

Eat, Drink and be Daring - Page 2

11 Barbecued corn with lime and chili salt

Regular butter and salt suddenly seem so passé. \$2. Lahore Paan Centre, 1431 Gerrard St. E., 416-462-3293.

12 Michael Schmidt's raw milk

In most parts of the world with a proud food culture, carefully produced raw milk isn't nearly the bogeyman that our provincial regulators—presently prosecuting rebel dairy farmer Michael Schmidt—make it out to be. In France, Italy and Germany, to name just a few locales, it's a regular part of discerning diets, not to mention an indispensable ingredient in many of the best butters and cheeses on earth. So raise a glass, if you can get one (the big trial is pending), to Michael Schmidt. \$2 a litre, with purchase of a share in Schmidt's cows. www.glencoltonfarms.com.



13 Minus 8 vinegar

This singular hand-crafted vinegar long aged in French oak barrels, demonstrates that letting icewine go sour isn't such a bad idea, after all. \$35.95 for 150 mL. All the Best Fine Foods, 1101 Yonge St., 416-928-3330.



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Toronto's 700 kilometres from the Atlantic Ocean? \$15. 2803 Eglinton Ave. E., 416-265-7111.



20 Sushi Kaji's fukiyose platter

You'd think a kitchen dish would seem beside the point at the city's best sushi place. But Mitsuhiro Kaji's hot courses are minor works of art. The eye-popping fukiyose platter (available in November and December) includes deep-fried, sweet-potato-wrapped shrimp, steamed mountain potato, marinated burdock root, persimmon, roasted chestnuts, grilled Tasmanian ocean trout, dashi-cooked carrots, edamame, gently steamed river pike (wrapped inside a bamboo leaf) and delicate paper packets of sea bream, pine mushrooms and shrimp—plus a single, perfect maple leaf. \$100. 860 The Queensway, 416-252-2166.

16 West Indian black cake

It's a minor miracle that this dark, rich, spectacularly boozy cake—a happy adaptation of traditional English plum pudding—can be sold without a liquor licence. It can be, and is by the slice at many of the city's better jerk chicken shops. \$3 per slice. Gerry's Fast Foods, 724 St. Clair Ave. W., 416-652-0605.

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