

# Royal Mama Queenie's Blend

This is a new brand for us, that honors all of the mamas out there. This sweet red wine offers raspberry, strawberry and blackberry aromas in the attack. There are some toasted oak characters and then a few seconds later, brown sugar notes in the finish. It has a fruity, round and tannic attack. Primarily composed of Cabernet, this wine offers layers of tannins in the mid-palate all the way to the finish. We added some complexity with a round, sweet finish.

This voluptuous red wine has great balance and power and will pair well with gourmet pizza, meatloaf, quiche or pasta dishes, like lasagna or frittata. Try it with the featured recipe: "Steak Lover's Pizza."



**Sweet Vinotypes** will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **AGEING POTENTIAL:** 2 years
- **VARIETAL(S):** 55% Cabernet Sauvignon, 20% Zinfandel, 20% Petite Sirah and 5% Petit Verdot
- **SERVE:** serve chilled; remove from fridge 30 minutes before serving
- **APPELLATION:** California
- **PAIRINGS:** Swiss, goat cheese or mini pizzas
- **ALCOHOL:** 14%

*tidbit:* Do not feel bad if you have trouble differentiating between mature Merlot and Cabernet Sauvignon. Genetically, the two are closely related.

WINE SHOP AT HOME

\$22.00

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## RECIPE PAIRING : Steak Lover's Pizza

### INGREDIENTS

1 pound boneless beef sirloin steak  
4 teaspoons McCormick® Grill Mates® Montreal Steak Seasoning  
1 medium onion, sliced crosswise into 1/2-inch thick slices  
1 red bell pepper, cut into 2-inch wide strips  
1 tablespoon plus 1 teaspoon olive oil, divided  
2 cups shredded Monterey jack cheese, divided  
1 pound fresh pizza dough or frozen dough, thawed or 1 prepared thin pizza crust (12-inch)

### DIRECTIONS

Sprinkle both sides of steak with 3 teaspoons of the Montreal Steak Seasoning. Brush vegetables with 1 teaspoon of the oil. Grill steak over medium heat 5 to 7 minutes per side or until desired doneness. Grill vegetables 6 to 8 minutes or until tender-crisp. Cut steak and vegetables into bite-size pieces. Mix cheese and remaining 1 teaspoon Seasoning in small bowl.

Stretch or roll pizza dough on floured baking sheet to a 12- to 14-inch round, about 1/4-inch thick. Brush top of dough with remaining 1 tablespoon oil. Place oiled-side down on the grill. Close lid. Grill over medium heat 1 to 2 minutes or until grill marks appear on the bottom of the crust. Carefully flip crust over using tongs or spatula.

Layer crust with 1/2 of the cheese, grilled steak, vegetables and remaining cheese. Close lid. Grill 3 to 4 minutes longer or until cheese is melted and crust is browned. (Check pizza often to avoid burning. Rotate pizza, if necessary.) Slide pizza onto baking sheet. Slice and serve immediately.

*Makes 8 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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