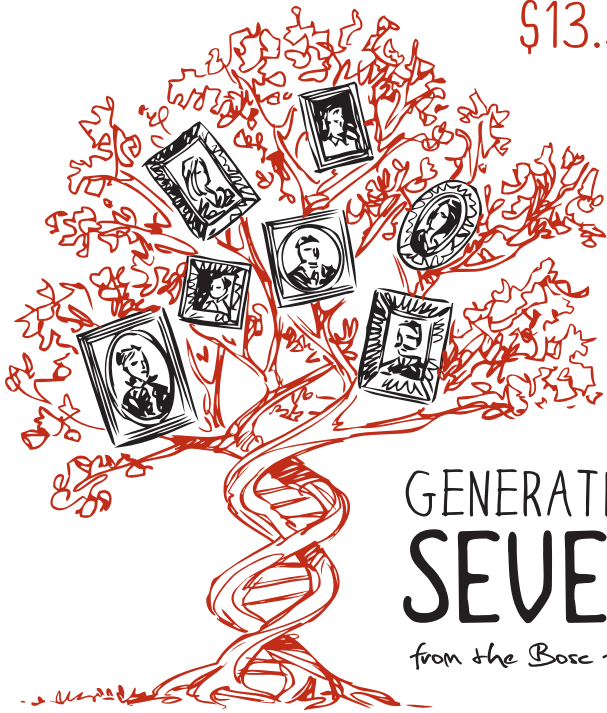


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LCBO #198036
Cab Franc / Cab Sauv / Pinot Noir
Merlot / Gamay Noir
13% Alcohol
Sweetness Level: Dry

COUNTRY VEAL LOAF WITH CHANTERELLE MUSHROOMS

Recipe by Trevor Ritchie
Chef de Cuisine
Queens Landing Hotel, Niagara-on-the-Lake

Ingredients

- * 12 ounces (3 cups) Chanterelle mushrooms, sliced
- * 4 tablespoons butter
- * ½ teaspoon thyme, finely chopped
- * ½ cup finely chopped onion
- * 1 large clove garlic, finely minced
- * 2 pounds ground veal
- * 1 ½ cups fresh bread crumbs
- * 2 eggs
- * ½ cup milk
- * 1 teaspoon salt, or to taste
- * ¼ teaspoon pepper
- * ¼ cup finely chopped fresh parsley
- * ¼ cup Generation Seven Wine reduction

Preparation

Heat butter in a heavy skillet; add sliced mushrooms and the thyme. Add chopped onions and garlic; cook until mushrooms are browned and onions are tender. Transfer mixture to mixing bowl and let cool. Add veal and bread crumbs. Whisk together 1/2 cup of milk, wine reduction and eggs until well blended. Add to meat mixture. Add more milk if needed for moisture. Add salt and pepper and parsley; work together with hands to blend. Pack mixture into a 9x5x3-inch loaf pan and bake at 400°F for around one hour.

Serve veal loaf with your favourite home made gravy and mashed potatoes. Makes 4-6 servings.