

## December 2009 Holiday Party Wines

### **Trimbach Pinot Blanc 2006 - Paired with Cerignola Green Olives and cheese**

Ingredients: 10oz Divina Cerignola Green Olives  
5oz Fromage D’Affinois (Cow’s Milk)  
5oz Ewephoria Gouda (Sheep’s Milk)  
5oz Cougar Gold Cheddar (Cow’s Milk)  
1pk Panzanella Italian Crackers

Directions: Display olives in your favorite holiday bowl and break up the crackers length wise and place in large wine glass. On a cheese platter or holiday platter arrange the cheeses with the soft D’Affinois in the center and the harder cheese flanking on either side. Slice the Ewephoria in long wedges and crumble the Cougar Gold and finish the presentation with a small cluster of red seedless grapes.

### **Chinook Semillon 2006 - Paired with Warm Cream Cheese Crab Dip**

Ingredients: 8oz Cream Cheese  
1tbl Milk  
6 ½ oz crab Meat (1 can)  
2tbl minced onion  
½ tsp horseradish  
¼ tsp both salt and pepper  
Slivered Almonds

Directions: Pre-heat oven to 375 and let cream cheese come to room temp and soften. Mix milk and cream cheese until smooth. Add all other ingredients mix and pour into oven safe serving bowl (16oz ramekin). Sprinkle almonds on top and cook in oven for 15min. and serve.

### **Compagnia Di Ermes Cesanese 2007 - Paired with Roman Dry Salami Bites**

Ingredients: 5oz Gallo Dry Italian Salami  
½ loaf Italian bread cubed  
½ cup olive oil  
1 Roasted red pepper  
¼ tsp salt and cracked pepper

Directions: Pre-heat oven to 350. In large mixing bowl coat bread cubes with olive oil and salt and pepper and spread on baking sheet and toast. Slice the salami in thin rounds and cut roasted red pepper into 1 inch squares. Wrap salami round around 1 cube of bread and 1 square of red pepper secure with toothpick.

**La Bastide Saint Dominique Cotes du Rhone 2007 - Paired with Classic Swedish meat balls**

Ingredients: 2 slices fresh white bread  
1/4 cup milk  
3 tablespoons clarified butter, divided  
1/2 cup finely chopped onion  
A pinch plus 1 teaspoon kosher salt  
3/4 pound ground chuck  
3/4 pound ground pork  
2 large egg yolks  
1/2 teaspoon black pepper  
1/4 teaspoon ground allspice  
1/4 teaspoon freshly grated nutmeg  
1/4 cup all-purpose flour  
3 cups beef broth  
1/4 cup heavy cream

**Directions**

Preheat oven to 200 degrees F. Tear the bread into pieces and place in a small mixing bowl along with the milk. Set aside. In a 12-inch straight sided sauté pan over medium heat, melt 1 tablespoon of the butter. Add the onion and a pinch of salt and sweat until the onions are soft. Remove from the heat and set aside. In the bowl of a stand mixer, combine the bread and milk mixture, ground chuck, pork, egg yolks, 1 teaspoon of kosher salt, black pepper, allspice, nutmeg, and onions. Beat on medium speed for 1 to 2 minutes. Using a scale, weigh meatballs into 1-ounce portions and place on a sheet pan. Using your hands, shape the meatballs into rounds. Heat the remaining butter in the saute pan over medium-low heat, or in an electric skillet set to 250 degrees F. Add the meatballs and saute until golden brown on all sides, about 7 to 10 minutes. Remove the meatballs to an ovenproof dish using a slotted spoon and place in the warmed oven. Once all of the meatballs are cooked, decrease the heat to low and add the flour to the pan or skillet. Whisk until lightly browned, approximately 1 to 2 minutes. Gradually add the beef stock and whisk until sauce begins to thicken. Add the cream and continue to cook until the gravy reaches the desired consistency. Remove the meatballs from the oven, cover with the gravy and serve.

**Bergevin Lane Calico Red - Paired with Danish Bleu cheese stuffed London Broil strips**

Ingredients: 1 London Broil  
5oz Danish Bleu cheese  
1 tbl Garlic powder  
S/P  
Honey to Drizzle

Directions: Evenly coat both sides of London Broil with Garlic powder S&P and broil to medium about 4 min. each side. Let meat rest and crumble Bleu cheese into 1/2 in. cubes. Slice the meat into 1/4 inch ribbons. Wrap the bleu cheese cubes with one slice of meat and secure with a toothpick. Drizzle honey over the bites and serve.