



JOY

TO THE

WINE

RECIPE BOOK



ABSTRACT ART – DEUTSCHE SCHOKOLADE CAKE



JOY TO THE WINE

YIELD: 12 servings

TIME: About 2 hours

INGREDIENTS:

FOR THE CHOCOLATE CAKE

- Cooking spray / butter / lard for greasing cake pans
- 4 ounces sweetened baking chocolate (German's or equivalent)
- 1/2 cup water
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups granulated sugar
- 1 cup butter, allowed to warm to room temperature
- 4 large eggs, whites and yolks separated
- 1 teaspoon vanilla extract
- 1 cup buttermilk

FOR THE COCONUT PECAN FROSTING

- 3 egg yolks
- 1 cup granulated sugar or light brown sugar
- 1/2 cup butter
- 1 cup evaporated milk
- 1 teaspoon vanilla extract
- 1 1/3 cups shredded sweetened coconut
- 1 cup chopped pecans

PREPARATION

1. Prepare the cakes. Preheat oven to 350°F. Grease bottoms and sides of two 9-inch round cake pans. Cut a round piece of wax or parchment paper to size for the bottom of the pans, to ensure easy cake removal.
2. Crumble the chocolate into small pieces. Boil water in a 1-quart saucepan, and then reduce heat to low and add the chocolate, stirring frequently, until chocolate is fully melted. Remove the saucepan from heat and allow to cool.
3. While the chocolate is melting, combine the flour, baking soda and salt in a medium bowl and stir until well mixed; then set aside. In another medium bowl, use an electric mixer to beat 2 cups sugar and 1 cup butter until light and fluffy.
4. Using a handheld or stand mixer, add 1 egg yolk to the sugar mixture and mix well. Repeat with the 3 other yolks. Mix in the melted chocolate and 1 teaspoon vanilla and combine well. Mix in 1/2 of the flour mixture until smooth, then mix in 1/2 of the buttermilk. Repeat with the other half of the flour mixture and then with the remaining buttermilk. Mix well.
5. Using the mixer, beat the egg whites in a small bowl until peaks form. Add egg whites to the batter from the previous step and continue mixing until completely combined.
6. Divide batter evenly between the pans; smoothing the tops with a rubber spatula.
7. Bake for 30 to 35 minutes, noting that baking times vary so paying attention is crucial. The cakes are done when a toothpick inserted in the center of the cakes comes out clean.
8. Remove the cakes from the oven and set on a wire rack. Allow cakes to cool completely in the pan before inverting the pans and removing the cakes. Prepare frosting while cakes are cooling, about 1 hour.
9. To prepare the frosting, combine the egg yolks, sugar, butter, evaporated milk and vanilla in a saucepan and stir until well mixed. Cook on medium heat until the mixture comes to a low boil, whisking occasionally. Stir in the coconut and pecans. Allow to cool completely, the mixture will thicken as it cools.
10. Assemble the cakes by placing a cake layer on a serving platter, then spreading 1/2 of the frosting on top. Add the second cake layer, spread the remaining frosting on top, and garnish with the extra pecans and coconut. Refrigerate for at least 45 minutes before cutting. Leftover cake can be stored in the refrigerator for up to 5 days.



ASTRATTA – ROAST LAMB



JOY TO THE WINE

YIELD: 8 to 12 servings

TIME: About 3 hours

INGREDIENTS:

- 4-6 pound bone-in lamb shoulder
- 2 ounces anchovies packed in olive oil, drained and finely chopped.
- 6 rosemary sprigs, leaves removed
- 6 garlic cloves, crushed
- 4 ounces unsalted butter, allowed to warm to room temperature
- Black pepper
- 1 whole lemon
- Small glass white wine, with additional reserves for basting

PREPARATION



1. Preheat oven to 425 degrees. Finely chop the rosemary, then mix well with the garlic and about 2/3 of the anchovies, until a paste is formed.

2. Using a small, sharp knife, make about 12 slashes across the top of the lamb shoulder. Rub the rosemary mixture into the incisions.

3. Combine the remaining anchovies and butter and mix well to form a paste. Rub this mixture over the surface of the lamb shoulder until completely covered. Season with black pepper. Set the lamb on the rack of a roasting pan, fat side up. Cut the lemon in half and squeeze the juices over the roast. Pour the glass of wine into the pan.

4. Roast 15 minutes before reducing the heat to 350 degrees. Continue to roast for another 60 – 90 minutes, basting periodically with the wine reserves as well as the pan drippings. Cook until the internal temperature of the lamb reaches at least 130 degrees for medium rare.

5. Remove the lamb from the pan and leave to rest, covered in foil, for 15 minutes before serving.

6. Make a sauce from the pan drippings by cooking over medium heat until simmering. Adjust thickness to desired consistency by whisking in wine.

