

Comfort food to accompany your favourite pasta, stew or soup:

## FOOTBALL BEER AND BACON CHEESE BREAD

Makes 1 loaf (12 slices) • Preparation: 15 minutes • Cooking time: 60 minutes

- 8 strips thick cut smoked **Ontario Bacon**
- 2 cups (500 mL) grated old cheddar
- 3 cups (750 mL) all-purpose flour
- 4 TSP (20 mL) baking powder
- ¼ TSP (1 mL) salt
- ¼ TSP (1 mL) cayenne pepper
- 1 12 fl.oz (341 mL) bottle of pale ale
- 3 TBSP (45 mL) liquid honey
- 2 TBSP (30 mL) melted butter

Preheat the oven to 375°F (190°C). Grease a 9 × 5 inch (22.5 × 12.5 cm) loaf pan. Set aside.

In large skillet, cook bacon over medium high heat until crisp. Transfer to paper-towel lined plate and let cool. Crumble all but one piece (to make about 1 scant cup [250 mL]).

In large bowl, whisk together cheese, flour, baking powder, salt and cayenne. Pour in beer and honey. Stir just until combined. Fold bacon into batter. Spread into prepared pan. Brush top with melted butter and push remaining strip of bacon into the top.

Bake until loaf is golden and a cake tester comes out clean when inserted into the center, about 60 minutes. Let cool in pan for 5 minutes and turn out onto a rack to cool. Serve warm with your favourite stew or soup.



### One Pot Meals:

## PENNE, SAUSAGE & BROCCOLI IN ROBUST TOMATO SAUCE

Yield: 6 • Preparation: 15 minutes • Cooking time: 24 minutes

- 1 lb (500 g) Italian, Farmers or your favorite fresh **Ontario Pork** sausage
- 1 lb (500 g) dried penne pasta
- 1 cup (250 mL) broccoli florets
- 1 TSP (5 mL) vegetable oil
- 1 large red onion, chopped
- 3 cloves garlic, minced
- 1 red pepper, cut in thin strips
- 1 can (28 oz/ 796 mL) crushed Italian tomatoes
- 3 sundried tomatoes, finely cut
- 2½ TSP (12 mL) dried basil
- 1 TSP (5 mL) dried oregano
- ¼ TSP (1 mL) salt
- Black pepper, to taste
- Grated Parmesan cheese

In skillet, sauté Pork sausage over medium heat, until browned, about 11 minutes; remove from pan; drain; slice and keep warm.

Meanwhile, cook pasta in large pot of boiling water 3 minutes; add broccoli and continue cooking 3 to 4 minutes or until pasta is tender, but firm. Drain and return to pot.

In skillet, heat oil over medium heat. Cook onion until tender, about 3 minutes; add garlic, red pepper, tomatoes, basil, oregano, salt and cooked sausage; reduce heat and simmer uncovered for 10 minutes. Toss sauce with penne; season with black pepper to taste and serve sprinkled with Parmesan cheese.