



MEAL IDEA

Make the roast extra special by serving on a bed of caramelized pearl onions and mushrooms in red wine. Simply put skinned pearl onions, mushroom quarters and fresh thyme in red wine and roast in the oven until tender.

gather 'round

Family get-togethers come in all shapes and sizes – there are as many reasons to come together as there are meal combinations to serve at them. We've highlighted four that we think make for truly memorable meals. And, because we know how important family is, we've made them all super-easy to prepare so you can really make the most of your time together. But, if time is no object, check out our meal ideas to add that extra special touch.

Above – Boneless, Seasoned Sirloin Roast, Bean & Carrot Medley, TOO TALL® Tuxedo Truffle Cake

A simple wine tip:

Light foods like chicken and seafood go best with light wines. 'Heavier' foods like beef pair best with bolder, heavy red wines.