

ESTATE WINERY
RIVERVIEW
Cellars



**2017 Angelina's Reserve
Gewürztraminer**

Can't pronounce it? You're not the only one. This wine is loaded with lychee, fresh ripe peach, rose water, and rosehip spice. The palate expands on these flavours with light sweetness and balanced acidity.

**Suggested Pairing: Szechuan
Chicken**

Szechuan Chicken

Ingredients:

- 4 boneless, skinless chicken breasts, cut into cubes
- 3 tbsp cornstarch
- 1 tbsp vegetable oil
- 4 cloves garlic, minced
- 5 tbsp low sodium soy sauce
- 1 ½ tbsp white wine vinegar
- ¼ cup water
- 1 tsp white sugar
- 3 green onions, sliced diagonally into ½ inch pieces
- 1 tsp cayenne pepper, or to taste



Directions:

1. Place the chicken and cornstarch into a bag or bowl, and toss to coat
2. Heat oil in a wok or large skillet over medium-high heat. Fry the chicken pieces and garlic, stirring constantly until lightly browned
3. Stir in the soy sauce, vinegar, sugar, and water. Cover, cook until the chicken pieces reach 165 degrees F, about 3 to 5 minutes
4. Stir in the green onion and cayenne pepper, cook uncovered for about 2 minutes

Tip: Serve over white rice