



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2012 Selections

www.tastelocalwines.com
707. 857.4900

Gratin of Yams, Apples and Leeks

Serve alongside your favorite steak and Treasure Hunter 2010 Captain Trey Proprietary Red Blend

Serves 6

- 1 1/2 cups whipping cream
- 2 large leeks, white and light green parts, halved lengthwise, cut into 1/4 in. slices (washed thoroughly)
- 2 Tbsp. chopped fresh thyme or 2 tsp. dried
- 1 tsp. salt
- 1/4 tsp. ground pepper
- 1/4 tsp. ground allspice
- 1/4 tsp nutmeg
- 1 lb. yams, peeled, cut into 1/8 inch slices
- 1 lb. Granny Smith apples, peeled, halve, cored, cut into 1/8 inch slices
- 1 cup grated white cheddar

Pre-heat oven to 350 degrees. Butter 8 inch square baking dish. Bring cream and leeks to boil in heavy large saucepan. reduce heat, cover and simmer until leeks are tender, about 15 minutes. Add thyme, salt, pepper, allspice and nutmeg,

Arrange 1/3 of yams in bottom of prepared dish. Ladle 1/4 of leek mixture over. Cover with half of apples. Sprinkle with 1/3 cup of cheddar. Arrange 1/3 of yams over and ladle 1/3 of leek mixture, covering with remaining apples. Sprinkle with 1/3 cup cheese and arrange remaining yams and then leeks. Sprinkle with remaining cheese. Cover with Foil and bake 30 minutes. Uncover and bake until brown, about 45 minutes. Cool slightly and serve.

