



Locals Choice Club

Recipes for Pairing with Locals Choice
Club December 2006 Selections

www.tastelocalwines.com
707. 857.4900

Sweet-and-Sour Brisket

The best and easiest brisket ever! Serve with polenta and brandied mushrooms and of course a wonderful bottle of Zinfandel.

- 1 12-ounce bottle beer
- 1 entire can of whole-berry cranberry sauce
- 1/2- 3/4 cup catsup
- 2 tablespoons olive oil
- 1 4- to 5-pound flat-cut beef brisket
- 2 large onions, cut in half and sliced

Preheat oven to 350°F. Combine beer, cranberry sauce and catsup in medium bowl and set aside.

Heat olive oil in heavy large Dutch oven over high heat. Season brisket with salt and pepper. Add brisket to Dutch oven and sear until brown, about 5 minutes per side. Transfer brisket to plate. Add sliced onions to same pot and sauté until soft and brown, stirring and scraping bottom of pot frequently, about 8 minutes. Place brisket on cooked onions. Pour beer mixture over brisket. Bring liquids to boil. Cover pot tightly. Transfer to oven and bake until brisket is tender, about 3 hours. Let brisket cool 30 minutes before serving (or cool, refrigerate and serve the next day. Slice cold, bring to room temperature and heat with sauce.)

Spoon fat from top of gravy. Transfer brisket to cutting board. Thinly slice brisket across grain. Return brisket to gravy. (Can be prepared 2 days ahead. Cover and refrigerate. Re-warm over low heat before serving.)

Serves 6 to 8.

New Year's Eve Filet Mignon With Cabernet Sauce

Add roasted potatoes, glazed carrots or roasted asparagus and a salad of romaine wedges with blue cheese dressing. End with cheesecake and raspberries or Figs Poached in Zinfandel over ice cream.

- 4 Tbls (1/2 stick) chilled butter
- 4 filet mignon steaks (4 oz. each)
- 1/3 cup chopped shallots
- 2/3 cup Cabernet Sauvignon
- 1 generous Tbls drained capers
- 1 Tbls Dijon mustard
- 1/3 cup chopped fresh parsley

Melt 1 tablespoon butter in heavy large skillet over medium-high heat. Sprinkle both sides of steaks with salt and generous amount of ground black pepper. Add to skillet and cook to desired doneness, about 4 minutes per side for medium. Transfer steaks to 4 plates. Tent with foil.

Melt 1 tablespoon butter in same skillet over medium-high heat. Add shallots; sauté 1 minute. Add wine, capers, and mustard; simmer until slightly thickened, about 2 minutes. Stir in parsley. Reduce heat to medium-low. Whisk in remaining 2 tablespoons butter. Season sauce with salt and pepper. Spoon over steaks.

Makes 4 servings.

Zinfandel Poached Figs

Perfect for the Holidays served over Vanilla Ice Cream or for breakfast the next morning over Yogurt!

- 3 cups Zinfandel
- 3 tablespoons honey
- 2 tablespoons sugar
- 2 cinnamon sticks
- 3 whole cloves
- 12 dried Calimyrna figs (about 1/2 pound), halved lengthwise

In a saucepan combine all ingredients and bring to a boil, stirring occasionally. Simmer figs, covered, until tender, about 30-45 minutes or until tender.

Transfer figs with a slotted spoon to a bowl and boil syrup until reduced to about 1/4 cup. Strain syrup through a fine sieve into another bowl. Add syrup to figs and cool to warm.

Serves 4.

