



Locals Choice Club

Hors d'oeuvre Recipes for Pairing with
 Ramazzotti 2003 Sangiovese
 Hawley 2004 Barrel Fermented Viognier
 Hawley 2004 Pinot Noir Russian River Valley

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Ramazzotti 2003 Sangiovese:

Goat Cheese in Spicy Tomato Sauce with Garlic Crostini

- 2 lbs. Roma tomatoes, cut in half
- 2 tbsp. olive oil
- 1 tbsp. balsamic vinegar
- 1.5 tbsp honey
- 2 garlic cloves chopped
- 1 tsp. dried crushed chili flakes
- 3 sprigs thyme
- 2 tbsp. tomato puree
- Salt, pepper
- 4 oz. Goat cheese, cut in thin slices or crumbled

For the crostini:

- 1 thin baguette cut in thin slices.
- ¼ cup olive oil
- 2 cloves garlic crushed

Preheat the oven to 350 degrees

Spread the tomatoes on a baking sheet cut side up, pour over oil, vinegar and honey and sprinkle with thyme, garlic, chili and seasoning and bake for 30 minutes. Transfer to food processor; add the tomato puree and process until smooth.

Brush the bread slices with olive oil that you have heated gently with the 2-crushed garlic cloves and grill until golden brown.

Pour the tomato sauce into a ramekin, top with the goat cheese and bake for 10-15 minutes.

Serve immediately with the garlic crostini on the side.

Ramazzotti 2003 Sangiovese and/or Hawley 2004 Pinot:

Drunken Pigs

- 4 boneless pork chops cubes
- 2 tsp. Butter
- 2 c. ketchup
- ½ c. brown sugar
- 3 tbsp. honey
- 2 tbsp. lemon
- 3 tbsp. brandy
- ¼ c. chili pepper sauce
- ½ c. onions
- 1 clove garlic
- 1 tsp. rosemary
- 1 tsp. Thyme
- 1 tsp. Cumin
- 1 tsp. Pepper

Saute pork in butter 4-5 minutes. Blend remaining ingredients in food processor. Pour into sauté pan with pork. Heat 5 minutes and serve with toothpicks.

Hawley 2004 Pinot

Pears With Gorgonzola, Figs and Proscuitto

- 4 Ripe Pears
- 1 c. Cream Cheese
- 1 c. Gorgonzola Cheese
- 16 dried figs
- 16 slices of proscuitto

Cut pears into quarters removing seeds. Mix 1 c. cream cheese with 1 c. gorgonzola in food processor. Spread cheese mixture on one side of pear

slice and ½ of 16 dried figs on the cheese spread pear. Wrap in proscuitto.

Arrange on Platter. (Serves 8)



Hawley 2004 Viognier

Peanut Ginger Dip

- 1 c. peanut butter
- 1 c. sour cream
- ½ c. Mayonnaise
- ¼ c. onions roughly chopped
- ¼ c. basil
- 1 lime
- 2 tbsp. candied ginger
- 2 gloves garlic
- 1 tbsp. soy sauce
- 1 tsp. curry powder
- 1 tsp. cumin

In food processor, mix all ingredients except lime. Blend and squeeze in juice of lime while blending.

Serve with vegetable skewers of cubed zucchini, cauliflower and carrot or just surround dip with assorted veggies. (Serves 8)