



Trust Carolyn Case Club

Recipes for pairing with Trust Carolyn
Case Club May 2011 Selections

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Baked Penne Pasta with Meat Sauce

Recipe from Norma Ramazzotti. Pair with Sangiovese.

Ingredients

- Kosher Salt
(put into pot after boiling & before adding pasta)
- Penne Pasta
- Turkey Italian Sausage
- Olive Oil
- Onion (diced)
- Tomato Sauce (a nice, fresh marinara sauce is best)
- Garlic, minced
- Mozzarella Cheese, cubed
- Spinach, fresh washed
- Basil, 5 leaves
- Parmesan Cheese (fresh grated is best)

Directions

Saute onion in a little olive oil, break up sausage & mix in with onions, then add garlic last.

Add in tomato sauce & warm through. Pour sauce onto cooked pasta, then add cubed cheese, then add a handful of spinach & cut in about 5 leaves of basil. Mix all together & put all into a baking pan & bake in oven heated to 350, until cooked through (about 30-45 minutes). After cooked, put a little more mozzarella & parmesan cheese on top. Let set about 15-20 minutes before serving.

This is just a basic Italian sausage meat sauce for pasta, with a little twist that comes from the baking, but we found that a really good sausage sauce goes great with the Sangiovese. For the more traditional service of this recipe, just make the main sauce & delete the Mozzarella cheese. The spinach & basil are still good, though. I didn't put in amounts because it basically depends on how many you want to serve. As a main course, you would need at least ¼ lb. of pasta per person. As a side dish, you can use less, and then just make enough sauce to cover the pasta. I always make more than necessary on the sauce because it freezes well.

Roasted Rack of Lamb with Butternut Squash Hash

Recipe from Eric Luse at Eric Ross Winery.

For the lamb:

- 1 Frenched Rack of Lamb
- 4T Oil
- Salt and pepper

Preheat oven to 400 degrees. Generously salt and pepper the lamb. Add oil to sauté pan and when hot sear both sides of the lamb, about 3min each side then roast in the oven for about 10-15 min for medium rare.

For the Hash:

- 1 small butternut squash (1 pound) Peeled, seeded & diced
- 4 ounces bacon cut into lardoons
- ¼ c green bell pepper diced
- ¼ c red bell pepper diced
- ¼ c yellow onion diced
- 4 leaved sage chopped
- 1T minced garlic
- ½ c Chicken stock

In a large sauté pan, heat 1 tablespoon of olive oil over medium high heat. Add the bacon and stir, cook about 2 min. add onions and garlic, stirring, until soft about 2 min. Add peppers and Squash and cook until golden brown. Add sage and chicken stock, stir and cover and cook over medium-high heat until the squash is tender 5-6min. Uncover, stir and cook until the liquid is absorbed. Remove from heat, season with salt and pepper to taste. Enjoy!

