

SAUSAGE SARNIES WITH SAUVIGNON



Something fun and delicious when paired with
Insight Single Vineyard Sauvignon Blanc

Serves 4

INGREDIENTS

1 portable BBQ or BBQ plate
2 packets of your favourite organic sausages
2 medium onions, sliced in to rings
Tomato chutney
Ciabatta rolls, enough for your party
Butter
Olive Oil
Tinfoil

METHOD

- 1) Choose somewhere safe and compliant to have your BBQ
- 2) Crank up the BBQ getting your coals nicely charred and simmering
- 3) Put your sausages on. About 10 minutes into cooking, drizzle half the hot plate with olive oil and add your onions, stirring until brown.
- 4) Wrap your ciabatta rolls in tinfoil and 5 minutes before the sausages are ready, add the parcels to the simmering coals. Turn repeatedly for 5-minutes, being careful they don't burn.
- 5) Cut your rolls, spread with butter and chutney, sausage and onions rings.



TASTING NOTE: INSIGHT Single Vineyard Sauvignon Blanc

Wonderfully aromatic; look for aromas of passion-fruit flower, mango, crunchy snow pea and minerality - like wet river stones. On the palate, the journey is fulfilling and long. Think leafy tomato, crunchy red capsicums, ripe pink grapefruit and fresh basil. It will leave you wanting more.