



SOUTH DOMINION VINEYARD

Cuvée Blanc with Greek Salad Bites

Cuvée Blanc Wine Notes:

A full-bodied red, highly fruit-forward with a blackberry nose and palate, accented by hints of smoke and earthiness. Best paired with hearty stews, roasts, meat dishes, and tomato-based recipes.

Pairing Recipe: Greek Salad Bites

Ingredients:

- Phyllo & cheese:
2 (1.9 oz) packages frozen mini phyllo shells, 8 oz cream cheese (softened), 5 oz crumbled feta ($\approx 1\frac{1}{4}$ cup, divided)
- Flavorings:
1 small garlic clove (grated), 3 tbs olive oil (divided), 1 tbs red wine vinegar (divided), $\frac{3}{4}$ tsp salt (divided), $\frac{1}{2}$ tsp black pepper (divided)
- Vegetables & herbs:
1 cup chopped English cucumber, $\frac{1}{2}$ cup chopped roasted red bell pepper, 3 tbs chopped parsley, 1 tsp chopped oregano

Instructions:

1. Preheat oven to 350°F. Arrange phyllo shells on a baking sheet and bake 5 minutes until lightly browned and crisp. Let cool completely.
2. In a food processor, blend cream cheese, 4 oz feta, garlic, 2 tbs olive oil, 1 tsp vinegar, $\frac{1}{2}$ tsp salt, and $\frac{1}{4}$ tsp pepper until smooth and creamy. Transfer to a piping bag and pipe about 1 tbs into each cooled shell.
3. In a separate bowl, combine cucumber, roasted red pepper, parsley, oregano, and remaining feta. Drizzle with 1 tbs olive oil and 2 tsp vinegar, season with remaining $\frac{1}{4}$ tsp salt and $\frac{1}{4}$ tsp pepper, and toss gently.
4. Spoon the cucumber mixture on top of each filled shell. Serve immediately or chill until ready to enjoy.