



Make the Impossible Possible Seminar Recipes

Curry Egg Salad: Paired with Blanc de Blanc Sparkling

Ingredients:

6 eggs, hard boiled

¼ cup mayonnaise

2 tbsp mild curry powder

1 tsp salt

1 tsp pepper

Directions:

Prepare hard boiled eggs, allow to cool and then roughly chop them. Combine with all other ingredients and serve on naan.

Pour a glass of 13th Street Blanc de Blanc Sparkling and enjoy!

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9

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Make the Impossible Possible Seminar Recipes

Chicken Skewer with Mustard Pesto and Garlic Mayo: Paired with Pinot Gris

Mustard Pesto Ingredients:

1 cup apple cider vinegar
1 cup olive oil
1 cup grapeseed oil
1 tbsp grainy Dijon mustard
1 bunch fresh thyme
1 bunch fresh rosemary
6 cloves garlic
4 tbsp honey

Directions:

Combine all ingredients except oil in a food processor and blend until smooth. Slowly add oil while blitzing.

Garlic Mayo Ingredients:

1 cup mayonnaise
½ cup roasted garlic cloves
1 tsp salt
1 tsp pepper

Directions:

Combine all ingredients in a food processor and blend until smooth.

Serve chicken skewers with Mustard Pesto drizzled on top and Garlic Mayo served on the side.

Pour a glass of 13th Street Pinot Gris and enjoy!

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Make the Impossible Possible Seminar Recipes

Dill Pickle Chips and Dill Pickle Dip: Paired with June's Riesling

Ingredients:

- 1 cup mayonnaise
- 1 cup sour cream
- ½ cup fresh dill, chopped
- 4 pickles, diced
- 1 tbsp lemon juice
- 1 tbsp garlic purée
- 1 tsp salt
- 1 tsp pepper

Directions:

Combine all ingredients and stir. Serve with dill pickle chips or veggies.

Pour a glass of 13th Street June's Riesling and enjoy!

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