



Total Locals Club

Recipes for pairing with Total Locals
Club October 2010 Selections

www.tastelocalwines.com

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Pizzettas with Fennel Sausage

Pair with Dark Horse Zinfandel 2008

Serves 6

Make these crostini as an hors d'oeuvre before a meal or for guests over for a glass of wine—the flavors work together so well and it is so easy and so impressive.

- 1/2 pound hot Italian sausage, casings removed (sweet sausage can be substituted)
- 5 ounces grated Fontina or Gruyere Cheese
- 1 teaspoon fennel seed, coarsely ground
- 2 tablespoons pine nuts
- 2 tablespoons chopped fresh flat-leaf Italian parsley
- Salt
- 15-20 mini 2-inch pitas, separated into 2 rounds each

Directions

Preheat an oven to 350°F.

Crumble the sausage in a bowl. Add the crumbled cheese, fennel seeds, pine nuts, parsley and salt to taste. Spread each small pita half with a slightly rounded teaspoon of the meat mixture. Place in a single layer on a baking sheet. Bake in the oven until golden and crispy, 10-15 minutes.



Wild Mushroom Goat Cheese Crostini

Pair with Eric Ross Pinot Noir 2009 - Servings: 6



- 1 Tablespoon olive oil
- 2 shallots, minced
- sea salt to taste
- 1 clove of garlic, minced
- 1 jalapeno pepper, very finely chopped
- 16 ounces of fresh wild mushrooms, chopped or any mushrooms on hand
- 1 oz. dried wild mushrooms
- 1/3 cup pinot noir
- juice of one lemon
- handful of chopped parsley
- freshly ground black pepper

French baguette cut on angle

Soak dried mushrooms in warm water for 20 minutes. Drain, and squeeze any excess moisture from the mushrooms. Set aside.

Heat the oil in a large wok over medium heat. When hot, add shallots, stir for a few minutes. Add garlic and jalapeno pepper and sauté for another minute or two. Add all of the mushrooms and sprinkle with a bit of sea salt. Sauté for roughly 5 minutes.

Add red wine, increase the heat to high, stirring and cooking until the liquid is gone. Add lemon juice and parsley and cook for another minute. Season with freshly cracked black pepper and more salt if desired.

Toast bread in oven and top with goat cheese and mushrooms. Enjoy with a glass of Eric Ross Pinot Noir 2009