHEESE SALAD WITH JALAPEÑO VINAIGRETTE



JULY



Jalapeño Vinaigrette

1 cup olive oil
2 tbsp. fresh lime juice
2 tbsp. champagne vinegar or white wine vinegar
¼ cup shallot, finely chopped (1 large)
1 tbsp. jalapeño, finely chopped
1 tbsp. fresh thyme, chopped
½ tsp. salt

Salad

1 small watermelon
1½ cups goat cheese, crumbled
1 small red onion, thinly sliced
1 medium head butter leaf lettuce (you can substitute any kind of lettuce)



In a bowl, mix all **Jalapeño Vinaigrette** ingredients. Whisk together.

Peel and cut watermelon into 1 inch cubes.

Best served in a large bowl. Begin by layering the watermelon, red onion, goat cheese and leaf lettuce. Repeat this 3 times or whatever your preference might be. Top the salad with a generous amount of goat cheese. Drizzle the vinaigrette evenly over the salad and garnish with leftover red onion.

SERVES 6



To save time, the preparation for the salad may be done the day before, but assembled immediately before serving.



BBQ CHICKEN, CILANTRO PEACH SALSA & BBQ SAUCE



AUGUST



Cilantro Peach Salsa (Makes 3 cups)

- 2 large ripe but firm peaches, peeled, stone removed and coarsely chopped
- 1 small Granny Smith apple, peeled, cored, chopped
- ½ cup fresh cilantro, chopped
- 3½ tbsp. honey
- 2 tbsp. fresh lime juice
- ¼ tsp. ground allspice
- ¼ tsp. ground cinnamon

BBQ Sauce (Makes 1½ cups)

- 1 cup root beer
- 1 cup ketchup
- ¼ cup fresh lemon juice
- ¼ cup orange juice
- 3 tbsp. Worcestershire sauce
- 1½ tbsp. (packed) dark brown sugar
- 1 tbsp. mild-flavoured (light) molasses
- 1 tsp. liquid smoke
- ½ tsp. grated lemon peel
- ½ tsp. ground ginger
- ½ tsp. garlic powder
- ½ tsp. onion powder



Cilantro Peach Salsa

Combine all ingredients in a saucepan and sauté them together until the apples and peaches retain some color, approximately 7 minutes. Set aside and cool.

Chicken

Season 4 chicken breasts with salt and pepper. Lightly rub canola oil all over the breast

BBQ Sauce

Combine all ingredients in a medium saucepan. Bring to boil over medium

heat, stirring occasionally. Reduce heat to medium/low and simmer until reduced to 1½ cups, about 20 minutes. Season sauce to taste with salt and pepper. Cool slightly. Transfer to bowl. Cover and refrigerate until ready to use.

Cook chicken (see Chef's Tip). Baste the chicken with BBQ sauce at the end of the cooking process and let the chicken rest for 5 minutes after cooking. Garnish with the cilantro peach salsa and enjoy.

SERVES 4

Chef's Tip: The two most important things to remember when grilling chicken are:

- Hot grill to start and turn the heat back after the initial sear. Put a sheet of aluminum foil under the grill and above the heat source to reduce flare up.
- Don't overcook the chicken. The internal temperature should reach 150°F.



BEER BRAISED SPICED APPLE CAKE



SEPTEMBER



- 2 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. ground allspice
- 1 tbsp. ground cinnamon
- ½ tsp. freshly ground nutmeg
- ¼ tsp. ground cloves
- 1 tsp. salt
- 1½ cups (packed) brown sugar
- 1 cup granulated sugar
- 1 cup butter, softened
- 3 large eggs
- 1 cup whole or 2% milk
- ½ cup raisins or dried cranberries
- 1 bottle dark beer
- 4 Golden Delicious apples, peeled, cored, and cut into ½-inch cubes (about 4 cups)



Position rack in middle of oven and preheat to 350°F. Lightly butter a bundt pan, then dust with flour, knocking out excess.

In a bowl cream together 1 cup of brown sugar, granulated sugar and butter. Add eggs one at a time. In a separate bowl, sift together flour, baking powder, baking soda, allspice, cinnamon, nutmeg, cloves and salt. In a separate bowl alternately mix ⅓ of each of the cream mixture, milk and dry ingredients and mix. Continue this process until all ingredients are mixed and smooth.

In saucepan sauté the apples in ½ cup brown sugar, beer and raisins or cranberries until the apples are tender and the sauce is syrupy. Layer the apple mixture on the bottom of the bundt pan and spoon the batter on top.

Bake until a wooden toothpick or skewer inserted in centre of cake comes out clean, and the cake just shrinks from sides of pan — about 1 hour.

Cool cake in pan for 10 minutes, then invert and unmold onto rack and cool completely. Just before serving, sift confectioner's sugar over cake.

SERVES 12



Golden Delicious apples are sweet and hold their shape nicely when cooked. Do not substitute Granny Smith apples in this recipe, as they are too tart and have a gray colour when baked.



