



SOUTH DOMINION VINEYARD

## *Fall Sangria paired with Fall Harvest Salad*

### Fall Sangria Notes:

Our Fall Sangria is a crisp, lightly spiced blend featuring Seyval Blanc, apple cider, a touch of maple or sugar, and apple brandy. Finished with seltzer for a refreshing sparkle and garnished with apples, oranges, and a hint of cinnamon, it's autumn in a glass. Best served chilled!

### *Ingredients:*

Salad:

- 5 oz greens, ½ cup roasted butternut squash, ½ cup sliced green apple
- ¼ cup each: crumbled feta, sliced radish, chopped candied pecans
- 4 strips bacon, cooked and sliced

Vinaigrette:

- ½ cup olive oil, ¼ cup apple cider vinegar, ¼ cup maple syrup
- 2 garlic cloves, 2 tbsp whole grain Dijon, 1½ tbsp lemon juice
- ½ tsp salt, pepper to taste

### Pairing Recipe:

#### **Fall Harvest Salad**

### *Instructions:*

1. Add 5 oz mixed greens to a large bowl.
2. Top with roasted butternut squash, green apple, feta, radish, candied pecans, and sliced cooked bacon.
3. In a blender or food processor, combine olive oil, apple cider vinegar, maple syrup, garlic, Dijon mustard, lemon juice, salt, and pepper.
4. Blend until smooth and creamy.
5. Drizzle vinaigrette over the salad.
6. Toss gently to coat and serve immediately.