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2022

# THE TOMATO

food & drink



The Top 100  
Best Things  
to Eat and Drink





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On the cover: Uccellino's Pollo al Mattone, #1 on the Top100. Dong Kim photo.



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**the downtown library has a spiffy new kitchen**

The downtown public library has built an amazing teaching kitchen and it opens March 16. The idea? To increase knowledge and interest in food literacy and nutrition and build kitchen skills. The space is quite fantastic, with well-equipped stations including induction hobs and food processors. It's set up for participatory classes and hands-on learning for up to 35 participants. The plan is beginner and intermediate classes taught by local chefs, food people and The Kitchen director Zofia Trebaczkiewicz, an accomplished chef, restaurant owner and baker. It couldn't be in better hands. For an invite to the virtual launch and to sign up for classes visit [epl.ca/the-kitchen](http://epl.ca/the-kitchen).

**last chance for savings**

Heart of the Home (12539 102 Avenue, 780-705-4928, [heartofthehomeveg.ca](http://heartofthehomeveg.ca)) is expecting spring and Easter stock to arrive soon. In the meantime, they have a promo for the four-quart round Staub cocotte in cherry for \$200, while quantities last. That's a very good deal for a family heirloom. They re-open on Mondays starting March 1.



**downtown dining week is march 30-april 10**

A record 55-plus restaurants are participating this year, including Sabor, Dalla Tavola Zenari, May, Filistix and Continental Treat. Brunch and lunch for \$20 and dinner has three price options, depending on the restaurant, \$35, \$50, \$65. There are events and other options not quite ready by our press time, but you know they will be fun. Check out menus and plan your strategy at [edmontondowntown.com](http://edmontondowntown.com) and get downtown.

**have a nosh in sherwood park march 19 with nosh food fest**

Don't miss the NOSH Food Fest, 10am-5pm, Saturday, March 19 in the Strathcona County Community Centre in Sherwood Park. Free admission and underground parking. There will be close to 80 vendors of sweet, spicy, saucy, savoury, vegan and gluten free, including El Gringo Mexican Cuisine, Little Bear Gelato, Tukks Cukes pickles and Rig Hand Distillery. Check it out!

**awn kitchen classes in person**

Yes, we can see the light at the end of the tunnel. Spring is coming and so are in-person Awn classes this month.

You can learn about sourdough, make burgers and bake hamburger buns, celebrate St. Paddy's Day with the Irish Table and learn some new dishes for Easter brunch. Visit [awnkitchen.com/cooking-classes](http://awnkitchen.com/cooking-classes) to check out the schedule and to book a class.



**did you say meuwly's ham for easter?**

Meuwly's (10706 124 Street, 587-786-3560, [meuwlys.com](http://meuwlys.com)) incredible smoked honey ham is available again for Easter. The Alberta-raised hams are boneless, honey-brined and beechwood-smoked. The smoke enhances rather than overwhelms. In three sizes, for families from two to 12—small (\$38) medium (\$50) or large (\$94) along with a jar of their signature mustard. The hams are fully cooked—all you need to do is heat

them up. Also, charcuterie kits with cured and smoked meats, pickles, condiments, cheese and crackers. Two sizes (two to four people) \$75, or (three to six) \$135. Pre-order on the website and pick-up April 13, 14 and 16. Meuwly's Easter Weekend hours are closed Good Friday, open Saturday, 10am-5pm, closed Sunday/Monday. 🍷



Top: EPL's awesome setup; sign up for spring classes at Awn Kitchen; Heart of the Home's cherry cocotte on sale now; get your Easter feast sorted at Meuwly's.





# THE TOMATO TOP 100

## BEST THINGS TO EAT AND DRINK IN EDMONTON

### Welcome to the Top 100

People came back to restaurants in 2021. Nominators talked the most about dishes eaten in a restaurant. Takeout is still strong—for burgers, pizza, ham, charcuterie boards, ice cream. Less pastry this time around but we still love our coffee shops, and our local distillers.

“Even with all the Covid stuff, we’re still dealing with regular problems,” says chef Ryan Hotchkiss, Bündok. “The ventilation system went down. We’re being told it could be a month and half for an exhaust system. Prices are up—doubled—for gloves, cleaning supplies, bleach. “We’re becoming really good at rolling with the punches—put things into perspective and not think about it.”

Running a restaurant is challenging at the best of times. the pandemic, global shipping, higher prices, staffing. All in a days work for our resourceful restaurateurs. Bravo!

### 1. Pollo al Mattone, Uccellino

It’s hard to pick just one dish from this excellent downtown restaurant. Is it the exquisite fresh pastas, the toothsome crostini with the different seasonal toppings, or the roast chicken? Nominators choose the chicken *pollo al mattone* (a half chicken roasted under a brick.)

Crispy skin, the tenderest meat, delicious flavour. Really hungry people could eat it all themselves, but most pick it as a main course along with the winter salad. Good thinking. The tender house-made filled pastas— butternut squash ravioli and the tagliatelle, both from the winter menu, have big fans. The Corso 32 Group offered meal kits during the worst of the pandemic, and, although enjoying the modern vibe of Uccellino is like a mini vacation to Milan, they do offer same day take-out too.



Dong Kim photo

### 2. Tandoori Lamb, Monsoon Bistro & Bar

This new south side spot has garnered dedicated fans. The tandoori lamb and the creamy Dal Quereshi were the dishes most nominated. The dill naan and the dahi kabab are a don’t miss, according to Kate W. “The service is great, the food is really delicious, and made from good quality ingredients at a reasonable price. It is, by far, the best Indian food I’ve had in Edmonton in years.” “This



place is golden,” says Sharlene O. “Reminds me of Indian places in the UK! The cocktails, the lighting and even the silverware is top notch. The menu is brilliant and it’s the best service I have had by far in Edmonton. The owner is a class act. I can’t say enough. This is my new favourite restaurant in Edmonton by far. Don’t miss the Bollywood cocktail.”



### 3. Fleur Jaune Fromage Blanc Dumplings, Biera

“Last summer, I brought some out-of-town guests to Biera for dinner and we had these dumplings. I can still taste the deliciously gooey, funky cheesy, pillowy bites,” Amanda L. Chef Christine Sandford continues to inspire with her rendition of food that tastes great with beer



(and wine.) “Our dumplings are made with a mixture of Fleur Jaune Fromage Blanc and Kootenay Alpine cheese. They are served with buttered cabbage and a sauce made from whey and preserved lemon. We top that with green peppercorn and herbs,” says chef Sandford. The perfectly conditioned cheeses on offer are a delight. Check out the afternoon menu, it’s a great spot for a snack (think sourdough nuggets and beef tartare toast) and a beer.



#### 4. Egg Yolk Raviolo, Bar Bricco

“It’s the best dish in the city. It’s basically perfect in terms of technique, flavour and presentation. It’s gooey, rich, cheesy and just beyond satisfying to eat. I am almost certainly not sharing with anybody. It’s that good,” says Jonathon T. Nominators also love the crostini with house-cultured truffle butter and anchovies, the focaccia, the salumi plate (so good with Lambrusco) and the overall mood of this unapologetically Italian wine and spuntini bar. Bar Bricco borrowed some space during the pandemic from sister restaurant Corso 32, which we fervently hope will be reopening later this summer.