7. Pull lamb into chunks or carve into slices as desired, topped with pan sauce.



ANTIQUITOUS – NEW ENGLAND CLAM CHOWDER



JOY TO THE WINE

YIELD: 5 servings

TIME: About 1 hour

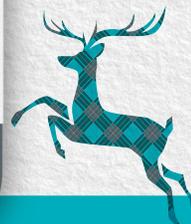
INGREDIENTS:

- 4 bacon slices, chopped
- 1 cup celery, diced
- 2 cups onion, diced
- 1 garlic clove, minced
- 3 small potatoes, peeled and cubed
- 1 cup water
- 1 ½ cups chicken stock
- 1/4 teaspoon white pepper
- 1/4 teaspoon dried thyme
- 1 bay leaf
- 1/3 cup all-purpose flour
- 2 cups half-and-half, divided
- 2 cans (6-1/2 ounces each) chopped clams, drained with juice reserved

PREPARATION



1. In a 6-quart Dutch Oven or pot of similar size, cook bacon over medium heat until crisp. Remove to paper towels to drain; set aside. Cook celery and onion in the drippings until tender. Add garlic; cook 1 minute until fragrant. Stir in the potatoes, water, clam juice, chicken stock, pepper, thyme and bay leaf. Bring to a boil. Reduce heat and simmer, uncovered, until potatoes are tender, 15-20 minutes.
2. Remove bay leaf, combine flour and 1 cup half-and-half in a small bowl until smooth. Slowly stir into soup by pouring in a slow stream. Bring to a boil; cook and stir until thickened, about 1-2 minutes.
3. Stir in clams and remaining half-and-half; simmer until chowder has thickened to desired consistency. Top with bacon before serving.





ATREVIDO – MOM'S LASAGNA

JOY TO THE WINE

YIELD: 8 servings

TIME: About 2 hours

INGREDIENTS: FOR THE SAUCE

- 2 tablespoons olive oil
- 1 lb. bulk Italian sausage
- 1 large onion, chopped
- 2 garlic cloves, minced
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons tomato paste
- 1 (28-ounce) can whole, peeled tomatoes
- 1 (28-ounce) can crushed tomatoes
- ½ cup water

FOR THE ASSEMBLY

- Kosher salt
- 1 ½ pounds high quality shredded mozzarella cheese
- 16 ounces (2 cups) whole milk ricotta cheese
- 1 cup grated Parmesan, plus more for garnish
- ¼ cup heavy cream
- Freshly ground black pepper
- 1 lb. dried lasagna noodles
- Olive oil

PREPARATION



1. To make the sauce, heat the olive oil in a large kettle or Dutch oven over medium heat. Add sausage and cook, stirring occasionally, until meat is no longer pink, about 5 minutes.
2. Add onion, garlic, salt and pepper. Cook, stirring occasionally, until the onion is tender (without letting it brown), 8 to 10 minutes. Add tomato paste and continue to cook, stirring until the tomato paste has colored the mixture into a vibrant orange color, about 2 minutes.
3. Chop the whole tomatoes into bite-size pieces and add them to the pot along with the crushed tomatoes, scraping up any bits from the bottom of the pot. Add water and season with salt and pepper. Bring to a simmer and cook, stirring occasionally, until the tomato sauce has thickened, about 20 to 30 minutes.
4. To make the lasagna, preheat oven to 375 degrees and boil a large pot of salted water.
5. Set aside 1 cup mozzarella. In a medium bowl, combine remaining mozzarella, ricotta, 1 cup Parmesan and cream; season with salt and pepper and set aside.
6. Cook lasagna noodles in the large pot of salted boiling water until just softened, about 4 minutes. Do not overcook. Drain and separate noodles, adding olive oil if needed to help with this task.
7. Spoon a small amount of sauce to the bottom of a 3-quart baking dish and top with a layer of the noodles.
8. Top with 1 ¼ cups of sauce, and add ¼ of the cheese mixture on top. Add another layer of noodles and repeat until no noodles remain. Top with the last of the sauce. Add the reserved 1 cup mozzarella on top and more Parmesan if desired.
9. Cover loosely with aluminum foil and place baking dish on a foil-lined rimmed baking sheet.
10. Bake until pasta is completely tender and cooked through and sauce is bubbly, 30 to 40 minutes. Remove foil and increase temperature to 450 degrees. Continue to bake until lasagna is golden brown on top, another 15 to 20 minutes. Let cool slightly before eating.



