

SUGGESTED PAIRINGS

Jackson-Triggs
Reserve Riesling



This play on a traditional Waldorf salad, accentuates the freshness of the product by using a lighter vinaigrette as opposed to a mayonnaise based dressing.

Salad

Makes 4 servings

2 Granny Smith apples, peeled & julienned
4 stalks Celery, peeled & julienned
1/4 cup Chopped walnuts, toasted
Salt & Pepper to Taste

Toss apple, celery and nuts with the dressing and serve.

Garnish with tender celery leaves.

Vinaigrette

2 Tbsp Olive oil
2 Tbsp Vegetable oil
1 Tsp Pommery mustard
2 Tbsp Riesling
2 Tbsp Rice wine vinegar
1 Tsp Sea salt
1 Tsp Black pepper

Whisk wine, vinegar and mustard until combined, drizzle in oils until lightly emulsified. Season with salt and pepper.

Recipe by David Penny,
Chef Great Estates of Niagara