



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club May 2012 Selections

www.tastelocalwines.com
707. 857.4900

Graduation Day Party Hors d'oeuvres

pair with all the wonderful Wine Club Zinfandels...

*Saracina Old Soul Red 2009; Peterson Old School Zinfandel 2009; Gunfighter Zinfandel 2009;
Gunfighter California Republic 2009; Kitfox Pretense Zinfandel 2009*

Beef Empanadas

Makes 24

- ¾ lb. ground beef
- 1 small chopped onion
- 1 small minced clove of garlic
- 2 tbsp. Tomato paste
- ¼ tsp. ground cumin
- 1 small canned chipotle in adobo sauce, minced
- 2 tsp. adobo sauce
- 3 tbsp. Raisins
- salt and pepper
- 2 14.1 oz. pkg refrigerated rolled piecrusts

Preheat oven to 400 degrees.

Heat a large skillet over medium high heat and brown the beef, breaking it up with a wooden spoon until no longer pink, 5-7 minutes. Remove to paper towel. Add onion and garlic to skillet and cook over medium low heat until translucent, 8 minutes. Add beef back to skillet and add tomato paste, cumin, chipotle, adobo sauce and ½ cup water. Cook 6-8 minutes, add raisins, salt and pepper, cooking 1 more minute. Transfer to bowl to cool.

Cut each round of piecrust into four 4-inch circles for a total of 16 circles. Combine craps into a ball, roll out and cut out 8 more circles. Spoon 1 tbsp. of filling onto each circle. Moisten the edges with water, fold over, and press to seal. Crimp edges with a fork, pricking several steam vents. Place all circles onto 2 parchment lined baking sheets and bake until browned around 15 minutes. Serve warm or at room temps.

Gratin of Artichoke, Prosciutto and Blue Cheese

Serves 12

- 2 14-ounce cans artichoke hearts, drained, and shredded with your fingers
- 6 ounces prosciutto cut in pieces
- 1 cup whipping cream
- 1 1/2 cups crumbled Gorgonzola cheese
- 1/2 cup pine nuts (about 2 ounces), toasted
- 1/4 cup grated Parmesan cheese
- 1 teaspoon chopped fresh sage

Pat artichoke hearts dry with paper towels. Place artichoke hearts in single layer in 13x9x2-inch glass baking dish. Pour cream over. Sprinkle with Gorgonzola, pine nuts, Parmesan, and sage. Bake until gratin is bubbling and sauce thickens, about 25 minutes. Serve warm along with crusty bread.

