

## *Spring into Wine - Collection*

### **Sussreserve Riesling 2018**

This is a very fruit forward wine, with aromas of pineapple, nectarine, star fruit and lemon zest bursting forward. Undertones of flint and wet stone are characteristic of the limestone-rich vineyards on the Beamsville Bench. Lots of fruit sweetness without the stickiness of high sugar makes this wine pleasant even for the dry wine lover.

Classic Pairings: Poultry, shellfish, white fish and salads. Spicy Asia and Indian cuisine.

### **Curried Mixed Vegetable Tarts**

#### **Ingredients:**

24 – 2 inch tart shells  
2 tablespoons vegetable oil  
1 clove garlic, finely chopped  
2 teaspoons freshly grated ginger  
1 medium yellow onion, finely chopped  
1 medium red bell pepper, finely chopped  
1 medium carrot, peeled and grated  
2 to 3 teaspoons curry powder  
1 can (14 ounces) coconut milk  
<sup>3</sup>/<sub>4</sub> cup frozen green peas, thawed  
<sup>1</sup>/<sub>4</sub> cup chopped fresh cilantro  
Salt and pepper, to taste  
Small fresh cilantro sprigs, to garnish

#### **Method:**

1. Pre-heat the oven to 350 F.
2. Place the tart shells on a parchment paper lined baking sheet and bake until golden brown and cooked through, about 15 minutes.
3. Cool to room temperature.
4. Remove tarts from their foil tins and place back on the baking sheet.
5. Heat the oil in a large skillet over medium heat.
6. Add the garlic, ginger, onion, red pepper and carrot. Cook until softened, about 5 minutes.
7. Add the curry powder and cook for 1 minute more.
8. Pour in the coconut milk and bring to a simmer. Simmer for 5 minutes or until the mixture thickens slightly.
9. Stir in the peas and cilantro. Heat through, about 1 to 2 minutes.
10. Season with salt and pepper.
11. Spoon the mixture into the tart shells and bake for 5 minutes, or until heated through.
12. Garnish with small cilantro sprigs and serve.
13. Makes 24 mini tarts.

# Mountainview Viognier 2016

Perfumed aromas of peach, mango and honeysuckle with creamy hints of vanilla. On the palate, fruit forward, medium acidity with a fuller body. A bolder wine to brood over.

Classic Pairings: Roasted chicken, turkey or pork. Halibut, crab and lobster. Fondue, farmer's cheese, baked brie, gruyere.

## Chicken in Balsamic, Orange and Rosemary Sauce

### Ingredients:

4 boneless skinless chicken breasts  
2 tablespoons olive oil  
3 tablespoons balsamic vinegar  
2/3 cup fresh orange juice  
2/3 cup chicken stock  
2 teaspoons chopped fresh rosemary leaves  
1 teaspoon light muscovado sugar  
Pat of butter  
Orange segments and fresh rosemary sprigs to garnish

### Method:

1. Put the chicken between pieces of cling film and flatten slightly by bashing with a pan. Unwrap and sprinkle on both sides with pepper.
2. Heat the oil in a pan over medium heat, then fry the chicken for 5 minutes, turning halfway through.
3. Pour 2 tablespoons balsamic vinegar over the chicken. Add the orange juice and stock. Sprinkle with the rosemary and salt. Bring to a boil. Lower the heat and bubble gently for 5 minutes until tender, spooning the sauce frequently over the chicken. Turn the chicken halfway through.
4. Stir in the sugar, butter and rest of the vinegar. Sizzle for a few minutes until reduced and glossy.
5. Place the chicken in a serving dish. Spoon the sauce over and garnish with orange and rosemary.
6. Serves 4.

## GSM 2018

The GSM is a selection and blending of 66% Gamay Noir, 23% Shiraz, and 11% Merlot. Three grape varieties, which only thrive in the best vineyard sites in Niagara, make this a unique and complex blend. On the nose, black pepper and baking spices. On the palate, plum and cloves come forward first. Mouth-watering acidity, followed by medium tannins. This wine has a medium finish.

Classic Pairings: Red meat, game, rabbit, dry rub ribs, full flavoured fish. Stuffed peppers, pizza, and fresh pasta.

## Greek-style Lamb Burgers

### Ingredients:

1 slice white bread, crust removed and cut into ¼ inch pieces  
2 tablespoons milk  
¼ cup finely chopped shallots, from 1 to 2 shallots  
2 cloves garlic, minced  
3 tablespoons finely chopped mint  
1 teaspoon dried oregano  
¾ teaspoon salt  
½ teaspoon freshly ground black pepper  
1 and ½ pounds ground lamb (not lean)  
6 pita rounds (6 inch pita pockets work best)

### *For toppings:*

1 small head iceberg lettuce, shredded  
2 tomatoes, thinly sliced  
1 red onion, thinly sliced  
6 ounces crumbled feta cheese  
Tzatziki sauce

### Method:

1. Pre-heat grill to high.
2. Combine bread pieces and milk in a medium bowl. Mash with a fork until paste forms.
3. Add shallots, garlic, mint, oregano, salt, and pepper. Mix well.
4. Add lamb and mix well. Do not over mix. Form mixture into 6 oval-shaped patties about ½ inch thick.
5. Grease grill.
6. Grill patties, covered, for 4 minutes. Turn, cover again, and cook for about 3 minutes more.
7. Place burgers on a tray and cover with foil while you warm the pita rounds on the grill.
8. Trim off the top ¼ of each pita round and stuff the burgers and toppings inside.
9. Serves 6.