

Happy holidays from all of us here at BMO IFL. I'm Gina Jeneroux, Chief Learning Officer at BMO Financial Group. On behalf of the whole team, we'd like to wish you, your family and all of those closest to you the very best of the holiday season, however you choose to celebrate. And good health and happiness into the New Year. We can't wait to see you.

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Hi everyone, my name is Murray Hall; I'm the Executive Chef here at the BMO IFL and today I want to share with you one of my favorite holiday recipes which is our spiced apple cider.

In our apple cider today we're going to use cinnamon sticks, cranberries, star anise, cloves, crushed cardamom pod, maple syrup and some oranges. I have some organic apple cider here that I was able to find at my local farmer's market, and also if you'd like to spice it up there's some apple rum as well.

Ok to start off, we're going to add our apple cider into our pot. I've got one litre of apple cider, or four cups. We're going to bring this up to a simmer. I've got one cinnamon stick here broken into two pieces, and we're going to add that into our cider. I've got some frozen cranberries, these are thawed, and we're going to add those as well. One piece of star anise, four cloves, we're going to add two cardamom pods that have been lightly crushed, and now we're going to add three tablespoons of maple syrup, one small orange, and what I'm going to do is just gently squeeze the wedges to release some of the juice, and we'll drop everything into our cider.

So what I'm going to do right now is we're going to bring the apple cider up to a simmer and then you're going to notice some impurities on the top of the apple cider so I'm going to use my ladle and I'm going to gently ladle off the little bit of impurities that are here. And you'll find that with local organic cider that it's not clear, it's got some particles in it and that just adds some great flavour into our holiday drink. You're also going to notice that this beautiful aroma coming off the apple cider is going to fill the room and make you think of the holidays.

So after ten to fifteen minutes of simmering on the stove, you're ready to serve.
Cheers and happy holidays!

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I'm Scott Johnston, BMO IFL General Manager. On behalf of Dolce Hotels and Resorts, seasons greetings from our family to yours. We can't wait to welcome you back.