

The logo for Inniskillin, featuring the brand name in a stylized white font with a gold outline, set against a black background with a gold border.

SIGNATURE RECIPES FEATURING Vidal Icewine



Icewine Vinaigrette on Bitter Greens

- 3 tbsp** Inniskillin Vidal Icewine
- 1 tsp** White Wine Vinegar
- ½ tsp** Dijon Mustard
- ¼ tsp** Salt
- ¼ tsp** Pepper
- ⅓ cup** Light Olive Oil
- 1 tbsp** Minced Shallots
- 1 tbsp** Chopped Fresh Dill

Stir the Icewine with the vinegar, Dijon, salt and pepper until well combined. Whisking constantly, slowly drizzle in the olive oil, until mixture is emulsified. Stir in the shallot and dill. Makes $\frac{2}{3}$ cup.

Recipe makes enough to coat up to 10 cups of salad ingredients. For a show stopping salad, toss this dressing with mixed bitter lettuces such as chicory, arugula and radicchio as well as chopped pears and pecans. Crumble goat or blue cheese over the salad before serving for a delicious finishing touch!

Developed by Dana McCauley & Associates