

# IMPRESSIVE PAIRINGS



Dave Larocque,  
resident wine expert

## APPETIZER

### BLACK BEAN DIP

*This is a great appetizer to enjoy while watching the big game or for any casual get together.*

#### INGREDIENTS:

- 1 tbsp. vegetable or olive oil
- 2 large cloves garlic, chopped
- ½ cup white or cooking onion, chopped
- 1 Jalapeno pepper seeded and finely chopped
- 2 medium sized tomatoes, chopped
- ½ tsp. ground cumin
- ½ tsp. Kosher or sea salt
- Black pepper to taste
- 2 cups canned black beans (rinsed under cold water)
- ½ cup water
- 8 to 10 sprigs of fresh Cilantro chopped (or parsley)
- 2 tsp. lime juice
- Tortilla chips (low salt or unsalted) or pita breads

#### METHOD:

Heat oil in a large saucepan over medium heat. Add garlic, onion, Jalapeno, tomatoes, cumin, salt and pepper. Cook until onions have softened, about 10 minutes. Stir in black beans and ½ cup of water. Simmer for 15 minutes or until slightly thickened. Remove about half of mixture, place in a separate bowl and puree. Add back into saucepan and add cilantro and lime juice.

Serve warm with tortilla chips or pita.



### THE MATCH:

#### SMOOTH, FRUIT-FORWARD, FULL BODIED ZINFANDEL.

The proteins of the beans will soften the slight tannins of the Zinfandel while the spicy notes in the wine will complement the moderate spice of the dip. Serve at a cool room temperature of 17 to 18°C and enjoy.