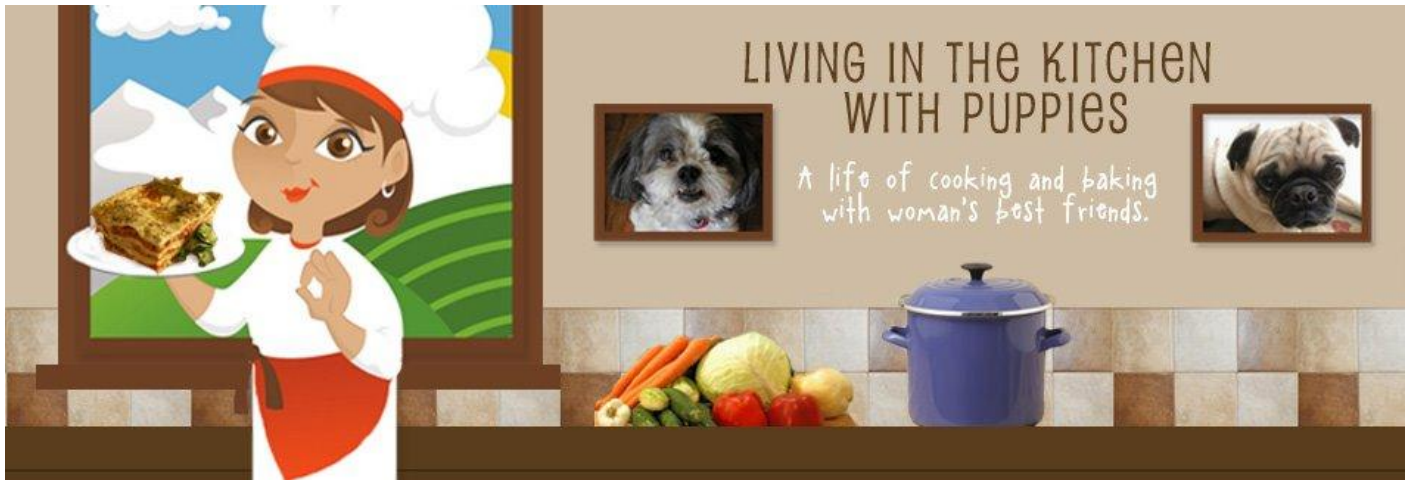


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Bread & Books
~Bits and Bites~

WEDNESDAY, 31 AUGUST, 2011

Kossar's Bialys

Bread & Books
~Bits and Bites~



NATASHYA KITCHENPUPPIES

A home cook, avid reader, cookbook reviewer, recipe

tester, tippler, and Bread Baking Babe... whose life has gone to the dogs. Happily married to my hard-working man, who is my best taste-tester, photographer, and who constantly lavishes me with praise and kitchenwares.

[VIEW MY COMPLETE PROFILE](#)

GRAB A BUTTON!



`<a href="http://livinginthekitchenwithpuppies.blogspot.com"`

CONTACT ME

For advertising, book, and product reviews.. or just to say hi!

email:



I know, they look like bagels, eh? The texture is quite different though. And the flavour? Amazing. I love the little hit of onion built right in there. Brilliant.

From Wiki:

Bialy, a Yiddish word short for bialystoker kuchen, from Bialystok, a city in Poland, is a small roll that is a traditional dish in Polish Ashkenazi cuisine. A traditional bialy has a diameter of up to 15 cm (6 inches) and is a chewy yeast roll similar to a bagel. Unlike a bagel, which is boiled before baking, a bialy is simply baked, and instead of a hole in the middle it has a depression. Before baking, this depression is filled with diced onions and other ingredients, including (depending on the recipe) garlic, poppy seeds, or bread crumbs.

In 2002, former New York Times food writer Mimi Sheraton wrote a book dedicated to the bialy, called The Bialy Eaters: The Story of a Bread and a Lost World.

Not only are they delicious, but they are easy to make and make for excellent picnic fare. And we are all about the picnic fare!

PAGES

[Living in the Kitchen with Puppies](#)

ads by **GOODIEBLOGROLL**

WHAT'S COOKING TODAY?

Wednesday, January 11th

livinginthekitchenwithpuppies AT hotmail DOT com



(sorry, I don't do contests)

twitter:
@kitchenpuppies

Follow recipes at your own risk - if you have food sensitivities, allergies or a compromised immune system: please make wise choices about what and how you cook.

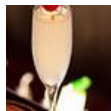
If you are uncertain whether you can tolerate certain foods, methods or preparations, please consult your physician

SUBSCRIBE TO

-  Posts
-  Comments

NEW! COCKTAIL PUPPY! CARE FOR A DRINK?

