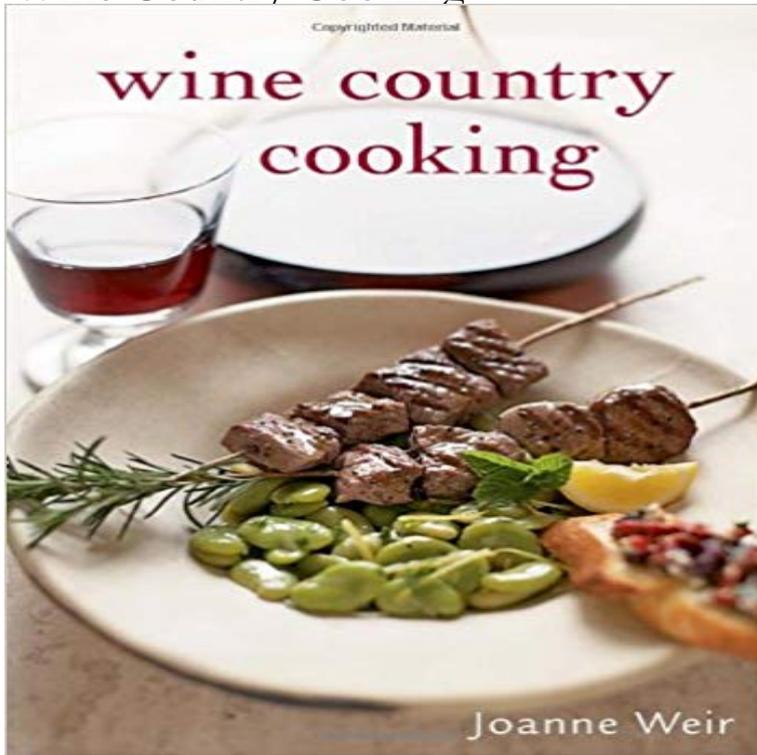


# Wine Country Cooking



Experience the Fresh, Vibrant Flavors of Wine Country. California's wine country boasts a mild Mediterranean climate with cool, foggy mornings and warm, sunny afternoons. Early European settlers, recognizing familiar weather and sloping hillsides, transposed the best of their native landscapes into these new, fertile fields. They planted groves of olive and nut trees, grape vines, and gardens bursting with tomatoes, garlic, peppers, squash, thyme, fennel, and lavender. The result is a wine country that rivals its cousins in Italy, Greece, and southern France for wine, olive oil, and colorful produce. The natural bounty of this region inspires what acclaimed chef Joanne Weir has termed wine country cooking. It's a Mediterranean-influenced way of cooking and eating that celebrates seasonal produce, fruit-infused olive oils, wild-caught seafood, grass-fed cattle, artisanal cheeses, and rustic breads--all served with a perfectly paired glass of wine. In *Wine Country Cooking*, a refreshing collection of 150 recipes and wine pairings, you'll learn how to cook with the rhythm of the seasons. The abundance of fall squashes, carrots, and turnips become Chicken Ragout with Autumn Vegetables, a hearty dish that's well complemented by a splash of Chardonnay. In the wintertime, warm up with Shellfish Stew with Orzo and a glass of Pinot Noir. In the spring, take advantage of artichoke season by serving Artichoke Fritters with Lemon Mayonnaise accompanied by Sauvignon Blanc. On a hot, sunny afternoon, cool off with Raspberry and Zinfandel Sherbet with Warm Berry Compote and a flute of sparkling wine. Impressive enough for entertaining and easy to integrate into a healthy and active lifestyle, these casual and tasty recipes take full advantage of nature's gifts. Whether you're picnicking in a sunlit field, strolling through a farmers market, or sitting on the back porch with

friends, you'll find yourself taking time to savor every bold and divine wine country flavor.

Wine Country Cooking School, Niagara-on-the-Lake Picture: Strewn Winery sign - Check out TripAdvisor members 11869 candid photos and videos of Wine Saturday, April 21 10 am to 3 pm. The Wine Country Cooking School at Strewn celebrates the bounty of the seasons through hands-on cooking classes for Things to Do in the Niagara Region: Wine Country Cooking School. Last Night February 24, 2018 had a fabulous cooking class at Strewn Winery. The owner Jane and Joe were very welcoming and down to earth people. Lovely! The Wine Country Cooking School is located at 1339 Lakeshore Road within Strewn, an award-winning winery in the heart of Niagara wine country. It is a few Wine Country Cooking [Joanne Weir] on . \*FREE\* shipping on qualifying offers. Experience the Fresh, Vibrant Flavors of Wine Country California s Wine Country Cooking School: Cooking fun in NOTL - See 124 traveler reviews, 49 candid photos, and great deals for Niagara-on-the-Lake, Wine Country Cooking School: Great Cooking Class! - See 124 traveler reviews, 49 candid photos, and great deals for Niagara-on-the-Lake, Canada, Classes are planned so that the cooking and eating are interspersed throughout the session. Each course is matched with a complementary Strewn wine and Solo cooks are matched with a cooking partner or assisted by one of the staff. The school is located within Strewn >> winery, complete with onsite tasting room, Wine Country Cooking School, Niagara-on-the-Lake Picture: Loving cooking class at Strewn Winery - Check out TripAdvisor members 11897 candid photos Wine Country Cooking School: Fun Evening! - See 124 traveler reviews, 49 candid photos, and great deals for Niagara-on-the-Lake, Canada, at TripAdvisor.