



FROM OUR KITCHEN TO YOURS:

Chef Ric's Holiday **Recipe Collection**


+
the ottawa
mission
more than a shelter

“ Nutrition and sustenance play a critical role in a person’s success, especially for those we serve on a daily basis. Not only do we have an award-winning chef, but we also help people find meaningful careers through our culinary training program.

Now, with this cookbook and Chef Ric’s café, we get to share some of our favourite Mission meals with the wider community. I truly hope you enjoy these recipes as much as we do. ”



PETER TILLEY
Chief Executive Officer
The Ottawa Mission



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Festive Sausage and Cranberry Stuffing

Ingredients

1 POUND	BULK PORK SAUSAGE <i>crumbled</i>	1/3 CUP	BUTTER
3/4 CUP	WHITE ONION <i>minced</i>	8 CUPS	SOFT BREAD CUBES
1 1/2 CUPS	CELERY (STALKS AND LEAVES) <i>chopped</i>	1 1/2 TSP	SAGE LEAVES <i>crushed</i>
1/4 CUP	FRESH CRANBERRIES	1 TSP	THYME LEAVES
		1/2 TSP	BLACK PEPPER <i>freshly ground</i>

Directions

1. Preheat oven to 350 degrees.
2. In a large skillet, cook sausage, stir in onion and celery until meat is brown and onion is tender.
3. Drain off fat and reserve. Add enough butter to sausage fat to measure 1 cup.
4. Stir the butter mixture and about 1/3 of the bread crumbs into the meat mixture.
5. Add remaining ingredients and toss.
6. Stuff turkey or place in a baking pan and cook for 30 minutes. Remove from the oven and stir, returning to the oven until golden brown.



Turkey Gravy



Ingredients

1 CUP	TURKEY PAN DRIPPINGS
1/4 CUP	ALL-PURPOSE FLOUR
1 CUP	TURKEY STOCK

Salt and pepper to taste

Directions

1. Pour the turkey pan drippings through a strainer into a bowl. Place in the refrigerator to cool and let the fat rise to the top.
2. Remove the bowl from the refrigerator and remove hardened fat.
3. Put 2 tablespoons of fat in a saucepan over medium heat. Add flour and whisk until smooth.
4. Cook for 1-2 minutes, whisking constantly, until bubbling and a light brown colour.
5. Add 1 cup of turkey drippings and 1 cup of stock, whisk together until smooth.
6. Bring to a boil. Reduce heat and simmer until thickened.
7. Season with salt and pepper.

Sammy's Story

The Ottawa Mission's Food Services Training Program, created by Chef Ric, was born from a deep passion to empower individuals seeking a fresh start and a willingness to change. This unique program provides a lifeline for people like Sammy, who embarked on a transformative journey within the welcoming walls of The Mission.

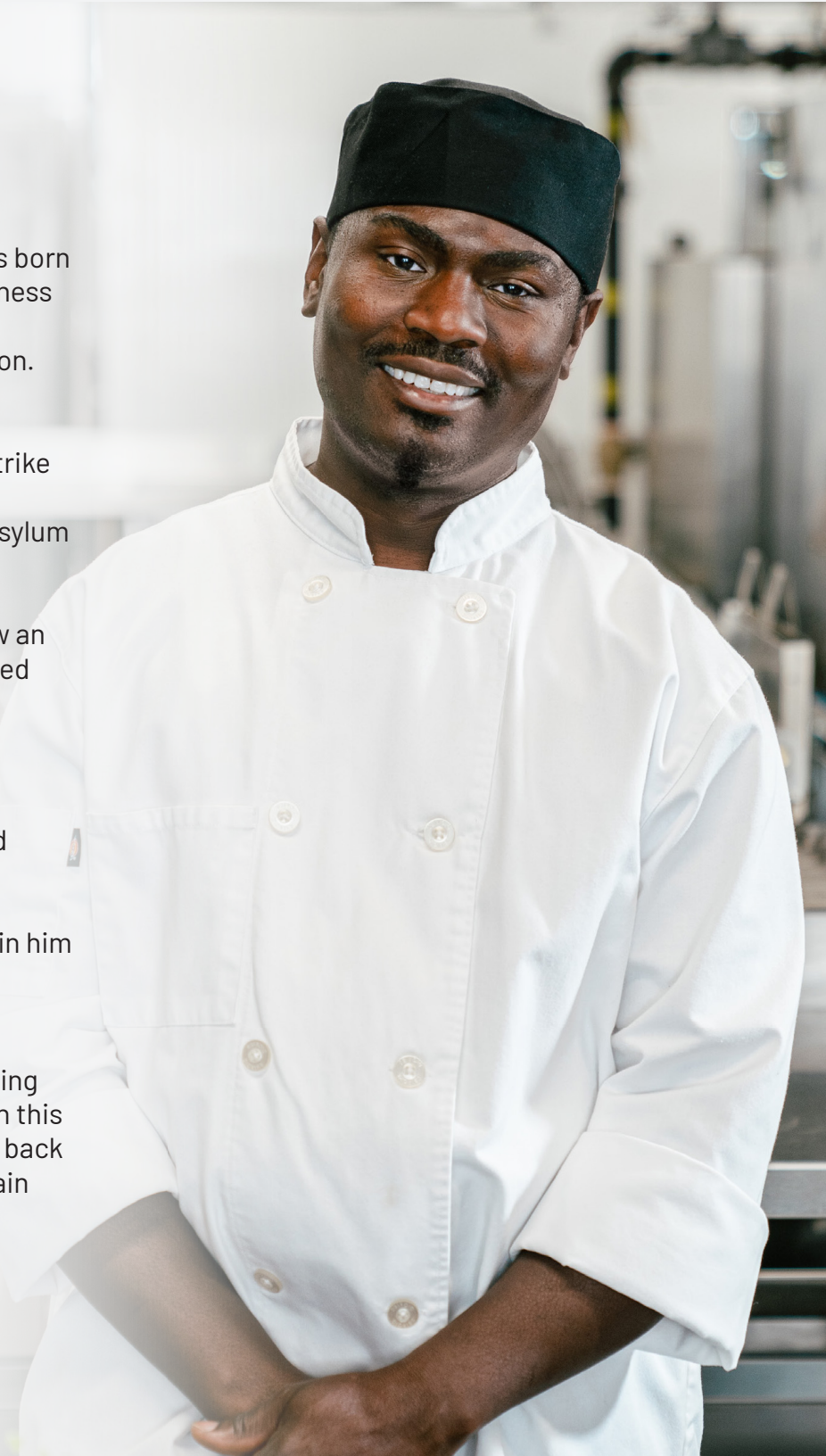
Sammy's winter semester with the Food Services Training Program was unforgettable, marked by resilience and determination. In 2008, facing a bus strike and a lengthy daily trek from Preston and Somerset, he displayed unwavering commitment. Sammy's path to Canada in 2007 had been a pursuit of political asylum and a brighter future, albeit one riddled with linguistic barriers.

