

Foraged Wild Mint Brown Sugared Grapes

These frosted little jewels will festively decorate your charcuterie board

YIELD: 4 cups
SERVES: 8-10
PREP TIME: 15 minutes
TOTAL TIME: 15 minutes

INGREDIENTS

- 2 cups red seedless grapes, unblemished
- 2 cups green seedless grapes, unblemished
- 4 Tbsp. + more as needed GC Napa Valley Natural Orange Olive Oil
- ½ cup GC Napa Valley Natural Foraged Wild Mint Brown Sugar
- Optional: Festive mini picks/skewers
- Note: Other firm fruits can be sugared such as raspberries, strawberries, blackberries, and blueberries.



TO PREPARE

- Rinse and dry grapes thoroughly.
- Put 2 Tbsp. Orange Olive in a small bowl.
- Put ¼ cup Wild Mint Brown Sugar in a very small bowl.
- Place ½ cup grapes at a time in the Orange Olive Oil. Lightly and evenly coat, adding more Orange Olive Oil as needed.
- Put one oiled grape at a time in the Wild Mint Brown Sugar. Shake to coat, remove with a fork to a plate in a single layer, not touching. Repeat until all grapes are coated. Add more Wild Mint Brown Sugar as needed.
- Let grapes dry for at least 30 minutes before serving. Grapes can be made 3 hours ahead and stored at room temperature.

TO SERVE

Place frosted grapes in mini individual serving glasses/bowls or skewer on festive mini picks and place on charcuterie board or platter.

WINE PAIRING

2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County

SHOPPING LIST

- 1 bunch red seedless grapes
- 1 bunch green seedless grapes

Optional: Festive mini picks/skewers



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www.oconnellfamilywines.com