



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club September 2008 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)

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## Crock-Pot Braciolo

Serves 4-6

- 2 ½ lb. Round steak (¼" – ½" thick)
- ½ lb. loose bulk Italian sausage
- 3 T. chopped fresh Italian parsley
- 2 ½ t. dried oregano
- 2 minced plus 5 chopped garlic cloves
- 1 lg, finely chopped plus 2 large chopped onions
- 3 t. salt
- 3 T. freshly grated Parmesan cheese
- 16oz. Can Italian plum tomatoes, crushed.
- 6 oz. Can tomato paste
- 1 cup Zinfandel
- 2 28 oz. Cans Italian plum tomatoes
- 1 T. Worcestershire sauce
- 1 t. chili powder
- 1 t. thyme
- 1 T. sugar

Cut the steak into 8 evenly shaped pieces and pound very thin.

In a non-stick pan, lightly sauté the sausage and drain well. Add to same pan, minced garlic, finely chopped onion, ½ t. oregano and 1 t. salt. Sauté until onions are soft and golden, adding more olive oil if needed and then add in sausage, parsley and cheese and mix well.

Spread each steak piece with 2-3 T. of sausage mixture. Roll up and tie with kitchen string. Brown on all sides in olive oil and place in bottom of crock-pot.

Combine the 16 oz. Can of tomatoes, tomato paste, 1 c. zinfandel, 1 t. salt and 1 t. oregano and pour over braciolo. Sauté the rest of the onions and garlic until golden. Add the rest of the canned tomatoes, salt, garlic, oregano plus the Worcestershire sauce, chili powder, thyme and sugar and mix well. Add to crock-pot.

Cover and cook on low for 8-10 hours.

Remove braciolo from crock-pot and set aside with a little sauce to cover. Refrigerate. Transfer sauce to dutch oven and simmer, uncovered, 1-2 more hours adjusting seasoning as necessary.

To serve: Reheat braciolo. Serve over pasta with sauce and grated cheese. Can be made several days ahead covering the braciolo with sauce

## Easiest Pulled Pork Crock Pot Style

- 5lb Pork butt or shoulder
- 1.5 oz Hickory liquid smoke
- 2 T. coarse salt
- 3 garlic cloves crushed
- Black pepper
- 2 Red jalapeno sliced
- 1 onion finely sliced
- 1 can Cherry pie filling
- ½ c. Zinfandel
- 1 banana peeled and sliced

Make deep slices into the pork on both sides and rub with salt, pepper and crushed garlic making sure to get into the cuts. Rub liquid smoke all over. Empty pie filling and zinfandel into crock-pot and half the sliced jalapenos and onions. Lay pork on top of filling and lay the remaining jalapeno and onion rings on top. Place sliced bananas on top. Close, turn crock-pot on to 'slow' and leave for 12 – 14 hours. Remove the banana slices (they will be black). Carefully take pork out and shred adding a little of the juice from the crock-pot.

