



CRISPY BACON AND SHREDDED CABBAGE SALAD WITH MUSTARD VINAIGRETTE

— with *Spier Signature Chardonnay/Pinot Noir* —

Bacon makes everything better. Here, it turns a humble cabbage salad into a festive centrepiece, especially if you add dried cranberries — little red jewels that elevate this even further. If you want to, double up the punchy vinaigrette, using half of it to dress the salad and serve the rest in a little jug on the side. This dish perfectly matches the strawberry notes of the elegantly understated Spier Signature Chardonnay/Pinot Noir.

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Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

SERVES
4

For the vinaigrette:

- 30ml lemon juice
- 30ml olive oil
- 1 clove garlic, finely grated
- 15ml wholegrain mustard
- 5-10ml honey (optional)
- salt and pepper

For the salad:

- 200g smoked streaky bacon
- ½ green cabbage, shredded or finely sliced
- ½ red onion, finely sliced
- ½ cup dried cranberries
- a handful of fresh coriander leaves

METHOD

Add all the ingredients to a medium-size jar, then shake vigorously to mix. Serve with the salad below.

Fry the bacon in a hot pan until crispy, then remove from the heat and drain on kitchen paper. Use a sharp knife to cut into smaller chunks, then set aside.

Add the cabbage, red onion, cranberries, half the coriander and half of the chopped bacon to a mixing bowl. Add half the dressing and toss to coat, then transfer to a platter and top with the remaining coriander and bacon.

Drizzle all over with the rest of the vinaigrette just before serving.

Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spier.co.za

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