



IZZE® Sparkling Juice Holiday Recipes & Food Pairings

Developed by James Beard Award-Winning Chef Lachlan Mackinnon Patterson

IZZE Sparkling Blackberry: *Lush, fruity, sweet*

Pick this sparkling juice to enjoy with your holiday turkey. It enhances the taste of the meat and will be enjoyed by all. For a delicious grand finale, try it with a chocolate truffle.



IZZE Sparkling Clementine: *orange-y citrus, clean, fun*

Versatile – delicious with bacon-wrapped scallops or a hearty sandwich. Serve it in a fluted champagne glass for a stylish presentation.

IZZE Sparkling Grapefruit: *Sharp, refreshing, bittersweet*

Salmon is delicious paired with citrus-based beverages. For a flavorful appetizer, buy smoked salmon. Slice it and serve it up on small toasts or crackers with a bit of cream cheese mixed with scallions. It's easy to prepare and will be liked by your guests.



Mix up your next party with coordinating food and appetizers. Pair a few signature IZZE cocktails, served in small glasses, with your favorite appetizers. Encourage guests to sample the appetizers with each of the drinks to enjoy the flavor to the fullest.

Roasted Pork Loin and Root Vegetables

By Lachlan Mackinnon Patterson

Chef and owner, Frasca Food and Wine, Boulder, CO

Ingredients

3 lbs. center-cut pork loin, trimmed and tied with butcher twine
2 large carrots, peeled and cut into ½ inch pieces
8 large shallots, peeled and cut in half
2 parsnips, peeled and cut into ½ inch pieces
1 celery root peeled, and cut into ½ inch pieces
2 Yukon gold potatoes, peeled and cut into ½ inch pieces
½ lb. spinach
2 large rosemary sprigs
1 tsp finely chopped rosemary
1tsp finely chopped chives
1tsp minced shallots
3 T grape seed oil
Sea salt and cracked pepper
1 lemon

Directions

Pre heat oven to 325F and let pork temper for 30 minutes outside the refrigerator.

Heat a large sauté pan over high heat and add grape seed oil. Season pork with sea salt and pepper and sauté each side of the pork till golden brown. This may take 10-15 minutes. Remove pork and add carrots, shallots cut in half, parsnips, celery root, Yukon potatoes and rosemary sprigs. Place the pork on top of the vegetables and place in the 325F oven for approximately 1-1 ¼ hours or till the pork temperature is 120 F in the center.

Pull pan out of the oven and allow the pork to rest for 15 minutes before slicing. Stir raw spinach into the hot vegetables. Season the vegetables with sea salt and pepper and drain any excess fat. Add chopped herbs and minced shallots to the vegetables and pour onto a platter. Slice pork loin and lay over top. Finish the dish with a little squeeze of fresh lemon juice and serve.

Pairing Recommendation: IZZE® Sparkling Pomegranate: *Tart, crisp, invigorating.* It is a sophisticated culinary accompaniment.