#### 5. Road Trip, RGE RD

The menu says, ‘let our kitchen take the wheel for a multi-course, blind tasting adventure’ and nominators responded with ‘hell yeahh!’ With the road trip, chef Blair Lebsack’s kitchen team creates a dining experience like few others. The menu changes often and several dishes have graced the Top100 including the Chocolate Bar dessert. Along with the Road Trip, this year nominators were talking about the quality of the meat. “By far the best steak in the city. They have their own butcher shop next door and a commitment to whole animal butchery and dry aging prime cuts. The result is the best quality steak available perfectly prepared every time. What’s not to love?” says Eddie B.



#### 6. Steak Frites, The Marc

The warmth of the welcome, Sunday Supper Club and appealing menus are not the only reasons diners love the Marc. “Steak frites. It is a flawless rendition of this classic French dish,” says Alexis B. “The consistency of dishes, inventive menu and obliging service, always,” says John R. “The Marc’s (take away!) beef tartare was excellent even though we couldn’t get in for dinner,” said Shauna F. “The escargot dish at the Marc—I’m salivating thinking of it—but I think it’s not always on the menu?” And Janice R. says the beef short rib bourguignon is “the best.”



#### 7. Wild-picked Mushrooms, Restaurant May

The long-awaited new restaurant at the AGA opened just before Christmas. It’s a homecoming of sorts for exec chef Doreen Prei, who also headed up the kitchen at Zinc, which had occupied the space for several years. And it’s great, garnering noms from many new fans. “Wild-picked mushrooms drizzled with a delectable black garlic cream. It is outstanding, the mushrooms are so tender, the black garlic divine,” says Deanna M. “About the scallops—visually and gustatorily striking, the bright colours from the squash purée and grilled tomatoes, the beautiful balance of tart and rich from the pickled aubergine and miso butter makes this dish an absolute winner,” says Konrad S. The braised short rib and the gnocchi were also faves.

#### 8. Tuna Twists, Nineteen

“The Tuna Twist is what everyone needs and wants. Chef Andrew Fung is magnificent and has made this dish very popular. Great presentation and amazing taste!” says Brandon E. “I’m usually one to switch up my choices, even at my regulars, yet each time we visit Nineteen, I can never not have the Tuna Twists—simply one of the best things to enjoy anywhere,” says Jim D. Nominators also gave a shout-out to the Peking Duck special and the

luscious lamb shank. There is a lot to like at this south west culinary haven which has a location in St. Albert too.

#### 9. Charred Broccoli, Bündok

“Bündok’s charred broccoli has become a regular add to our own barbecue nights,” says Shauna F. We are so lucky to have chefs like Ryan Hotchkiss in our city. The broccoli dish is a window to Bündok’s philosophy—with only five ingredients and stellar technique, a simple vegetable becomes something fabulous. Broccoli (or mushrooms, depending on the season) is blanched, then grilled aggressively over high heat to create some char, paired with smoked egg yolk cured in salt, with a sauce based on egg yolk. Brilliant.



#### 10. Nonay Beef, Workshop Eatery

Alberta beef. Unless you are buying from a trusted source, either local butcher or rancher, it’s hard to really know how the cattle were raised and what quality of beef you actually have. After decades as a chef, Paul Shufelt knows this better than anyone. He partnered with Jeff Nonay of Lakeside Farmstead in the Sturgeon Valley to create a whole animal program. Prime cuts, properly aged, along with all the rest in burgers, sausage and other dishes. “We had the Nonay rib eye along with several other dishes to share. It was amazing, a perfect medium rare and so juicy, tender and flavourful,” says Mona B.



#### 11. Frikadeller, Three Vikings

This casual Danish-style pub on 124 Street has some terrific food. From the *frikadeller* (Danish meatballs), the ever-changing *smørrebrød*, the open-faced sandwiches which are a signature of the pub, to the fish and chips. “It’s a classic Danish dish done to perfection. Opened

Please see “Top 100” on next page.



## Top 100

Continued from previous page.

my eyes to a whole new cuisine,” says Sierra K. about the frikadeller. “Three Vikings takes sandwiches to a whole new level. They taste amazing and are wonderful works of art,” says Tammy-Jo M. “These are the best fish and chips I’ve ever had. Healthy-sized portion, not greasy at all and home-made fries. My go to every single time,” says Suzanne D.



### 12. South Pacific Coconut Chicken Bowl, Filistix

Filistix continued to offer really delicious Filipino food throughout the pandemic, both delivered and in house. Highlights, according to nominators, were the South Pacific and the Kamayan. “The taste is absolutely wonderful. The tender chicken, steamed rice and the coconut curry just hits that spot every single time,” says Matthan D. “Kamayan—traditional hand-eaten meal of the Philippines shared with Edmonton. Delicious flavours and quality. Consistently delivering great meals. Love this restaurant,” says Andrew D.



### 13. Seafood Paella, Sabor

“The seafood is so fresh and abundant. Tasty and fresh. Nothing else even comes close!” says Cathy C. about the paella. Start with the 36-month aged *Jamon Iberico de Belloto* or smoked duck carpaccio, carry on with BC fish, *bacalhau* (Portuguese salt cod) or the seafood paella. Kudos to Sabor for following Ocean Wise standards. Finish with the excellent cheese selection. You will eat well at Sabor.



### 14. Duck Confit, La Petite Iza

This charming spot on the third floor (above Eleanor et Laurent) not only offers a three-season terrace and view of downtown, it has some of the best classic French bistro dishes—confit duck, bouillabaisse, *moules à la marinière*. “This dish is the perfect—mussels in a delicious broth, served with the most luxurious bread to get every last drop. I enjoy it with the olives *marinées*, an herbes de provence martini and the *tarte tatin*. It has an incredible atmosphere and is my little slice of heaven during these trying times,” Steven S.



### 15. Patè di Noci, Dalla Tavola Zenari

Elisa Zenari expanded the family business to the Kelly Ramsay building mid-pandemic, while everyone was working from home. Lunch business? What lunch business. The *patè di noci* (walnut and lentil pâté) has fans. “A smooth and rich vegan answer to pâté, it’s satisfying and delicious, not what you would expect at an Italian restaurant! Pair it with a glass of fizzy Lambrusco and enjoy the feature wall that Elisa lovingly assembled,” Kim T. “It’s earthy meatiness works with a lighter red wine and of course a rosé!” says Susan G. Noms as well for the wine-friendly *frito misto*—fried veg (leeks, fennel, sage leaves in the mix, not just the standard veggies) with a tasty mustard dip and *cipolle*, salami on crostini with crisp shallots and a drizzle of honey.



### 16. Salt Spring Island Mussels, Glass Monkey

This Lendrum Centre restaurant continues to be a neighbourhood beacon with its easy-going style and tasty food. “Best, biggest and juiciest mussels we have ever had. No kidding,” says Andrea G. “Not always on the menu but we keep an eye out for these delicious morsels with a beautiful broth made for dipping,” says Elsie E. The pappardelle with pork shoulder, butter chicken, Pembina pork cheeks (braised in red wine with orange zest and star anise) and Moroccan-style braised lamb shank all received nominations. About the pappardelle with pork shoulder, Nolan K. said “handmade pasta and soft tender meat are a must order item every time we visit. This dish deserves to be on the Top100 so more Edmontonians can try how delicious it is.”



### 17. Ronald Burger, Central Social Hall

“The Ronald combines the nostalgia of my favourite fast food burger growing up with innovative high-quality ingredients. Definitely my go-to pub burger in the city,” Amber K. Along with the many paeans for the burger were shout-outs to the honey-fried chicken sandwich, chicken parm sandwich, Nutella cheesecake and the steak and potato bites. “Old school appie! A perfect blend of tender steak, crisp potato and fantastic seasoning,” Darcy K. “The owners are amazing and I seriously wonder how the food quality can be so good offering it at the prices they do,” Nick D.





