

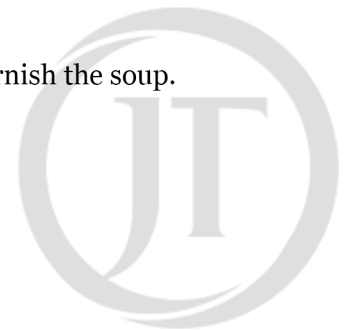
WILD LEEK AND POTATO SOUP WITH WILTED LEEK GREENS

Leeks are easy to grow from seed and are a hearty vegetable. To clean leeks, cut off the root, and then slice through the green ends of the leek, leaving the white part whole. Fan open the leek and place under cold running water to thoroughly rinse out any dirt or sand in between their layers. The white portion of the leeks have a sweeter milder flavour than onions. Pair this hearty soup with Jackson-Triggs Reserve Chardonnay VQA.

Serves 6

3 tbsp butter
1 medium onion, diced
18 wild leeks or 3 farmed leeks, green tops reserved and the whites roughly chopped
2 garlic cloves, minced
3 potatoes, peeled and roughly diced
8 cups vegetable stock
Salt and pepper to taste
1 tbsp olive oil

- Melt butter in a medium size pot over medium high heat.
- Add the onion, the whites of the leeks and garlic, cook while stirring constantly for 2-3 minutes, or until the vegetables just begin to soften.
- Add in potatoes and vegetable stock. Turn the heat to medium-low, cover with a lid and simmer until the vegetables are completely tender (roughly 30 minutes).
- Clean the leek greens, cut into thin strips and reserve.
- Transfer the soup to a blender. Blend on high speed for at least 1 minute to ensure a smooth texture.
- Season with salt and pepper. Add additional stock or water to adjust consistency if needed.
- Return the soup to a clean pot and keep warm over low heat.
- Heat a small pan over medium high heat.
- Add in the olive oil and leek greens.
- Cook until just wilted, then use the leeks and the olive oil to garnish the soup.



GRILLED ASPARAGUS WITH GOAT CHEESE AIOLI

Asparagus is among the earliest and tastiest crops indicating that Spring has sprung. It is actually a perennial and the tender spears are shoots. Look for bright green stalks with tightly closed, compact tips. Jackson-Triggs Reserve Sauvignon Blanc VQA is the perfect match with its citrus, grassy and gooseberry aromas and bold, refreshing taste.

Serves 6

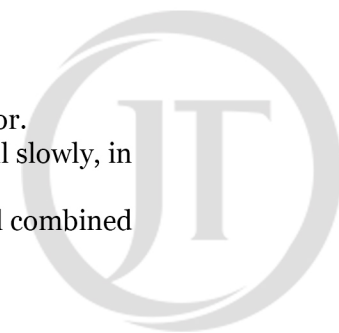
- 1 large bunch of asparagus
- 1/4 cup olive oil
- Salt and pepper
- 1 cup goat cheese aioli (recipe below)
- 1 cup crispy shallots (available at most Asian grocery stores)

- Preheat your BBQ to high heat.
- Break off the bottom of the asparagus stalk, roughly 1" from the base. This lower portion of the stalk is "woody" and needs to be removed. Clean the asparagus by rinsing in cold water and drain.
- In a large bowl, toss the asparagus in olive oil and season with salt and pepper.
- Grill over high heat for roughly 4 minutes, or until just tender.
- Remove from grill and cut into bit size pieces.
- To finish, top the asparagus with crispy shallots and serve with goat cheese aioli on the side.

Goat cheese aioli

- 1 egg yolk
- 2 tbsp white wine vinegar
- 1/2 cup olive oil
- 1/4 cup fresh goat cheese
- 1 tbsp roasted garlic
- 1/2 lemon, juiced
- Salt and pepper to taste

- Add yolk, vinegar and 1 tsp of warm water to a food processor.
- Turn the food processor on low and begin to add the olive oil slowly, in a very thin stream.
- Next add goat cheese, garlic and continue to blend until well combined and smooth.
- Season with lemon juice, salt and pepper.



ROOT TO TIP RADISH SALAD

Radishes are fast-growing, with the seed germinating in three or four days and the crop maturing in three to four weeks. Appreciated for their crisp texture and mild, tangy and sometimes peppery flavour, radishes are great in salads like this one that pairs nicely with Jackson-Triggs Reserve Riesling-Gewurztraminer VQA.

Serves 6

10-12 radishes with their greens attached
6 cups baby arugula
6 cups baby kale
1 bunch basil (green or purple)
1 bunch chives
1/2 cup warm butter vinaigrette (recipe below)
Salt and pepper to taste

- Cut the radish greens from the root, rinse and place the greens into a large bowl with the arugula and kale.
- Slice the radish root very thinly, preferably using a mandolin.
- Gently pick the basil leaves and slice the chives very finely.
- Toss the greens with sliced radish and herbs.
- Add the warm butter vinaigrette to the greens and mix well.
- Season the salad with salt and pepper to taste.

Warm Butter Vinaigrette

1/4 cup salted butter
2 tbsp white wine vinegar
1 tbsp Dijon mustard
1 tbsp honey
2 tsp truffle oil, optional
2 tsp truffle paste, optional

- Melt the butter in a small pan over low heat.
- Once melted, whisk in white wine vinegar, mustard and honey.
- If using, add truffle oil and truffle paste.
- Use this vinaigrette while warm.



WARM BEET SALAD WITH CHARRED MUSHROOM VINEGAR

The beetroot is often enjoyed boiled, roasted, pickled or raw. Raw, they are crunchy and when cooked they turn soft and buttery. Not all beets are red/purple in colour – there are also golden and candy cane beets. Whatever the colour, they are all nutritious and sweet. This recipe also uses the green, leafy tops and pairs well with Jackson-Triggs Reserve Merlot VQA.

Serves 6

9 medium size beets, tops on
Salt and pepper to taste
1 small red onion, finely diced
1/2 cup hazelnuts, toasted and chopped
6 tbsp mushroom vinegar (recipe below – make 2 days prior)
4 tbsp olive oil
3 stalks rosemary, picked and chopped

- Preheat your oven to 400° F.
- Cut the stalks and leaves off of the beetroot. Remove the stalks from the leaves then cut the leaves into bite size pieces.
- In a pot, cover beets with cold water and cook until fork tender.
- While still warm, wipe the skin off of the beets using a kitchen towel or paper towel.
- Allow to cool then cut into wedges.
- Toss the cut beets with olive oil, salt and pepper. Place in a high sided roasting pan.
- Roast the beets for 10 minutes then remove from oven. While warm, mix through the beet greens, mushroom vinegar, red onion and rosemary.
- Transfer to a serving dish and top with hazelnuts.

Mushroom Vinegar

500 g mushroom stems (preferably shiitake)
500 mL seasoned rice vinegar
100 mL soy sauce

- Over high heat grill or pan sear the mushroom stalks until a medium char exists.
- Mix together the soy sauce, vinegar and stalks.
- Place into a covered container. Allow to sit for at least 2 days before using.

