



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Grilled Eggplant Dip

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- 2 eggplants
- 1/3 cup parsley
- 1/3 cup basil
- 4 green onions
- Juice of 1 lemon
- 3 cloves of garlic
- Dash of Tabasco sauce
- 2 Tbs. olive oil
- 1 tsp. mustard
- 2 Tbs. mayonnaise

Clean eggplants and grill whole. After, remove seeds and skin. Roughly chop parsley, basil and green onions. In food processor, blend all ingredients, folding in mayonnaise at the end. Serve with pita wedges.

Wine Pairing: VQA Baco Noir

On the barbeque, eggplant comes alive with a sweet, spicy-smoky intensity. Though an hors d'oeuvre course traditionally asks for a lighter wine pairing, this dip needs a full-bodied red like our VQA Baco Noir - an even more decadent match for its distinctive smoky cigar, ripe plum and raisin characteristics.



Recipe from QScene BBQ TV