BELLA FIORE – LEMON GARLIC PARMESAN SHRIMP PASTA



JOY TO THE WINE

YIELD: 4-6 servings

TIME: 20-30 Minutes

INGREDIENTS:

- 8 ounces pasta of your choice
- 2 tablespoons olive oil
- 6 tablespoons butter
- 4 cloves garlic, finely chopped
- 1 teaspoon red pepper flakes (optional)
- 1 1/4 pound shrimp, deveined
- Salt and freshly ground pepper for seasoning
- 1 teaspoon Italian seasoning
- 4 cups spinach leaves
- 1/2 cup grated Parmesan cheese, with more for garnish
- 2 tablespoons fresh parsley, roughly chopped
- 1 tablespoon lemon juice
- Lemon zest for garnish

PREPARATION

1. In a large Dutch oven or large pan with high walls, cook the pasta al dente. Drain and set aside, reserving the cooking pot.
2. Heat olive oil and 2 tablespoons of butter over medium heat, taking care not to burn the butter. Add the garlic and red pepper flakes (if desired) and cook until fragrant.
3. Add the shrimp along with the salt and pepper. Cook until the shrimp has turned pink, taking care not to overcook. Add Italian seasoning and spinach and cook until wilted.
4. Add the drained pasta back to the pot along with the reserved butter, Parmesan cheese and parsley. When the butter has melted, add the lemon juice and toss to coat the pasta in the sauce.
5. Garnish with lemon zest and additional Parmesan cheese.





FEEL THE VIBE – CREAMY HERB GARLIC SALMON

JOY TO THE WINE

YIELD: 4 servings

TIME: About 25 minutes

**INGREDIENTS:
FOR THE SALMON**

- 4 salmon fillets
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter

FOR THE SAUCE

- 2 garlic cloves, minced
- 1/2 cup dry white wine
- 1/2 cup low sodium chicken broth
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 3 teaspoons fresh tarragon leaves, finely chopped (or 1 teaspoon dried)
- 3 teaspoons fresh chervil, finely chopped (or 1 teaspoon dried)
- 3 teaspoons fresh parsley, finely chopped (or 1 teaspoon dried)

PREPARATION



TO PREPARE THE SALMON:

1. Sprinkle the salmon fillets with salt and pepper.
2. Heat oil in a large skillet on medium high heat.
3. Add salmon and cook for 3 minutes on each side. Add the butter. Then continue to cook, while spooning melted butter over the salmon, until salmon flakes easily with a fork, about 2-4 minutes.
4. Remove the salmon from the skillet with a slotted spatula and cover to keep warm.

TO PREPARE THE CREAM SAUCE:

1. To the same skillet, add the garlic and cook for about 30 seconds over medium-high, until garlic is fragrant.
2. Add the white wine and bring to a simmer while deglazing the pan. Cook for 1 minute.
3. Reduce the heat to medium and add the heavy cream and chicken stock, then continue to simmer for 2 - 3 minutes until the sauce has thickened slightly.
4. Stir in Parmesan cheese until the sauce has thickened even more, and then add the herbs. Season with salt and pepper to taste.
5. Serve the salmon immediately, topped with the sauce.





FREESTYLING – VEAL MARSALA

JOY TO THE WINE

YIELD: 6 servings

TIME: About 45 minutes

INGREDIENTS:

- 2 lb veal cutlets
- Kosher salt and freshly ground black pepper
- 1 tablespoon extra-virgin olive oil
- 3 tablespoons butter
- 1 large shallot, finely chopped
- 8 ounces mushrooms, sliced
- 2 garlic cloves, smashed
- 3/4 cup sweet Marsala
- 3/4 cup low-sodium chicken stock
- 1/2 cup heavy cream
- 3 teaspoons fresh rosemary, coarsely chopped (or 1 teaspoon dried), with more for garnish
- 1 teaspoon fresh thyme, coarsely chopped (or 1/3 teaspoon dried)

PREPARATION



1. Sprinkle the veal with salt and pepper. Heat the oil in a heavy large pan over medium-high heat. Add the veal cutlets and cook until golden brown, about 2 minutes per side. Transfer the veal to a plate.
2. Reduce the heat to medium and melt the butter. Add the shallots and mushrooms and sauté until tender and the juices start to evaporate, about 5 minutes. Add garlic and cook until fragrant, about 1 minute. Season with salt and pepper.
3. Add the Marsala and broth and deglaze the bottom of the pan. Bring to a simmer and reduce by half. Add heavy cream, rosemary, and thyme and return to a simmer.
4. Return the veal to the pan and spoon the sauce all over the veal. Cook until heated through, turning to coat, about 5 minutes.
5. Using tongs, transfer the veal to plates. Garnish with parsley before serving.



GLITCH – STEAK CHIMICHURRI



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YIELD: 4 servings

TIME: About 20 minutes

INGREDIENTS:

FOR THE CHIMICHURRI:

- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- 1/2 cup fresh parsley
- 4 cloves garlic
- 1 red chili, seeds removed
- 3/4 teaspoon dried oregano
- Salt and freshly ground black pepper, to taste

FOR THE STEAKS:

- 4 rib-eye or sirloin steaks
- Salt and olive oil, for seasoning

PREPARATION

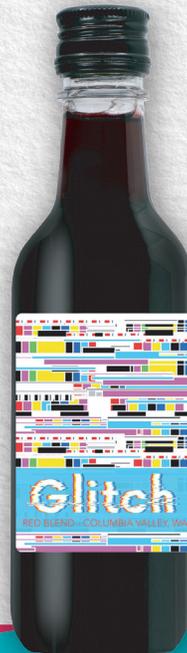
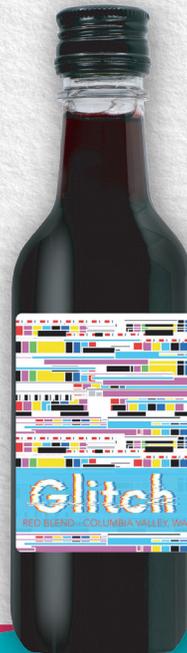


TO PREPARE THE CHIMICHURRI:

1. Pulse the parsley, garlic and red chili in a food processor, or chop very finely by hand.
2. Add the olive oil, vinegar and salt and pepper to taste and continue to pulse until the mix reaches the consistency of a sauce.
3. Allow the sauce to harmonize for about 10 minutes to before using.

