



Honestly driven.

Box 188, Clarksburg,
ON N0H 1J0



At Your Service!

Season's Greetings

from OK Tire Thornbury!

Kevin and Lee Shaw and staff of OK Tire Thornbury would like to wish you and your family a joyful Christmas, and a happy, healthy and safe new year! Thank you for your business this past year. We look forward to meeting and exceeding your automotive needs in 2012 with courtesy, honesty and service excellence.

Have a safe and happy Holiday season, and remember: if you drink, don't drive.



It's Holiday Time!

Chances are that during this most festive time, you'll be entertaining family and friends at home. We've put together three very simple, extra-special recipe suggestions that your guests will be sure to enjoy.

Champagne Cocktail

You'll need:

- 1 small sugar cube
- Several dashes of orange bitters
- 3/4 oz Cognac or fine brandy
- Chilled dry Champagne

Lemon twist or orange zest

Place sugar cube in the bottom of a Champagne glass and sprinkle bitters on top of it. Add Cognac or brandy and fill glass with Champagne. Garnish with a twist.

Cheddar Chutney Bites

You'll need:

- 3 cups grated old cheddar cheese
- 1/4 cup mango chutney (finely chopped)
- 1/4 cup finely chopped pecans

In a mixing bowl combine cheese and chutney, mixing well. Shape mixture into teaspoon-size balls and roll each ball in chopped pecans. Cover balls and chill for 2-3 hours before serving. Makes 24 pieces.

Smoked Trout Mousse in Cucumber Cups

- 1 cup Ricotta cheese
- 1 cup coarsely-flaked smoked trout
- 2 tbsp drained, prepared horseradish
- 2 tbsp chopped green onions
- 1 tbsp chopped fresh dill

- 2 tsp fresh lemon juice
- 2 English cucumbers
- Salt & pepper to taste

In a food processor bowl puree Ricotta cheese until smooth and scrape into a mixing bowl. Fold in 1/2 of the trout, then horseradish, green onions, dill and lemon juice. Season with salt and pepper. Fold in remaining trout and chill.

For cucumber cups:

Wash cucumbers and cut into 1-inch thick rounds. Discard ends. Using melon baller, scoop about 1/2 inch out from the middle of each round and fill with chilled trout mousse. Add a sprig of dill on top of the mousse. Keep covered and chilled until ready to serve.



Honestly driven.



T: 519 599 7819
F: 519 599 7880
E: service@oktirethornbury.ca
www.oktirethornbury.ca