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### 18. Sushi Combo, Kobachi

This unassuming Japanese eatery in Sherwood Park has been exceeding expectations since it opened. “These little sushi parcels are fresh, delicate and flavourful. The ratio of rice to melt in your mouth seafood is consistently superb. The chefs take pride in their creations and it shows. Delicious,” says Janine Y. Connie Y. says the sablefish sushi is the best in the Edmonton area. “Fresh, delicate with amazing umami. I nominate not only this dish, but the restaurant itself for best Japanese.”

### 19. Smoked Mac and Cheese, Otto

Neighbourhood fave Otto is the ideal spot to get together over beers and sausage. But it’s the smoked mac and cheese that got the noms this year. “It’s effing fantastic. I don’t even like mac and cheese and this is like crack! Plus they have the best service and the owner is so humble and wonderful,” Jamie W.



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### 20. OG Burger, Backstairs Burger

We’ve been big fans of chef Levi Biddlecombe since we first met him as a competitor for Gold Medal Plates. He’s back with chef Robert Wick in the 5th Street Food Hall, specializing in really good burgers. “The OG Burger is hands down one of the best burgers in the city, if not the best. Premium ingredients, cooked expertly by chefs who are truly passionate. One of the only burgers you can get medium rare in Edmonton, and the flavours of the bacon combined with the house-made American cheese is truly next level. It’s also the perfect amount of food—not too much so as to feel stuffed, but not so little that you feel like you need more,” Nathan S. “Nobody makes a burger like Backstairs. All the fixings, in just the right amount and the buns are always fresh. My patty is always juicy. I wish I could eat more than one burger at a time lol,” Amy C.



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### 21. Veggie Burger, Glasshouse Kitchen + Bar

The views are as good as the food at this St. Albert eatery and Julia Kundera is a fine chef who understands how to make flavours sing. Nominators raved about the burger made from red lentils, the roasted salmon salad and the shakshuka at brunch. “The veggie burger has so much flavour, you don’t even miss the meat,” says Krysta K.



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### 22. Beef Bibimbap, Buok Fresh Korean Kitchen

“The Korean Bibimbap is made fresh daily. Being able to have traditional Korean food and flavours in a convenient spot makes Buok a gem,” Trinity S. “Their family recipe for pork mandu is easily one of the best I have ever had, can never get enough!” says Temina G.

### 23. Super Satay #24, Pho or Kuy Teav Noodle Shack

This unpretentious spot in the north end continues to wow with its Cambodian Vietnamese dishes. “I’ve tried many other restaurants and none of them have matched the flavour or even freshness of the Super Satay #24,” Richard B. “It’s succulent! A warm fuzzy soup for a chilly cold day, alternatively, a savoury bowl of yum on a deliciously hot summer day,” says Brian T. “The restaurant and staff are wonderful and family orientated,” says Ebony T. Nominators also love the chili mango drink and the bubble tea.



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### 24. Piri Piri Prawns, Bodega

The Piri Piri Prawns are a perennial on the Top100 for good reason. Nominators also love the piri piri chicken, the incredibly luscious bacon-wrapped dates (Manchego and quince paste, match made in heaven) and the *patatas bravas* with their spicy aioli. With five locations (and Sabor), co-owners Lino Oliveira and Christian Mena have created a delicious world based on Mediterranean flavours with legions of fans. We salute them.



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### 25. The Woodshed Burger, Woodshed Burgers

“It’s a really good, solid burger that doesn’t disappoint,” says Henri St P, “with Nonay beef, Irvings Farm bacon and they make the tomato jam.” “The Juicy Lucy. I would drive from Calgary for this burger,” Melissa K.



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### 26. Prosciutto and ham, Meuwly’s

Meuwly’s two-year aged prosciutto is definitely on my list—melts in your mouth,” Shauna F. “The in-house smoked ham (pictured), available for holidays, is the

Please see “Top 100” on next page.



## Top 100

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best ham you'll ever have in your life. I'm old, and I've eaten a lot of ham. It's amazing," Jo D. "Meuwly's has been consistent in the amazing quality of their in-house products. The smoked ham has me excited for *jambon beurre* on the regular. The rilette as well as their hot Italian sausage are part of my regular grocery lists," Vanessa B. "I know the smoked ham is good, great even; the smoked turkey knocked it out of the park. The size of the bird was genuinely shocking, and it was delicious. The clear winner during the family feast, and I'll be ordering it next year too," Arianne S.



### 27. Croque Mon'soubise, Partake

Partake's version of the classic ham and cheese sandwich is a perennial winner. This year the tartare and beef dip were also popular. "Something I continue to crave is the tartare. Best in the city," Amanda S. "The beef dip from Partake, to be eaten with a nice glass of red; I think about this dish daily," Cindy L. We love Partake for its elegant yet relaxed vibe, so easy to enjoy a glass of wine here, especially on a blustery day.

### 28. Popowich Meat Company

"I have tried and tasted many of the items from this shop, from their ready-to-prepare dishes, to steaks and sausages, as well as items they carry from other local businesses. The quality is great every time. They are also very personable and will talk about how to prepare them and they are willing to do special cuts," says Susan H. "The wide assortment of sausage rolls with creative flavours with simple, quality ingredients. Only downside is that my kids want me to stop three-four times a week to buy more!" Neil C. "Marinated sirloin strips. These are wonderful. The spices are great and I am just adding some vegetables I like and have a quick and absolutely delicious dinner that guests have raved about," Karin F. "The beef from Popowich is outstanding and the service provided by Mike and Treena and their crew is second to none," Poul M. "The Maui Ribs are delicious, perfectly marinated beef ready to pop on the barbecue or sear off in a cast iron pan. Great service from this locally owned, family-run business," Rob F. The people have spoken.



### 29. Pizza

Pizza is like political beliefs, there's rarely any movement from what people think is the best style, or taste, or method of preparation. So, for the sake of world peace, we have put all the great pizzas nominated together.

**The High Dough**—their irreverent approach and outstanding pandemic pivot have made the High Dough the darling of deep-dish pizza lovers. There were noms for just about every pizza, especially They Call Me Bruce, Baba was a Hippie, Gido was a Rolling Stone (pictured) and Kim's Convenience.

**Sepps**—New York-style thin pizza, classic and delicious. The Apulo garners the most noms, but The Veg, various versions of the Porco and the Nicola were also nominated. Let's not forget the best Margherita in town.

**Rosso Pizzeria**—kudos to that chatty, deeply flavoured crust, even better the next day. With noms for two pizza bianca—Funghi Misti and the Dolce Emma—as well as for the Rosso with hot sausage and Taleggio and the Sopressata, Rosso remains a Yeg pizza stand out. And who doesn't love their breakfast pizza menu?

And a dark horse—the **Italian Centre Shops** pizza. Thin crust style and so easy to pick up after a grocery shop. The Capricciosa with artichoke hearts, the Calabrese with spicy salami and the Four Cheese Mushroom were nominated.



### 30. Cinnamon Buns, Awn Kitchen

There are many enjoyable treats at Awn Kitchen to have with your coffee. Sausage rolls, muffins, brownies, cookies and the *bouikos*, a Middle eastern pastry made with feta. Then there are the cinnamon buns. "Delicious, light, fluffy, buttery and just the right amount of sweet. They are the best tasting cinnamon buns ever. Need I say more?" Doug and Christine S. agreed.



