

# gezellig

## HAPPY HOLIDAYS!

*From our family to yours, we wish you the very best this season*

### Bacon Peanut Brittle recipe

from our Chef de Cuisine, **Che Chartrand**

*"This is a great holiday recipe with a meaty twist. It's easy to make and can be a fun gift! My kids love it and it's a great way to 'sneak' in their daily portion of bacon so they stay healthy and strong."*  
- Chef Che

#### INGREDIENTS

2 c sugar  
3/4 c water  
1/2 plus 1/3 c corn syrup  
3/4 c dry roasted peanuts  
8 slices bacon, thick cut, smoked  
1 tsp salt  
1/8 c unsalted butter  
1/2 tbs vanilla extract  
1/2 tbs baking soda

#### METHOD

Fry bacon on medium heat. When done, lay on paper towel-lined plate.

Once cool, chop the bacon in 1/4" - 1/2" pieces

Combine sugar and water in a saucepan with a candy thermometer attached. Bring to a boil while stirring.

Add corn syrup and continue cooking until the mix reaches 239° F.

Add peanuts and bacon and cook to 311° F, stirring constantly

Remove from heat and add salt, butter and vanilla extract. Add baking soda and stir well to incorporate.

Pour mixture onto parchment paper-lined pan and spread evenly. Allow to cool.

When cool, break into pieces and enjoy.  
Store in airtight container.

Give the  
gift of  
gezellig!



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They can be redeemed at gezellig, as well as at our sister restaurants, Play food & wine and Beckta dining & wine.

To get yours today,  
stop by gezellig any time,  
or purchase online at  
[www.gezelligdining.ca](http://www.gezelligdining.ca)

### A wine pairing for the Brittle, from our Wine Director, **Steve Whittaker**

Castlegreve Vin Santo del Chianti Classico, 2000  
Available at [LCBO](#), Vintages # 922757  
\$20.95 (375 ml bottle)

*"This is an Italian sweet wine with a beautiful balance. Purposely oxidized, it shows nutty characteristics with lovely notes of dried fruit. And it's an awesome combination with Bacon Peanut Brittle while going over your holiday lists."*

-Steve W

### HOLIDAY HOURS

December 24, 25 & 26: Closed  
New Year's Eve: 6 pm - 2014  
New Year's Day: Closed



For updates on our delicious winter menu changes, upcoming events, and all things gezellig follow us on [facebook](#) and [twitter](#)!



gezellig

# NEW YEAR'S EVE 2013

We are excited to announce that we are now taking reservations for our very special New Year's Eve celebration

We will be offering 3 and 4 course menus designed by our Executive Chef, Michael Moffatt and Chef de Cuisine, Che Chartrand with optional wine pairings available selected by our Wine Director, Steve Whittaker

For earlier seatings from 6 - 7:30 p.m., we will be offering a 3 Course Menu for \$65.00\* per person with an optional wine pairing for \$35.00\* per person

For seatings from 8 - 10:00 p.m., we will be offering a 4 Course Menu for \$85.00\* per person with an optional wine pairing for \$45.00\*

To ring in the New Year with us, we suggest a later reservation time (8:00 pm or later).

However, If you have other events to attend for when the clock strikes 12, please let us know so we can make sure you get to your next event on time.

\*All prices are listed before tax and gratuity  
To reserve, please call us at 613-680-9086

