



Gamay Seminar Recipes

Breaded Goat Cheese: Paired with Gamay and Burger Red

Ingredients:

1 log of goat cheese
1 cup panko bread crumbs
1 cup flour
2 eggs
4 tbsp milk
1 tbsp dry thyme
1 tbsp dry oregano
½ tbsp onion powder
½ tbsp garlic powder
½ tbsp salt
½ tbsp pepper

Directions:

Add dry ingredients to bread crumbs and combine in one bowl. Whisk eggs and milk in another bowl. Add flour to a third bowl. Roll goat cheese into 1oz balls and press them into disks. Place in flour, egg wash, then panko, covering completely each step. Deep fry until golden.

Pour a glass of Gamay or Burger Red and enjoy!



Gamay Seminar Recipes

Pasta Puttanesca: Paired with Whitty Gamay and Sandstone Gamay

Ingredients:

1 package elbow pasta
2 pints cherry tomatoes
1 small can anchovies, finely chopped
1 white onion, small dice
2 cups kalamata olives, chopped and pitted
1 clove garlic, crushed
½ bunch fresh oregano, finely chopped
1 cup capers
2 cups olive oil
2 tsp chili flakes
2 cups canned tomatoes, diced
salt to taste
pepper to taste

Directions:

Cook pasta as per package directions until al dente then drain and allow to cool. Cut cherry tomatoes into quarters. In a medium pot, heat olive oil, add onion, and cook for 3 min. Add garlic and anchovies and cook on low 5 min. Add chili flakes, olives, capers and cook for 10 min. Remove from heat. Stir in cherry tomatoes and crushed tomatoes. Allow to cool. Add this and oregano to noodles.

Pour a glass of Whitty Gamay or Sandstone Gamay and enjoy!

13th Street Winery

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Gamay Seminar Recipes

Meatloaf and Gamay BBQ Sauce: Paired with Sandstone Gamay and Burger Red

Ingredients:

1lb ground chuck
1lb ground brisket
1 tbsp garlic puree
¼ cup worcestershire sauce
½ cup fresh oregano, finely chopped
½ cup fresh rosemary, finely chopped
½ cup fresh thyme, finely chopped
1 white onion, grated
2 eggs
½ cup bread crumbs
1½ cup 13th Street Gamay BBQ sauce
1 lb bacon
salt and pepper to taste

Directions:

Mix the meat together in a bowl. Add all ingredients, setting aside ½ cup BBQ sauce. Mix for 5 min until well-combined. Spray 2 loaf pans with canola oil and add bacon to pan in lengths with sides overhanging the pan. Firmly press meat in the loaf pan and fold the bacon overtop of the meat, overlapping the pieces. Preheat oven to 350°F and cook for 45min. Remove the pan from the oven and glaze with remaining BBQ sauce. Return to the oven uncovered for another 35 min until meat is cooked.

Pour a glass of Sandstone Gamay or Burger Red and enjoy!

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