Cocktail Puppy



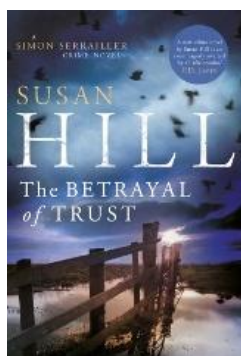
The French 75 Cocktail - The French 75 Cocktail. *That* sounds like fun! And French is in

the title..... I am, an unapologetic, Francophile. There. I said it. Doug teases me about...
1 day ago

NOVEL REVIEWS



RECENT NOVEL REVIEW



The Betrayal of Trust

RECENT NOVEL REVIEW



Kossar's Bialys

adapted from Maggie Glezer's Artisan Baking for BreadBakingDay #43 - Bread with Onions

Ingredients

- 1 large yellow onion, roughly chopped
- 600 grams strong bread flour
- 1 tsp dry, instant yeast
- 2¼ tsp salt
- 390 grams cold water

- olive oil
- poppy seeds
- sesame seeds
- salt



Directions

- Grind the chopped onion in your food processor, stopping just short of puréed.
- Empty out into a bowl, don't clean the food processor. Cover the onions and set aside.
- In the oniony food processor, add the flour, salt, and yeast. Pulse to combine. Add the water through the feed tube while you have the machine running on lowest setting.
- Mix in the machine 2-3 minutes. Turn out and knead by hand 1 minute.
- Repeat 1-2 more times.
- Let rise in a clean bowl for 2 hours.
- Divide into 12 equal sized pieces and form into balls.
- Cover and let rise 2½ hours.
- Make onions - in a skillet, heat up a glug of olive oil. Add onions and cook on medium/low until soft and showing a small amount of colour. Season with salt and add in some poppy seeds and sesame seeds if desired. Remove from heat

Today I'm Making....

The yogurt that I didn't get around to yesterday...

Have a great day!

What's Cooking Today is a general what's going on in my kitchen and is subject to updates

FOLLOW LIVING IN THE KITCHEN WITH PUPPIES BY EMAIL!

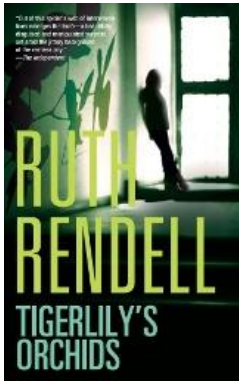
WINE PAIRINGS



It's Always Happy Hour!

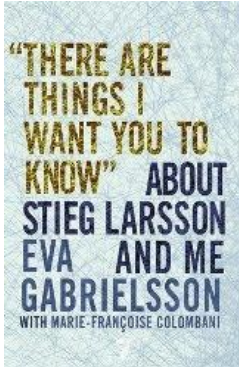


RECENT COOKBOOK REVIEW



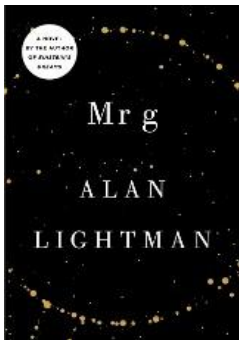
Tigerlily's Orchids

UPCOMING BOOK REVIEW



There are Things I Want You to Know

UPCOMING NOVEL REVIEW



Mr g

GOODREADS

and set aside.

- Preheat - stone in oven on rack second position from the top, 475°F
- Shape bialys - when risen, shape into pizza-like shapes, about 5 inches in diameter. Pick them up with your fingers and form a doughy crust with an almost see-through middle. (Make the middle a bit bigger than you want - it tends to shrink up) Use your fingers to turn them round and round until you have the shape and size you want. Put 6 down on a piece of parchment, evenly spaced. Repeat with the next 6.
- Divide onion mixture evenly in the bialys. Press down on it lightly.
- Bake - on the parchment, on the stone, about 8 minutes - turning in the last couple of minutes for even heating.
- Let cool on racks.
- Eat one while still hot - glorious!



This bread has been YeastSpotted!



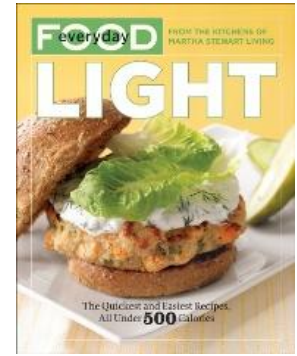
KitchenPuppies

POSTED BY NATASHYA KITCHENPUPPIES AT 31.8.11
 LABELS: BREAD, BREADBAKINGDAY

[Newer Post](#)

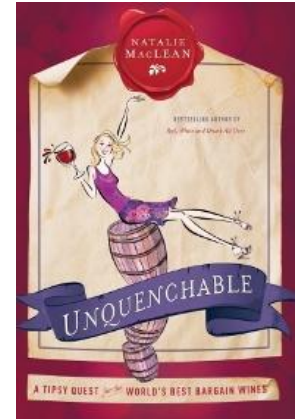
[Home](#)

