



September 2011
Featured Wine of The Month



This month our featured wine will be CHARDONNAY available in any level.

Only Valid at Participating Locations



September Recipe:
Modern margherita

INGREDIENTS:



Nutrients per Serving

- extra-virgin olive oil
 - 15-20 cherry tomatoes
 - 2 handfuls fresh mint leaves
 - 1 recipe pizza dough
 - 1/2 cup classic tomato sauce
 - 200 g soft goat cheese, thinly sliced
- 966 calories
 - 50 g protein
 - 95 g carbohydrates
 - 48 g fat
 - 16 g fibre
 - 1571 mg sodium

DIRECTIONS:

- Preheat oven to 425F. Lightly grease 2 baking sheets with oil. Cut half of tomatoes in half (leave the rest whole). Finely chop half of the mint leaves and mix with about 1 tsp olive oil. Cut pizza dough into 4 equal portions. Roll each out into a round on a lightly floured surface. Transfer to baking sheets.
- Top each pizza base with a very thin layer of tomato sauce, spreading right to the edges. Top with cheese slices, sliced and whole tomatoes, and chopped mint. Bake in 2 batches, 12 to 16 min each, or until crusts are golden. Drizzle with olive oil and garnish with remaining mint leaves and freshly ground pepper.