



STREET
WINERY

Chana Masala Curry

Served at: Touch of India Seminar. Chana masala, is a popular dish in Indian cuisine. The main ingredient is chickpeas. It is fairly dry and spicy with a sour citrus note.

Pairs with our June's Vineyard Riesling

Ingredients:

2 cans of chickpeas, rinsed
3 large potatoes, large dice
1 tablespoon salt
¼ cup olive oil
4 cups of vegetable stock
2 cups of Junes Riesling
1 cup tomato paste
2 large sweet onions, chopped
1½ teaspoons ground turmeric
3 cloves of fresh garlic, crushed
2 cups of fresh cherry tomatoes, cut in half
3 tablespoons ground garam masala
1 tablespoon ground cumin
1 teaspoon ground cardamom
2 teaspoons honey
2 cups chopped cilantro
2 table spoons fresh lemon juice

Directions

In a large pot over medium heat sauté the spices with oil for 1 min then add the onions and potatoes and continue to cook for another few minutes until they begin to soften. Add garlic and continue to stir, add tomato paste, honey and lemon juice then stir in vegetable stock and wine and let simmer. Add chickpeas and simmer on low heat for hour and until sauce starts to thicken, stirring occasionally. Finish with chopped cilantro. Serve with rice or on it own. Enjoy

13th Street Winery

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