

Grilling season is here!

Enjoy these delicious toppings all summer long served with your favorite grilled meats and vegetables.

We loved them with grilled Italian sausage on a toasted hogie roll.
Serve with our 2020 Reserve Barbera

Giardiniera Relish + Lemon Basil Aioli

PROVISIONS:

RELISH

- ½ cup Giardiniera (mild or spicy)
- ½ cup green Castelvetrano olives (pitted)
- ¼ cup capers
- 2 tablespoons fresh parsley (chopped)

AIOI

- 1 cup fresh basil leaves (chopped)
- 2 cloves garlic (minced)
- 2 tablespoons lemon juice
- ¼ cup mayonnaise
- Salt and pepper to taste

PROCESS:

RELISH: Place the giardiniera, olives, capers, and parsley in a food processor fitted with the blade attachment. Pulse until a coarse paste is formed, about 5 (1-second) pulses. Transfer to a serving bowl.

AOLI: Place the lemon juice, garlic, basil, and mayonnaise in a bowl and blend until smooth. Season to taste and add more lemon juice as needed.

Enjoy with your favorite grilled sausage. Top with Giardiniera relish and drizzle with the lemon basil aioli.

Recipe and image courtesy of Blue Barn Provisions, Camino, CA



BOEGER
WINERY





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