Having spotted a training program poster at an employment office, Sammy saw an opportunity to fulfill his dream. Armed with prior cooking experience, he reached out immediately.

Chef Ric recognized Sammy's potential and welcomed him to the already fully subscribed semester. Beyond the kitchen, Sammy tirelessly worked on honing his English skills with the support of Mission staff. His dedication ultimately led to earning his grade 12 equivalency and securing a scholarship for the Culinary Management program at Algonquin College. The Mission remained steadfast, offering invaluable assistance with paperwork that enabled Sammy's wife to join him in Canada.

After graduation, Sammy began a career with a local food services company, honing his culinary skills. Now, he is back at The Mission as the Assistant Catering Manager, a role that directly supports the very culinary program that set him on this remarkable journey over a decade ago. Profits from the catering business flow back into the training program, ensuring its sustainability. Furthermore, students gain invaluable hands-on experience in the world of catering.

"I feel so fortunate," Sammy reflects, "so blessed because I feel like I'm giving back."



Homemade Cranberry Spice Granola Bars



Ingredients

1 TSP	BUTTER
½ CUP	ALMONDS <i>slivered</i>
1½ CUPS	PECANS <i>halved</i>
1 CUP	DRIED SWEETENED CRANBERRIES
1½ CUPS	ROLLED OATS
1½ CUPS	BROWN RICE CRISP CEREAL
½ CUP	GRAHAM CRACKER CRUMBS
½ CUP	MOLASSES
¾ CUP	MAPLE SYRUP
½ TSP	SALT
1 TSP	VANILLA EXTRACT
1 TSP	CINNAMON <i>ground</i>
½ TSP	NUTMEG <i>freshly ground</i>
¼ TSP	GROUND CARDAMOM
PINCH	GINGER



Directions

1. Preheat the oven to 325 degrees.
2. Spread the almonds and pecans on a cookie sheet and toast them in the oven for 6 – 8 minutes or until they start to brown.
3. In the meantime, grease a 9 x 13 baking dish with the butter and set aside. Mix the oats, rice cereal, cranberries and toasted almonds and pecans in a large bowl.
4. In a small saucepan, heat the syrups, salt, cinnamon, nutmeg, cardamom, ginger and vanilla extract over medium-high heat, stirring to avoid burning.
5. Once the syrups come to a light boil, continue to cook for an additional 3 – 5 minutes until the syrup begins to thicken. Pour over the oats and nuts. Mix everything together so that the syrup evenly coats everything.
6. While it's still warm, pour into the prepared baking dish. Using a rubber spatula, pat everything down so it is compacted. Place some parchment paper over the top and really press down so that the bars don't break apart when you eat them.
7. Let cool to room temperature. You can also put them in the fridge to make cutting easier.
8. Cut into squares or rectangles as you please.

Christmas Sweet Potato Pie

Ingredients

1/3 CUP	BUTTER OR MARGARINE <i>softened</i>	1 TSP	VANILLA EXTRACT
1/2 CUP	SUGAR	1/2 TSP	CINNAMON <i>ground</i>
2	EGGS <i>lightly beaten</i>	1/2 TSP	NUTMEG <i>ground</i>
3/4 CUP	35% CREAM	1/4 TSP	SALT
2 CUPS	SWEET POTATOES <i>cooked & mashed</i>	1	9" UNBAKED PIE SHELL

Directions

1. Preheat the oven to 425 degrees.
2. In a mixing bowl, cream butter and sugar.
3. Add eggs; mix well.
4. Add milk, sweet potatoes, vanilla, cinnamon, nutmeg, and salt, mix well.
5. Pour into pie shell.
6. Bake for 15 minutes.
7. Reduce heat to 350 degrees; bake 35-40 minutes longer.
8. Cool, and serve.

Have your ingredients prepared before you start cooking. • **CHEF'S TIPS** • Always taste as you go and season at the end.

About the Ottawa Mission

Since 1906, The Ottawa Mission has proudly been serving our community, providing compassionate and transformative care to neighbours in need.

The Mission not only provides emergency shelter and food, but also mental health and addiction treatment programs, medical and dental services, hospice care, housing services, educational and employment support, job training, spiritual care and clothing to thousands of people.

The Mission is committed to fostering a sense of community and self-worth for our neighbours, facilitating not only physical rehabilitation but also the restoration of purpose and dignity. **Through the support of our donors, we continue to make a profound impact on the lives of those we serve, reaffirming the importance of compassion and love in the journey to rehabilitation.**



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