

Weekday Meal Wines

November 13th & 14th, 2009

Zero One Vintners: Golden Delicious Riesling 2008

Raclette with Crostini

INGREDIENTS:

Baguette
Raclette cheese
Leeks
Butter

DIRECTIONS:

Crostini in Italian means “little toasts”. Begin by slicing baguettes and buttering them (optional substitution of Olive Oil). Top with Raclette cheese and sliced leeks. Bake until melted and toasty...mmm!

Masquerade Gewurztraminer 2006

Left Over Turkey Sandwich

INGREDIENTS:

Bread
Mashed Potatoes
Peas
Stuffing
Turkey
Cranberries
Lettuce
Mayo

DIRECTIONS:

Use cold mashed potatoes, peas, stuffing, turkey, and cranberries (optional). Blend mashed potatoes and peas and evenly spread on one side of bread. Layer stuffing and turkey on top. Spread cranberries over the turkey. Add lettuce. Lightly spread mayo on the second slice of bread and enjoy!

Bibbiani Traggiaia

Stuffed Shells Ricotta with Bibbiani Marinara

INGREDIENTS:

1 tablespoon olive oil
1 large yellow onion, chopped
1 teaspoon dried basil, crumbled
1 teaspoon dried oregano, crumbled
1 bay leaf
2 cloves garlic, minced
1/4 teaspoon red pepper flakes
Black Pepper and salt
1 can (1 pound) low-sodium tomatoes, chopped with their juice
2 tablespoons low-sodium tomato paste

16 extra large shells
1/2 cup grated Parmesan cheese
1 cup part-skim ricotta cheese
10-ounce package frozen chopped spinach, thawed and drained
1/4 teaspoon ground nutmeg
1 egg white

DIRECTIONS:

Heat the olive oil in a heavy saucepan over moderate heat for 1 minute. Add the onion, basil, oregano, bay leaf, half of garlic, red pepper, and salt and pepper; cook, uncovered, until the onion is soft-about 5 minutes. Remove 2 tablespoons of the mixture from the skillet and set aside. Reduce the heat to low, add the tomatoes and tomato paste, and cook, uncovered, for 20 minutes, stirring occasionally. Set aside.

Meanwhile, cook the pasta shells according to package directions, omitting the salt. Rinse with cold water and drain.

Preheat the oven to 375 degrees F. To prepare the filling, combine 1/4 cup of the Parmesan cheese in a medium-size bowl with the ricotta cheese, spinach, nutmeg, egg white, the remaining garlic and pepper, and the reserved onion mixture. Mix well.

Spoon half the tomato sauce into an ungreased 9x9x2-inch baking dish. Spoon 3 tablespoons of the cheese filling into each shell, and place in the pan. Repeat until all the shells are used. Top with the remaining sauce. Cover with aluminum foil and bake for 25 minutes. Uncover, sprinkle the remaining Parmesan cheese on top, and bake, uncovered, 5 minutes longer.

McManis Petite Syrah 2007

Beef Stew

INGREDIENTS:

1 tablespoon Essence, recipe follows
1 tablespoon all-purpose flour
1 pound beef stew meat, cut into 1-inch cubes
1 tablespoon olive oil
1 medium yellow onion, cut into medium dice
2 stalks celery, cut into medium dice
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 cup button mushrooms, quartered
1 tablespoon chopped garlic
1 bay leaf
1 teaspoon chopped fresh thyme leaves
1 teaspoon chopped fresh rosemary leaves
1 cup dry red wine (**or we prefer Port**)
2 1/2 cups beef broth
3 parsnips, peeled and cubed
2 turnips, peeled and cut into 1/2-inch cubes
2 cups chopped collard greens
2 tablespoons chopped fresh parsley leaves
Rice, for serving

ESSENCE:

2 1/2 tablespoons paprika

2 tablespoons salt

2 tablespoons garlic powder

1 tablespoon black pepper

1 tablespoon onion powder

1 tablespoon cayenne pepper

1 tablespoon dried oregano

1 tablespoon dried thyme

Combine all ingredients thoroughly.

DIRECTIONS:

Combine the Essence, flour, and beef cubes in a bowl. Toss to coat well. Add the oil to a pressure cooker and heat over medium-high heat until hot. Add the meat and cook, turning occasionally, until evenly brown, about 5 minutes. Transfer the meat to a plate and set aside. Add the onion, celery, salt, pepper, and mushrooms and cook, stirring, until the vegetables are wilted, about 3 minutes. Add the browned meat, garlic, bay leaf, thyme, rosemary, red wine, and broth. Cover the pressure cooker and cook for 20 minutes, turning down heat once a steady stream of steam is emitted from the valve.

Add the parsnips, turnips, and collard greens, stir well, and replace lid. Cook an additional 20 minutes. Garnish with chopped parsley and serve over rice.