



Bottled with love, for the joy of living

CURRY TOMATO & CAPER SANDWICH



**2019 SANGIOVESE, PAULI RANCH VINEYARDS
REDWOOD VALLEY, MENDOCINO COUNTY**

INGREDIENTS

3 tbsp. extra-virgin olive oil
½ tsp. curry powder
2 thick slices sourdough bread
2 tbsp. mayonnaise
2–3 thick heirloom tomato slices
Kosher salt, freshly ground pepper
1 (heaping) tsp. drained capers

INSTRUCTIONS

Heat oil in a large cast-iron skillet over medium.
Add curry powder and whisk to evenly disperse in oil.
Fry bread until golden brown, about 3 minutes per side.
Transfer to a plate.
Spread 1 Tbsp. mayonnaise over 1 side of fried bread slices.
Top a slice with tomato slices
Season with salt and pepper
Scatter capers over
Close sandwich; cut in half.