



Total Locals Club

Recipes for pairing with Total Locals
Club October 2011 Selections

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Sweet Potato Empanada

Recipe courtesy The Neelys

Pair with Eric Ross Pinot Noir 2010
and serve at the start of your Thanksgiving feast

Serves: 24 wontons

Ingredients:

- 2 medium sweet potatoes
- 1/2 cup goat cheese
- 1/4 cup pecans, chopped
- 3 tablespoons green onions, sliced
- Pinch ground cinnamon
- 24 wonton wrappers
- 2 eggs, lightly beaten
- Peanut oil, to fry

Chipotle Dipping Sauce:

- 1 cup mayonnaise
- 3 tablespoons honey
- 1/2 lemon, juiced
- 1 tablespoon adobo sauce

Directions:

Preheat oven to 350 degrees F.

Wash and dry sweet potatoes. Place on a sheet tray and poke with fork. Place in preheated oven and bake for 40 minutes or until cooked and soft.

Remove until cool enough to handle. Split potato and remove pulp with a spoon into a mixing bowl. Add goat cheese, pecans, green onions and cinnamon. Mix well.

Preheat deep-fryer to 375 degrees F.

Brush outer edges of the wonton with beaten egg. Add about 1 teaspoon to center of each wonton. Fold edges over to make a triangle and seal edges firmly.

Fry wontons in deep-fryer. Flip and wait until golden brown and crisp. Remove with a spider and drain on a paper towel lined sheet tray.

