



STREET
WINERY

Curried Pumpkin Dip With Sweet Potato Chips

Pairs with: June's Vineyard Riesling

Ingredients:

3 tablespoons olive oil
1 medium onion, finely chopped
Kosher salt and freshly ground black pepper
Fresh ginger, peeled and finely grated (about 1 tablespoon)
2 cloves garlic, finely grated
1 1/2 teaspoons curry powder
1/4 teaspoon ground allspice and cinnamon mixed together
One 15-ounce cans pure pumpkin puree
1 cup coconut milk
1 cup cream cheese
Zest and juice of 1 small lime
1 teaspoon honey
Bag of sweet-potato chips and/or warm naan bread, for serving

Directions

1. Heat the oil in a pan over medium-high heat. Add the onions, and cook, stirring, until softened and lightly browned
2. Reduce the heat to medium; add the ginger, garlic, curry powder, allspice, cinnamon and lime juice. Sauté for 2 minutes, stirring constantly.
3. Stir in the pumpkin puree and coconut milk, bring to a gentle simmer and cook, stirring occasionally, until the mixture has reduced slightly and thickened, about 15 minutes.
4. Add cream cheese, lime juice, honey and 1/2 teaspoon salt.

Transfer the dip to a serving dish, and garnish with the lime zest. (The dip can be made ahead and refrigerated for up to 1 day; serve cold, or warm up in a microwave.) Serve with plantain chips, sweet potato chips and/or warm naan bread for dipping.

13th Street Winery

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