[Older Post](#)



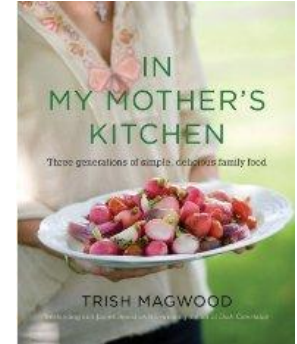
Everyday Food Light

RECENT BOOK REVIEW



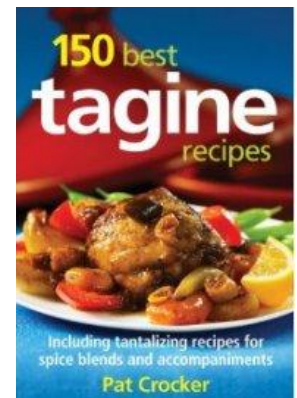
Unquenchable

RECENT COOKBOOK REVIEW



In My Mother's Kitchen

RECENT COOKBOOK REVIEW



150 Best Tagine Recipes

RECENT COOKBOOK REVIEW



GRAIN MILLS

Country Living Mill available from Harvey's

JOIN OUR RELAXED AND FUN COOKING CLUB!



I HEART COOKING CLUBS - JOIN US IN OUR ADVENTURES!

I Heart Cooking Clubs



Rice is Nice! - It's a simple, humble grain, but rice is the most important staple

food for a large part of the world's population. *Rice is Nice! *Rice* is versati... 2 days ago

FEELING CHEESY? I KNOW I AM!



SEEING DOUBLE



Merlin and Jedi

BREAD BAKING BABES



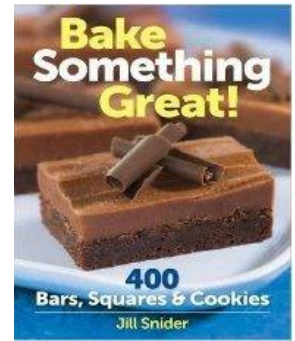
Proud to be a Babe!

BREAD BAKING BABES BLOGROLL

Notitie van Lien

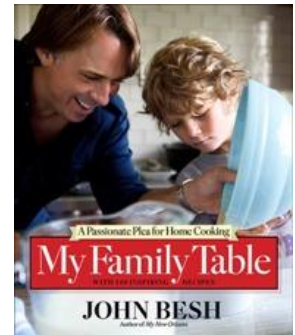


Another "commitment"



Bake Something Great!

RECENT COOKBOOK REVIEW



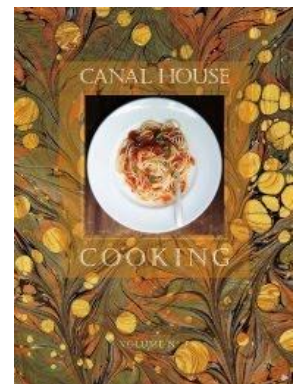
My Family Table

UPCOMING COOKBOOK REVIEW



The One Dish Collection

UPCOMING COOKBOOK REVIEW



Canal House Cooking, Vol. 7

NEW! NETWORKEDBLOGS - CONNECT WITH ME ON FACEBOOK!



1 hour ago

Feeding My Enthusiasms



The Apricot Jam Plays Well With the Pork

21 hours ago

Living in the Kitchen with Puppies - Natashya



Durum Semolina Bread

1 day ago

Thyme For Cooking, the Blog

Red Cabbage Redux; the update

1 day ago

Lucullian delights - an Italian experience

Crisp and full of flavour - Winter Salad With Artichokes, Parma Ham and Mint

2 days ago

Bake My Day!



Yes, We Have No Bananas. {An ABC chocolate swirl cake}

2 days ago

Wild Yeast

YeastSpotting 1.6.12

4 days ago

Paulchens FoodBlog?!

Wordless Wednesday #10

6 days ago

blog from OUR kitchen

I ♥ artichoke hearts!

1 week ago

Cookie baker lynn



Happy New Year!

1 week ago

The Half Cup...

BBB Stollen

3 weeks ago

i like to cook



Bread Baking Babes Buddies - Hamburger Buns

5 months ago

The Sour Dough



Bread Baking Babe-orama

5 months ago

Grain Doe

BBB - Burger buns for July

SEARCH MY BLOG!

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GREAT CANADIAN ARTISTS!

Check out these Great Canadian Artists below!

Family and friends, I am honoured to be a part of their lives, and I know you will enjoy their work as much as I do.

VISUAL ARTS LINKS

[Leif Petersen Photography](#)

[Marissa Sweet](#)

[Mehrads Meraji](#)

[Melody-Blue Klassen](#)

[The Art of Placement and Design](#)

HOW MUCH IS THAT DOGGY IN THE WINDOW?