TO PREPARE THE STEAKS:

1. Season the steaks with salt and rub all over with olive oil. Fire up the grill, or heat a cast-iron skillet on medium-high heat.
2. Cook the steaks until done to your liking, about 2-3 minutes on each side for medium rare. The internal temperature of the steaks should be at least 140 °. Cooking times will vary according to the thickness of the steaks.
3. Rest the steaks for 5-10 minutes, then spoon over the sauce and serve.





#HASHTAG – INDIAN CURRIED RICE

JOY TO THE WINE

YIELD: 8 servings

TIME: About 40 minutes

INGREDIENTS:

- 4 tablespoons butter (or ghee or oil)
- 1 large red onion, diced
- 6 cloves garlic, minced
- 1 tablespoon fresh ginger, finely minced
- 2 1/2 teaspoons yellow curry powder
- 2 teaspoons cumin seeds
- 1 teaspoon ground coriander
- 1/4 teaspoon chili powder
- 3/4 teaspoon freshly ground black pepper
- 1 1/4 teaspoons kosher salt
- 2 cups frozen peas
- 2 cups uncooked basmati rice
- 3 cups low-sodium vegetable broth
- 1 cup cashews (optional), for serving
- 3/4 cup coriander / cilantro leaves (optional), for serving
- Yogurt (optional), for serving

PREPARATION



1. Rinse rice well then drain completely.
2. In a medium pot or large saucepan, melt butter over medium heat.
3. Add onion to pot and cook until partly translucent, about 4 minutes. Add garlic and ginger and cook, stirring, until fragrant, about 30 seconds. Add the spices, salt and pepper, and cook, stirring frequently, until onions are softened and sweet, about 4 minutes more.
4. Add rice and stir to coat all the grains in the oil, stirring constantly until the rice is toasted, 3 to 4 minutes. Add the broth and peas, ensuring that all the rice is under the surface of the liquid. Bring to a simmer, then immediately reduce heat to low and cover. Allow to simmer until rice is tender, about 17 minutes, without removing the lid.
5. Lift the lid and ensure that all the liquid has been absorbed. Replace the lid and remove from heat. Let stand for 5-10 minutes, undisturbed, before removing the lid. Fluff rice gently with a rubber spatula.
6. Top with the cashews, cilantro / coriander, and yogurt before serving.



KOI KARMA – FENNEL AND APPLE SALAD



YIELD: 4 servings

TIME: About 10 Minutes

INGREDIENTS:

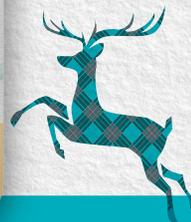
- 1 large or two small fennel bulbs
- 5 apples
- 1/2 cup fresh flat-leaf parsley, roughly chopped
- 1/4 cup lemon juice
- 3 tablespoons extra virgin olive oil
- Kosher salt and pepper to taste
- 1/4 cup shaved Parmesan cheese

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PREPARATION



1. Very finely slice the fennel bulbs lengthwise (using a mandolin if available). Cut the apples into thin slices.
2. Add the fennel, apples and parsley to a large bowl and toss with lemon juice and olive oil.
3. Season with salt and pepper to taste, and top with shaved Parmesan.





LADY KILLER – CLASSIC EGGPLANT PARMESAN

JOY TO THE WINE

YIELD: 4 - 6 servings

TIME: About 2 hours

INGREDIENTS:

FOR THE EGGPLANT:

- 2 large eggplants (about 2 1/4 pounds), cut into 1/2-inch-thick round slices
- Kosher salt for seasoning, plus 1 tablespoon reserved
- 5 cups breadcrumbs
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- Freshly ground black pepper
- Vegetable oil
- All-purpose flour
- 6 large eggs, beaten (more if needed)
- 2 tablespoons whole milk
- 1/4 cup extra-virgin olive oil, plus more to oil the baking sheets
- 2/3 cup grated Parmesan cheese
- 1 pound fresh mozzarella cheese, sliced into 1/4 thick slices

FOR THE MARINARA SAUCE:

- 3 tablespoons extra-virgin olive oil
- 1/2 medium onion, diced
- 5 cloves garlic, minced
- 7 cups (2 x 28 ounce cans) whole peeled tomatoes (preferably San Marzano), diced
- 2 sprigs fresh thyme
- 1/2 cup fresh basil, chopped
- 1 tablespoon kosher salt
- Freshly ground black pepper