### 31. Velvet Cream Liqueur, Strathcona Spirits Distillery

"The Velvet Cream is made with Strathcona's spirits, Alberta cream, infused with willow and birch bark. Nothing else, no additives or flavour boosters. It is hand packaged, lovingly, at the distillery," Winter D. "Dreamland Straight Whiskey, so smooth and delicious. A fantastic sipper," says Rosalyn H. "I want to nominate everything about this distillery. It is located in a hustling bustling part of Edmonton, just kitty-corner to Whyte Ave. This place is so cute, a tiny bubble gum pink building, the perfect background for pictures. The Badland Gin is my favourite—an amazing spirit, produced in a fun distillery ran by kind folks," Elle A.



### 32. Tourtière, Chartier

"This tourtière, a blend of succulent bison, pork and duck, all from local sources, is in a class all its own. Tender, flavourful and the combination of herbs, spices with the superb meats is a culinary win. My family was awe struck. Our firefighter son-in-law, who puts fiery hot sauce on just about every savoury dish said, 'It would be an insult to add anything to this delicious tourtière. It is perfection just as it is,' " Margie E. 'Nuff said.



### 33. Maple Bourbon Pecan Ice Cream, Kind Ice Cream

"Maple Bourbon Pecan Ice Cream. I mean c'mon, can you think of a better combination? This ice cream is



smooth, creamy and delicious any time of year,” Chelsea H. “I don’t think I can pick a favourite, but I can list the flavours I have stocked up on when the feature flavours retire: Candy Cane Lane, Chai and Ginger Cookie, Key Lime Pie, and Milk Chocolate Mini Egg. My four-year-old nephew is obsessed with Deep Dark Chocolate,” Amanda L. We love how this ice cream shop is firmly embedded in their local community, with things like local poets featured on the containers.



34

### 34. The Chief Beef, Farrow Sandwiches

Farrow popped on the scene in 2014 and we haven’t stopped loving their sandwiches since. “The OG is the best sandwich in Edmonton. Many different ingredients work together to create an amazing flavour,” says Vanessa P. The Chief Beef (pictured), Grick Middle and the vegan Jackfruit of all Trades also had several noms. Fun baking too —everchanging donuts, cronuts and brownies to be found at all four locations now.

### 35. Earl Grey Gin, Lone Pine Distilling

This is a fun spirit, made by infusing black tea and wild bergamot with the



35

balanced botanicals of the Gateway Dry Gin. “We make our G&Ts with Lone Pine’s Earl Grey now, and we love it,” says Claudia G. Noms also for the Christmas Gin and the Gateway Dry. Down with global brands dominating spirits. Up with the local guys!

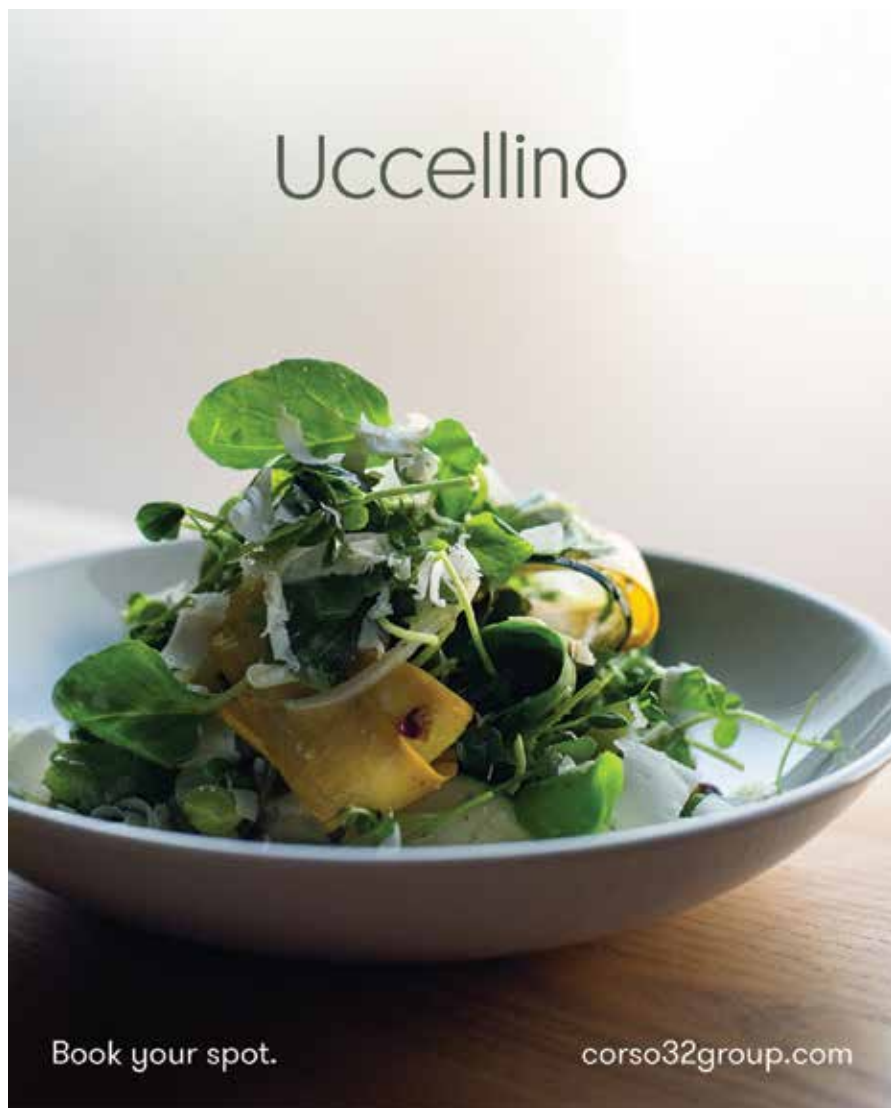


36

### 36. Chocolate Gelato, Little Bear Gelato

The cheerful gelato company has numerous fans for just about every flavour, including the Belgian chocolate, sour cherry gelato and lemon basil sorbet; “my five-year-old loves it,” Jennifer T. “This is the best, most flavourful taste experience you can have. Highly recommend all of their products,” says Loretta R. “Belgian chocolate gelato, the consistency and taste are unbelievable!” says Vinesh R. We are putting a vote in

Please see “Top 100” on next page.



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## Top 100

Continued from previous page.

for the Champagne sorbet as well, exquisite. We have heard that Little Bear may have a bricks and mortar location coming soon. Hope so!



### 37 Truffle Cashew Cheese, Truffula

“It’s delicious and locally made. You don’t have to be vegan to enjoy it, I’m not. The truffle and dill are my fave,” Jessica M. “Because it is so good, omnivores and vegans all delighted when it shows up on one of my charcuterie boards. It is one of the best truffle products I’ve ever eaten. Makes every snacking occasion feel special and chic,” Krista L.



### 38. Gordita, Frida Urban Taqueria

“The gordita (fried tortilla stuffed with cheese, carnitas and topped with lettuce and queso with salsa roja) is a delicious snack—crispy, meaty and cheesy. Enjoy a hibiscus margarita to round out the experience,” says Kim T. Nominators also love the tacos (pictured), especially the pescado, al pastor and calabaza—sautéed zucchini and bell pepper, salsa roja, optional queso fresco.