Merlin



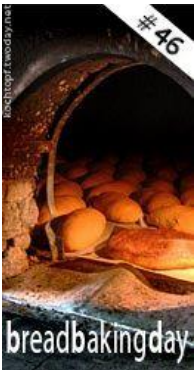
5 months ago

WHO CAN RESIST THIS FACE?



Jedi - an old soul in a cute package

BREAD BAKING DAY



MELLOW BAKERS



- ▶ 2012 (7)
- ▼ 2011 (312)
 - ▶ December (25)
 - ▶ November (24)
 - ▶ October (29)
 - ▶ September (21)
 - ▼ August (19)
 - Kossar's Bialys
 - Armchair Novel Review - The Leftovers
 - Moosewood Mondays: Peach Parfait with Amaretto Cre...
 - Lemon-Scented Pull-Apart Bread

CHARCUTERPALOOZA



EPICUREAN EXPERT!



WORTH READING

- Ruhlman.com**
Ruhlman's Twenty Giveaway!
What's Your Best Staple Meal?
- Tartelette**
Not One But Two Three Days - Four Nights Food Photography Workshops in Charleston, South Carolina!
- The Pioneer Woman - Full RSS Feed**
Turkey Bagel Burger
- Food Blog Forum | Site Wide Activity**
locallovely joined the group
Monetization & Business
- Adventures in Bentomaking: Bento Lunches by Pikko**
Teriyaki Meatballs Bento
- Coconut & Lime**
Chicken & Waffles

- Reuben-ish Sandwich on Rye-ish Bread
- Win Tix to TIFF! Courtesy of California Strawberry...
- Armchair Novel Review - The False Friend
- Watermelon!
- Jamie's Zucchini Carbonara
- The Bread Baking Babes make Kaisers!
- Moosewood Mondays: Fudge Brownies
- Armchair Novel Review - The Endless Knot
- Orchard Eve's Pudding with Spiked Whipped Cream
- Focaccia and Focaccia con Formaggio
- Armchair Book Review: Darkness, My Old Friend
- Brit Bites: Minty Mushy Peas
- Oatmeal Bread!
- Some Like it Hot: Pineapple Habanero Hot Sauce!
- Moosewood Mondays: Herbed Butters!

- ▶ July (23)
- ▶ June (25)
- ▶ May (24)
- ▶ April (29)
- ▶ March (32)
- ▶ February (29)
- ▶ January (32)

- ▶ 2010 (346)
- ▶ 2009 (294)
- ▶ 2008 (226)

AWWWW, WHO HAS A PINK BLANKIE?



FIND A FARM LOCATOR - ONTARIO



Farmgirl Fare

Tuesday Dose of Cute: Cluck, Cluck, Cluck, Cluck. . .

Rasa Malaysia: Easy Asian Recipes



Koththu roti

Viet World Kitchen

Enter the Dragon: Fun Lunar New Year (Tet) Sweets, Cards & Decor

101 Cookbooks

Favorites List (January 2012)

Bitten

A Cauliflower

It's Not You, It's Brie

A Comeback – A Very Slow One

David Lebovitz

How to Make Fresh Pasta

Life and style: Nigel Slater recipes | guardian.co.uk

Nigel Slater's Nordic recipes

smitten kitchen

apple sharlotka

My Colombian Recipes

Colombian-Style Chicken Wings with Cilantro and Mint Sauce

Chocolate & Zucchini

Best of 2011

Hello, Cupcake! BLOG

Lucky Food, Lucky Rice

White on Rice Couple

Video- Thank You, Friends. Our Life Recipe 2011

Orangette

December 24



Confections of a (Closet) Master Baker



Holiday Treat-a-palooza Round-Up

Chez Pim

Curry night @ The Picnic Basket – a fundraising for Thai flood victims

Lorna Sass At Large

CAT'S EYES

Beatrice Ojakangas

Much Requested Danish Pastry Recipe

BBA Challenge, Pinch my Salt
 Bob's Red Mill Recipes
 Bread World (Fleischmann's)
 Breadtopia
 Dan Lepard
<http://breadhitz.com/>
 King Arthur Flour
 Rose Levy Beranbaum
 SFBI resources
 The Fresh Loaf
 The Knead for Bread
 The Sourdough Bread Community

BAKING BREAD MAKES ME
 HAPPY



Snoopy Dance!

