



inagirl's night in

To make your night complete, pick a fun theme that pairs perfectly with wine

Chick Flick Marathon

Break out the tissues and dim the lights. Spend the evening watching movies with people who appreciate the power of a love story and a good cry.

Get Your Groove On

Break out the Rock Band or rent a karaoke machine for a party that will make you LOL in no time. Throw in a retro theme for some added fun — an '80s night is a "totally awesome" way to let loose with your BFFs.

Book Club

Bring out the bookworms in your friends for an engaging evening with your girls. Have girlfriends that didn't read the book? Invite them over for food so they can get out of the house too.

Game Night

Ask everyone to bring their favourite game. Add some competition to the evening with a tournament that gives the top three players inexpensive prizes.

Fondue Fun

There's a reason fondue has been popular since the first time bell bottoms were in style. Countless friendships have been formed over the melting pot. Choose cheese, chocolate or both!

Get Cooking

Conquer new recipes with your girlfriends (try those on the right). Each guest is in charge bringing their delegated ingredients. Work together to create memories while you're creating great food.

Life is busy and you likely haven't had time to just kick back with the besties. There is no time like the present. Pick a date and invite the gal pals over for a night of wine, food and fun.

Keep it simple

You really only need three things to make your party a success: good friends, good food and good wine. The good friends are up to you, but we've got a few suggestions for the other two.

With so many types of wines on the market, learning the differences between them and choosing ones you'll like can be quite a task. So why not grab a few bottles, a few friends, and try something new and tasty?

It's easy to fall back on the same old habits when choosing a wine, but you're not the same girl you used to be. It's time to try something new — say "ciao" to Pinot Grigio and "au revoir" to Chardonnay, and say hello to some of your new favorite wines.

There is a great line of wines from Rémy Pannier at the LCBO that will fit the bill for this night.

No matter what theme you decide on, there is something for everyone in this line-up.

Here are four lovely sippers that meet your lifestyle: fresh, crisp and enticing!

Fresh

REMY PANNIER ANJOU. Here's a wine that's sure to replace your regular by the glass. It's full of floral, pineapple, apple and honey aromas. Medium bodied with a splash of citrus. But what brings everything together are the beautiful notes of tropical fruit flavours. This wine just won the JUDGES CHOICE Award, at the Intervin Wine Competition.

Food pairing: Cheese, creamy dishes, ham, chicken, spicy food. Try it as an aperitif with the Parmagiana Stars.

Crisp

REMY PANNIER SAUVIGNON BLANC. Sauvignon Blanc is the benchmark of Loire Valley, so you know this one will be tasty — yum! It's a crisp white with aromas of grapefruit, melon and lime, and notes of lemon grass that will start you craving Thai food with your first sip.

Food pairing: Thai, pasta, shrimp and seafood, mussels, chicken dishes.

Enticing

REMY PANNIER MUSCADET. Here's one you may not have heard of but you'll be glad you've discovered. Muscadet is a wine with a zesty, crisp, steely character. With its balance of fruit and floral notes and a kick of citrus in the finish, it will surely entice your

taste buds for more. If you are a seafood lover, this will be your new favourite.

Food pairing: Oysters, shrimp, poached fish, grilled seafood and salads.

Pink

REMY PANNIER ROSE D'ANJOU. Ontario's favourite Rosé is hot and a wine that's not just for patio season. This fun and flirty sipper is delicious all year 'round with a delicate aroma of exotic berries and a candied finish. It's just the right balance of fruit flavours without packing a super sweet punch; one glass just won't be enough.

Food pairing: Anything off the grill, turkey, spicy foods such as Indian.

The best food for a wine tasting is the simplest. Cheese and crackers will do fine, but each of these custom-designed recipes is quick, easy and goes beautifully with all these wines from Rémy Pannier.



REMY PANNIER

to learn more about wine,
visit www.eurovintage.com

Wine goes great with food and friends





These best friends from Loire valley are perfect sippers for your BFFs. Try a fun experiment with these two: make your friends close their eyes (or use a blindfold if you think they'll cheat!) and have them take a sip from each glass. Get your friends to guess which one is the rosé. I think you'll be surprised! Don't forget your Air Miles. LCBO has both these wines on Bonus Air Miles this month!

1. PARMIGIANA STAR PUFF PASTRIES

Cut a sheet of puff pastry with a star-shaped cookie cutter. Arrange the stars on a parchment-lined baking sheet; brush with olive oil and sprinkle with grated parmesan cheese and pepper. Bake at 400 degrees until puffed and crisp, about 15 minutes.

2. HAM & CHEESE MINI QUICHE TARTS

- Preheat oven to 375 °F.
- Distribute 1 1/2 cups of finely chopped ham in the bottoms of 1 box of unbaked tart shells; pack down lightly. Grate 2 cups of Swiss cheese and top each ham shell. Beat together 3 eggs, 2 tbsp chopped onion, 1 tsp mustard and 1/4 tsp salt. Gradually stir in 1 cup table cream.
- Pour mixture over ham and cheese layers in tart shells. Sprinkle grated Parmesan cheese over surface.
- Bake for 30 to 35 minutes or until set.

3. SMOKED SALMON PANCAKE CANAPÉS

- Combine 1 box pancake mix as per instructions on the box. Set aside.
- Add 5 tablespoons of oil to a large frying pan or skillet. Heat on medium.
- Take pancake mix and spoon 1-tablespoon portions into the hot pan; brown on each side, then set aside to cool.
- In a bowl, mix together 1 cup of softened cream cheese, 5 tsp finely chopped dill, 1 tsp lemon juice, and 2 tsp finely chopped lemon zest.
- From a package of smoked salmon, place a small piece of smoked salmon and 1 teaspoon of cream cheese mixture on each pancake and garnish with a sprig of dill.

4. MOROCCAN CHICKEN & ORZO WRAPS

- Cook 2 cups of orzo as per instructions on the box. Transfer to a large bowl and set aside to cool.
- Add 1/4 cup fresh chopped parsley, 1 tbsp lemon juice, 1/4 cup fresh chopped thyme, 1 diced medium green apple, 1 cup dried cranberries, 1/2 cup shredded carrots
- Remove meat from a store-bought pre-roasted rotisserie chicken and shred into the bowl with the other ingredients
- For the vinaigrette: In a small bowl, combine 1/4 cup apple cider vinegar, 2 tbsp maple syrup, 1 tbsp salt, and 1/2 tsp freshly ground pepper. Whisk in 1/4 cup olive oil until smooth. Top with 1/2 cup feta cheese. Pour the vinaigrette over the orzo mixture and toss to coat evenly.
- Pull leaves from 1 head of iceberg lettuce and place on a platter with orzo mix, and enjoy.

REMY PANNIER
SHOPPING LIST:

Anjou	LCBO # 5967	\$11.95
Rose D'Anjou	LCBO # 12641	\$11.95
Sauvignon Blanc	LCBO # 68676	\$11.95
Muscadet	LCBO # 13821	\$12.95