

Canada Cuisine

<https://www.agoramores.com/food/cuisines/canada-cuisine>

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Canada Cuisine

This page is currently in DUH editorial.

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Canadian Wild Edibles

Cuisine of Canada

https://en.wikipedia.org/wiki/Cuisine_of_Quebec#Pastries

https://en.wikipedia.org/wiki/Canadian_cuisine#Miscellaneous

Franco Cuisine

grocery trends in the region

<https://www.acadian.org/culture/popular-acadian-recipes/>

<https://tourismnewbrunswick.ca/story/9-acadian-foods-you-have-to-try-in-new-brunswick>

<https://www.lacademie.com/acadian-food-guide/>

<https://cottagelife.com/entertaining/9-delicious-and-budget-friendly-acadian-comfort-foods-you-have-to-try/>

<https://www.foodnetwork.ca/recipe/traditional-acadian-chicken-fricot/>

<https://recipeland.com/recipes/list?q=acadian> <https://www.favclub.org/acadian-recipes.html>

<https://www.foodnetwork.ca/article/acadian-recipes/>

influential restraunts

https://en.wikipedia.org/wiki/Lafleur_Restaurants https://en.wikipedia.org/wiki/Montreal_Pool_Room

https://en.wikipedia.org/wiki/Groupe_Valentine_Inc.

[https://en.wikipedia.org/wiki/La_Belle_Province_\(restaurant\)](https://en.wikipedia.org/wiki/La_Belle_Province_(restaurant))

https://en.wikipedia.org/wiki/D%C3%A9carie_Hot_Dogs

ingredients

Maple Syrup Ketchup and all Dressed Potato Chips

meats

Canadian Peameal Bacon Montreal Smoked Meat Great Lakes Perch Lunenburg Pudding Vancouver Spot Prawns Salmon Candy Oreilles de crisse pork rinds

bread

Bannock Canadian Style johnnycake Montreal style bagels Oatcake pancakes Ployes Toutons

drinks

Caesar Cocktail (not a bloody Mary) A London Fog Ice Wine Cream Soda Ice Cider

desserts

Butter Tarts Nanaimo Bars Saskatoon Berries pie Timbits and a Double Double Beaver Tails Pudding
Chomeur Canadian-Style johnnycake Blueberry Grunt Blueberry Duff

dishes

sandwiches

All-dressed (Montreal Style): This hot dog, usually a 'steamie', is topped with mustard, chopped onion, relish and fresh coleslaw or plain chopped cabbage ("choux" in French); however, sauerkraut, or coleslaw of the creamy variety, is rarely used. An all-dressed hot dog typically does not include ketchup, which must be requested specifically. Michigan hot dog: This hot dog is topped with meat chili sauce or spaghetti sauce. It can be served with or without diced onions and mustard. Supreme: The hot dog is topped with cheese and bacon. This variation comes from Lafleur Restaurants.

pastries

Tourtiere Flipper Pie

Soup

French Canadian yellow split pea soup Hodge Podge Chicken Fricot

Casserole

Rappie Pie

Dishes

Jiggs dinner Cretons Quebec pate The meal most typically consists of salt beef (or salt riblets), boiled together with potatoes, carrot, cabbage, turnip, and greens. Pease pudding and figgy duff are cooked in pudding bags immersed in the rich broth that the meat and vegetables create.² Condiments are likely to include mustard pickles, pickled beets, cranberry sauce, butter, and a thin gravy made from the cooking broth.

Poutine

Indigenous Canadian Foods

Fiddleheads Bannock and Indian Tacos Pemmican Three Sisters Wild Rice Wild Game meats Wild Fruits & Berries Fresh and dried fish Shellfish and seafood

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