### 39. Charcuterie Boards, Art of Charcuterie

Diana Harrison works with Meuwly’s and a wide variety of small local purveyors to create stunning boards—complete with meats, cheeses, edible flowers, tiny pots of jam, condiments, sweet little vegetables and fruit. “We’ve enjoyed the box for two a few times over the past year and they have stood out as exceptional meals. The



boxes are not only beautiful but also abundant and so much fun to unpack and experience,” Debbie W. “Just as beautiful to look at as it is to eat, all of their products are amazing,” Janine T. “Top quality product displayed as a work of edible art, handled by a friendly and caring team,” Bryan S.



### 40. Rey Col Sandwich, Caffè Sole

This charming south side spot owned by the Reyes family has fans. The Rey Sol breakfast sandwich with chorizo is a fave as is the Italian sub sandwich (Cured #1) and the mochaccino made with Mexican chocolate and a lavish helping of whipped cream. “Friendly service, convenient, quick, quality food. Sandwich is one of the best I’ve ever had,” Francois A.



### 41. Still One Vodka, MD Distillery

This new St. Albert distillery is making waves with the quality of both the products and of the cocktails in the tasting room. The vodka is made using a sophisticated distilling system that makes the most of the ingredients, 100 per cent Alberta wheat and water. Clean and smooth with subtle fruity notes, makes an outstanding martini. The Mint, Lemon and Cherry Cellos received several noms, especially the Cherry.



### 42. Bagels

Bagels have become a thing again. We have pop-ups by Beb’s Bagels, Kitchen by Brad bagels (Fridays only), Bagel Bar bagels and the trusty St-Viateur bagels airlifted every week from Montreal at Coffee Bureau.

### 43. Salsa and Chips, El Gringo

“The salsa and chips are made fresh with as much local products as possible. A fantastic local business that has grown over the past decade and should be a staple at home for any salsa and hot sauce lovers!” Dama L.



### 44. Candied Bacon Egg Slider, Caffiend

“The candied bacon egg slider is my favourite to-go breakfast. The candied bacon and chipotle blackberry sauce is amazing. Nothing compares. Caffiend has so many amazing dishes and drinks. They serve our community and are the kindest people,” says Ashley M. This casual coffee bar in Jagare Ridge has loyal fans who nominated everything from the candied bacon slider to the blt wrap, the felafel wrap and the coffee. “A small independent shop that has an amazing chef and front end staff. Even after moving out of the neighborhood, we travel for 45 minutes to have lunch there and get coffee,” Cory W.





45

### 45. Original Cider, Broken Spoke

“Writing this in January it’s hard to remember how hot last summer was. I drank my fair share of ice-cold ciders from Broken Spoke and think that it’s a must have on this list, says Kyle M. “I am typically a beer drinker. However, my better half introduced me to Broken Spoke and now I love it. It’s the perfect cider that straddles sweet and dry.”



46

### 46. The Bacon, Tzin Wine & Tapas

No stranger to the Top100, The Bacon, by chef Corey McGuire, remains a favourite. “It’s exceptional in flavour and presentation. A must have,” says Elliot R. “The taste is so unique, there’s nothing like it anywhere else in the city. You eat it once and will forever crave it,” Danielle M. This bijou downtown spot had clever responses to the pandemic seating restrictions, such as the Feed Me Curbside Package—dinner for two, a bottle of wine and the Tzin playlist. Brava!

### 47. Affogato, Yelo’d Ice Cream + Bake Shoppe

Count on a lineup on a hot day at this adorable and tiny ice cream shop on

Whyte Ave. Soft serve and scoops in classic Filipino flavours, including *ube* (purple yam) are the draw. The affogato, espresso with mango or *chamorado* (chocolate) was the big hit last summer. “We stand in line for affogatos,” says Lily S.

### 48. Prepared Meatballs, The Italian Centre

“I love the Italian Centre’s pre-prepared meals. They have such a nice variety of pasta dishes and sauces that are so easy to bring home, heat up and enjoy. But, my most favourite are the meatballs. Mmmmm,” Amanda L.



49

### 49. Beet Flatbread, Tryst Wine & Small Plates

This St. Albert resto has legions of fans. The beet flatbread, gnocchi, squash salad and Brussel’s sprouts were nominated. “The beet flatbread is a wonderful amalgamation of taste and textures,” says Kim P. “The flavour combinations in the warm squash salad are amazing. Presentation and colours of this dish are beautiful, truly a very well thought out dish,” Erika P. “The mix of flavours in the Brussel’s sprouts is so good—warm and delicious. I love the crispy cheese, the pickled apples, and the sprouts,” Dana D.

### 50. Tasting Menu, Restaurant Yarrow

“The 20-25-course tasting menu is innovative, features regional and seasonal food, and you can get a wine, cocktail or even juice pairing to go with it,” says Cindy G. “If you want a snack, they feature toasties next door at Bar Yarrow, and when indoor dining was restricted, they did a patio pop-up French Bistro with *steak au poivre*. My husband agrees, it ranks in our top three of all time, and we have had it in France. Treat yourself to a special dinner and book your spot—they only take 10 diners per sitting. This is Michelin-starred food right here in Edmonton.”

Find the full Top100, including 51-100 at [thetomato.ca](http://thetomato.ca).



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# Winter Picnic

The forecast is for a snowy and chilly spring. All the better for winter sports and winter picnics. Think of warm soup, hot chocolate with a twist, a delicious grilled cheese sandwich or a hand pie.

## Gin Tomato Soup with Rosemary

*The alcohol in the gin cooks out, leaving a subtle hint of wintry juniper flavour. Creamy or brothy soups are best in a thermos. Adapted from the original Le Crocodile recipe; we use canned tomatoes instead of fresh.*

- 1 medium onion, chopped
- 2 T butter
- 2 lg canned tomato
- 1 potato, cut into chunks
- 4 c chicken broth
- 2 T tomato paste
- 2 bay leaves
- sprig rosemary
- kosher salt and fresh-ground black pepper
- ½ c cream or milk (or to taste)
- ½ c gin
- dash nutmeg

In a large saucepan, sauté the onion in butter until soft and translucent. Add the tomatoes, potato, chicken broth, tomato paste, bay leaves, rosemary sprig, salt and pepper and cook over medium heat for 30 minutes. Remove the herbs. Purée the mixture with an immersion blender or food processor, then put through a strainer to make it silky smooth. Return the strained mixture to the saucepan and stir in the cream and gin. Add the nutmeg and simmer for an additional 10 minutes. Pour into a thermos.

Makes 6-8 servings.

## Carrot Soup

*This soup is creamy without the addition of milk or cream. You could garnish with a dollop of sour cream or Greek yogurt.*

- ½ sm onion, chopped
- 2 T butter
- 1-2 sprigs thyme
- 3 c chicken or vegetable stock
- 1 c carrots, peeled and chopped (about 3)
- ½ c potatoes, peeled and cubed
- kosher salt and fresh-cracked pepper
- chopped parsley, optional

Soften the onion and the thyme sprigs in the butter over medium heat. Add the carrots, potatoes and stock. Bring to a boil. Cover and simmer gently for about 20 minutes, until the vegetables are tender. Use an immersion blender or food processor to purée the soup until smooth. Check for seasoning. After pouring into the thermos, garnish with parsley.

Serves 2-4.

## Gouda with Roasted Onion Garlic Jam Grilled Cheese

*Easy to make—we love a grilled cheese with onion jam. Use Sylvan Star Gouda (or other good melty cheese—medium cheddar, Comté or Swiss) for a tasty sandwich.*

- Sylvan Star Gouda
- butter to spread evenly
- 4 T roasted onion garlic jam (Zinter Brown's is delicious and easy to find)
- 4 slices sourdough or French bread

Slice enough cheese to cover two slices of bread generously. Spread butter evenly on the outside of each slice. Spread the onion garlic jam on the inside and layer the cheese on top. Close the sandwich. Grill on medium low, until the cheese has completely melted, and the outside is golden, 4-6 minutes per side, turning once. Wrap in foil to keep warm.

