



Trust Carolyn Case Club

Recipes for Pairing with Trust Carolyn Club
May 2010 Selections

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Savory & Tangy Baked Beans

Servings 8-10

- 2 28-oz. cans pork and beans
- 1 ½ cups light brown sugar
- 1 cup ketchup
- ½ cup yellow mustard
- ½ cup molasses
- ¼ cup juice from a jar of sweet dill pickles
- 1 small yellow onion, thinly sliced
- 4 strips bacon, halved crosswise

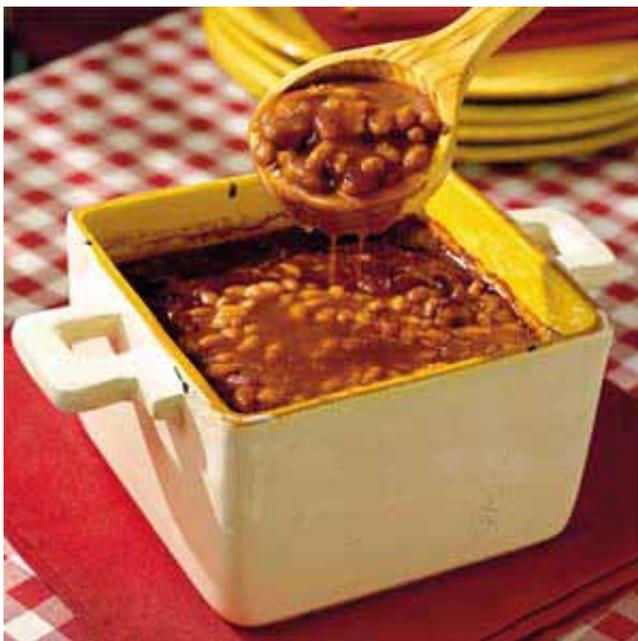
Preheat oven to 400 degrees

Put first 6 ingredients into large ovenproof pot and stir well to combine.

Top the bean mixture with onion slices and lay the bacon over the top in a single layer.

Bake, uncovered until the bacon is crisp and the beans are hot and bubbling about 1 hour.

Remove from oven and allow to cool slightly. Stir in the onions and bacon into the beans before serving.



Red-Skinned Potato Salad

Servings 12

- 4 lbs. Red-skinned potatoes
- 4 hard-cooked eggs, chopped
- 1 large red onion chopped
- 1 bunch scallions chopped
- 3 ribs celery chopped
- ½ cup bread and butter pickles chopped
- 2 tbsp. capers, drained & rinsed
- 1/3 cup minced fresh parsley

Dressing:

- 1 cup mayonnaise
- ¼ cup olive oil
- 2 tbsp. white vinegar
- 2 tbsp. sugar
- Salt and pepper

Place the potatoes in a large pot and cover with cold water. Bring to a boil over high heat then lower to medium low and boil until the potatoes are fully cooked (fork tender) but still firm about 20 minutes. Drain and rinse in cold water. When cool enough to handle, slice the potatoes and place in a large bowl. Gently stir in the eggs, onion, scallions, celery, pickles and capers.

For the dressing, mix the mayonnaise, oil, vinegar, and sugar. Stir well and then gently fold into the potato mixture. Season with salt and pepper to taste. Cover with lid or plastic wrap and refrigerate until ready to use up to 24 hours. Top with Parsley to serve chilled.

Red Cabbage with Apricots & Balsamic Vinegar

6 tablespoons butter
1 red onion, thinly sliced
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 1/2 pounds red cabbage, thinly sliced
3/4 cup dried apricots, sliced
1/4 cup apricot preserves
1/4 cup balsamic vinegar
salt to taste
ground black pepper to taste

Melt butter or margarine in a heavy large pot over medium-high heat. Add onion, allspice, and nutmeg; toss for 1 minute. Add cabbage and apricots. Saute until well coated, about 2 minutes. Add apricot preserves and vinegar. Toss until juices are reduced to glaze and cabbage is crisp-tender, about 6 minutes. Season with salt and pepper. Store, covered, in the refrigerator if making ahead.



Asian Coleslaw

Servings 10

6 tablespoons rice wine vinegar
6 tablespoons vegetable oil
5 tablespoons creamy peanut butter
3 tablespoons soy sauce
3 tablespoons brown sugar
2 tablespoons minced fresh ginger root
1 1/2 tablespoons minced garlic
5 cups thinly sliced green cabbage
2 cups thinly sliced red cabbage
2 cups shredded napa cabbage
2 red bell peppers, thinly sliced
2 carrots, julienned
6 green onions, chopped
1/2 cup chopped fresh cilantro

In a medium bowl, whisk together the rice vinegar, oil, peanut butter, soy sauce, brown sugar, ginger, and garlic.

In a large bowl, mix the green cabbage, red cabbage, napa cabbage, red bell peppers, carrots, green onions, and cilantro. Toss with the peanut butter mixture just before serving.

