

SUGGESTED PAIRINGS

Jackson-Triggs
Reserve
Gewurztraminer



The sweetness of the green peas is a natural complement to the Jackson Triggs Black Series Gewurztraminer. The freshness of the wine enhances this flavourful spring soup.

Serves 6

1 med Onion, peeled & diced
3 cloves Garlic, peeled & minced
2 Tbsp Unsalted butter
3 cups Green peas, fresh or frozen
2 1/4 cups Water
1 1/2 tsp Salt
1/2 tsp Pepper

Melt butter in medium size saucepot, add onions & garlic.
Sweat on low heat until tender (about 5 minutes).
Add Peas, salt and pepper, cover with water.
Simmer on low for 10 minutes, remove from heat.
Purée in a blender for 2 minutes until texture is smooth.
Serve immediately or cool in an ice bath to retain colour, then reheat when needed.

Recipe by David Penny,
Chef Great Estates of Niagara