

# 1000 STORIES



## [BOURBON BARREL AGED] ZINFANDEL

### TASTING NOTES

Hints of dark red fruits  
and dried herbs from the  
bourbon barrel-aging

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# BARBECUE PORK CHOPS AND SWEET GRILLED CORN

## FOR CHOPS

### INGREDIENTS:

4 bone-in pork chops  
1 tbsp paprika  
1 tsp onion powder  
1 tsp garlic powder  
½ tsp cayenne pepper

2 tbsp oil  
½ a lemon  
2 tbsp honey  
Coarse salt and cracked black pepper

### DIRECTIONS:

Heat grill to high; lightly oil grates.

In a bowl, mix all dry ingredients together. Cover chops with dry rub and season with coarse salt and cracked black pepper. Add chops to grill, cook 1 to 1.5 minutes on each side, reduce heat to medium.

In a small bowl, mix the juice of ½ lemon with honey. Brush chops lightly with this mixture.

Grill 7-8 minutes, or until done (160 degrees F)

## SERVE WITH 1000 STORIES BOURBON BARREL AGED ZINFANDEL.

## FOR CORN

### INGREDIENTS:

4 Cobs of Corn  
1 tsp paprika  
½ tsp onion powder  
½ tsp garlic powder

¼ tsp cayenne pepper  
3 tbsp softened butter  
Zest of lemon  
1 tbsp honey

### DIRECTIONS:

To make flavoured butter, take softened butter into a small bowl and add all spices, lemon zest and honey. Mix well and return to fridge.

Turn grill back on high and lightly oil grates.

Shuck and clean corn and place directly on grill, turning occasionally, until charred and cooked through, about 10 minutes.

Serve immediately and spread flavoured butter mixture evenly over each cob. Season with salt and pepper to taste.