



STREET
WINERY

Pumpkin Chutney

Served at: Pumpkin Seminar

Pairs with our Chardonnay Sandstone Reserve or 13 Below Zero Riesling

Serve with aged gouda or aged cheddar

Ingredients:

1 medium baked, peeled and diced pumpkin
2 tbsp. olive oil
1 apple, cored and diced
1 large onion, diced
2 cups golden raisins
¼ cup apple cider vinegar
¼ cup 13 Below Riesling
2 tablespoons honey
1 tsp ground cinnamon
1 tsp ground cumin
1 tsp ground nutmeg
Salt to taste

Directions

Cut the pumpkin in large dice, and remove the seeds.
Bake at 375 for about half hour, or until cooked. Set aside.
Heat the oil in pan, cook the onions until soft, then add spices and honey.
Add apple, raisins, Riesling, apple cider vinegar and reduce until liquid has been absorbed.
Mix everything with roasted pumpkin and chill.
Serve with aged cheddar or gouda.

Enjoy!

13th Street Winery

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