

BLUE CHEESE CABERNET DIP

2 bunches curly-leaf parsley, stems removed
1 small red onion, finely chopped
8 oz crumbled blue cheese

Emily G'S Cabernet Sauvignon Vinaigrette

Finely chop the parsley. Layer half the parsley, onion, blue cheese and vinaigrette on a serving platter or in a clear glass bowl. Repeat the layers, ending with the vinaigrette. Keep chilled in the refrigerator until ready to serve. Serve with your favorite cracker.



EMILY G'S™
JAM OF LOVE

CABERNET SAUVIGNON VINAIGRETTE

¼ c **Emily G'S Cabernet Sauvignon Jam**
1 T extra virgin olive oil
1 T red wine vinegar
¼ t sea salt
pinch freshly ground black pepper
1 T shallots, minced

Place jam in microwave safe bowl and heat for 10 seconds. Whisk in remaining ingredients until completely combined. Let cool before using.