BREAD BLOGS

Bakers' Banter

Cape Cod Soft Molasses
 Cookies: looking for love... -
 Recipe: Cape Cod Soft
 Molasses Cookies
15 hours ago

Artisan Bread in Five Minutes a Day

Pullman Loaf – perfectly
 shaped sandwich bread - The
 beauty of a pullman loaf is the
 perfectly shaped slices. If you
 don't want to take a chance on
 a loaf that has a slightly
 irregular shape, then this is...
22 hours ago

breadbasketcase



Cream Cheese
 Cinnamon Buns
 - This is the 15th
 year we've
 invited people in
 our

neighborhood to casual coffee-
 and-doughnut hours on
 Saturday mornings in January.
 We have pots of coffe...
1 day ago

Real Baking with Rose Levy Beranbaum

It's Safe to Go Back in the
 Batter - and the cookie dough,
 and the buttercream, and the
 whipped cream. *Yes! The long
 cherished tradition of handing
 the beaters and bowl to the
 kids to lick ...
4 days ago

Wild Yeast

YeastSpotting 1.6.12 - Loaves
 and Rolls, First Batch Loaves
 and Rolls, Second Batch Flat

Arabic Bites

Happy Eid Al Adha

Food for Thought - a Foodtv.ca blog

Eye Candy: Chocolate Shots
 from the Foodnetwork.ca
 Flickr Pool

Grace Before Meals | Home

Vegetarian Times - Great Food, Good Health, Smart Living

**CHOW - Recipes,
 cooking tips, resources,
 and stories for people
 who love food**

Ted Reader - Home

**Insatiable Critic by Gael
 Greene**

Toaster Ovens Guide

Ruth Reichl

**Spain - On The Road
 Again**

FOOD'N'FLIX



A FEW FRIENDS

hecoksshecookswecook .com

Make use of Backlink building
 Services To find the best
 Rating

eCurry - The Recipe Blog

Arbi Fry: Chickpea and Spice
 crusted Taro

Di's Kitchen Notebook

Warm and toasty

Taste of Beirut

Chili labneh (Labneh harra)

Life in the slow lane at Squirrel Head Manor - Pierce

Crusty French Bread and
 another look at my New Bread
 Pan

Pig Pig's Corner

Laksa & Cashew Nut Pesto
 Linguine

Eats Well With Others

Recipe: Bulgur and Kale
 Casserole with Yogurt
 Topping...Eat.Live.Be.

Foodycat

Iced berries with white
 chocolate sauce to challenge
 your resolve

sidewalk shoes

What Was it Wednesday?

Smoky Mountain Café

Tropical New Orleans Bread

Breads, Sweet Breads, and More YeastSpotting is a weekly collective showcase of yeasted b...

4 days ago

Chews Wise

An Interview about FERN: the Food & Environment Reporting Network - Just a quick note. On Sunday, I did an interview with the Heritage Radio Network talking about the new non-profit journalism venture I'm involved with, FER...

3 weeks ago

Homemade Bread

Coming soon! - If you've visited Knead To Be Loaved before, don't despair! We'll be back online in short order, with many great recipes, cookie decorating tips, and much...

2 months ago

At the Baker's Bench



My Emo Zombie Cake ~ Part 2 - *Part 2: My Emo Zombie Cake*

*In which a movie and a

cake get made, and everyone celebrates. * **Not Even Death** Recently, my 15-year-old daughter and a ...

2 months ago

Peter Reinhart's Weblog

New Bagel Article on Epicurious.com - Hi Everyone, My, it's been a long time, as I've been focusing my blog posts on www.pizzaquest.com, but I wanted to let those of you who haven't given up on t...

4 months ago

The Yumarama Bread Blog

Monty would be Proud - Monty would be Proud As of this very minute, about 4 p.m. on Thursday Aug 25, 2011, the Yumarama Blog has just 24 of them to go before hitting the amazi...

4 months ago

Bread cetera

Baguettes à la Bouabsa - Baguettes à la Bouabsa When I first started learning how to bake bread a few years ago, my goal then, as it is to this day, was to be able to bake breads w...

1 year ago

A Year in Bread

Cleaning up after the move... - Nothing like shutting down the old server to make you realize exactly what only existed there. Trivial things, like banners...sidebar images...my brain... I...

1 year ago

Bread Recipes

pudding with Rum Creme Anglaise

Two Peas and Their Pod

Guacamole Grilled Cheese Sandwich

Rosa's Yummy Yums

BLACK AND WHITE WEDNESDAY #25

Tea and Scones » French Fridays with Dorie – It's all new!! Gougères

Snacks for Everyday.

