### freshprep x sandhie



### Pork & Apricots x Sandhill Cabernet Merlot A Match Made in Heaven

Red meats are notoriously delicious with a glass of Cabernet and this duo is no different. The star of this recipe lies in the sauce made by simmering the pork with red wine, grainy and dijon mustard, balsamic vinegar, tomatoes, and apricots with a kick of red pepper flakes. It's no wonder the sweet and savoury flavours of this dish pair so well with the fruit-forward flavours of plums, berries and currants from this full-bodied wine.

#### Share your pairings at @freshprep.ca

### freshprep x sandhie



### Butternut Ziti x Sandhill Chardonnay

#### **Crisp, Sun-Soaked Freshness**

Comfort can always be found in a bowl of pasta. Especially when it's topped with savoury crumbled feta! Sit back and enjoy this delicious nutrition-packed summer pasta bowl as you soak up some sun and sip on the medium-bodied, fresh and delicate oak flavours of the Sandhill Chardonnay.

## freshprep x SANDHIL



#### **Brussels Pizza x Sandhill Pinot Gris**

#### A Pizza Party Like No Other

Oh the joys of homemade pizza (and a BBQ one too)! Once you try Brussels sprouts on pizza, you'll never go back. The crisp, bright flavours of melon and pear in the mediumbodied Sandhill Pinot Gris bring out the best parts of this pizza—the fresh, honey-glazed whole wheat crust, herb-loaded pesto sauce, savoury vegetable and cheese toppings, and fresh sprinkled basil.

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# Coconut Beef Curry x Sandhill Syrah

#### **Big, Bold and Fruity**

The bold flavours of this rich and creamy Coconut Beef Curry pair wonderfully with the Sandhill Syrah. This dry, full-bodied wine is smooth, juicy and full of ripe black fruits and warm spices—a perfect match for our house-made spice blend of garam masala, turmeric, cumin, coriander, cinnamon and cardamom that's gently simmered with pearl onions, garlic, ginger, and jalapeno.

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