MAPLE ROASTED PUMPKIN SQUASH SOUP

10

OCTOBER



1 small pumpkin or a 28 oz. can of purée
1 white onion, chopped
2 stalks of celery, chopped
1 large potato, chopped
1 carrot, chopped
1 tbsp. garlic, chopped
1 tsp. ground cinnamon
1 tsp. ground allspice
¼ tsp. ground clove
1 tbsp. chopped thyme
1 tbsp. chopped rosemary
½ cup maple syrup
½ cup canola oil
Salt and pepper to taste
½ litre whipping cream



Preheat oven to 350°F.
Peel and seed the pumpkin, then chop into 1 inch cubes. Lightly coat the pumpkin in oil and roast in oven until tender and lightly browned. Peel the onions and carrots, then cut into 1 inch cubes. In a large pot sauté the carrots, onions and celery for 5 minutes. Add the pumpkin or purée, potatoes, garlic, thyme and rosemary and cover with water. Bring to a boil and cook until tender, about 25 minutes.

Purée the soup either in small batches in a blender or with an immersion blender until smooth. Return soup to pot and boil for 5 minutes. Add the remaining ingredients and season with salt and pepper.

SERVES 6



Chef's Tip: Whisk flour and water together until smooth and add to soup to achieve a thicker consistency.

WINTER SQUASH CASSEROLE

11

NOVEMBER



2 lbs. squash, chopped
1 onion, chopped
1 10.75 oz. can condensed cream of chicken soup
8 oz. sour cream
1 cup carrots, grated
1 cup cheddar cheese, shredded
¼ cup butter
2 tbsp. pimientos, chopped
1 pkg. Italian-style salad dressing mix
Salt and pepper to taste
1 tsp. dill
1 tsp. oregano
1 tsp. basil



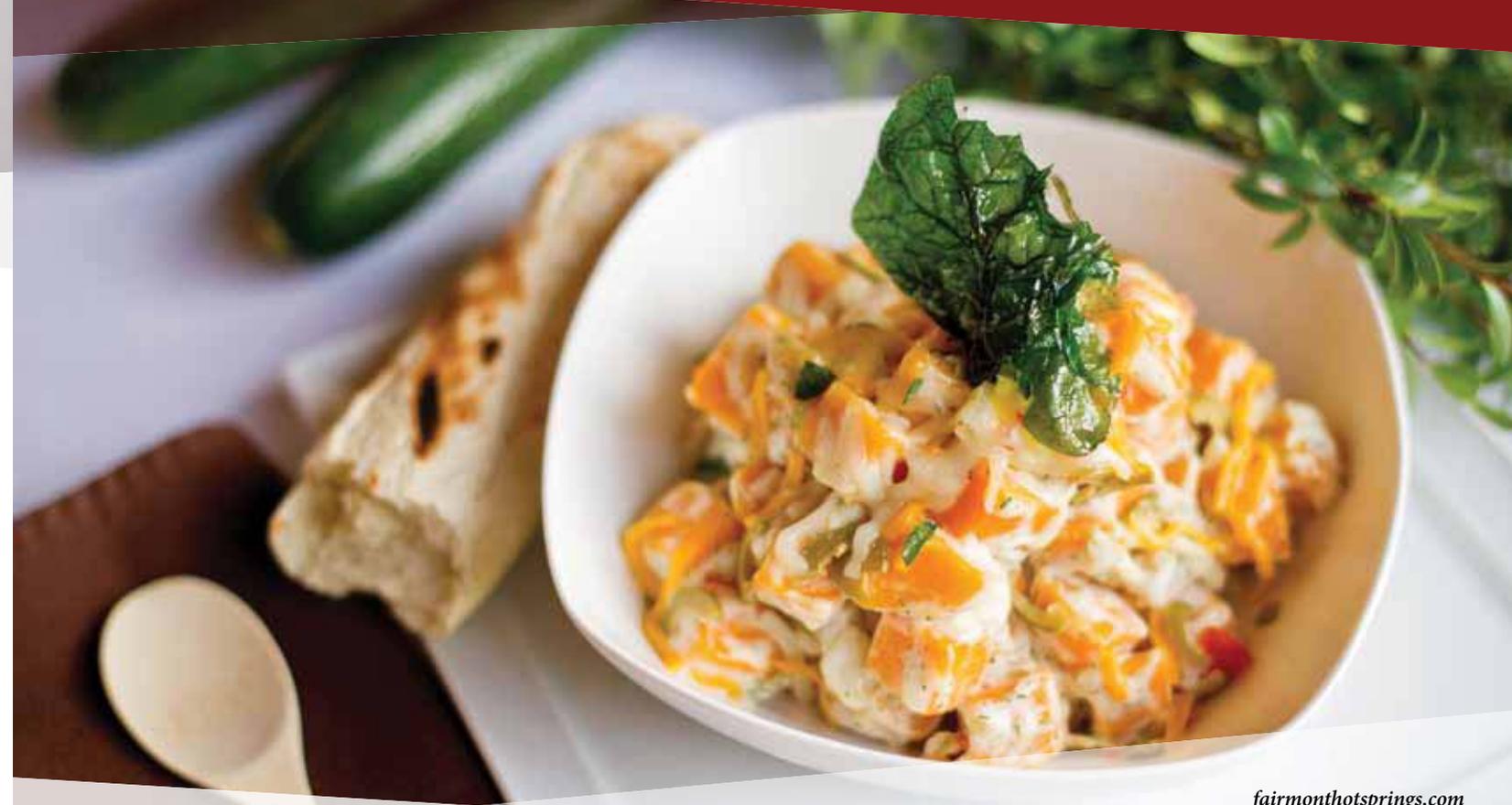
Butter a 9 x 9 inch casserole dish.
Preheat oven to 350°F. Bring a pot of salted water to a boil. Add squash and onion. Cook until tender, but still firm. Drain.

