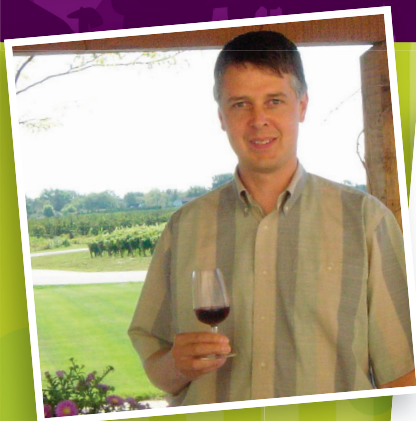


IMPRESSIVE PAIRINGS



Dave Larocque,
resident wine expert

APPETIZER

SOUTHWESTERN PUMPKIN HUMMUS

Bursting with flavour, the addition of pumpkin to this hummus is a perfect balance to the spices.

INGREDIENTS:

4 to 6 small cloves garlic, peeled

¼ cup (60 ml) each:

cilantro leaves (or parsley)

fresh lime juice

tahini (sesame seed paste)

2 tbsp. (30 ml) olive oil and more for drizzling

2 cups (500 ml) canned pure pumpkin

1 tbsp. (15 ml) ground cumin

1 tsp. (5 ml) each:

kosher salt

chipotle chili powder or chipotle Tabasco sauce

Pepitas (green pumpkin seeds)

METHOD:

In food processor, pulse garlic until finely chopped. Add cilantro, lime juice, tahini, 2 tbsp oil, pumpkin, cumin, salt and chili powder. Puree until smooth. Transfer to serving bowl. Garnish with pepitas and drizzle with oil. Refrigerate in covered container.

Makes about 2 ¼ cups. Serve with baked pita chips or baguette crisps.



WINE SELECTION: OFF-DRY RIESLING

The sweet notes in the wine soften the spiciness of the dip. The acidity of the Riesling cleanses the palate tempering the richness of the dip. Chill the Riesling to 10 to 12°C.