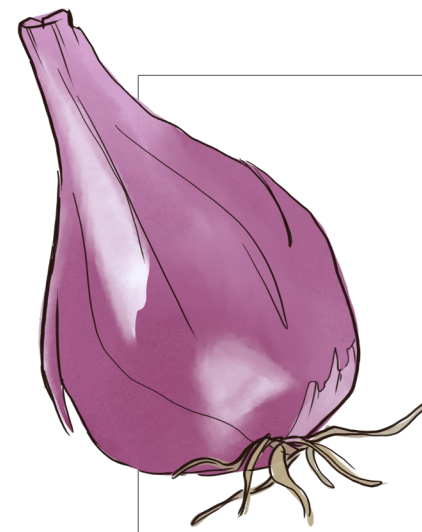


# Elora Mercantile



Patricia Boutin is the proprietor and creative force behind the Elora Mercantile, a 'general store with a conscience' and a focus on gourmet, housemade, locally-sourced comfort food.

With her mother, Michèle Boutin, as her culinary partner-in-crime, Patti riffs on many traditional recipes using the freshest of ingredients grown or raised in her own (literal and figurative) backyard. Her unique flair for blending just the right spices and flavours always creates a truly exotic, decadent and, according to many faithful clientele, sometimes addictive epicurean experience.



## Elora Mercantile's Poulet Basquaise

### Ingredients

- 6 chicken thighs with the skin on
- 8 chicken drumettes with the skin on
- 6 slices of prosciutto shredded in small pieces (Niagara Food Specialties)
- 2 Tbsp of duck fat (Elora Mercantile Local Duck Fat)
- 3 Tbsp of butter (Emerald Grasslands Salted Butter)
- 6 french shallots thinly sliced
- 6 cloves of garlic finely minced
- 2 Tsp Espelette pepper powder (Elora Mercantile Espelette Type Pepper Powder)
- 2 red peppers thinly sliced
- 1 container of champignons de Paris (227g Button Mushrooms)
- 1 can of San Marzano tomatoes
- 2 cups of white wine
- 3 bay leaves (Elora Mercantile Local Bay Leaves)
- 3 fresh sprigs of thyme
- sea salt to taste (Vancouver Island Sea Salt)
- freshly ground black pepper to taste (Black Kampot Pepper)
- fresh parsley chopped
- zest of one lemon
- extra virgin olive oil to taste (The Gold of Gods)