Bake in preheated oven for 45 minutes.

SERVES 6

In a large bowl, mix the squash mixture, cream of chicken soup, sour cream, grated carrots, cheddar cheese, butter, pimientos, salt and pepper.

Pour mixture into casserole dish and sprinkle the top with the Italian-style salad dressing mix.



CHOCOLATE PECAN BREAD PUDDING



DECEMBER



4 cups of 1-inch cubed bread with crust (about 6 oz.)

1¼ cups semi-sweet or bitter-sweet chocolate chips, divided

½ cup walnuts, chopped

½ cup dried cranberry

Custard

1 cup heavy whipping cream, divided

1 cup half and half, divided

5 tbsp. unsweetened cocoa powder

4 large eggs

1 large egg yolk

½ cup sugar

Garnish

Lightly sweetened whipped cream



Preheat oven to 400°F and butter an 8 x 11 inch casserole dish.

Place chopped walnuts in pan covered in parchment paper. Toast in the oven for about 8 minutes. Watch carefully so they don't burn. Turn off oven.

Toss bread cubes, ½ cup chocolate chips, cranberries and toasted walnuts in large bowl.

Whisk ½ cup cream, ½ cup half and half, and cocoa in heavy medium saucepan to blend. Add remaining ¾ cup chocolate chips; stir over low heat until melted and smooth.

Gradually whisk in remaining ½ cup cream and ½ cup half and half. In separate bowl, whisk eggs, egg yolk, and sugar in medium bowl to blend. Slowly whisk in chocolate-cream mixture. Stir into bread mixture. Let stand 1 hour for bread to absorb custard.

Preheat oven to 375°F. Pour mixture into casserole dish. Bake for 45 minutes or until set in centre.

Top warm puddings with whipped cream and serve.

SERVES 8

FOOD IS OUR PASSION

At Fairmont Hot Springs Resort, we have something for every appetite. Children are always welcome!

DESPERADOS

Take a break from the slopes and re-energize at Desperados located at the Ski Area. Enjoy the breathtaking views of the Columbia Valley. 250.345.6024

BEAR'S PAW BAR & GRILL

Hungry? Bear's Paw Bar & Grill in the Lodge serves the best burgers in the Rockies. Bring your friends, enjoy the daily specials and watch your favourite sports on the one of the six big screens. Children welcome until 8:00pm. 250.345.6070

MOUNTAIN FLOWERS

Serving breakfast, Sunday brunch and dinner — relax in the casual ambiance at Mountain Flowers located in the Lodge. The Chef's creative menu offers something for every age and taste. 250.345.6070

STEAMERS

Start your day with a caffeine boost at Steamers located in the Lodge. Enjoy a wide selection of Kicking Horse Coffee beverages and homemade treats daily from 6:00am – 2:00pm.

MOUNTAINSIDE CLUBHOUSE

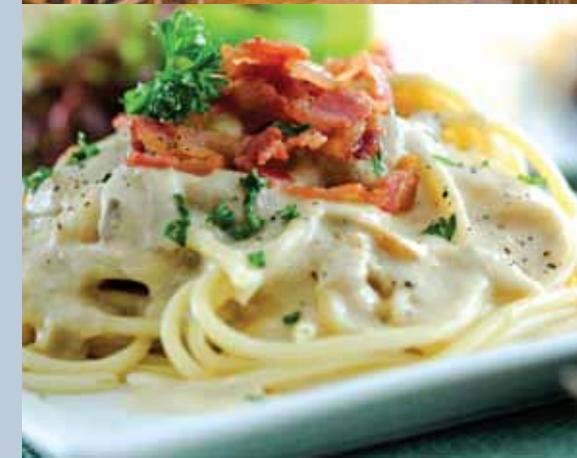
Take a few swings then enjoy a cold one on the scenic patio located at MountainSide Golf Course. Even if you don't golf, soak up the spectacular mountain views and enjoy! Children welcome. 250.345.6019

DAPPER'S LANDING

This 19th hole at Riverside Golf Course offers the perfect place to relax and tally up scores after a round of golf. Gather with friends for a pint or bring your family for a bite to eat! 250.345.6346, ext. 3

MISTY WATERS CAFÉ

In a hurry? Grab something quick and easy at Misty Waters Café located adjacent to the hot springs. Have a bite to eat then hit the pools!





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Food photos: Tracy Connery tracyconneryphotography.com

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