Makes two sandwiches.

## Gorgonzola, Walnut and Pear Hand Pies

*Savoury and sweet, these hand pies are ideal for a winter picnic. Easy to make with store-bought puff pastry too.*

- 2 Bosc pears, peeled and thinly sliced
- 1 T butter
- 2 T light brown sugar
- pinch salt
- 2 sheets all-butter puff pastry, thawed
- ½ c toasted walnuts
- ½ c crumbled Gorgonzola
- 1 large egg, lightly beaten
- Maldon or other finishing salt for topping

Preheat oven to 500°F.

Melt the butter with the pears and brown sugar over low heat. Cook until the pears begin to caramelize. Reserve. Roll out the puff pastry to form two 12-inch squares. Cut each into 4.

Put equal amounts of pear mixture, cheese and walnuts on to each square, keeping to the centre. Brush the edges with melted butter, then fold opposite corners into the middle. Pinch to seal tight. (Some filling will be exposed.) Brush the tops with the beaten egg and sprinkle with finishing salt.

Place on a parchment-lined baking sheet and bake for 15 to 18 minutes, until

puffy and golden brown. Serve warm or at room temperature.

Makes eight pastry.

## Crustless Mini Quiche

*These are delicious warm or cold. You can vary the veg, use shredded chicken instead of ham, or no meat at all. Easy to pack.*

- 50 g butter, at room temperature, for greasing the pans
- 1 small head broccoli or cauliflower cut into small florets
- 250 g pkt frozen chopped spinach
- ½ c red pepper, sliced thin
- 3-5 slices (approx.) thin-sliced ham, finely chopped
- ⅓ c finely grated parmesan
- 12 eggs
- ½ c milk
- 1 t smoked paprika
- kosher salt and fresh-cracked pepper

Preheat oven to 350°F.

Grease a mini (18) or a regular (12) non-stick muffin pan.

Blanch the broccoli or cauliflower by boiling for one minute, then drain. Refresh under cold water and drain again.

Meanwhile, use your hands to squeeze the excess liquid from the spinach. You want it to be dry. Place the spinach in a bowl and add the broccoli or cauliflower, red pepper, ham and half the cheese. Toss to combine.

Divide the vegetable mixture among prepared muffin pans. Whisk together the eggs, milk and paprika until well combined. Season. Pour egg mixture evenly into each muffin tin. Top with



the remaining cheese. Bake for 20-25 minutes or until quiches are golden and just set.

Makes 18 mini or 12 regular.

## Red Wine Hot Choc

*Not your traditional mulled wine or hot chocolate, but give it a try. Lovely berry flavours from the wine and a little less of a boozy kick than hot chocolate made with spirit.*

1½ c whole milk  
½ c cream

1 T granulated sugar  
8 oz good-quality dark chocolate, at least 70 per cent, finely chopped  
1 T pure vanilla extract  
¾ c mellow, not too tannic red wine, such as Merlot or Malbec

Whisk the milk, cream and sugar together in a saucepan over low heat,

Bring to a gentle simmer, then remove from heat. Whisk in the chocolate, vanilla and the wine. Pour into a thermos.

Serves 2-3. 🍷

## Winter Picnic To Go

Feeling spontaneous? Find handy takeaway at these great spots.

• Pick up a sandwich at Farrow or the Italian Centre.

• Pick up a savoury sausage (or lentil) roll at Awn Kitchen or the Butchery.

• Going skating at Hawrelak?

Make Culina on the Lake your spot for takeaway vittles.

• Pick up fried chicken at Northern Chicken.

• Pick up kouign amann, scones, English muffin sandwiches or the savoury tartine at Lock Stock.

• Get a toasted bagel slathered with Truffala Cashew Cheese and coffee at Coffee Bureau.

• Pick up a few cans of wine, non-alcoholic wine or beer at your favourite wine shop.

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## Wine Maven



What to serve with Easter dinner or brunch can be a conundrum—so many flavours on the table and so many different tastes to take into account. What's a good host to do? Keep it simple. Offer wines that are home grown, of fantastic quality, a little unusual. Sparkling Gamay or a Pet Nat anyone?

### 2020 Bella Sparkling Gamay Rosé

(Okanagan Valley, Canada). Not only is Bella a delightful glug, it's made in such a wonderful lo-fi way—bottle-fermented, hand-riddled, hand-disgorged—here's to non-intervention. A half bottle sets up brunch for two in the best possible way, \$31.

### 2019 Blue Mountain Chardonnay

(Okanagan Valley, Canada). Lovely clementine and lemony citrus notes, kiss of toast, medium body, and it's quite zippy with a long finish. Have with first course mussels or drink right through the meal. It would be delicious with quiche for brunch as well as the usual suspects for Easter dinner. Don't serve this too cold, the substantial flavours and aromas will open up in the glass. With a limited production, even for a Canadian wine, Blue Mountain can't be found everywhere, but you can usually find this bottling (\$30), the Sauvignon Blanc, Pinot Noir and their exceptional bubbly at Color de Vino.



### 2018 Tantalus Old Vines Riesling

(Okanagan Valley, Canada). Made from vines planted in 1978, the OV has all the hallmarks of great Riesling—elegance, texture, complexity, layered with stunningly gorgeous fruit—lime and tangelo, yellow fruits, green herbs—and a finish as long as time. Tantalus' sublime Rieslings possess an uncompromising ribbon of acidity as fine as a Japanese blade, one of the elements that makes them so exciting and long lived, \$37.

### 2019 Averill Creek Pinot Noir

(Cowichan Valley, Canada). Evanescent aromas of woods and berry evolve into concentrated flavours. Graceful and appealing, with lovely tension, and the firm acidity and ripe tannins to provide the ideal structure to have with turkey or ham. This is top notch Pinot from one of Canada's most interesting estates, \$45.







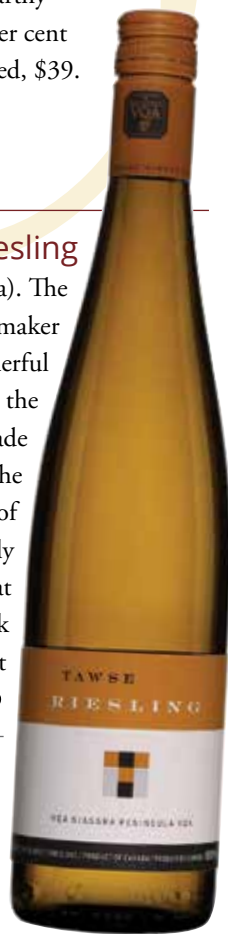
### 2021 Trail Estate Pet Nat

(Prince Edward County, Canada). Pet Nat, short for *pétillant naturellement*, is, in a nutshell, a wine that is bottled during fermentation, creating a wine with a gentle carbonation, some sediment perhaps and a certain friendly rusticity. Made with Riesling, Baco Noir and Cabernet Franc, this fun bottling tastes of fresh berries warm from the sun, cloves, anise, along with a meaty earthy quality. Super drinkable at 10.5 per cent alcohol, it will get the party started, \$39.

