



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2010 Selections

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One-Pan Chicken, Sausage and Sage Bake

Recipe inspired by Nigella Lawson

Pair with Portalupi 2007 Old Vine Zinfandel

6 servings

- 1 lemon halved
- 2-3 small onions peeled and quartered through the root ends
- 1/2 cup pure olive oil
- 3-6 whole garlic cloves, optional
- 2 teaspoons dry mustard
- 1 tablespoon dried sage
- Freshly ground black pepper
- Kosher salt
- 1 tablespoon Worcestershire sauce
- 6 fingerling potatoes, cut in half lengthwise
- 4 lbs. chicken pieces of your choice, legs, thighs, breasts
- 12 sausages, sweet or spicy or mixture
- 2 tablespoons fresh sage leaves, chopped
- Optional additions: fennel wedges; frozen artichokes defrosted.



Directions

Into a large plastic bag add the oil, mustard, dried sage, a good grinding of pepper, and Worcestershire sauce. Cut lemon in half, squeeze juice into bag, and then cut the halves into eighths and add them. Peel and cut the onion into eighths and cut potatoes in half add to bag. Squish everything around to coat thoroughly. Add the chicken pieces. Leave to marinate in the refrigerator overnight, or for up to 2 days.

Preheat the oven to 425 degrees F. Allow the chicken to come to room temperature in its marinade.

Arrange the chicken pieces and contents of bag including marinade in a roasting pan with chicken skin side up, and season chicken with salt and tuck the sausages around them. Sprinkle the fresh sage leaves over the chicken and sausages. Bake covered with foil for 40 minutes, remove foil and turn chicken and sausage for remained of 30-40 minutes additional.

Arrange the chicken and sausages on a large platter and enjoy with a few glasses of Portalupi's 2007 Old Vine Zinfandel.

Mushroom Pate

Serves 10-15 as an hors d'oeuvre along with
Eric Ross 2008 Pinot Noir Saralee Vineyard

- 3 Tbsp. unsalted butter
- ½ cup finely chopped shallots
- 2 tsp. minced garlic
- 24 oz. Assorted mushrooms, trimmed, wiped clean and coarsely chopped
- ½ cup dry white wine
- 1 ½ tsp. fresh thyme
- ½ tsp. salt
- ¼ tsp. freshly ground pepper
- 3 Tbsp. chopped fresh parsley
- 1 tsp. truffle oil (optional)
- 4 oz. softened cream cheese
- 4 oz. softened goat cheese

In a large skillet, melt the butter over medium-high heat and add the shallots and garlic and cook, until soft 2 to 3 minutes. Add the mushrooms and cook, stirring, until wilted and starting to brown. Add the wine, thyme, salt, and pepper, and cook, stirring, until the wine is nearly evaporated, approx. 5 minutes. Add the parsley and truffle and cook for 30 seconds.

Transfer to a food processor. Process with the cheeses until well combined. Adjust seasoning, to taste. Transfer to ramekin or bowl or make a free standing dome. Cover and refrigerate until set, approx. 3-4 hours.

Serve chilled along with Eric Ross 2008 Pinot Noir Saralee Vineyard .



Caramelized Amaretto Glazed Salmon

Serves 4

Pair with Eric Ross 2008 Pinot Noir, Saralee Vineyard

- ½ cup Amaretto
- ½ cup low sodium soy sauce
- Juice of 2 limes
- 3 Tbsp. sesame oil
- 1 Tbsp. grated fresh ginger
- kosher salt and freshly ground pepper
- 4 salmon fillets, center cut

Combine all ingredients except salmon and whisk to combine. Pour over salmon fillets and marinate for about one hour.

Preheat oven to 350 degrees. Remove Salmon from marinade and place on greased baking sheet (lined with foil for easy clean-up!) skin side down. Bake for 12 – 15 minutes, until cooked to your preference.

Pour marinade into saucepan and bring to boil, reducing while salmon cooks. Drizzle over salmon to serve.

