# Relish Whisky

www.relishandwhisky.ca

Local Gastrononfic To The Angels' Share

## Merroir and Terroir
Tasting Oysters with Whisky

## Laphroaig vs Lagavulin

## Tenth Ward Distillery

## Milk & Honey
Israel's first whisky distillery

## Glendalough Distillery
Reviving Irish Whiskey with the Face of a Saint

## WHICH FORK DO I USE WITH MY BOURBON ?
*Peggy Noe Stevens & Susan Reigler*

Tail Wagging The Dog | A Perspective On Scotch And Tourism | Test Your Whisky Wisdom

THE BEST
3-INGREDIENT
COOKBOOK
100 FAST
& EASY
RECIPES
FOR
EVERYONE
TOBY AMIDOR

## Baby Greens and Mushroom Salad

**Sautéed mushrooms paired with cool, crunchy fresh greens make up this tasty salad. Try serving it with Chunky Black Bean Soup or alongside Smoked Salmon Tea Sandwiches for a light but satisfying lunch.**

**Recipe Page 67**

Image credit: Ashley Lima

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## Red Wine Marinated Steak

Leftover red wine can be used as a marinade for your next steak cookout. Or open a new bottle to marinate the steak and then enjoy with dinner. The wine adds flavor and much of the alcohol dissipates when the steak is cooked. Recipe Page 67

Courtesy of The Best 3-Ingredient Cookbook by Toby Amidor © 2020 www.robertrose.ca

## Rosemary-Garlic Pork Loin

**What's one secret for a great three-ingredient recipe? Use two very aromatic ingredients that complement each other in order to boost the flavor of that third ingredient. When you make the rosemary-garlic mixture and rub it into pork loin, you'll see exactly what I mean!**

**Recipe Page 67**

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