### 2020 Tawse Riesling

(Niagara Peninsula, Canada). The senseless death of Tawse winemaker Paul Pender brought this wonderful wine to mind. The first in the Riesling series from Tawse, made from fruit sourced around the peninsula, it's just a terrific bottle of wine. Easy-going, off dry, beautifully balanced as well as refreshing, great value and delicious. When you drink it, make a toast to Paul. We have lost a wonderful human being, \$23. 🍷

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# Under the radar culinary stories in Calgary

**Carmen Cheng**

*Exploring local restaurant gems is an educational, tasty and rewarding experience.*

I am driven by the desire to learn about the culinary stories of other cultures. Sharing food is often the best gateway to experience and learn about different cultures, histories and even politics of an area. Exploring local restaurants or food markets has generally been the focus of my travel plans, but like many others my travels have waned during the pandemic. Instead, I have spent more time these past two years exploring our province—planning scenic adventures in our mountainous backyard, trying new-to-me restaurants in Calgary, or revisiting beloved restaurants that we hadn't been to in a long while.

In today's social media-centric world, it's easy to get caught up in the Instagram photos and feel drawn to trying the latest trendy spot. But let's not forget the established restaurants who may be flying under-the-radar of mainstream discussions. Exploring these (mostly) family-owned local gems is an educational, tasty, and rewarding experience.

Next time you're in Calgary, check out the rich culinary stories of this city by visiting a few of my favourite under-the-radar restaurants.

## Pathway Burgers and Momos

The counter-style deli façade of Pathway Burgers and Momos is deceiving. Although this Nepalese family-owned restaurant does indeed serve burgers, wraps, and sandwiches, the less well-known Nepalese dishes are not to be missed. Nepalese chow mein and paneer chili appear on the menu, as do *momos* (dumplings) originating from Tibet which are a popular item at this restaurant. Customers can order momos filled with chicken, pork, or vegetables in a variety of preparation from steamed to pan fried. The chili momos are particularly flavourful—dumplings cooked in a chili sauce and then sauteed with spices. 2816 21 Street NE, 403-250-2238, [pathwayyyyc.ca](http://pathwayyyyc.ca).

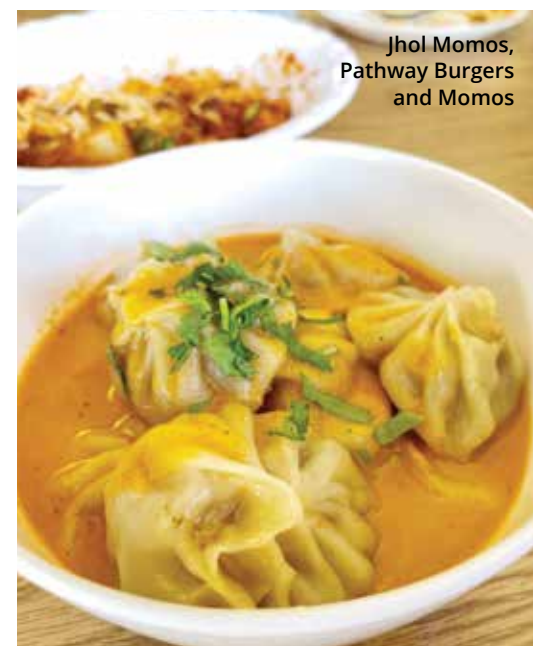


Spicy Garlic Wontons, Han's Restaurant

Carmen Cheng photos



Keisan Donburi, Umami



Jhol Momos, Pathway Burgers and Momos



Oxtail, Krazy Jerk



### San Dong Banjeom

Don't expect to find bulgogi or Korean BBQ at this restaurant. Korean-style Chinese food is a cuisine all unto itself and San Dong Banjeom is one of the few places in Calgary that focuses on this style of food. Instead order the *Jajangmyeon*, noodles with freshly stir-fried black bean sauce. This bowl of noodles topped with thick savoury sauce made with pork, black bean, onion, and vegetables is beloved by customers. Also popular is *Tangsuyuk*, deep fried pork coated with a sweet and tangy sauce reminiscent of the Chinese sweet and sour pork dish. 3803 26 Avenue SW, 403-217-8855, sandongbanjeom.com.

### Hue Thuong

Specializing in North Central Vietnamese cuisine, customers will notice some special dishes from the central region of Vietnam on Hue Thuong's sizeable menu. The *Banh Beo* is the item to order! Little cups of steamed rice cakes are topped with shrimp, dried pork skin, and fried shallot and served with a fish sauce dressing. If you're looking for a hot bowl of noodle soup, order the sate beef noodle soup or the creamy and coconutty peanut sate soup. Or try the *Bun Bo Hue* which is a spicy noodle soup with beef brisket, pork shank, shrimp sausage, and small cubes of blood pudding. 1830 52 Street SE, 403-474-2922, huethuongcalgary.com.

### Little Lebanon

This family-owned business has its loyal customers and yet it still remains largely under the radar on social media. Their cheese pockets have won accolades in past years and their platters are generous with juicy grilled skewers of meat served with rice, salad, or garlic potatoes. The Shawarma Salad is a fresh take on the classic wrap, loaded with vegetables and pickles and customers can choose from either chicken or donair shawarma meat. Do order a container of their house-made baba ghannouge. 3515 17 Avenue, 403-217-0500, littlelebanonpita.com.

### Umami Noodle Bar

Umami Noodle Bar, which also goes by the name Maruju Sushi, has a varied menu ranging from ramen, rice bowls and a vast selection of sushi and sashimi. Make a reservation for their omakase dinner and let chef Dean Chan guide you through his masterful creations. The

omakase menu changes frequently but always include luxurious and tantalizing ingredients. Past omakase features have included A5 Miyazaki wagyu beef grilled tableside, steamed crab, and melt-in-your-mouth bluefin o-toro sushi topped with Hokkaido uni and black truffles. 305 16 Avenue NW, 403-454-8383, umaminoodlebar.com.

### Krazy Jerk

Krazy Jerk is a Jamaican restaurant on International Avenue. As the name suggests they serve up a killer jerk chicken that is spicy and flavourful. The Oxtail will have you returning again and again. Pieces of fatty oxtail are braised until very tender and served with rice and peas, coleslaw and a fried dumpling. Krazy Jerk's menu also offers curry goat, ackee and saltfish, and other tasty Jamaican fare. 1715 52 Street SE, 403-691-1040, @krazy.jerk.

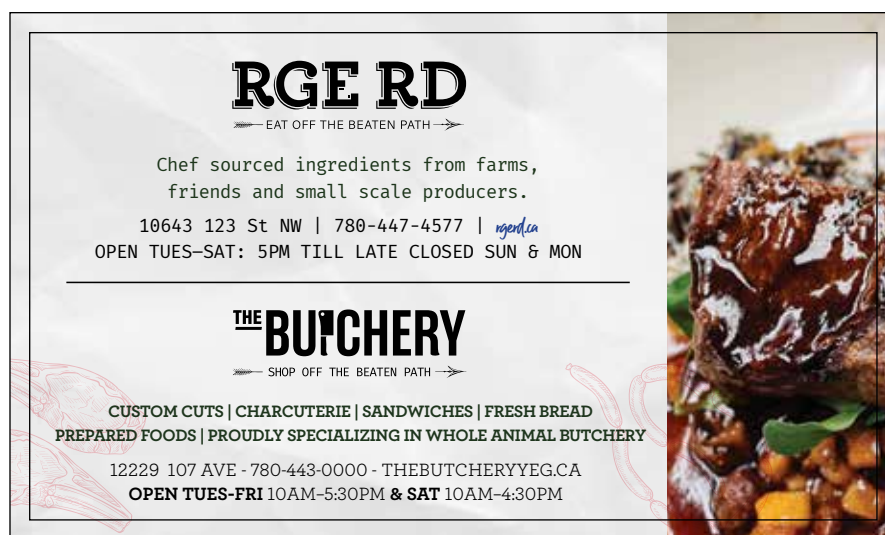
### Banh Mi Nhu Y

Calgary has no shortage of banh mi shops. But picky banh mi connoisseurs know that it takes skill to build a crave-worthy banh mi with the perfect ratio of crusty bread, protein, pickled vegetables and herbs. A slather of traditional yellow mayo is a must. Check out the *Banh Mi Dac Biet* (special sub), *Banh Mi Bo Sate* (satay beef sub), and *Banh Mi Thjt Nguoi* (assorted cold cut sub) to smash your cravings. 3229 17 Avenue SE, 587-352-3330, banh-mi-nhu-y.com.

