

MANITOBAN PHILLY CHEESE STEAK PIZZA

Makes 1 14-inch pizza

1	pizza dough <i>(recipe at www.canolarecipes.ca)</i>
1 lb (500 g)	top sirloin beef steak, boneless (1-inch thick)
1/4 tsp (1 mL)	EACH salt and black pepper
2	cloves garlic, minced
2 Tbsp (25 mL)	canola oil, divided
1/2 cup (125 mL)	creamy cheese sauce, alfredo
1 cup (250 mL)	white mushrooms, sliced
1/2	EACH small red onion and red bell pepper, sliced
3/4 cup (175 mL)	Provolone cheese, grated
1/4 cup (50 mL)	Parmesan cheese, grated

Marinade: Trim steak and combine with garlic, 1 Tbsp (15 mL) oil, salt and pepper; refrigerate 30 minutes.

Toppings: Sauté vegetables in remaining oil over low heat.

Grill: Place beef on indoor grill over medium-high heat for 2 minutes per side for medium-rare until a digital thermometer reads 145°F/63°C. Let rest; slice thin.

Assembly: Spread alfredo sauce over dough. Top with softened vegetables. Sprinkle half of cheese. Place steak pieces over pizza; sprinkle remaining cheese over top. Place in oven at 400°F/200°C for 12-15 minutes until dough is golden and cheese is melted.

Serve with: *Jackson Triggs Black Series Merlot VQA Okanagan Valley (Red Wine, Canada)* or *Jackson Triggs Silver Series Cabernet Sauvignon VQA Okanagan Valley (Red Wine, Canada)*

SKINNY MINI FIESTA BURGER

Makes 8-10 mini burgers

1lb (500 g)	extra-lean ground round beef
10	small crusty slider buns
1 tsp (5 mL)	EACH salt, pepper and garlic powder
1/4 cup (50 mL)	grated zucchini
2 Tbsp (25 mL)	minced onion
2	avocados, coarsely chopped
1	large beefsteak tomato, coarsely chopped
1/4 cup (50 mL)	red onion, minced
1/2 tsp (2 mL)	EACH salt and black pepper
1 Tbsp (15 mL)	EACH lime juice and canola oil

Hamburger Mixture: Combine ground beef, salt, pepper, garlic powder, zucchini and onion. Form mini burgers, approximately 1 Tbsp (15 mL) of mixture for each hamburger.

Grill: Place mini burgers on barbeque or indoor grill at medium-high heat. Cook well-done until a digital thermometer reads 160°F/71°C.

Salsa Topping: Mix avocado, tomato, red onion, salt, pepper, lime juice and oil.

Assembly: Place burgers on buns; top with salsa.

Serve with: *See Ya Later Ranch Pinot 3 VQA Okanagan Valley (White Wine, Canada)* or *See Ya Later Ranch Pinot Noir VQA Okanagan Valley (Red Wine, Canada)*

TROPICAL PULLED BEEF TACOS

Makes 8 servings

8	small corn tortilla wraps
2 lb (1kg)	boneless beef blade pot roast OR beef cross rib roast
1 Tbsp (15 mL)	canola oil
1/2 cup (125 mL)	EACH beef broth and water
1	can tidbit pineapple with juice
3	cloves garlic, minced
1 tsp (5 mL)	salt and pepper
2 Tbsp (25 mL)	tomato paste
1 Tbsp (15 mL)	chili powder
1 cup (250 mL)	barbeque sauce

Rub/Sear: Combine garlic, salt, pepper, tomato paste and chili powder to form a paste; rub paste over roast. In oiled skillet over medium-high heat, sear beef roast browning evenly.

Slow-cooker: Place roast in slow-cooker; add broth, water and pineapple. Cover on low-setting for 8 hours or on high-setting for 6 hours. Once roast is fork tender, transfer beef to cutting board and pull into stringy pieces. Discard cooking liquid, reserving pineapple.

Sauce: Combine pineapple with barbeque sauce on low heat in sauce pan; bring to simmer, stirring occasionally. Pour sauce over pulled beef and combine.

Assembly: Place pulled beef on corn tortilla and garnish.

Serve with: *Sumac Ridge Gewürztraminer VQA Okanagan Valley (White Wine, Canada)* or *Inniskillin Dry Riesling VQA Niagara Peninsula (White Wine, Canada)*