

SUGGESTED PAIRINGS

Inniskillin
Riesling Icewine



This versatile recipe can be used in a variety of applications due to the sweet and spiciness of the relish. Serve with Grilled Pork or Blue Benedictine Cheese. Utilizing natural sugars in the Riesling Icewine in this dish provide depth of flavour. The great acidity of this wine makes it a perfect pairing.

Yields 1 litre

- 5 Bosc pears, peeled, cored and diced
- 1 Large white onion, diced
- 1 tsp Vegetable oil
- 1/4 cup Riesling Icewine
- 1/2 cup White sugar
- 1/4 cup Cider vinegar
- 2 tsp Chinese five spice
- 1/2 tsp Chili flakes
- 1/2 tsp Salt
- 1/2 tsp Black pepper

Sweat onions in a saucepan with the oil until tender.

Add the remaining ingredients, bring to a boil and simmer until liquid is syrupy, approx 20 minutes. Allow to cool in pan, transfer to glass jar and store in fridge up to 2 weeks, Relish will freeze well.

Recipe by David Penny,
Chef Great Estates of Niagara