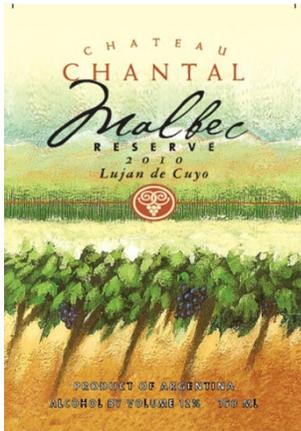


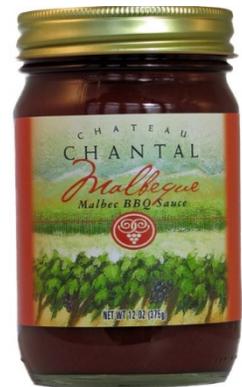
Recipes online at www.ChateauChantal.com

MALBEQUE SLIDERS ON CORNBREAD MUFFIN WITH MALBEC



Deep and opulent, the Malbec requires a robust pairing. Our house made mini cornbread muffins make a great base for our “meaty” sliders. Adding extra Malbeque sauce creates further melding in this savory pairing.

Our ‘secret recipe’ for cornbread muffins: Jiffy corn muffin mix! A Michigan company! Follow the standard recipe, but use small tart size tins for muffins. Reduce cooking time to ~8 minutes, depending upon your oven.



Slider Recipe:

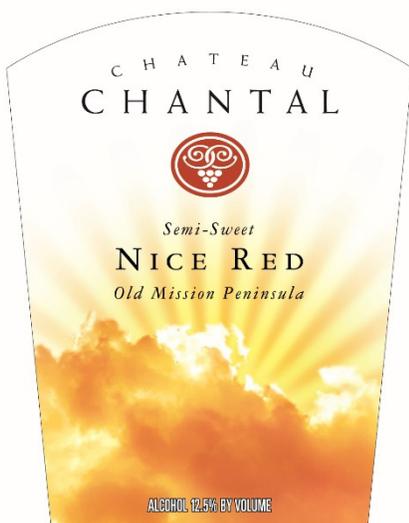
1/2 cup Chateau Chantal Malbeque BBQ sauce
Your favorite slow cooker pulled pork recipe
1 cup shredded cheddar cheese

Combine Malbeque, pulled pork and cheese in a bowl, stirring to combine.

Cut mini muffins in half, top with one heaping teaspoon of mixture, garnish with a dollop of Malbeque sauce. Serve warm or at room temperature.

Recipes online at www.ChateauChantal.com

CRACKED PEPPER BLT BITES WITH NICE RED



A nice general guideline for wine and food pairing is that salty and spicy foods go well with low alcohol, fruity wines. This pairing is the perfect embodiment of that idea. The *Nice Red* is a fruity, semi-dry red, served chilled, that is the perfect balance for the salty bacon and slight sweetness of the tomato.

BTL Bite Recipe:

- 24-30 cherry tomatoes
- 1 lb bacon, cooked and crumbled
- 1/2 cup mayonnaise or salad dressing
- 1/3 cup chopped green onion
- 3 tablespoons grated parmesan cheese
- 2 tablespoons snipped fresh parsley

Cut tops off tomatoes. Use a small metal spoon to scoop out pulp and discard. Invert tomatoes on paper towels to drain.

Combine remaining ingredients. Spoon mixture into tomatoes.

Refrigerate several hours.

Watch them disappear!

PEACH AND BLUE CHEESE SALAD WITH PINOT BLANC



Our lemon citrus and guava scented Pinot Blanc is ideal for warm weather picnics shared with traditional salads. Bring out the fresh fruit, creamy cheeses and potato salads to pair with this soft, rounded wine.

Peach & Blue Cheese Salad Recipe

<ul style="list-style-type: none">• 4 slices prosciutto• Vinaigrette• 1 tablespoon Dijon mustard• 1 tablespoon pure maple syrup• 2 tablespoons balsamic vinegar• 1/2 cup canola oil• Salt and freshly ground black pepper• Salad	<ul style="list-style-type: none">• 2 hearts Romaine lettuce• 2 peaches, cut in 6 wedges• 1 shallot, thinly sliced• 2 tablespoons extra-virgin olive oil• Salt and freshly ground black pepper• 1/2 cup crumbled firm blue cheese• 3 tablespoons finely chopped fresh chives
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Preheat the oven at 400 degrees F.

Place the prosciutto slices on a baking sheet covered with parchment paper. Cover with another piece of parchment paper and another baking sheet on top to ensure the prosciutto stays flat. Bake for 30 minutes or until crispy, checking halfway through. Crumble the prosciutto.

For the vinaigrette: Whisk the mustard, maple syrup, and balsamic vinegar together. Slowly whisk in the canola oil. If needed, add 1 teaspoon water to thin the texture of the vinaigrette. Season the vinaigrette with salt, and pepper, to taste. Reserve.

For the salad: Combine the lettuce, peaches, shallots, and olive oil. Mix well and add a pinch of salt and freshly ground pepper. Drizzle the vinaigrette and mix well. Plate the salad and garnish with crumbled cheese, chives and crumbled prosciutto.