Tracey's Culinary Adventures

Broccoli Cheddar Soup

Fresh Local and Best

Split Pea and Smoked Ham Soup

For the love of cooking

Lemon and Thyme Chicken Breasts

One Perfect Bite

Cream of Garlic Soup

veryculinary.com

One Pot Curried Cauliflower Rice

Chow and Chatter

Tips for Pinterest

girlchef - Heather

Slow-Roasted Yellow Cherry Tomatoes w/ Garlic & Marjoram

Barbara Bakes

Roasted Vegetable Frittata

Nummy Kitchen

Kids' Thumbprints

Lake Lure Cottage Kitchen

Orange and Olive Oil Cake

The Perfect Pantry

Recipe for pasta with shrimp, lemon, herbs and feta

Life's a feast

OLD FASHIONED NEW ORLEANS BLUEBERRY BUCKLE

The Dogs Eat the Crumbs

Galette des Rois for Epiphany

Reeni of Cinnamon, Spice & Everything Nice

Chicken Cordon Bleu Roll-ups

Dragon's Kitchen

Canapés à l'Amiral

My Diverse Kitchen

SNACKS/ IN-BETWEEN MEALS

The Left Over Queen

Potato-Leek Fritters

Katiecakes

Cupcake Push Pops

Kahakai Kitchen

Zuppa di Ceci (Chickpea Soup): Hearty Tuscan Goodness a Bowl for Souper (Soup, Salad & Sammie) Sundays

Pesto Bread -
2 years ago



dinner (308)
bread (246)
Books (215)
Book Review (200)
dessert (180)
cookbooks (119)
vegetarian (116)
I Heart Cooking Clubs (114)
Souper Sunday (85)
salad (74)
soup (71)
pasta (67)
Mellow Bakers (65)
Tyler Florence Fridays (54)
Bread Baking Babes and Buddies
(49)
appetizers (46)
Tuesdays with Dorie (45)
Michael Symon (42)
Novel Review (41)
Product Review (41)
Breakie (40)
cookies (35)
BBQ (34)
Symon Sundays (34)
Cocktails (33)
Giada De Laurentiis (33)
Cook the Books (31)
Nigella Lawson (31)
Bread Bakers Apprentice (30)
BreadBakingDay (30)
cake (29)
Moosewood Mondays (28)
Jamie Oliver (26)
MyKitchenMyWorld (24)
homemade cheese (22)
book clubs (20)
herbs (20)
promotion (20)
Whisk Wednesdays (19)
Barefoot Bloggers (18)
Mark Bittman (18)
muffins (18)
Daring Cooks (17)
Weekend Herb Blogging (17)
eggs (17)
Tessa Kiros (15)
Nordic Ware (14)
ice cream (14)
pizza (14)

Grandma's Kitchen Table
Sunday's Snippets

Stirring the Pot - Kim
Risotto with Artichokes and
Italian Sausage

Mangos, Chili and Z
Beef Carbonnade

La Bella Vita!
De~Tox Smoothies for Health!

Passionate About Baking
Baking| Chocolate Bavarian
Mousse Strawberry Cake ... a
birthday cake for the sweet
16th!

**Months of Edible
Celebrations**
I'm So Happy I Could Just
Burst!

**Confessions of a
Cardamom Addict**
Egg Nog Croissant Pudding

Cake, Batter, and Bowl
Late Night Snack Bars

A Year in the Kitchen
Butternut Squash Gratin with
Poblanos and Cream

Wild Yeast
YeastSpotting 1.6.12

Cream Puffs In Venice
What I Did on My Christmas
Vacation ...

MACTWEETS
MAC ATTACK #26 - RAZZLE
DAZZLE

more than burnt toast
Betty Fussell and the White
Dog Cafe's Philly Cheese Steak

Elra's Baking
Galette des Rois (Pithiviers)

gatti fili e farina
The Cake Slice: Chocolate
Hazelnut Bouche de Noel

A Blog About Food
Shepherd's Pie with Sweet
Potatoes

**5 Star Foodie - Culinary
Adventures**
Cookbook giveaway winner!

Cooking Stuff
Sunday Cats #94

Daisy Lane Cakes
TWD: Kid's Thumbprints &
TWD Top 10

Gonna Want Seconds
Jeanette's Rocky Road Fudge!

La cuisine d'Hélène
Chocolate Shortbread Cookies
- Dessert First Kraft Canada

Cook the Books Club
Want to be an Outlaw in Your
Own Kitchen?

LA CASSEROLE CARRÉE
Vols au vent du lendemain de
Noël

- rice (14)
- Daring Bakers (13)
- Magazine Mondays (13)
- pies (12)
- Martha Stewart (11)
- preserving (11)
- Ina Garten (10)
- Recipes to Rival (10)
- Blog party (9)
- kitchen gadgets (9)
- Bobby Flay (8)
- condiments (8)
- Food Network Chefs Cooking Challenge (7)
- Hubby's kitchen projects (7)
- Royal Foodie Joust (7)
- ribs (7)
- Food Network Canada Cooking Club (6)
- awards (6)
- canning (6)
- cupcakes (6)
- strawberries (6)
- Cookie Carnival (5)
- King Arthur Flour (5)
- You Want Pies With That? (5)
- wine (5)
- Charcutepalooza (4)
- Julia Child (4)
- Mastering the Art of French Cooking (4)
- Paper Chef (4)
- charity (4)
- curry (4)
- giveaway (4)
- salsa (4)
- A Year in Bread (3)
- Coffeecake (3)
- Emeril Lagasse (3)
- Grow Your Own (3)
- Mario Batali (3)
- Meme (3)
- My son Harry (3)
- Sugar High Fridays (3)
- Sweet Melissa Sundays (3)
- World Bread Day (3)
- ice pops (3)
- BYOB (2)
- Bake Your Own Bread (2)
- Bitchin Kitchen (2)
- David Rocco (2)
- Food'N'Flix (2)
- Foodbuzz24 (2)
- French Fridays with Dorie (2)
- Guest Article (2)
- Iron Cupcake (2)
- Laura Calder (2)

