



Discover Curries Food Demonstration Recipes

Veggie Green Curry: Paired with Riesling, Gewürztraminer or Viognier

Green Curry Paste Ingredients:

8 poblano peppers
1 jalapeño pepper (optional)
2 stalks of lemongrass
15 cloves of garlic
1 bunch of cilantro
5 oz ginger, peeled
1 cup lime juice and zest from four limes
1 tbsp cumin, ground
4 tbsp coriander, ground
2 tbsp turmeric
½ cup sugar
salt and pepper, to taste

Veggie Green Curry Ingredients:

2 tbsp cooking oil of your choice
2 cups green curry paste
4 cans coconut milk
4 cups of your favourite vegetables (broccoli, carrots, eggplant, snap peas, etc.)

Directions:

Add all Curry Paste ingredients to a blender and blitz until a paste consistency is achieved. Set aside or freeze in portions for future meals.

Simmer 2 tbsp of oil in a pot and add two cups of the Green Curry Paste. Add coconut milk and simmer for 15 minutes. Optional step: add protein of your choice and cook. Add veggies and simmer until the curry is thick and the vegetables are cooked.

Pour a glass of an aromatic white from 13th Street and enjoy!

13th Street Winery

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Lamb Curry: Paired with Riesling, Gewürztraminer or Viognier

Chef Josh's Curry Powder Ingredients:

2 tbsp cardamom, ground
2 tbsp coriander, ground
1 tbsp pepper
1 tbsp salt
1 tbsp cinnamon
4 tsp cumin, ground
2 tsp mustard, ground
2 tsp turmeric
2 tsp smoked paprika
2 tsp ginger, ground
2 tsp cloves, ground

Lamb Curry Ingredients:

Lamb shoulder
Chef Josh's curry powder
8 cups chicken stock
4 cups diced tomatoes
4 tbsp cooking oil of your choice
4 sticks cinnamon
5 bay leaves
1 white onion, diced
2 oz fresh ginger, minced
3 oz oz fresh garlic, minced
salt and pepper, to taste

Directions:

Mix all of the curry powder ingredients together and set aside.

Cut lamb into 1-inch cubes and salt. Heat up oil in a pot and add bay leaves and cinnamon sticks to extract flavor. Add the onion, sweat for two minutes then add the ginger and garlic and sweat for one minute. Add the lamb and cook until browned. Add one cup of the curry powder and cook for two minutes then add tomatoes and chicken stock. Simmer for 1.5 hours until the meat is tender and the sauce is thick. Season with salt and pepper and add more curry powder if desired. Cayenne pepper or hot chilis can be added if you like it spicy. Freeze any extras and save for a quick meal.

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