



## SIGNATURE RECIPES FEATURING Vidal Icewine



### Icewine Infused Cranberry Boats

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| <b>½ cup</b> | Dried Cranberries  | Place the cranberries in a small saucepan, set over low heat. Add ¼ cup of the Icewine and heat until steaming hot. Let stand for 15 minutes or until cooled to room temperature.  |
| <b>⅓ cup</b> | Inniskillin Vidal Icewine, Divided   |  |
| <b>¼ cup</b> | Chopped Toasted Pecans   | Toss the pecans with the green onion, rosemary, pepper and garlic until combined. Add the cranberries and any juices in the cup to the pecan mixture; toss to combine. Add the cheese and remaining Icewine; toss gently to blend ingredients. (This mixture can be made up to 6 hours in advance if tightly covered and refrigerated until serving) |
| <b>1</b>     | Green Onion, Very Thinly Sliced  |  |
| <b>½ tsp</b> | Very Finely Chopped Fresh Rosemary   | Separate the Belgian endive into individual leaves (discard very small leaves and hearts) and arrange on a platter. Spoon an equal amount of the cheese mixture into each leaf. Garnish with parsley leaves (if using). Makes 24 appetizers.   |
| <b>½ tsp</b> | Coarsely Ground Black Pepper   |  |
| <b>¼ tsp</b> | Minced Fresh Garlic  | <i>Serve as an appetizer with Inniskillin Vidal Icewine.</i>   |
| <b>1 cup</b> | Crumbled Chevre or Stilton   |  |
| <b>24</b>    | Belgian Endive or Trevisio Leaves, about 2 Heads<br>Flat Leaf Parsley (optional) | Developed by Dana McCauley & Associates  |