Corner Loaf
River Cottage Basic Bread

Spryte's Place
Orange Cranberry Bread

Bear Swamp Reflections
There is a ladder up from the abyss

The Ungourmet
Roasted Corn Bacon and Shrimp Chowder

Almost Bourdain
Gourmand Recipes

My Tasty Treasures
Chicken Marsala ala Cooks Country

ReTorte
Lunch in Wolfville, NS

Madam Chow
Alive and Well

feeding maybelle
Chocolate Marmalade
Mini-cupcakes

Pink Stripes
{twd} chocolate oatmeal drops

My Baking Adventures
Boston Cream Pie Cheesecake

The Tortefeasor
TWD: Translucent Maple
Tuiles

Delectable Tidbits
The FDA weighs in on labeling!

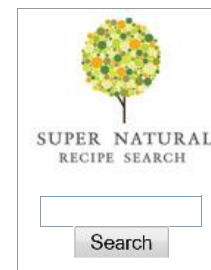
Coco Cooks
Feed has moved

Pen and Chocolate

CSN PREFERRED BLOGGER



SUPER NATURAL RECIPE SEARCH



MY DAUGHTER, THE ARTIST

[Click here to see her work](#)

I GOTTA FEELING (TONIGHT WAS RUINED BY THE DARK KNIGHT)

- Padma Lakshmi (2)
- Peter Reinhart (2)
- Ricardo (2)
- apps (2)
- cupcake hero (2)
- doggies (2)
- fish (2)
- panini (2)
- Anthony Bourdain (1)
- Artisan Bread in 5 Minutes a Day (1)
- Baker's Banter (1)
- Bal Arneson (1)
- Blogging By Mail (1)
- Cookbook Sundays (1)
- Eco (1)
- Ellie Krieger (1)
- Food Politics (1)
- Foodie BlogRoll (1)
- Gordon Ramsay (1)
- Guy Fieri (1)
- Hubby cooks (1)
- Ingrid Hoffman (1)
- Jillian Michaels (1)
- Michael Chiarello (1)
- Michael Pollan (1)
- Monthly Mingle (1)
- Nadia G (1)
- Restaurant review (1)
- Rob Rainford (1)
- Roger Mooking (1)
- Rose Levy Beranbaum (1)
- Ruth Reichl (1)
- Taste of Canada (1)
- Triple Dog Dare (1)
- Whole Grain Breads (1)
- Wolfgang Puck (1)
- collections (1)
- companies (1)
- girard's (1)
- holiday (1)
- kosher (1)
- pickles (1)
- pineapple (1)
- smoker (1)

TWO SHIH TZUS!



Let Us In!

CANADA'S HOTTEST NEW COMEDY TROUPE - ELEPHANTS IN THE ROOM



powered by



FAVOURITE CELEBRITY CHEF SITES (* = CANADIAN)

- Alton Brown
- Anna Olson*
- Anthony Sedlak*
- Barefoot Contessa
- Bob Blumer*
- Bobby Flay
- Christine Cushing*
- Chuck Hughes*
- Dave Lieberman
- David Rocco*
- Emeril Lagasse
- Giada DeLaurentiis
- Jamie Oliver
- Josee di Stasio* (fr)
- Laura Calder*
- Mario Batali
- Mark Bittman
- Michael Chiarello
- Michael Smith*
- Ming Tsai
- Nigella Lawson
- Ricardo Larivee* (fr)
- Rick Bayless
- Roger Mooking*
- Tyler Florence



- Bagels - Done!
- Baklava
- Bearnaise - Done!
- Beef Wellington - Done!
- Beignets - Done!
- Biryani - Done!
- Black forest cake
- Brioche - Done!
- Butter - Done!
- Candied apples - Done!
- Caramel - Done!
- Ceviche - Done!
- Coconut cream pie - Done!
- Crab cakes
- Crepe caramel
- Croissants - done!
- Croque monsieur/madame - done!
- Dim sum - Done!
- Donuts - Done!
- Duck
- Duck Confit
- Duck fat fries
- Feta - Done!
- Filled chocolates
- Flan
- Gelato
- Hollandaise - Done!
- Ice cream bombe - Done!
- Injera - Done!
- Key lime pie
- Lobster
- Lobster Roll
- Masala dosa - Done!
- Mayonnaise - Done!
- Mexican Mole Sauce
- Moussaka
- Mozzarella
- Naan - Done!
- Nigiri - Done!
- Pakorras - Done!
- Paté - Done!
- Peanut brittle - Done!
- Pickles - Done!
- Pierogis - Done!
- Poori
- Pot de creme - Done!
- Preserved lemons - Done!
- Profiteroles - Done!
- Pulled pork - Done!
- Ricotta cheese - Done!
- Risotto - Done!
- Sauerkraut - Done!



