

Seasonal Sensations from Ontario's Sommeliers

Grilled Pickerel with Roasted Corn and Tomatoes

"Inspired by Ontario produce in season. Pairing regional wine with regional fare is always a great match."

- Allison Vidug, Sommelier @AllisonVidug

INGREDIENTS:

2 fillets of Ontario pickerel
2 cobs of Ontario corn
6 cherry tomatoes
1 shallot
1 garlic clove
2 tbsp of Featherstone Ver Jus
2 knobs of butter
1 handful of Ontario green beans
2 Ontario white potatoes
Salt & pepper
Olive oil

INSTRUCTIONS:

1. Season pickerel with salt & pepper and olive oil. Set aside.
2. Shave the kernels off the cobs of corn.
3. Dice garlic and shallot.
4. In the roasting pan, combine corn, tomatoes, garlic, shallot, Ver Jus and butter. Season with salt & pepper.
5. Trim green beans and put in the small pot with water.
6. Slice potatoes into thick pieces. Season with olive oil and salt & pepper.
7. Light the BBQ. One hot spot, one warm spot.
8. Grill the potatoes on the hot spot. Move to the warm spot when done.
9. Put the green beans and roasting pan on the hot spot. Stir the corn so it doesn't burn. Move the veggies to the warm spot once done.
10. Sear pickerel skin side down.
11. Plate veggies while the pickerel cooks. 5-7 minutes.
12. Enjoy with a dry Ontario Rosé!

**Pair with an
Ontario VQA Rosé**

Allison suggests:
2013 Featherstone Rosé
2013 Creekside Cabernet Rosé

#WINEPAIRING

