



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2012 Selections

www.tastelocalwines.com
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Mojo Kebabs

Pair with either 2010 Foggy Valley Chardonnay (alternate wine) or 2010 Praxis Pinot Noir

- 1 cup Mojo Marinade (see recipe below)
- ½ cup olive oil
- 2 Tbsp. minced fresh cilantro
- Any combination of:
 - 6 oz. boneless shell steak cut in 1-inch cubes
 - 6 oz. boneless, skinless chicken breasts in 1-inch cubes
 - 8 large shrimp, peeled and deveined
- White mushrooms, halved or quartered if large
- Corn on the cob cut into 1-inch pieces
- Red, orange, yellow bell peppers, seeded and cut into 1-inch squares
- Zucchini, cut into ½ inch discs
- Cherry tomatoes
- Lime wedges

Mojo Recipe

- 4 Cups Orange Juice
- 1/2 Cup Lime Juice
- 1/2 Cup Lemon Juice
- 3 Tbsp Salt
- 1 head of Garlic
- 8 large sprigs fresh Oregano
- 1 small bunch Cilantro
- 2 medium onions

Dump juices into a container with tight fitting top.

Chop onions & add to juice.

(Mojo Recipe cont.)

Finely mince Oregano & Cilantro add to juice.

Peel Garlic Cloves & run through a Garlic Press - add salt to garlic & "grind" it together, to make a paste - let this stand for 1 hour & dump into juice.

Procedure:

In glass bowl, whisk together all marinade ingredients. Set aside 1/3 cup for basting. Divide the remaining marinade evenly among 3 glass bowls and marinate the steak, chicken and shrimp separately, covered, for 1 – 4 hours in the refrigerator.

Prepare a medium-hot grill. On each skewer, alternate vegetables and meat, chicken or shrimp. Don't mix on the same skewer because they each have their own cooking time.

Discard the marinade from the 3 containers. Grill the kebabs, turning and basting with the reserved marinade every 2 minutes until done, about 6 – 8 minutes for shrimp, 8 – 10 minutes for beef medium and 12 – 15 minutes for chicken.

