



UNDER THE ROOF
IT'S THE PLACE TO BE

**CABERNET
SAUVIGNON**
CALIFORNIA

ingredients

Makes about 24 appetizers

- 1 loaf Artisan bread, sliced thin
- 4 ounces Blue cheese
- 4 ounces Mayonnaise
- 2 ounces Pickled red onions
(see recipe)
- 2 ounce Watercress
- 4 ounces Roast beef, sliced very thin
- Kosher salt to taste
- 2 ounces Whole butter

pickled red onion ingredients

- 1 small onion, peeled and sliced thin
- 1/2 C red wine vinegar
- 1 tsp salt
- 1 Tbsp. sugar

Roast Beef and Blue Cheese Panini with Pickled Red Onions and Watercress

Paired with Tin Roof Cabernet Sauvignon

To prepare, spread a thin layer of mayonnaise on one side of a slice of bread. Spread roast beef on top and sprinkle with salt. Top with pickled onions, watercress, blue cheese and the other side of bread. Press sandwich together. Melt butter in a sauté pan over medium low heat. Cook sandwich on both sides until golden brown and cheese has melted or use a Panini-style grill. Let sandwich cool for one minute before slicing into 2 inch pieces. Serve immediately.

Pickled Red Onion

Combine ingredients in a bowl and mix thoroughly. Allow to marinate for 20 minutes before use.

Tin Roof Cabernet Sauvignon

varietal Cabernet Sauvignon

appellation California

growing regions North Coast &
Central Coast

fermentation Stainless steel

barrel aging French and American oak

alcohol 13.5%

