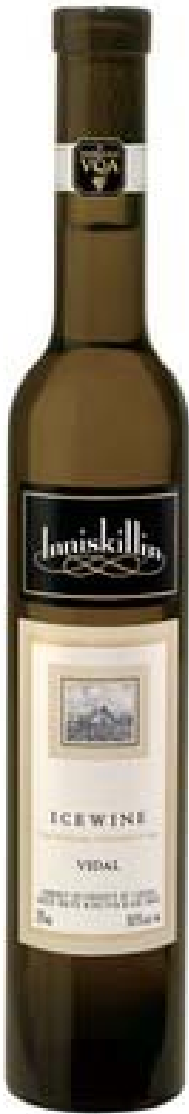


SUGGESTED PAIRINGS

Inniskillin
Vidal Icewine



Cumin Icewine BBQ Sauce

Makes 1 cup

1 medium onion, diced
1 garlic clove minced
1 tsp vegetable oil
2 tsp. ground cumin
1 tsp. ground coriander
1 Tbsp. sweet paprika
1 Tbsp smoked paprika
1 Tbsp brown sugar
½ cup Vidal Icewine
½ cup ketchup

Sweat onions and garlic in a sautee pan with oil
Add dried spices and cook until lightly toasted and
fragrant
Add remaining ingredients
Simmer until onions are tender and sauce has a
lacquered look to it
Cool slightly and puree in a blender until smooth

Recipe by David Penny,
Chef Great Estates of Niagara