PREPARATION



1. Cut the eggplants into 1/2 inch thick slices and arrange on baking sheets. Sprinkle both sides of the eggplant rounds generously with kosher salt. Let the eggplant sit and release moisture for about 2 hours.
2. Pat the eggplant rounds dry with paper towels.
3. Preheat the oven to 400 degrees °F.
4. In a large bowl, combine 1 1/2 teaspoons salt, breadcrumbs, oregano, thyme, and season with pepper.
5. Put the flour in a bowl. In another bowl, combine the eggs and milk. Working one at a time, dredge the eggplant slices in the flour, then dip in the egg mixture, and then dredge in the breadcrumb Parmesan mixture. Shake off any excess breading and place the eggplant slices in an oiled baking sheet. Drizzle a little oil over the top of each of the rounds.
6. Fill a large skillet with the oil to a depth of about 1/2 inch. Heat the oil over medium heat to 400 degrees °F on a deep frying thermometer.
7. Working in batches, fry the eggplant slices, turning once, until golden brown, about 3 minutes. Transfer to a paper towel-lined baking sheet and season with salt to taste.
8. To make the Marinara sauce, heat the oil in a medium saucepan over medium-high heat. Sauté the onion and garlic, stirring, until lightly browned, about 3 minutes – do not overcook. Add the tomatoes, thyme and basil, and bring to a boil. Lower the heat and simmer, covered, for 10 minutes.
9. Remove the thyme sprigs. Season with salt and pepper to taste. Marinara sauce will keep in the refrigerator for up to 3 days, or freeze for up to 2 months.
10. Brush a 9 x 13 inch baking dish with olive oil. Cover the bottom of the baking dish with 1/3 of the marinara sauce and layer half of the eggplant slices over the sauce. Cover the eggplant with another 1/3 of the sauce. Sprinkle half of the Parmesan and half of the mozzarella over the eggplant. Repeat with the remaining eggplant slices, sauce, Parmesan and mozzarella cheeses. Bake until the dish is beginning to brown, about 30 minutes. Serve immediately.



LLAMA QUEEN - BEEF STUFFED PEPPERS



JOY
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YIELD: 6 servings

TIME: 1 Hour 20 Minutes

INGREDIENTS:

- 6 large red bell peppers, halved with seeds and stems removed
- 4 tablespoons extra virgin olive oil, plus extra
- 8 ounces ground beef
- Kosher salt and freshly ground black pepper
- 1 large yellow onion, chopped
- 2 cloves garlic, minced
- 1 medium zucchini, diced
- 2 cups cherry tomatoes
- 1 cup cooked long-grain brown rice
- 1 1/2 cups grated mozzarella or cheddar cheese

PREPARATION



1. Preheat oven to 350° F.
2. Place the halved peppers in a 9 x 13 inch baking dish.
3. Heat 2 tablespoons of the olive oil in a large skillet over medium heat until shimmering. Add the beef, season with salt and pepper and cook until the meat is beginning to brown, about 8 to 10 minutes. Remove the beef from the skillet.
4. Add the remaining 2 tablespoons olive oil to the skillet. Add the onions and cook until tender, 3 to 4 minutes. Add the garlic and zucchini and cook until the garlic is fragrant, about 1 minute. Add the tomatoes and season with salt. Cook until the tomatoes are soft, for about 5 minutes, then add in the beef and rice. Stir well, then taste and adjust the seasoning. Mix in 1 cup of the cheese.
5. Stuff the peppers with the filling and divide the remaining 1/2 cup cheese on top of each. Cover the bottom of the baking dish with a small amount of water and drizzle the peppers with olive oil. Cover tightly with foil and bake for 30 minutes. Remove the foil and bake until the peppers are beginning to soften and the cheese is melted and beginning to brown, another 15 to 20 minutes.





L'OEIL – COUNTRY BEEF STEW

JOY TO THE WINE

YIELD: 4 servings

TIME: 2 hours 30 minutes

INGREDIENTS:

- ¼ cup all-purpose flour
- ¼ teaspoon freshly ground pepper
- 1 pound beef stewing meat, trimmed and cut into inch cubes
- 5 teaspoons vegetable oil
- 2 tablespoons red wine vinegar
- 1 cup fruity, unoaked red wine
- 3 ½ cups low sodium beef broth
- 2 bay leaves
- ¼ teaspoon dried thyme
- 1 medium onion, finely chopped
- 5 medium carrots, sliced
- 2 large potatoes, cubed
- 2 teaspoons salt

PREPARATION



1. Add the flour and pepper to a bowl, add the beef and mix well. Heat 3 teaspoons oil in a large pot over medium heat. Add the beef and brown on all sides, about 5 minutes.
2. Deglaze the pot with the vinegar and wine. Add the beef broth, bay leaves and thyme. Cover, bring to a boil, then reduce heat to a slow simmer.
3. Simmer until the beef is tender, about 1 1/2 hours. Add the onions, carrots and potatoes and continue to simmer, covered, for 30 minutes, or until vegetables are tender. Check the stew periodically and add broth or water if the pot is dry. Season with salt and pepper to taste. Serve immediately.



