



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club June 2010 Selections

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## Orzo Salad with Feta and Roasted Shrimp

Serves 6

**Pair with Eric Ross Albarino 2009**

- Kosher salt
- Good olive oil
- 3/4 pound orzo pasta (rice-shaped pasta)
- 1/2 cup freshly squeezed lemon juice (3 lemons)
- Freshly ground black pepper
- 2 pounds (16 to 18 count) shrimp, peeled and deveined
- 1 cup minced scallions, white and green parts
- 1/2 cup chopped fresh dill
- 1/2 cup chopped fresh flat-leaf parsley
- 2 cups spinach, thinly sliced
- 1 hothouse cucumber, unpeeled, seeded, and medium-diced
- 1/2 cup small-diced red onion
- 3/4 pound good feta cheese, large diced

Preheat the oven to 400 degrees F. Fill a large pot with water, add 1 tablespoon of salt and a splash of oil, and bring the water to a boil. Add the orzo and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl. Whisk together the lemon juice, 1/2 cup olive oil, 2 teaspoons

salt and 1 teaspoon of pepper. Pour over the hot pasta and stir well. Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are cooked through. Don't overcook! Add the shrimp to the orzo and then add the scallions, dill, parsley, spinach, cucumber, onion, 2 teaspoons salt, and 1 teaspoon pepper. Toss well. Add the feta and stir carefully. Set aside at room temperature for 1 hour to allow the flavors to blend, or refrigerate overnight. If refrigerated, taste again for seasonings and bring back to room temperature before serving.

## Muffuletta

Serves 6

**Serve with Dark Horse Zinfandel**

- 1 large round loaf (8 to 9 inches) Italian or French bread
- 1 cup finely pitted brine-cured olives green, such as Picholine
- 1 cup finely chopped pined brine-cured black olives, such as Kalamata
- 1/2 cup extra-virgin olive oil
- 1/3 cup finely chopped fresh parsley
- 2 teaspoons minced fresh oregano, or scant 3/4 teaspoon dried
- 1 clove garlic, minced
- 1 red bell pepper, roasted, peeled, seeded and finely chopped
- 1/2 lemon, juiced or to taste
- 2 cups shredded lettuce, arugula, or other salad greens
- 4 ounces mortadella or soft salami
- 4 ounces thinly sliced soppressata or other hard salami
- 4 ounces thinly sliced provolone, fontina, or fresh mozzarella
- 1 cup coarsely chopped fresh tomatoes, or 1/2 cup chopped drained sun-dried tomatoes in oil



*(Muffuletta directions continued on next page)*

(See Muffuletta ingredients on previous page)

### Muffuletta Directions

In a small bowl combine olives, olive oil, parsley oregano, garlic, red bell pepper and lemon juice. Cover and refrigerate for at least 8 hours. Split bread horizontally in half, and remove most of the soft inner bread, creating a cavity inside each half. Drain the olive mixture, reserving the marinade. Brush the insides of both halves of the loaf generously with the marinade, then spread half of the olive mixture in the bottom half. Add in layers lettuce, arugula, mortadella or other soft salami, sliced sopressata, cheese and tomatoes. Top with remaining olive oil salad, cover with the top half of the loaf, and wrap tightly in plastic. Place on a large plate, cover with another plate, and weight with several pounds of canned goods. Refrigerate for at least 30 minutes or up to 6 hours. To serve, unwrap the loaf and cut into wedges.



### Goat Cheese Tarts

Approx 12 tarts

#### Pair with Ramazzotti Grenache Noir

- Butter for greasing
- 2 sheet package of Puff Pastry, defrosted in refrigerator
- 1 tbsp. all purpose flour
- 1 egg, beaten
- 2 tbsp. onion relish or tomato relish
- Three 4 oz. logs of goat cheese
- 2-3 Roma tomatoes for slicing
- Extra virgin olive oil
- Pepper

Preheat the oven to 400 degrees and grease a few baking sheets or use parchment paper

Cut out as many 3-inch circles as possible from the pastry in a lightly floured counter. Place the circles on the baking sheets and press gently about 1 inch from the edge with a smaller 2-inch dough cutter or use a knife but do not cut through. Brush the circles with beaten egg and prick with a fork inside the center round. Top each circle with a little relish and goat cheese and thin slice of tomato, sprinkled with black pepper.

Bake for 8-10 minutes, or until the pastry is crisp and the cheese is bubbling. When cooled pack in plastic containers and bring to your picnic as a wonderful pairing the Ramazzotti Grenache Noir.

