

SUGGESTED PAIRINGS

Jackson-Triggs
Cabernet Franc
Icewine



As featured as the 2012 Icewine Festival Discovery Pass Pairing!

Makes 12 tacos

Filling

1 lb Beef blade roast or brisket
 1/4 cup Tomato paste
 1/4 cup Brown sugar
 1/4 cup Red wine (Cabernet Franc or similar)
 2 Tbsp Kosher salt
 1 Tbsp Pepper
 1 Tbsp Cumin
 1 Tbsp Coriander
 1 Tbsp Dried oregano
 1 Tbsp Chili powder
 2 cloves Garlic chopped finely
 2 Tbsp Chipotle
 2 Tbsp Smoked paprika

Combine all ingredients in a bowl and whisk until smooth.
 Rub onto meat and place into baking dish.
 Cover with foil and roast in oven until meat is fork tender, about 3 hours depending on cut.
 Allow to cool then shred, tossing with the juices left from the meat.
 Warm mixture in saucepan when ready to serve.
 Garnish with burrito sauce & coleslaw with your favourite vinaigrette.
 Great with both hard and soft tacos.

Burrito Sauce

Makes 2 cups

1 cup Mayonnaise
 1 cup Sour cream
 4 Limes, juiced
 1 Tbsp Salt
 1 tsp Pepper
 2 Tbsp Coriander
 2 Tbsp Cumin
 2 Tbsp Paprika

Combine all ingredients in a bowl until smooth.
 Sauce will last up to 2 weeks in the fridge.

Recipe by David Penny,
 Chef Great Estates of Niagara