



SOUTH DOMINION VINEYARD

Mulled Wine paired with Flatbeard Pizza

Mulled Wine Notes:

A festive seasonal favorite, our Mulled Wine offers a warm and inviting profile with rich aromas of cinnamon, clove, and orange peel layered over subtle notes of red fruit. Best enjoyed warm and garnished with cinnamon sticks and fresh orange slices

Pairing Recipe:

Pizza with Caramelized Onions, Fig Jam & Basil

Ingredients:

Onions:

- 2 large onions, peeled and thinly sliced
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 teaspoon salt
- 1 teaspoon sugar

Flatbread:

- 1 flatbread
- 6 tablespoons fig preserves
- 6 ounces goat cheese, crumbled
- ¼ cup chopped fresh basil
- Flaky sea salt

Instructions:

1. Cook onions: Sauté 2 sliced onions in 1 tbsp olive oil and 1 tbsp butter for 10 minutes.
2. Caramelize: Add 1 tsp salt and 1 tsp sugar. Cook on low for 45-60 minutes until golden.
3. Preheat oven: Set to 425°F.
4. Spread jam: Cover 1 flatbread with 6 tbsp fig preserves.
5. Add toppings: Layer half the onions and half of 6 oz goat cheese. Repeat.
6. Bake: Bake 8-10 minutes until crispy.
7. Finish: Cool slightly, slice, top with ¼ cup chopped basil and flaky sea salt.