MUSIC FESTIVAL – AUTHENTIC CARNE ASADA



JOY TO THE WINE

YIELD: 6 to 8 servings

TIME: About 2 hours

INGREDIENTS:

- 1 1/2 to 2 pounds flank or skirt steak
- 5 garlic cloves, crushed
- 1 lime, juiced
- 1/2 cup orange juice
- 1 jalapeño, minced
- 1/2 cup fresh cilantro, chopped
- 1/4 cup vegetable oil
- 1/2 teaspoon dried oregano
- 2 tablespoons white vinegar
- Sea salt and freshly ground black pepper, to taste

PREPARATION



1. In a large resealable bag, combine the garlic, lime juice, orange juice, jalapeño, cilantro, oil, vinegar and oregano. Mix well.
2. Place the entire steak into the bag and seal tight. Coat the steak well with the marinade. Refrigerate for at least 2 hours, or overnight.
3. Heat an outdoor grill to high heat.
4. Remove the steak from the marinade, and discard the bag with the excess marinade.
5. Cook the steak for 5-10 minutes per side, depending on desired level of doneness.
6. Remove the steak from heat and let rest 10 minutes.
7. Slice against the grain, and serve immediately.



MUSIC FESTIVAL
RED BLEND
COLUMBIA VALLEY - WASHINGTON





PINÁCULO – MELON, MOZZARELLA AND PROSCIUTTO SKEWERS

JOY TO THE WINE

YIELD: 12 skewers

TIME: About 20 minutes

INGREDIENTS:

- 1 cantaloupe or honeydew melon, seeded and cut into cubes
- 12 fresh basil leaves
- 8 ounces mozzarella cheese, cut into cubes
- 12 thin slices prosciutto (about ¼ lb.)
- Freshly ground black pepper, to taste
- Balsamic vinegar, for drizzling

PREPARATION



1. Assemble the skewers: Thread the melon, basil, mozzarella, prosciutto, and another piece of melon until you have made 12 skewers.
2. Sprinkle the skewers with the black pepper and drizzle them with the balsamic vinegar, and serve immediately.





PORTFOLIO – ASIAN GARLIC NOODLES

JOY TO THE WINE

YIELD: 4 servings

TIME: About 1 hour

INGREDIENTS:

FOR THE NOODLES

- 8 ounces thin spaghetti (or alternatively, dried Chinese noodles or fresh egg noodles)
- 12 ounces shrimp, peeled and deveined
- 4 tablespoons unsalted butter
- 8 ounces button mushrooms, sliced
- 1 red bell pepper, diced
- 2 zucchinis, diced
- 1 carrot, diced
- 1-2 scallions, chopped

FOR THE SAUCE

- 1/3 cup soy sauce
- 3 cloves garlic, thinly sliced
- 2 tablespoons brown sugar
- 1 tablespoon oyster sauce (or vegetarian oyster sauce)
- 1 tablespoon fresh ginger, grated
- 1/8 teaspoon turmeric
- 1 teaspoon sesame oil

PREPARATION



1. To prepare the sauce, whisk together soy sauce, garlic, brown sugar, chile paste, oyster sauce, ginger, turmeric and sesame oil; set aside.
2. Cook noodles according to package instructions; drain well.
3. Melt the butter in a large skillet over medium heat. Add shrimp and 2 tablespoons sauce, and cook until the shrimp begin to pink, about 2-3 minutes. Do not overcook. Remove the shrimp from the skillet.
4. Add the mushrooms, bell pepper, zucchinis and carrot to the skillet and mix well. Cook, stirring frequently, until the vegetables are tender, about 3-4 minutes. Stir in the scallions, spaghetti, shrimp and remaining sauce until heated through, about 2-3 minutes. Serve immediately.





SILENT HUNTER – CLASSIC FRENCH POTATO GRATIN

JOY TO THE WINE

YIELD: 12 servings

TIME: 1 Hour 30 Minutes

INGREDIENTS:

- 1 tablespoon unsalted butter, allowed to warm to room temperature
- 2 medium shallots, chopped
- 2½ cups heavy cream
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon fresh thyme (or 1 teaspoon dried), plus more
- 5 garlic cloves, smashed
- 4 pounds Yukon Gold or russet potatoes, peeled
- 3 ounces Gruyère cheese (or Emmental or Comté), finely shredded
- 1 ounce Parmesan, finely grated

PREPARATION



1. Preheat oven to 325° F. Rub the butter over the inside surfaces of a 3 quart baking dish. Bring shallots, cream, salt, pepper, 1 tablespoon thyme and garlic to a boil in a large heavy-bottomed saucepan over medium-high heat; then reduce heat to low to simmer. Cook, stirring occasionally, for 15–20 minutes. Let cool slightly before transferring to a blender and blending until smooth.
2. In the meantime, slice the potatoes into 1/8 inch thick slices using a mandolin, if available.
3. Layer potato slices in the buttered baking dish. Pour the cream mixture over the potatoes slices and cover the dish tightly with foil. Bake until the top is golden brown, the cream has thickened, and the potatoes are tender when pierced with a knife, 60–75 minutes. Let cool for at least 15 minutes.
4. Remove the foil, top the potatoes with the cheeses, and place the baking dish under the broiler. Broil until cheese is bubbling and top of gratin is golden brown, 5–10 minutes. Garnish with additional thyme leaves. Allow to cool to room temperature and serve immediately.





