



# GRILLIN' WITH SRC ROSÉ

## **APPETIZER:**

**GRILLED WATERMELON,  
MOZZARELLA AND  
PROSCIUTTO SKEWERS**

## **INGREDIENTS**

**SKEWER STICKS**

**WATERMELON**

**OLIVE OIL**

**SALT AND PEPPER**

**MOZZARELLA BALLS**

**PROSCIUTTO**

**FRESH MINT, CHOPPED**

**BALSAMIC VINEGAR**

**(OPTIONAL)**

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1. Soak the skewer sticks in water.
  2. Remove the rind from the watermelon and cut into 1 inch thick slices.
  3. Coat the watermelon with a thin layer of olive oil. Salt and pepper to taste.
  4. Place the watermelon on the grill for about a minute on each side or until you obtain nice grill marks.
  5. After the watermelon has cooled, cut the slices into 1 inch cubes.
  6. Remove the skewer sticks from the water.
  7. Build the skewers alternating between watermelon, prosciutto and mozzarella balls.
  8. Once skewers are complete, drizzle with olive oil and sprinkle with mint.
  9. You can also drizzle balsamic vinegar over the skewers if you choose.
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## ENTREE:

**TURKEY, BRIE, AND  
CRANBERRY ON GRILLED  
FOCACCIA**

## INGREDIENTS

**FOCACCIA BREAD**

**BUTTER**

**DELI TURKEY**

**BRIE CHEESE**

**CRANBERRY JELLY**

**FRENCH FRIES OR KETTLE  
CHIPS**

1. Slice the focaccia into thick slices.
2. Butter one side and grill until warmed through and you have nice grill marks.
3. Layer turkey, brie (with rind removed), and cranberry jelly onto the grilled side of the bread. Note: You can use plain jelly or the one with actual cranberries. Your choice!
4. Once you have enough layers, add the other slice of bread, grilled side on the inside.
5. Butter the ungrilled sides of the bread, and grill it! Go low and slow so that the turkey gets warm and the cheese begins to melt.
6. Enjoy with some french fries or kettle chips!



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## DESSERT:

### GRILLED STRAWBERRY POUND CAKE

## INGREDIENTS

POUND CAKE

BUTTER

STRAWBERRIES

SRC ROSÉ OF CAB FRANC

LEMON JUICE

SUGAR

HEAVY WHIPPING CREAM

1 TSP VANILLA

1. Cut the poundcake into slices.
2. Butter each side and grill until warmed through and you have nice grill marks.
3. Cut tops from 1 quart of strawberries, quarter the berries, and put in a pot with about a cup of SRC Rosé, 2 tbl of lemon juice and 1/2c sugar.
4. Simmer about 10 minutes or until most of the liquid is gone and you have a nice consistency. Thickness is up to you...whatever you like!
5. Pour a cup of heavy whipping cream and vanilla (add sugar as well if desired) into a cold bowl and beat on high until stiff peaks form.
6. Spoon strawberries onto pound cake, add whipped cream, and enjoy!