



# Locals Choice Club

Recipes for Pairing with Locals Choice

Club September 2007 Selections

To be paired with *Ramazzotti Raffinto* or *Hawley Zinfandel*

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## Sharon's Oxtail

- 5 lbs Oxtail pieces
- All purpose flour
- Salt, black pepper
- Olive oil, unsalted butter
- 3 onions sliced and chopped
- 3 carrots chopped
- 3 leeks chopped
- 3 celery sticks chopped
- 4 garlic cloves, peeled and crushed
- 1 Tablespoon fresh oregano chopped
- 1 Tablespoon fresh thyme chopped
- 1 Tablespoon fresh rosemary chopped
- 1 Teaspoon fresh ginger (bottled crushed ginger can be found in your local supermarket)
- 1 bunch Italian parsley
- 4 bay leaves
- 1 Large can tomato puree (1 lb)
- 3 Cups beef stock
- 2 Cups red wine
- ½ Cup port

Toss oxtail pieces in flour seasoned with salt and pepper. Seal in oil and butter in a large saucepan till browned. This will be done in batches – remove and place in Dutch oven or large casserole dish. Sauté the onion, carrots, celery, leeks, garlic and ginger. Remove and add to the oxtail. Add the fresh herbs, bay leaves, tomato puree (sprinkle a pinch of sugar on the tomato puree when you open the can), stock, wine and port.

Cover and bake at 350° till meat is fork tender (2½ – 3½ hours). Remove them gently from the dish, tilt dish to scoop excess grease off, replace the oxtail pieces and sprinkle with a handful of chopped Italian parsley.

Serve over rice, mashed potato or polenta and accompany with a green salad.

## Pasta with Sun-Dried Tomatoes, Olives, Goat Cheese and a bottle or three of Ramazzotti Raffinto!

For 2 or a Crowd  
(see parenthesis for serving 6).

- 2 large garlic cloves, minced (6 garlic cloves)
- ¾ cup finely chopped onion (1 ½ cups)
- 2 tablespoons olive oil (6 tbsp.)
- ⅔ cup chopped drained sun-dried tomatoes packed in oil (2 cups)
- ½ cup chicken broth (1-1 ½ cups)
- ¼ cup sliced pitted Kalamata or other brine-cured black olives (¾ c.)
- ⅓ cup finely chopped fresh parsley leaves (½ C.)
- ½ pound medium-sized pasta shells (1 ½ lbs.)
- 3 ounces mild goat cheese such as Montrachet, crumbled (9 oz) (place in freezer for 10 minutes for easier crumbling) 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 parsley, and salt and pepper to taste and keep the mixture warm. Cook the pasta until it is al dente and drain it well, reserving 1/3 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 is smooth, add the pasta and the tomato mixture, and toss the mixture well. Sprinkle the pasta with the additional goat cheese. Buon Appetito!

