

SUMMER HORS D'OEUVRES ZUCCHINI PICKLES

by *Bricoleur Vineyards* | Executive Chef *Shane McAnelly*

INGREDIENTS:

- 1 # zucchini
- 1 yellow onion, cut in thin slices
- 2 cup apple cider vinegar
- 1 cup sugar
- ½ tablespoon Colman mustard powder
- ½ tablespoon yellow mustard seeds
- 1 teaspoon turmeric
- 2 ½ tablespoon kosher salt

DIRECTIONS:

1. Cut zucchini into spears, or thin slices. Combine all other ingredients in medium pot and bring to a boil. Pour over zucchini and chill.

PAIRED WITH:

2019 Bricoleur Vineyards Rosé of Grenache, Kick Ranch Vineyard, Fountaingrove District

TASTE OF
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