SIMPLE – BEAN AND HAM SOUP WITH CSIPETKE

JOY TO THE WINE

YIELD: 4 Quarts

TIME: About 3 hours

INGREDIENTS:

FOR THE SOUP

- 1 pound dry pinto beans, washed
- 6 large carrots, sliced
- 1 large yellow onion, chopped
- 3 celery ribs, sliced
- ½ cup green pepper, chopped
- 1 large garlic clove, minced
- 4 – 8 ounces cooked ham, chopped
- 1 tablespoon chili powder
- Approximately 3 cups water

FOR THE CSIPETKE

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 large egg

PREPARATION



1. Soak the beans in cold water overnight. Drain the beans.
2. In a large Dutch oven or stockpot, combine the beans, carrots, onions, celery, pepper, garlic, ham and chili powder. Add the water. The ingredients should be covered by about 2 inches, add more water as necessary. Bring to a boil, then reduce heat and simmer, partly covered, for 2-1/2 hours or until the beans are tender, adding more water as needed.
3. To make Csipetke, mix flour, salt and egg and knead for approximately 5 minutes until a dough is formed. Leave to rest, covered, for a minimum of 15 minutes.
4. Flatten the dough and pinch off roughly 1/3 inch size pieces. Boil in salted water until they float, approximately 5 minutes, before adding to the finished soup. Alternatively, you may add the Csipetke directly to the soup towards the end of its cooking time.
5. Serve the soup and Csipetke immediately.





SOLAR PLEXUS – CHEESE SPAETZLE

JOY
TO THE
WINE

YIELD: 6 Servings

TIME: About 20 minutes

INGREDIENTS:

- 1 pack (500 g) German Spaetzle, cooked according to instructions
- Butter
- 12 ounces shredded Swiss cheese
- ¼ cup heavy cream
- 2 tablespoons fresh chives, chopped, with extra for garnish
- Salt for seasoning
- Crispy fried onions, to taste

PREPARATION



1. Preheat the oven to 400 degrees° F. Butter a 9 x 13 inch casserole dish.
2. Combine the cheese, cream and chives in a small bowl and mix well.
3. Layer 1/3 of the Spätzle in the bottom of the dish followed by 1/3 of the cheese mixture. Repeat, seasoning each layer with salt.
4. Bake for 10 minutes or longer until the cheese is browned.
5. Top with fried onions and chives and serve immediately.





SPACE COWBOY – BACON-WRAPPED DATES

JOY TO THE WINE

YIELD: 8 servings

TIME: About 45 minutes

INGREDIENTS:

- 16 dried dates
- About 4 ounces goat cheese or blue cheese
- 8 slices bacon, medium
- Toothpicks, soaked in water

PREPARATION



1. Preheat the oven to 350°F.
2. Line a baking sheet with wax paper and set aside.
3. Slice the dates lengthwise on one side and remove the pits.
4. Stuff a small amount of goat cheese into the cavity of each date and press the sides together to close.
5. Cut the strips of bacon in half. Wrap each date with a half-strip of bacon. Secure the end of the bacon with a toothpick.
6. Place the stuffed date on its side on the baking sheet. Repeat with the remaining dates, spacing them evenly apart.
7. Bake the dates for 10 minutes, then turn each date and bake for an additional 5-8 minutes according to taste.
8. Transfer the dates to a plate lined with a paper towel to drain. Let rest for 5 minutes before serving.





TASTE THE TRUTH – ORANGE MARMALADE CAKE

JOY TO THE WINE

YIELD: 8 servings

TIME: About 1 Hour and 30 Minutes

INGREDIENTS:

- 1/4 cup orange marmalade
- 1 cup unsalted butter, allowed to warm to room temperature, plus more for glaze and greasing pan
- 1/2 cup granulated sugar
- 2 teaspoons lime zest
- 1/2 teaspoon orange zest
- 3 large eggs, allowed to warm to room temperature
- 2 tablespoons freshly squeezed orange juice
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon fine sea salt
- 4 tablespoons confectionary sugar

