



Total Locals Club

Recipes for pairing with Total Locals
Club July 2011 Selections

www.tastelocalwines.com
707. 857.4900

Fried Sausage and Mozzarella Wontons

Pair with Ramazzotti Sangiovese and Peterson Vignobles.

- 6 oz. bulk sweet Italian sausages
- 4 oz. mozzarella cheese, shredded
- 2 tbsp. Grated Parmigiana Regiano cooking oil
- ¼ cup finely chopped onion
- 2 tbsp. Parsley, chopped
- 40 wonton wrappers

Cook sausage and onion over medium heat until sausage is brown and onion is tender, breaking up meat into small pieces. Drain well and cool completely. Stir in mozzarella cheese, parmigiana regiano and parsley. Place 1 rounded teaspoon of filling on wonton wrapper. Moisten edges with water and starting at one corner, fold wrapper over filling, forming a triangle. Press to seal well. Bring other 2 sides together. Cook in hot oil 1/1/2 to 2 ½ minutes or until golden brown. Drain and service with dipping sauce.

Dipping Sauce

- 1 tbsp. extra-virgin olive oil
- 3 cloves garlic, finely chopped
- 1 tsp. hot red pepper flakes
- 1 tbsp. anchovy paste, optional but recommended
- 1 tbsp. chopped flat-leaf parsley
- 1 (15-ounce) can crushed tomatoes
- Salt and pepper

Heat a small pot over medium heat. Add extra-virgin olive oil, garlic, pepper flakes and anchovy paste. Cook 2 minutes. Add parsley, tomatoes, salt and pepper. Stir sauce, bring to a bubble and simmer 5 minutes over low heat then place in small bowl and serve.

Beef with Gin and Vermouth "Martini'd Beef"

Pair with Ehret Cabernet Sauvignon, Arbios Cabernet Sauvignon or Bedarra Bonfire. Serves 6-8.

- 1/3 c. olive oil
- 2 pounds beef chunks
- 1 c. chopped onion
- 4 garlic cloves, crushed
- 3 tbsp. Tomato past
- 3 tbsp. Fruit jelly
- 3 tbsp. Flour
- 1 ½ c. beef broth
- 1 ½ c. water
- ½ c. gin
- ½ c. dry vermouth
- ½ c. (about 8) finely crushed ginger snap cookies
- 3 tbsp. Parsley chopped
- 1 tsp. Grated fresh ginger
- 2 tsp. Fresh thyme chopped or ½ tsp. Dried thyme, crushed
- 2 bay leaves
- 2 quartered medium red potatoes
- 1 c. chunked carrots
- 1 c. chunked cauliflower
- ½ c. green olives, sliced

Heat ½ of oil in dutch oven over medium heat. Add beef and cook until well browned in batches. Remove beef.

Add remaining oil and add onion, cook until tender and add garlic, cook add'l minute, careful not to burn the garlic.

Stir in tomato paste and fruit jelly until jelly melts.

Stir in flour. Add beef broth, water, gin and vermouth. Bring to boil.

Whisk in cookie crumbs, parsley, ginger and thyme. Whisk until cookie crumbs dissolve.

Stir in bay leaves, potatoes, carrots, cauliflower, olives and beef chunks. Cover and bake at 325 degrees for 3 hours or until beef is tender. Spoon into individual dishes or serve over rice.