



# Locals Choice Club

Recipes for Pairing with

Eric Ross 2001 Russian River Valley Old Vine Zinfandel

Ramazzotti 2003 Raffinto

Martin Family Vineyards 2003 Petite Sirah

Peterson Winery 2002 Pinot Noir

Hawley 2004 Pinot Noir Russian River Valley

Crane Canyon 2000 Mourvedre

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## Beef, Shallot, and Mushroom Stew

- 4 lbs. Chuck meat, cut into 3 inch pieces
- 1 tbsp. kosher salt
- 1 tsp. black pepper
- 1 tbsp olive oil
- 1 bottle dry red wine
- 1 & ½ lbs. Shallots, peeled
- 1 lb. Mushrooms
- 1 cup low-sodium chicken broth
- 8 sprigs fresh thyme

Preheat oven 300 degrees.

Season beef with salt and pepper. Heat oil in ovenproof pot over medium heat. Add beef in batches and brown on all sides. Transfer to plate. Add mushrooms and sauté till brown, transfer to plate. Add wine and cook, scraping the bottom of pan for 3 minutes. Return beef and mushrooms to pot along with shallots and broth. Bring to a boil, skimming any foam. Add the thyme. Cover and transfer to oven till beef is tender, about 2 hours. Spoon over buttered egg noodles, rice or mashed potatoes.



## Pasta with Sun-Dried Tomatoes, Olive, and Goat Cheese



Can be prepared in 45 minutes or less.

- 2 large garlic cloves, minced
- ¾ cup finely chopped onion
- 2 tablespoons olive oil
- ⅔ cup chopped drained sun-dried tomatoes packed in oil (about ¼ pound)
- 1 cup chicken broth
- ¼ cup sliced pitted Kalamata olives
- ⅓ cup finely chopped fresh basil leaves
- ½ pound medium-sized pasta shells or your favorite pasta
- 3 ounces goat cheese, crumbled, plus additional for sprinkling over the pasta

In a small skillet cook the garlic, the onion, and salt and pepper to taste in the oil over moderately low heat, stirring, until the onion is soft, add the tomatoes and the broth, and simmer the mixture until the liquid is reduced by about one third. Stir in the olives, the basil, and salt and pepper to taste and keep the mixture warm. In a kettle of boiling salted water cook the pasta until it is al dente and drain it well, reserving ⅓ cup of the cooking water. In a serving bowl whisk 3 ounces of the goat cheese with the reserved cooking water until the cheese is melted and the mixture the smooth, add the pasta and the tomato mixture, and toss the mixture well. Sprinkle the pasta with the additional goat cheese.

Serves 2.