



FESTIVE HOLIDAY RECIPES



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This holiday season, gather around the table with a collection of delicious appetizers that celebrate the bounty of Canada's Food Island. From the hardworking farmers and skilled fishers to the dedicated artisans and vibrant communities, we are grateful for the people who bring fresh, high-quality ingredients to our tables year-round.

Inside this festive recipe ebook, you'll find appetizers that capture the essence of PEI's culinary excellence—perfect for sharing with family and friends as you celebrate together. Whether you're hosting a cozy gathering or looking to add something special to your holiday menu, these recipes are crafted to bring warmth, flavor, and joy to every bite.

From our island to your table, we wish you a season filled with delicious memories, happy gatherings, and the best of holiday cheer!



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FESTIVE HOLIDAY RECIPES



**Herbed Parmesan Truffle
Potato Chips**



**Sea Salt & Vinegar Chips
With Dill**



**Asian-Inspired Island Beef
Meatballs**



Slow Cooker PEI Mussels



Hot PEI Lobster Dip



Crispy Smashed PEI Potatoes



Holiday Oyster Rockefeller



Holiday Spiced Eggnog Cocktail



PEI Holiday Seafood Chowder

FESTIVE HOLIDAY RECIPES GROCERY LIST

Herbed Parmesan Truffle Potato Chips:

- 4 large PEI Russet potatoes
- Olive oil or truffle oil (for added luxury)
- Sea salt
- Black pepper
- Garlic powder
- Parmesan cheese (finely grated)
- Fresh thyme or rosemary (finely chopped)
- Truffle salt (optional)

Sea Salt & Vinegar Chips With Dill:

- 4 large PEI Russet potatoes
- White vinegar
- Olive oil
- Sea salt
- Dried dill
- Fresh dill (for garnish)

Asian-Inspired Island Beef Meatballs:

- 1 lb certified Island Beef (ground)
- Garlic (2 cloves)
- Fresh ginger
- Green onions
- Egg
- Panko breadcrumbs
- Soy sauce
- Sesame oil
- Hot sauce (Maritime Madness)
- Hoisin sauce
- Sesame seeds (optional)
- Black pepper
- Honey
- Rice vinegar
- Cornstarch
- Cilantro (optional)

Slow Cooker PEI Mussels:

- 2 lbs PEI mussels
- Dry white wine
- Vegetable or seafood broth
- Garlic (4 cloves)
- Onion (medium)
- Olive oil
- Unsalted butter
- Fresh thyme (or dried thyme)
- Bay leaf
- Red pepper flakes (optional)
- Fresh parsley
- Lemon
- Crusty bread

Hot PEI Lobster Dip:

- 1 lb cooked PEI lobster meat
- Cream cheese (8 oz)
- Sour cream
- Mayonnaise
- ADL cheddar cheese (shredded)
- ADL mozzarella cheese (shredded)
- Cow's Creamery butter
- Green onions
- Garlic (1 clove)
- Lemon juice
- Worcestershire sauce
- Cajun seasoning (optional)
- Paprika
- Salt and pepper
- Fresh parsley
- Crackers or baguette slices

Crispy Smashed PEI Potatoes:

- 2 lbs small PEI potatoes (yellow or red)
- Olive oil
- Garlic (4 cloves)
- Fresh thyme or rosemary (or dried)
- Salt and pepper
- Fresh parsley
- Parmesan cheese (optional)

Holiday Oyster Rockefeller:

- 12 fresh PEI oysters (shucked)
- Cow's Creamery butter
- Shallot
- Garlic (2 cloves)
- Fresh spinach (2 cups)
- ADL heavy cream
- Parmesan cheese (grated)
- Panko breadcrumbs
- Pernod or anise-flavored liqueur (optional)
- Fresh parsley
- Lemon zest
- Salt and pepper
- Lemon wedges

Holiday Spiced Eggnog Cocktail:

- ADL Eggnog
- Dark rum or bourbon/whiskey
- Brandy
- Vanilla extract
- Ground cinnamon
- Ground nutmeg
- Whipped cream (optional)
- Cinnamon sticks (optional)

PEI Holiday Seafood Chowder:

- Cow's Creamery butter
- Onion (medium)
- Garlic (2 cloves)
- PEI potatoes (3 medium, peeled, diced)
- ADL cream or half-and-half
- Vegetable or seafood stock
- PEI halibut (1 lb)
- PEI mussels (1 lb)
- Cooked PEI lobster meat (1 cup)
- All-purpose flour
- Bay leaf
- Fresh thyme (or dried)
- Fresh parsley
- Lemon wedges

HERBED PARMESAN TRUFFLE POTATO CHIPS

Makes 1 ½ - 2 cups

Ingredients:

- 4 large PEI Russet potatoes
- 2 tablespoons olive oil or truffle oil (for added luxury)
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 2 tablespoons finely grated Parmesan cheese
- 1 tablespoon fresh thyme or rosemary, finely chopped
- Truffle salt (optional, for garnish)

Instructions:

1. Preheat oven to 400°F (200°C).
2. Thinly slice PEI Russet potatoes using a mandoline for uniformity.
3. Rinse slices in cold water to remove excess starch, then dry thoroughly.
4. Toss the potato slices with olive oil, salt, pepper, and garlic powder.
5. Spread the slices in a single layer on a parchment-lined baking sheet.
6. Bake for 20-25 minutes, flipping halfway, until crispy and golden. Once out of the oven, sprinkle with Parmesan, fresh herbs, and a hint of truffle salt.





SEA SALT & VINEGAR CHIPS WITH DILL

Makes 1 ½ - 2 cups

Ingredients:

- 4 large PEI Russet potatoes
- 1 cup white vinegar
- 2 tablespoons olive oil
- 1 teaspoon sea salt
- 1 teaspoon dried dill
- Fresh dill for garnish

Instructions:

1. Thinly slice potatoes and soak in vinegar for 30 minutes.
2. Preheat oven to 400°F (200°C).
3. Drain potatoes and pat them dry. Toss in olive oil, salt, and dried dill.
4. Lay the slices in a single layer on a baking sheet.
5. Bake for 20-25 minutes until crisp and golden, flipping halfway. Garnish with fresh dill and an extra pinch of sea salt.



ASIAN INSPIRED ISLAND MEATBALLS

Makes approx. 16 meatballs.

Ingredients:

For Meatballs:

- 1 lb. Certified Island Beef, ground
- 2 cloves garlic, minced
- 1 tablespoon ginger, grated
- 2 green onions, finely chopped
- 1 egg
- ¼ cup panko breadcrumbs (or regular breadcrumbs)
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 teaspoon Maritime Madness Hot Sauce (optional)
- 1 tablespoon hoisin sauce
- 1 teaspoon sesame seeds (optional)
- ¼ teaspoon black pepper

For the Glaze:

- ¼ cup soy sauce
- 2 tablespoons honey
- 2 tablespoons rice vinegar
- 1 tablespoon hoisin sauce
- 1 tablespoon sesame oil
- 1 teaspoon cornstarch (to thicken)
- 1 teaspoon ginger, grated
- 1 tablespoon water

For Garnish: Chopped green onions, Sesame seeds, Cilantro (optional)



Instructions:

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. Prepare the Meatballs: In a large mixing bowl, combine the ground Island beef, garlic, ginger, green onions, egg, breadcrumbs, soy sauce, sesame oil, Sriracha (if using), hoisin sauce, sesame seeds, and black pepper. Mix until everything is well incorporated.
3. Shape the Meatballs: Using your hands, form the mixture into small meatballs (about 1 inch in diameter). Place them on the prepared baking sheet, ensuring they are evenly spaced.
4. Bake the Meatballs: Bake the meatballs in the preheated oven for about 15-20 minutes, or until they are fully cooked and browned on the outside.
5. Prepare the Glaze: While the meatballs are baking, prepare the glaze. In a small saucepan, whisk together soy sauce, honey, rice vinegar, hoisin sauce, sesame oil, ginger, and water. Heat over medium heat. In a small bowl, dissolve cornstarch in 1 tablespoon of water and add to the saucepan. Stir until the sauce thickens slightly, about 2-3 minutes.
6. Coat the Meatballs: Once the meatballs are done, transfer them to a large bowl and pour the glaze over the meatballs. Gently toss to coat the meatballs evenly with the glaze.
7. Serve: Garnish the meatballs with chopped green onions, sesame seeds, and cilantro if desired. These can be served as appetizers on skewers or over rice for a festive main dish.

SLOW COOKER PEI MUSSELS IN GARLIC WHITE WINE BROTH

Makes 2 lbs. of PEI Mussels

This hands-off slow cooker recipe is perfect for a holiday gathering, allowing you to serve up fresh PEI mussels with minimal effort, yet maximum flavor!

Ingredients:

- 2 lbs PEI mussels, cleaned and debearded
- 1 cup dry white wine
- 1 cup vegetable or seafood broth
- 4 cloves garlic, minced
- 1 medium onion, finely chopped
- 1 tablespoon olive oil
- 2 tablespoons Cow's Creamery butter
- 1 teaspoon fresh thyme leaves (or ½ teaspoon dried thyme)
- 1 bay leaf
- 1 teaspoon red pepper flakes (optional for a bit of heat)
- Fresh parsley, chopped (for garnish)
- Lemon wedges (for serving)
- Crusty bread (for serving)



Instructions:

1. Prep the Mussels: Rinse the PEI mussels under cold water, scrubbing any debris and removing any beards. Discard any mussels that are open and do not close when tapped.
2. Sauté Aromatics (Optional Step for Added Flavor): In a skillet over medium heat, melt butter with olive oil. Add minced garlic and chopped onion. Sauté for about 3-4 minutes, until fragrant and the onion is soft. This step can be skipped if you prefer a simpler preparation, but it adds extra depth to the flavor.
3. Assemble in Slow Cooker: Transfer the sautéed onion and garlic mixture to your slow cooker. Add the white wine, broth, thyme, bay leaf, and red pepper flakes (if using). Stir to combine.
4. Cook the Mussels: Set the slow cooker on High and cook for about 1-1.5 hours. After about an hour, check the mussels to see if they've opened. They should all open up when cooked—discard any mussels that remain closed.
5. Garnish and Serve: Once the mussels are fully cooked, discard the bay leaf. Garnish the mussels with freshly chopped parsley and serve with lemon wedges and crusty bread to soak up the delicious broth.



HOT PEI LOBSTER DIP

Makes 4 cups

This rich and creamy hot lobster dip, loaded with local PEI lobster and ADL dairy products, is sure to be a hit at your holiday gathering!

Ingredients:

- 1 lb cooked PEI lobster meat, chopped
- 8 oz cream cheese, softened
- ½ cup ADL sour cream
- ½ cup mayonnaise
- 1 cup ADL cheddar cheese, shredded
- ½ cup ADL mozzarella cheese, shredded
- 2 tablespoons Cow's Creamery butter
- 3 green onions, chopped (plus extra for garnish)
- 1 clove garlic, minced
- 1 teaspoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon Cajun seasoning (optional, for added flavor)
- ½ teaspoon paprika (for garnish)
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Crackers, baguette slices, or vegetables for serving



Instructions:

1. Preheat your oven to 375°F (190°C).
2. Sauté Lobster Meat: In a skillet over medium heat, melt the Cow's butter. Add the chopped PEI lobster meat, garlic, and green onions. Sauté for about 2-3 minutes until fragrant. Remove from heat and set aside.
3. Mix the Dip: In a large bowl, combine the softened cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, and Cajun seasoning (if using). Mix until smooth.
4. Add the Cheeses and Lobster: Stir in the shredded ADL cheddar and ADL mozzarella cheeses, followed by the sautéed lobster mixture. Season with salt and pepper to taste.
5. Bake the Dip: Transfer the mixture into a greased baking dish. Sprinkle a bit of extra cheese on top if desired. Bake for 20-25 minutes, or until the dip is hot and bubbly, and the top is slightly golden.
6. Garnish and Serve: Remove from the oven and let it cool slightly. Garnish with chopped parsley, extra green onions, and a sprinkle of paprika for color. Serve warm with crackers, toasted baguette slices, or fresh veggies.

CRISPY SMASHED POTATOES WITH GARLIC & HERBS

These smashed PEI potatoes are crispy on the outside, soft on the inside, and packed with flavor—perfect for a comforting side dish during any meal!

Ingredients:

- 2 lbs. small PEI potatoes (yellow or red varieties work best)
- 3 tablespoons olive oil
- 4 cloves garlic, minced
- 1 teaspoon fresh thyme leaves (or ½ teaspoon dried thyme)
- 1 teaspoon fresh rosemary, chopped (or ½ teaspoon dried rosemary)
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Grated Parmesan cheese (optional)



Instructions:

1. Preheat your oven to 425°F (220°C).
2. Boil the Potatoes: In a large pot, bring salted water to a boil. Add the PEI potatoes and cook until they are fork-tender, about 15-20 minutes, depending on the size of the potatoes. Drain the potatoes and let them cool slightly.
3. Smash the Potatoes: Place the boiled potatoes on a greased or parchment-lined baking sheet. Using a fork or the bottom of a glass, gently press down on each potato to "smash" it, flattening it slightly while keeping it intact.
4. Prepare the Garlic Oil: In a small bowl, combine the olive oil, minced garlic, thyme, and rosemary. Drizzle the garlic herb oil over each smashed potato. Sprinkle with salt and pepper to taste.
5. Bake the Potatoes: Place the baking sheet in the preheated oven and bake for 20-25 minutes, or until the potatoes are golden and crispy around the edges.
6. Garnish and Serve: Once the potatoes are crispy, remove them from the oven and sprinkle with chopped parsley and, if desired, a little grated Parmesan cheese. Serve hot as a side dish.



HOLIDAY OYSTER ROCKEFELLER

Makes 12 oysters

These Holiday Oyster Rockefeller are a festive and indulgent treat, combining fresh oysters with a rich, cheesy spinach topping. Perfect for holiday celebrations!

