

Chorizo & Caramelized Fennel Potato Salad with Chardonnay Dressing

Served at: Easter Entertaining

Pairs with our June's Vineyard Chardonnay

Ingredients:

You will need 1 bottle of Junes Chardonnay

- 5 oz glass to enjoy while cooking
- 1.1/2 cups Junes Chardonnay reduced to 3/4 cup
- 1/4 cup for caramelizing the fennel and onions
- 1/4 cup mayonnaise
- 2 tablespoons olive oil
- 3 cloves of garlic minced
- 1 tablespoon lemon juice
- 1 tablespoon of course salt
- 6 cups of baby red potatoes
- 2 cups of sliced Pingue cured chorizo
- 2 tablespoons of honey
- 2 tablespoons of Dijon mustard
- 4 tablespoons Pommery mustard
- 1 tablespoon paprika
- 1 tablespoon sirracha hot sauce
- 1 whole fennel bulb sliced
- 2 Spanish or sweet onions sliced (½ onion finely grated for dressing)
- 2 tablespoons of butter

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9 905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com



Directions

Caramelize the sliced onions and sliced fennel with butter until golden brown then add ¼ cup of chardonnay and reduced until liquid has absorbed. Set aside and cool.

Slice potatoes in half, then place in cold water in pot and bring to a boil. Cook in boiling water until soft. Drain and let cool

Chardonnay Dressing

In a large bowl, whisk together lemon juice, reduced chardonnay, honey, paprika and both mustards. Then add finely grated sweet onion & garlic. Then slowly whisk in olive oil, mayonnaise and sirracha hot sauce. Toss potatoes, chorizo and caramelized fennel and onions with dressing.