



## Winter Whites Seminar Recipes

### Winter Vegetable Chili: Paired with Burger Blend White & White Palette

#### Ingredients:

2 parsnips, diced  
1 turnips, diced  
1 butternut squash, diced  
1 tbsp chili powder  
2 tsp dry basil  
2 tsp cumin  
1 tbsp oregano  
2 tsp thyme  
1 can white kidney beans  
1 can red kidney beans  
1 can crushed tomatoes  
1 can diced tomatoes  
1 onions, finely diced  
2 tbsp garlic purée  
salt, to taste  
pepper, to taste

#### Directions:

Sweat onions and vegetables in oil. Add dry spices and garlic and cook for about one minute. Add beans and tomatoes and simmer until the vegetables are tender. Season to taste with salt, pepper or spices as needed. Garnish with feta and sour cream.

Pour a glass of Burger Blend White or White Palette and enjoy!

**13<sup>th</sup> Street Winery**

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## Winter Whites Seminar Recipes

### Heirloom Carrot & Kale Salad: Paired with Burger Blend White & White Palette

#### Maple Apple Vinaigrette Recipe

##### Ingredients:

½ cup maple vinegar  
½ cups apple cider vinegar  
½ cup maple syrup  
2 cloves garlic  
¼ cup grainy mustard  
¼ cup honey  
2 cups grapeseed oil  
salt, to taste  
pepper, to taste

##### Directions:

Combine all ingredients but the oil in a blender and blitz until smooth. Slowly add oil until desired consistency is achieved. Season with salt and pepper to taste. Pour over a baby kale and Heirloom carrot salad and top with other salad ingredients you have on hand, such as sunflower seeds, chickpeas or cheese.

Pour a glass of Burger Blend White or White Palette and enjoy!

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## Winter Whites Seminar Recipes

### Trail Mix: Paired with 13 Below Zero

#### Ingredients:

3 cups mixed nuts (pecans, hazelnut, cashews, walnuts)

½ cup shredded coconut

1 cup oats

½ cup raisins

1 cup dried apricots

1 cup cranberries

1 cup maple syrup

1 cup honey

½ tbsp pepper

½ tbsp salt

#### Directions:

Mix everything together and spread over sheet pan. Bake for 5 – 7 minutes at 350°. Allow to cool and top with crumbled Celtic Blue.

Pour a glass of 13 Below Zero and enjoy!

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