### Han's Restaurant

This Chinatown restaurant is beloved by many Calgarians, yet it still manages to stay off the social media radar. Serving Taiwanese-Szechuan cuisine, customers can expect bold flavours and dishes that pack a spicy kick. Popular dishes include spicy garlic wontons, spicy kungpao chicken, and the fried eggplant with soy sauce. The sliced pork in garlic sauce is robust in flavour and well balanced with a touch of tang, sweetness and heat. 303 Centre Street SW, 403-514-0456. 🍷

*Food writer Carmen Cheng comes from a long line of food lovers and notorious over-orderers. She loves learning about different cultures and will try pretty much any food because there's no room for pretension. Carmen started her blog in 2011. When she's not eating, cooking, or talking about food, Carmen works as a Diversity, Inclusion and Belonging leader in Calgary. @foodkarmablog.*



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## Beer Guy

### Sugar shack time

**Pitter-patter, let's get at 'er, as they say on Letterkenny. Winter is ending, spring is coming, bring on the new normal.**

I grew up in Letterkenny land, in a small Ontario town on Lake Huron two hours northwest of Toronto, in the seventies. With stately sugar maple trees lining the streets, Port Elgin's motto was The Town of Maples. My dad and seemingly all the dads worked at "the point"—the nuclear power station down the road. TV was either CTV or CBC, with Hockey Night in Canada always featuring the hapless Maple Leafs. Winters were full of epic snow because of the lake effect. Sometimes the lake would freeze mirror-flat and we would skate and pass the

puck for miles. In spring the sap would run and sugar shacks opened for business in the maple woods nearby. Sugar shacks (*cabanes à sucre*) are where maple syrup is made, barns in the maple woods where the sap collected from trees is

boiled down in open pans. Maple sap is 97 per cent water, so it takes 40 litres of sap to yield one litre of syrup. A youthful surprise was discovering that most maple syrup is made in Quebec, not Ontario. Canada produces about 75 per cent of world maple syrup, with over 90 per cent of that made in Quebec.

Moving to Edmonton in 1981, I left mapleness behind, for there aren't any sugar maple trees on the prairies. I love the gorgeous green and gold of our autumn, but I still miss the flaming red maples of an Ontario fall. So it was a pleasant surprise this January to find some Alberta-brewed maple beers on the shelf at my local. Maple is an unusual addition to beer—*The Oxford Companion to Beer* makes no mention of maple in its thousand pages. A strong, sweet flavour, paradoxically it is easy to lose the maple taste in the finished beer. Maple syrup is essentially sugar and the

yeast used in brewing loves to eat up that sugar and turn it into alcohol. Brewers solve this problem by limiting fermentation or adding maple later in the production.

Duchess Bakeshop co-owner Giselle Courteau is a local maple enthusiast. As a proud third generation Franco-Albertan, Courteau noted to me that, "even without any maple syrup producing trees in Alberta, we still consider maple syrup to be an integral part of our food culture and tradition. Courteau has fond memories growing up in Edmonton and attending public *cabane à sucre* events, especially one at Fort Edmonton which was the highlight of the Franco-Albertan year.

Courteau devoted a chapter in her excellent *Duchess at Home* cookbook to sugar shack maple memories and recipes, like *Tarte au Sucre* (maple sugar pie), *Tourtière du Lac-Saint-Jean*, Maple Baked Beans and Maple and Beer Baked Ham. Courteau makes the baked ham recipe with Blindman's Triphammer Robust Porter.

In 2021 Duchess collaborated with Establishment Brewing on Cut the Cake, an imperial stout with cacao nibs, inspired by the bakery's iconic Duke Cake. Courteau loves beer with her *tourtière*. She's a fan of Sea Change The Wolf and her husband loves all things SYC, Odd Company and Bent Stick. At home, maple syrup is a staple for Courteau and family. It is on their breakfast table and she usually adds a splash to her coffee. She gets her maple syrup from friends at Sugar Moon Farm in Nova Scotia, with her family of four using six to eight litres a year. And I love this idea: Courteau and her husband built their own little *tire sur la neige* (maple taffy on snow) trough and pull it out for a backyard party every March. I'm borrowing this idea for an homage to my maple youth, a backyard sugar shack—with maple beer.





## Maple beer six pack

Maple is Canada's own flavour so it's a delight to see Canadian brewers using it in their beers. Strong and sweet, maple needs to be handled with care in beer. Here's six beers that use maple well.



### Alley Kat Super Sappy Maple Ale, Edmonton

Alley Kat's winter seasonal is a big sugar bomb of an amber ale with an intense maple flavour along with notes of vanilla and caramel. This might be the perfect accompaniment for all those pancakes and syrup on Shrove Tuesday.



### Canmore Brewing Chocolate Maple Porter, Canmore

A smooth, dark porter made with caramel, chocolate and black malts plus Canada Grade A Dark maple syrup. It has a nice roasted maltiness with a touch of chocolate and maple sweetness. Gold, 2021 Canadian Brewing Awards.



### Cannery Brewing Heist Maple Stout, Penticton

The Federation of Quebec Maple Syrup Producers operates a strategic reserve of maple syrup to keep prices stable. Back in 2011 over \$18 million of syrup was stolen from the reserve. Heist is Cannery's homage to that famous theft, a creamy, roasty stout with strong notes of sweet maple.



### Dieu du Ciel Equinoxe du Printemps Maple Scotch Ale, Montréal

There are hundreds of sugar shacks around Montréal, including Martin Picard's legendary Cabane à Sucre au Pied de Cochon about 45 minutes north. Picard elevated sugar shack cuisine to gourmet level, rewarded with a visit by Anthony Bourdain. Spring Equinox is a marriage of Scotch ale and Quebec maple syrup, brewed since 1999.



### Eighty-Eight Brewing x Chartier: Sugar Shack, Calgary

The complex Pecan Maple Whiskey Fudge Brownie Dessert Stout is a collaboration between '88 Brewing and Chartier, a French Canadian-style restaurant in Beaumont. '88 mimics Chartier's brownie in a beer, adding Sortilège Maple whisky, maple syrup, cocoa nibs, vanilla and pecan extract. Big bodied, rich, sweet and flavourful.



### Zero Issue Scarecrow Barrel Aged Imperial Stout with Maple, Calgary

A big, big beer at 11.5 per cent ABV. Maple syrup is added to Zero Issue's Russian Imperial Stout that is aged for months in bourbon whiskey barrels. The maple is understated, playing a supporting role to the top note of woody bourbon. A sipper for those cool spring evenings.

*Peter Bailey has maple in his heart and in his veins. He's on Twitter and Instagram as @Libarbarian.*

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