

Weekday Dinner Wine with Recipes

April 10th & 11th, 2009

Homemade Mac & Cheese

Paired with Independent Producers Chardonnay:

4 ounces thick-sliced bacon

Vegetable oil

Kosher salt

2 cups elbow macaroni or cavatappi

1 1/2 cups milk

2 tablespoons unsalted butter

2 tablespoons all-purpose flour

4 ounces Gruyere cheese, grated (or soft Swiss cheese)

3 ounces extra-sharp Cheddar, grated

1/4 teaspoon freshly ground black pepper

2 slices white sandwich bread, crusts removed or Yellow Church Café Heavenly Loaf croutons

2 tablespoons freshly chopped basil leaves

Directions

Preheat the oven to 400 degrees F.

Place a baking rack on a sheet pan and arrange the bacon in 1 layer on the baking rack. Bake for 15 to 20 minutes, until the bacon is crisp. Remove the pan carefully from the oven - there will be hot grease in the pan! Transfer the bacon to a plate lined with paper towels and crumble when it is cool enough to handle.

Drizzle oil into a large pot of boiling salted water. Add the macaroni and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Meanwhile, heat the milk in a small saucepan, but don't boil it. Melt the butter in a medium pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or 2 more, until thickened and smooth. Off the heat, add the Gruyere and Cheddar, 1 teaspoon salt and pepper. Add the cooked macaroni and crumbled bacon and stir well. Pour into 2 individual size gratin dishes.

Place the bread slices/croutons in a food processor fitted with a steel blade and pulse until you have coarse crumbs. Sprinkle the bread crumb mixture over the top of the pasta. Bake for 35 to 40 minutes, or until the sauce is bubbly and the macaroni is browned on the top

Kielbasa and Sauerkraut with Potato Salad

Paired with Urban Riesling:

1 1/2 pounds smoked Polska kielbasa (can also be done with turkey kielbasa or your favorite smoked sausage)

1 tablespoon butter

1 tablespoon extra virgin olive oil

1 onion, sliced

3 cups sauerkraut, drained

3 garlic cloves leaves

Honey Mustard Dipping Sauce, recipe follows

Directions

Preheat grill. Preheat oven to 400 degrees F.

Cut kielbasa into 3-inch lengths and butterfly lengthwise. Place on hot grill and cook for 4 to 5 minutes on each side turning frequently, charring all sides. Remove from grill. Transfer kielbasa to a baking sheet and place in oven to cook for another 5 to 6 minutes.

In a large skillet over medium-high heat, add butter and olive oil. Once butter is melted, add garlic and onions and cook until caramelized. Stir in the sauerkraut and cook for 10 minutes until onions and sauerkraut are wilted and colored.

Remove kielbasa from oven. Add to pan of sauerkraut and onions. Toss together and cook for 1 minute. Transfer to a platter and serve with Honey Mustard Dipping Sauce (optional).

Honey Mustard Dipping Sauce:

1/4 cup yellow mustard

1/4 cup honey

1/4 cup Dijon mustard

1/2 teaspoon cayenne

1 tablespoon prepared horseradish

Pinch salt

Pinch cracked black pepper

In a small bowl, mix all ingredients until well combined.

Potato Salad:

4 pounds red potatoes

4 jumbo eggs, hard boiled

2 1/2 cups mayonnaise

4 green onions, finely chopped

3 stalks celery, finely chopped

1 tablespoon yellow mustard

1/2 teaspoon freshly ground white pepper

1 teaspoon kosher salt

3 Roma tomatoes

Directions

In a large pot, add potatoes and water to cover. Bring to a boil and cook until fork tender. Drain and cool – about 30 minutes. Peel cooked potatoes and cut into medium chunks. Put in a very large serving bowl or container. Peel and finely chop hard boiled eggs and add to bowl. Add mayonnaise, green onions, celery, mustard, white pepper and salt. Mix until just combined. Cover and chill in the refrigerator for 3 hours before serving. Cut up tomatoes and place over top just before serving. This salad is even better the second day!

**Marinated Grilled Chicken breasts with sweet potato chips and Caprese salad
Paired with Independent Producers Merlot:**

4 Medium sized skinless chicken breasts
1 ½ cups Mandarin vinaigrette – available at the Yellow Church Café
3 large sweet potatoes
1 cup vegetable oil
Kosher salt and freshly ground black pepper
3 medium sized tomatoes
½ medium sized red onion, sliced thin
4 large basil leaves, chopped
4 balls mozzarella in water
Balsamic vinegar
Extra virgin olive oil

Directions

Place chicken breasts in a bowl or large Ziplock bag and cover with vinaigrette. Marinate for 2 hours. About 30 minutes before cooking chicken, peel sweet potatoes and cut into ¼ inch slices. Place in large bowl and rinse. Drain potatoes and place on paper towels to remove excess water. Place in dried bowl and toss with most of the vegetable oil, salt and pepper. Heat the grill to high. Heat frying pan to medium heat. Lightly layer pan with remaining vegetable oil. Layer sweet potatoes and cook until each side of potatoes are a crispy brown. This can be done in 2 rounds. Remove each set of potatoes and place on paper towels to remove excess oil. Salt and pepper immediately

Place chicken breasts on the grill and grill until golden brown, 4 to 5 minutes. Flip over, reduce the heat of the grill to medium, close the cover and continue grilling until just cooked through, about 5 minutes longer. Remove chicken from the grill and let rest 5 minutes before serving.

While the chicken is resting, wash and dry tomatoes. Slice into ½ inch pieces. Drain and slice mozzarella balls into ¼ inch pieces. Arrange on small salad plates with tomato on bottom, followed by mozzarella, red onions and chopped basil. Drizzle with balsamic vinegar and olive oil and sprinkle with kosher salt and freshly ground pepper to taste.

Serve 1 breast per person with some of the sweet potato chips on the side.

**Honey baked ham, asparagus and scalloped potatoes
Paired with Layer Cake Shiraz:**

6 pounds bone-in ham
1/3 cup brown sugar
1/3 cup honey
2 teaspoons cornstarch
1/4 teaspoon red pepper flakes (optional)
1/4 teaspoon cayenne pepper (optional)
2 bunches asparagus
¼ cup extra virgin olive oil
Kosher salt and freshly ground black pepper
1 container Boursin cheese or herbed goat cheese
3 lbs baking potatoes
2 cups heavy cream

Directions

Preheat oven to 350 degrees F.

Place ham on a rack in a foil lined roasting pan. Bake the rounded side up for one hour.

In a medium saucepan over medium heat, mix honey, cornstarch and brown sugar together (add optional spices here if desired). Stir until it forms a nice thick glaze.

Rub on half of the glaze and bake for 30 minutes more. Flip the ham over and rub on remaining glaze and bake for 1 hour more. Remove from oven and allow the ham to rest for at least 30 minutes before serving.

Peel and slice potatoes into $\frac{1}{4}$ inch slices or thinner (depending on preference). Lightly oil Pyrex baking dish with olive oil and layer potatoes. Crumble up the Boursin goat cheese and sprinkle over the potatoes, then pour cream over potatoes. Place in oven (uncovered) during the last hour of the ham baking. Remove from oven and allow the ham and potatoes to rest for 30 minutes before serving.

While ham is resting, heat oven to 400 degrees F.

Clean the asparagus – bend the bottom ends until they snap. Place in a medium Pyrex baking dish. Toss asparagus in dish with olive oil, salt and pepper and bake in the oven for 10 minutes. Remove and serve with ham and scalloped potatoes.