



SOUTH DOMINION VINEYARD

Sparkling Spring Sangria paired with Quiche

Sparkling Sangria Recipe:

- 1 bottle Cuvee Rose
- 1 bottle Cuvee Blanc
- 1 x cup strawberry lemonade
- 1 x 12 oz can lime seltzer
- ¼ - ½c sugar if desired

Refrigerate first four ingredients; mix together and add sugar as desired; garnish with sliced strawberries, lime, and a sprig of mint

Pairing Recipe: Leek, Mushroom, and Gruyere Quiche

Ingredients:

- 2T butter
- 4 leeks, cut down the middle, washed and thinly sliced
- 2 cups sliced mushrooms
- 3 large/4 small eggs
- 1 ¼ c heavy cream
- 1 t kosher salt
- 1/8 t nutmeg
- 1/8 t ground pepper
- 5 oz grated gruyere cheese
- 1 9" pie pastry shell

Instructions:

1. Preheat oven to 350
2. Sauté leeks in the butter for 20 minutes until softened; add mushrooms and continue to sauté over.
3. Medium heat until lightly browned. Remove from heat and allow to cool
4. In a quart bowl beat together the eggs and cream until lightly foamy. Add salt, nutmeg, and pepper
5. Put pastry crust in 9" pie plate; spread grated cheese around pastry crust; put cooled leeks and mushrooms on top; add cream and egg mixture. 6.
6. Bake for 45 -55 minutes until crust and filling is golden brown.