MELODY-BLUE



My Daughter, the Artist

NANOWRIMO



2010 Winner!

GET FRESH, VISIT A FARM

Ontario Find a Farm Locator

JEDI AS STRAWBERRY



Halloween 2009

MERLIN IN HIS SKELETON COSTUME



FAVOURITE RECIPE SITES

- Bon Appetit
- Cooks.com
- Epicurious
- Food and Wine Magazine
- Food Network
- Food Network Canada
- Gourmet Magazine
- Martha Stewart
- My Recipes
- Recipezaar
- Saveur
- Serious Eats

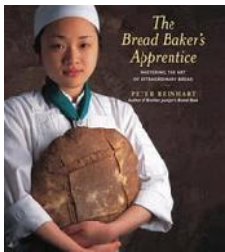
- Scallops - Done!
- Semi-freddo
- Shaped chocolates
- Soft shell crab
- Soufflés - Done!
- Spun sugar
- Tajine - Done!
- Tamales
- Terrine - Done!
- Truffles - chocolate
- Tuna steaks - Done!

TWO SHIH TZUS!



Jedi and Merlin

BAKING THROUGH THE BBA



Done - March 12th 2010!!

BAKED FROM SCRATCH



Only the real thing!

MY BREAD BOOKS

- A Blessing of Bread, Maggie Glezer
- Advanced Bread and Pastry, Michel Suas
- American Pie, Peter Reinhart
- Artisan Baking, Maggie Glezer
- Artisan Bread in Five Minutes a Day, Jeff Hertzberg MD, and Zoe Francois
- Artisan Breads Every Day, Peter Reinhart
- Bourke Street Bakery Baking Book
- Bread Alone: Bold Fresh, Daniel Leader
- Bread Matters, Andrew Whitley

Sunset

SO HAPPY YOU CAME!



PROUDLY CANADIAN



FOOD STORAGE DEPOT

Food Storage Depot

RECIPEMUNCHER



YAY!



Winner of Kitchen Confidential inspired dish.

GOODREADS FAVOURITE QUOTES

Natashya's favorite quotes

"When you're not feeling holy, your loneliness says that you've sinned." —Leonard Cohen

Goodreads Quotes

MY BABY BELLA

- Bread, Jeffrey Hamelman
- Bread, Linda Collister
- Breadcraft, Charles Schafer
- Brother Juniper's Bread Book by, Peter Reinhart
- Crust and Crumb, Peter Reinhart
- Exceptional Breads, Dan Lepard
- Flatbreads & Flavors, J Alford
- Focaccia, Carol Field
- Healthy Bread in Five Minutes a Day, Jeff Hertzberg MD, and Zoe Francois
- HomeBaking, Jeffrey Alford, and Naomi Duguid
- King Arthur Flour Bakers Companion
- King Arthur Flour Whole Grain Baking
- Local Breads, Daniel Leader
- Making Bread at Home, Linda Doeser
- Savory Baking From The Mediterranean, Anissa Helo
- The Bread Baker's Apprentice, Peter Reinhart
- The Bread Bible, Beth Hensperger
- The Bread Bible, Rose Levy Beranbaum
- The Italian Baker, Carol Field
- The Laurel's Kitchen Bread Book, Laurel Robertson
- The Tassajara Bread Book, Edward Espe Brown
- The Village Baker, Joe Ortiz
- Whole Grain Breads by Machine or Hand, Beatrice Ojakangas
- Whole Grain Breads, Peter Reinhart
- World Breads, Paul Gayler

Gallery of Friends

GIRLICHEF



SPRYTE



I miss you every day.

FOOD CHALLENGES

- Bread Baking Day
- Cook the Books Book Club
- Daring Kitchen
- I Heart Cooking Clubs
- Mellow Bakers
- Yeastspotting

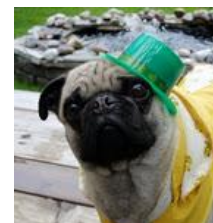


THE FROG AND PEACH

*I named my home bar **The Frog and Peach**, after this hilarious sketch by Peter Cook and Dudley Moore. Cracks me up every time.*

THE FROG AND PEACH

PLEASE COME BACK SOON!



Wear your hat.



MY BUTTON!



I'M A FRIEND OF MARTHA!



WARM PUPPY

