

The crisp acidity in this wine balances the smokey notes of this soup.

SUGGESTED PAIRINGS

Inniskillin Legacy
Riesling



Makes 4 portions

24 oz can Peeled Plum Tomatoes
2 med Onions, Peeled & Halved
2 cloves Garlic
1/2 tsp Smoked Sweet Paprika
1 Tbsp Unsalted Butter
Salt & Pepper to Taste

Place onions on a grill until heavily charred, cool & dice.

Add butter, garlic & onions to a saucepan, sauté until aromatic, about 5 minutes.

Add tomatoes plus 1 can of water.

Add salt, pepper and smoked paprika.

Bring to a simmer and cook until onions are tender, about 45 minutes.

Cool slightly & purée in blender.

Serve with crusty bread.

Recipe by David Penny,
Chef Great Estates of Niagara