

Perfect summer pairing from the Trius Restaurant kitchen.



SHRIMP SATAY

Makes 2-4 servings

SHRIMP

1 lb raw shelled king prawns
 4 red chilies, finely sliced
 2 spring onions, sliced lengthwise
 1 tbsp fresh coriander leaves

PEANUT SAUCE

3 tbsp oil
 1 tbsp garlic, chopped
 1 small onion, chopped
 3 red chilies, chopped
 3 fresh lime leaves
 3 lemons, zest only
 1 stalk lemongrass, chopped
 1 tsp curry powder

1 cup coconut milk
 ½ inch cinnamon stick
 ¼ cup crunchy peanut butter
 3 tbsp tamarind juice
 2 tbsp fish sauce
 2 tbsp soft brown sugar
 ½ lemon, juice only

Heat half of the oil in a wok and fry the garlic and onion for 3 minutes. Add chilies, lime leaves, lemongrass and curry powder, and cook for 2 minutes. Stir in coconut milk, cinnamon stick, peanut butter, tamarind juice, fish sauce, sugar and lemon juice. Reduce heat and simmer for 15 minutes, continuing to stir to prevent the mixture from sticking.

Heat the remaining oil in a separate pan and fry the prawns until they are pink and just firm. Mix the prawns with the sauce and serve garnished with the sliced spring onions, red chilies and coriander leaves.

TRIOUS RIESLING 2016

\$14.95/BOTTLE
 LCBO# 303792

GRAPE VARIETY: Riesling
APPELLATION: VQA Niagara-on-the-Lake
STYLE: Light, fresh and fruity
ALCOHOL: 11.1%

FLAVOUR PROFILE: Clear and bright with a fresh clean aroma of pineapple and tropical fruit, along with a note of floral and mineral. The fresh palate has flavours of juicy sweet citrus and red apple, showcasing the perfect balance of natural sweetness and fresh acidity. Dry, our Riesling finishes with notes of green apple, lemon, lime and white currant.

WINEMAKER'S NOTES: Our Riesling grapes are harvested from carefully chosen vineyard sites that have a reputation for producing elegant, dry wines. The grapes undergo a very gentle pressing, allowing the free run juice to be separated from its skins. The juice is then cool fermented and aged in stainless steel tanks for optimum fruit concentration.

BEST SERVED: Serve at a cool 10 to 12°C. Drink while young and fresh.



FRANK DODD, EXECUTIVE CHEF
 AT TRIUS WINERY RESTAURANT IN
 NIAGARA-ON-THE-LAKE, focuses on the finest regional and seasonal ingredients that enhance the wines from Trius Winemaker Craig McDonald.

everyday iconic *Trius*
 triuswines.com