PREPARATION



1. Preheat oven to 350 degrees. Butter a 6 inch loaf pan, and line with wax paper.
2. Using an electric mixer, beat together softened butter, sugar, lime zest and orange zest until creamy, about 5 minutes. Beat in eggs, one at a time, until well mixed. Fold in 1/3 cup marmalade and the orange juice and mix well.
3. In another bowl, whisk together the flour, baking powder and salt. Combine the contents of the two bowls until well mixed.
4. Spoon the batter into prepared loaf pan. Bake until surface of cake is golden brown and firm to the touch, and when a toothpick inserted in the center emerges clean, about 50 to 55 minutes. Remove from oven and allow to cool for 10 minutes. Run a round-bladed knife around the inside of the tin and turn the cake out onto a wire rack.
5. To make the glaze, heat the remaining 1/3 cup marmalade in a small pot over low heat until melted. Whisk in the confectionary sugar and 1/2 tablespoon butter until smooth. Spoon the mix over the top of the cake, letting it run down the sides.
6. Leave to set before serving.





TRANQUILLE – CRAB & ARTICHOKE DIP

JOY TO THE WINE

YIELD: 8 servings

TIME: About 30 Minutes

INGREDIENTS:

- Cooking spray or butter
- 8 ounces cream cheese, allowed to warm to room temperature
- 1/2 cup mayonnaise
- 1/2 cup sour cream (or crème fraîche)
- 1 (14-ounce) can artichoke hearts, drained and finely chopped
- 12 ounces lump crab meat
- 1 cup shredded Monterey Jack cheese, divided
- 1/2 cup freshly grated Parmesan cheese
- 3 green onions, thinly sliced
- 1 tablespoon Worcestershire sauce
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons fresh parsley, chopped, for garnish

PREPARATION



1. Preheat oven to 425 degrees F. Lightly spray a 9-inch baking dish with cooking spray, or coat with butter.
2. In a large bowl, combine the cream cheese, mayonnaise and sour cream. Add artichoke hearts, crab meat, 1/2 cup of each cheese, green onions and Worcestershire; season with salt and pepper.
3. Spoon crab mixture into the prepared baking dish; top with remaining 1/2 cup Monterey Jack cheese.
4. Place into oven and bake until golden and toasted, about 20-25 minutes.
5. Serve immediately.



TWINKLE – PAD THAI



JOY TO THE WINE

YIELD: 4 Servings

TIME: About 30 minutes

INGREDIENTS:

- 8 oz flat rice noodles
- 1 1/2 tablespoons oil
- 3 cloves garlic, minced
- 8 oz chicken breasts, shrimp, or extra-firm tofu, cut into small pieces
- 2 eggs, beaten
- 1 cup fresh bean sprouts
- 1 red bell pepper, thinly sliced
- 3 green onions, roughly chopped
- 1/2 cup dry roasted peanuts, crushed
- 2 limes, cut into wedges
- 1/2 cup fresh cilantro, chopped

FOR THE SAUCE

- 3 tablespoons high-quality fish sauce
- 2 tablespoons low-sodium soy sauce
- ¼ cup packed brown sugar
- 2 tablespoons rice vinegar
- 1 tablespoon hot sauce such as Sriracha, or to taste
- 2 tablespoons creamy peanut butter, optional

PREPARATION



1. Cook noodles according to package directions, until tender. Rinse under cold water.
2. Mix the sauce ingredients together and set aside.
3. Add the olive oil and garlic to a large saucepan over medium-high heat. Add the chicken, shrimp or tofu and cook until cooked through (chicken, 3-4 minutes), no longer pink (shrimp, 1-2 minutes) or beginning to brown (tofu, 4-5 minutes). Either ingredient should only be flipped once. Push everything to the side of the pan and add the bell pepper. Sauté for 1-2 minutes until almost tender. Push the pepper to the side and add the egg. Cook the egg until scrambled.
4. Add in the noodles, sauce, bean sprouts, and peanuts to the pan (reserving some peanuts for garnish). Toss everything to combine.
5. Top with the green onions, extra peanuts, cilantro and lime wedges.



XMAS SWEATER – CREAMY HERB CHICKEN



JOY TO THE WINE

YIELD: 6 Servings

TIME: 1 Hour 30 Minutes

INGREDIENTS:

- 3 teaspoons each onion and garlic powder
- ½ cup finely chopped fresh herbs (mix of parsley, thyme, and rosemary)
- Kosher salt and freshly ground black pepper to taste
- 1/4 cup dry, unoaked white wine
- 1/4 cup low-sodium chicken broth
- 1/4 cup heavy cream
- 6 chicken breasts
- 1 tablespoon olive or vegetable oil, plus extra for seasoning

PREPARATION



1. Season the chicken breasts with the onion and garlic powder, as well as the herbs.
2. Heat oil in a skillet over medium-high heat and cook the chicken breasts until opaque and no longer pink, about 5 minutes each side, depending on desired level of doneness. Transfer to a plate and set aside.
3. Add the wine and broth to the skillet and cook, deglazing the bottom of the pan, until the sauce thickens slightly, about 2 minutes. Stir in the cream. Remove from heat. Season with salt and pepper to taste. Spoon the sauce over the chicken and serve immediately.





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