



## Holiday Entertaining Seminar Recipes

### Bacon-Wrapped Pork Belly & Maple Mustard Glaze: Paired with 13 Below Zero

#### Ingredients:

5lb pork belly  
1 onion  
2 stalks celery  
2 large carrots  
6 garlic cloves  
1 bunch thyme  
2L chicken stock  
1lb bacon

#### Maple Mustard Glaze

1 cup grainy mustard  
¼ cup maple syrup  
½ bunch fresh thyme

#### Directions:

Season both sides of the pork belly with salt and pepper. Sear both sides until golden brown and place in braising pan with onion, celery, carrots, thyme and garlic underneath. Fill with chicken stock so the meat is covered but skin is not. Roast at 350° until tender (about three hours). Allow to rest and cool and cut into small cubes. Cook until slightly crispy and remove from the oven. Wrap pork belly in bacon and cook until crispy. Whisk together the grainy mustard, maple syrup and thyme and drizzle on top of the pork.

Pour a glass of 13 Below Zero and enjoy!

#### 13<sup>th</sup> Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9  
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## Holiday Entertaining Seminar Recipes

### Shrimp Salad: Paired with Blanc de Blanc

#### Ingredients:

1lb salad shrimp  
½ cup mayonnaise  
½ cup fresh dill  
1 bunch fresh chives  
1 tbsp chili flakes  
1 tbsp fresh garlic, puréed  
2 lemons, juiced and zested  
salt and pepper to taste

#### Directions:

Add mayonnaise, dill, chives, chili flakes, garlic, lemon juice and lemon zest to bowl and combine. Gently mix in shrimp and season with salt and pepper to taste. Serve on crackers, crostini or cups and garnish with lemon zest and dill.

Pour a glass of 13<sup>th</sup> Street Blanc de Blanc and enjoy!

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## Holiday Entertaining Seminar Recipes

### Cheddar Sweet Potato Dip: Paired with Chardonnay and Cabernet Merlot

#### Ingredients:

##### Sweet Potato Purée

4 sweet potatoes, peeled  
½ onion, chopped  
4 garlic cloves  
½ bunch fresh sage  
½ bunch thyme  
2 tsp cinnamon  
1 tsp nutmeg  
2 tsp ginger  
salt and pepper to taste

1 cup butter  
1 cup flour  
1L milk  
1L sweet potato purée  
3 cups white cheddar, grated  
½ cup pralines or candied pecans

#### Directions:

Boil sweet potatoes until soft with onion, garlic, thyme and sage. Drain most of the liquid and purée until smooth but thick. Add cinnamon, nutmeg, ginger and salt and pepper to taste and set aside. Melt butter and slowly whisk in flour to make a roux. Slowly add milk and whisk until smooth. Add potato purée and simmer on medium heat. Add cheddar and simmer while stirring until smooth. Season with salt and pepper to taste and strain through sieve. Garnish with pralines and serve.

Pour a glass of Chardonnay or Cabernet Merlot and enjoy!

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## Holiday Entertaining Seminar Recipes

### Handeck Cheese and Cranberry Compote: Paired with Cabernet Merlot

#### Compote Ingredients:

6lbs frozen cranberries  
4 cups sugar  
2 oranges, juiced  
1 tbsp cinnamon  
2.5 tbsp garlic  
1 tbsp ginger  
½ tbsp allspice  
500mL water  
5 bay leaves

#### Directions:

Combine ingredients in a pot and simmer on low heat for about 20 minutes while stirring constantly. Allow to cool and serve with a holiday dinner or simply with Handeck cheese on top of a cracker or crostini.

Pour a glass of Cabernet Merlot and enjoy!

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## Holiday Entertaining Seminar Recipes

### Holiday Brunch Cocktail: Served with 13<sup>th</sup> Street Sparkling Raspberry Jam

**Directions for one cocktail:**

1oz Campari

1oz grapefruit juice

1oz cranberry juice

Shake ingredients over ice and pour in a glass. Garnish with grapefruit zest and frozen cranberries to keep your cocktail chilled!

Serve with 13<sup>th</sup> Street scones and Sparkling Raspberry jam and enjoy!

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