



From the Larder

The newly opened Drake Commissary is the fourth installment in the Drake enterprise and the one, chef Jonas Grupiljonas says brings the Drake back to its foundation. Housed in an old 8,000-square-foot industrial building, the commissary is the Drake's new bakery-restaurant-bar-larder culinary hub that also serves as the production kitchen for its other locations. But for Grupiljonas, it's a space to collaborate with his peers and put their philosophy of making everything from scratch to work. "It's about taking the things I've learned from the slow fermentation process when baking bread and applying that to everything we make. Slowly and properly and then "scaling that up," maintains Grupiljonas ultimately creates a unique selection of small batch products. A trio of small-batch sauces — Thai chili sauce, Chipotle ketchup and Lot No. 40 whisky-infused barbecue sauce — from the Drake's larder would make a saucy little Christmas gift.

Drake Commissary
drakecommissary.ca, 416-432-2922
 Find it at: 128 Sterling Rd., Toronto