Ingredients:

- 12 fresh PEI oysters, shucked
- 2 tablespoons unsalted Cow's Creamery butter
- 1 shallot, finely chopped
- 2 cloves garlic, minced
- 2 cups fresh spinach, chopped
- ¼ cup ADL heavy cream
- ¼ cup Parmesan cheese, grated
- 2 tablespoons breadcrumbs
- 1 tablespoon Pernod or anise-flavored liqueur
- 1 tablespoon fresh parsley, chopped
- 1 teaspoon lemon zest
- Salt and pepper to taste
- Rock salt (for serving, optional)
- Lemon wedges (for serving)



Instructions:

1. Preheat your oven to 450°F (230°C).
2. Prepare the Rockefeller Topping: In a medium skillet, melt the butter over medium heat. Add the chopped shallot and sauté until softened, about 3-4 minutes. Add the minced garlic and cook for another minute until fragrant.
3. Add Spinach and Cream: Stir in the chopped spinach and cook until wilted. Add the heavy cream and stir until everything is well combined. Cook for another 2-3 minutes, allowing the mixture to thicken slightly.
4. Stir in Cheese and Seasoning: Remove the skillet from heat and stir in the grated Parmesan cheese, breadcrumbs, Pernod (if using), lemon zest, parsley, salt, and pepper. Adjust seasoning to taste. The mixture should be thick and creamy.
5. Assemble the Oysters: Place the shucked oysters on a baking sheet, arranging them on a bed of rock salt to keep them steady (optional). Spoon a generous amount of the spinach mixture onto each oyster, completely covering the oyster meat.
6. Bake the Oysters: Bake the oysters in the preheated oven for about 10 minutes, or until the topping is golden brown and bubbling.
7. Garnish and Serve: Once baked, remove the oysters from the oven and garnish with extra parsley and lemon wedges. Serve immediately.

HOLIDAY SPICED EGGNOG COCKTAIL



Makes 4 Cocktails

This cocktail is rich, creamy, and perfect for warming up during the holiday season!

Ingredients:

- 2 cups ADL Eggnog
- 2 oz dark rum (or bourbon/whiskey)
- 1 oz brandy
- ½ teaspoon vanilla extract
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg (plus extra for garnish)
- Whipped cream (optional, for topping)
- Cinnamon stick (optional, for garnish)



Instructions:

1. Mix the Cocktail: In a shaker or large mixing glass, combine ADL Eggnog, dark rum, brandy, vanilla extract, ground cinnamon, and ground nutmeg. Stir or shake well until fully combined.
2. Serve: Pour the eggnog cocktail into chilled glasses. Top with a dollop of whipped cream (optional).
3. Garnish: Sprinkle a pinch of ground nutmeg on top for extra flavor, and garnish with a cinnamon stick if desired.

PEI HOLIDAY SEAFOOD CHOWDER

Makes 8 cups

This PEI Holiday Seafood Chowder is creamy, rich, and loaded with fresh local seafood, making it the perfect dish to warm up your holiday gathering! Serve in Martini Glasses for an elevated look and feel.

Ingredients:

- 2 tablespoons Cow's Creamery butter
- 1 medium onion, diced
- 2 cloves garlic, minced
- 3 medium PEI potatoes, peeled and diced
- 2- 3 cups ADL cream (or ADL half and half)
- 2 cups vegetable or seafood stock
- 1 lb PEI halibut, cut into bite-sized pieces
- 1 lb PEI mussels, cleaned and debearded
- 1 cup cooked PEI lobster meat, chopped
- 2 tablespoons all-purpose flour
- 1 bay leaf
- 1 teaspoon fresh thyme
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Lemon wedges (for serving, optional)



Instructions:

1. Sauté Aromatics: In a large pot or Dutch oven, melt the ADL butter over medium heat. Add the diced onion and garlic, and sauté until softened and fragrant, about 3-4 minutes.
2. Add Potatoes and Flour: Stir in the diced PEI potatoes and cook for another 2 minutes. Sprinkle the flour over the potatoes and stir well to coat. This will help thicken the chowder.
3. Add Stock and Cream: Slowly add the vegetable or seafood stock while stirring, ensuring the flour is fully incorporated. Pour in the ADL cream and add the bay leaf and thyme. Bring the mixture to a simmer.
4. Cook the Potatoes: Simmer the chowder for about 10-12 minutes, or until the potatoes are tender but not falling apart.
5. Add Seafood: Gently add the halibut pieces and PEI mussels to the chowder. Cover the pot and cook for another 5-7 minutes, until the mussels open and the halibut is cooked through. Discard any mussels that do not open.
6. Add Lobster and Season: Stir in the cooked PEI lobster meat and season the chowder with salt and pepper to taste. Let everything heat through for another 2 minutes.
7. Garnish and Serve: Remove the bay leaf and ladle the chowder into bowls. Garnish with fresh parsley and serve with lemon wedges on the side for a zesty kick.