



— EST. 1980 —



PAIRS
WELL WITH:
ZINFANDEL

GRILLED HALLOUMI WITH VEGGIES

Onion Preserves

1 medium red onion, sliced thinly, which will measure out to about 2 cups packed (if you can find Red Cipollini or other small, sweet onions, those are excellent, you can use about $\frac{3}{4}$ pound)

$\frac{1}{3}$ cup light brown sugar

2 Tablespoons red wine vinegar

Fresh thyme leaves, stripped off stems, 1 teaspoon, then chopped finely.

Salt to taste

Simmer on low heat in a non-stick pan, scraping pan with spatula as you go.

When most of the moisture evaporates, and mixture starts to get thick & syrupy, take off the heat & place in a bowl to cool down.

Halloumi and Veggies

1 package halloumi, about 8oz, sliced

1 zucchini, sliced

2 heirloom tomatoes, cut in half

Brush all with olive oil.

Grill on medium heat just long enough to get grill marks, usually a 3-5 minutes, then flip & grill on the other side.

Sprinkle vegetables with flaky sea salt (the cheese is deliciously salty & doesn't need additional salt).

Serve garnished with your favorite fresh herbs & onion preserves.



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