



# Locals Choice Club

## HOLIDAY APPS (that is appetizers!)

Pair with Eric Ross 2010 Tempranillo & Gunfighter 2008 Cabernet Sauvignon

Locals Choice Club December 2011 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)

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### Chorizo in Red Wine

Serves 8

- 1lb Chorizo Sausage
- 1-2 cups. Dry Red Wine, Tempranillo would be great
- 2 Tbsp freshly chopped mixed Herbs  
(thyme, parsley, oregano)
- 4 Garlic Cloves, crushed
- French bread cubes to serve

- Preheat the oven to 425 degrees
- Using a fork, prick the chorizo in several places.
- Place the sausages in a very shallow ovenproof dish and pour in the wine.
- Pour the wine, herbs and garlic over the sausage and bake for 10 minutes.
- Transfer the chorizo to a work surface and slice on the diagonal 1/4 inch thick and return to dish.
- Crusty artisan-style bread for serving.

### Sherry-Garlic Beef

Serves 8

- 1/4 cup parsley leaves
- 4 cloves garlic, cracked away from skins
- 1/4 cup extra-virgin olive oil
- 1 1/2 pounds tenderloin or sirloin of beef, well trimmed, cut into bite sized pieces or thin pieces  
(can be frozen 10 minutes prior for ease in slicing)
- Salt and pepper
- 1/2 cup dry sherry

Place parsley and garlic in food processor and chop or chop together by hand.

Add about 2 tablespoons extra-virgin olive oil to a hot skillet.. Add meat and sear the pieces on all sides to caramelize it evenly. Add the garlic and parsley mixture to the pan. Turn to coat the meat. Season meat with salt and pepper. Add 1/2 cup sherry and turn the meat in the wine as it deglazes the pan. Transfer to a serving dish and serve with crusty bread.

\*\*can be made the day before and re-heated before serving. The chorizo will benefit from the marination.



## Savory Croquettes of Chicken and Ham

Serves 8

- 4 Tbsp. olive oil
- 4 Tbsp. flour
- 1 cup milk
- 4 oz ground chicken
- 2 oz Seranno or cooked ham, chopped
- 1 Tbsp. Fresh Parsley, chopped
- small pinch of freshly grated nutmeg
- ¼ tsp. salt
- ¼ tsp. pepper
- 1 egg
- 1 cup day-old white bread crumbs or panko

Heat olive oil in pan, stir in the flour to form a paste and cook on a low heat for 1 minute stirring all the while. Remove from the heat and slowly stir in the milk until smooth. Return to the heat and gradually bring to the boil stirring constantly until the sauce thickens.

Remove the pan from the heat and add the ground chicken. Beat until smooth. Add the chopped ham, parsley and nutmeg and mix well. Season with salt and pepper.

Transfer the mixture into a dish and leave for 30 minutes until cool, then cover and refrigerate. If your mixture is too wet, add in a little of the breadcrumbs you will use for coating.

After chilling, take a big spoonful of mixture and with dampened hands shape into a fat sausage. Dip the

croquettas one at a time in the beaten egg and roll in the breadcrumbs until fully coated. Place on a plate and chill for 1 hour, if you are short on time you could put in the freezer for 15 minutes.

Heat the oil in a cast iron pan, and when a cube of bread browns in 30 seconds add the croquettas two or three at a

time and fry for 10 minutes or until golden brown and crispy.

Remove from the pan and drain well on kitchen paper.

Serve the croquettas piping hot and ideally with a bowl of aioli (garlic mayo) for dipping

## Petite Saffron Meatballs

Serves 6-8

- 1/2 lb. ground veal
- 1/2 lb. ground pork
- 1 slice lean bacon, chopped as finely as possible
- 2 tsp. finely minced garlic
- 4 tbsp. finely minced parsley
- 3 tbsp. finely minced lettuce (preferably only the rib portion of Romaine lettuce leaves)
- 1 egg, lightly beaten
- Salt to taste (if desired)
- Freshly ground pepper to taste
- 3 tbsp. fine fresh bread crumbs
- 1 tbsp. milk
- 1 c. flour
- 2 tbsp. olive oil
- 2 tbsp. finely chopped onions
- 1/4 tsp. paprika
- 1/2 c. veal, chicken or beef broth
- 2 tbsp. dry white wine
- 1 tsp. loosely packed thread saffron

In a mixing bowl, combine the veal, pork, bacon, half of the garlic, 1 tablespoon of the parsley, the minced lettuce, egg, salt, and pepper. Combine the bread crumbs and milk. Let stand briefly and add this to the bowl. Blend well. Shape the mixture into 24 or more small balls, no larger than 1 inch in diameter. Dust with flour and shake off the excess. Set aside 1 teaspoon of the flour.

Heat the oil in a shallow casserole large enough to hold all the meatballs. Add the meatballs and brown them all over. Add the onions and cook until they are wilted. Sprinkle with the reserved 1 teaspoon of flour and the paprika. Cook 1 minute. Stir in the broth and wine. Bring to the boil. Cover and let simmer 40 minutes.

Meanwhile, put the remaining garlic in a mortar. Add 1 tablespoon of parsley, the saffron and salt. Crush thoroughly to make a paste. Stir this into the meatball sauce. Heat thoroughly and serve sprinkled with the remaining 2 tablespoons of parsley.

\*\*Can be made in advance, adding the saffron mixture just before serving.

