



Total Locals Club

Recipes for pairing with Total Locals
Club October 2012 Selections

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Spicy Cheddar Souffle in Mini Pumpkins

Pair with 2009 Praxis Merlot Alexander Valley
Serves 8

Ingredients:

8 tiny pumpkins (mini-size)
4 large eggs
4 teaspoons all-purpose flour
1/4 teaspoon baking powder
3 ounces spicy cheddar cheese
salt & fresh ground pepper, to taste

Preheat oven to 350 degrees F. Place uncut pumpkins in large shallow dish and add 1/4 inch of water; cover tightly with foil and bake for 40 minutes, or until tender. Let cool.

Reheat oven to 375 degrees F. With a paring knife, remove tops from pumpkins. Remove and discard seeds, then scoop out flesh, leaving 1/4-inch-thick shell.

Place four cups of pumpkin flesh in mixing bowl. Separate eggs, stirring yolks into pumpkin flesh and placing whites in separate bowl. Stir flour and baking powder into pumpkin mixture, then stir in cheese. Season with salt and pepper.

Whip egg whites into stiff peaks. Fold into pumpkin mixture. Spoon souffle mixture into pumpkin shells. Place on baking sheet and bake for 12-15 minutes, or until puffed and set. ■

Chorizo Stuffed Acorn Squash

Pair with 2010 Gunfighter Eberle Zinfandel or
2010 Peterson Old School Zinfandel

Serves 4

2 cups wild rice	1 large onion, finely diced
4 1/2 cups chicken broth	12 oz. Chorizo, chopped
1/4 tsp. kosher salt	2 tsp. dried sage
4 small acorn squash	1/4 cup chopped parsley
Canola oil	3/4 cup chopped dried cranberries
2 tbsp. unsalted butter	1/4 cup maple syrup

Preheat oven to 375 degrees. Rinse rice. In medium saucepan, bring rice, broth and 1/4 tsp. salt to boil. Cover and simmer until rice is tender, with some grains split open, about 45-60 minutes; add extra liquid or drain excess if necessary. Transfer to large bowl. Meanwhile, cut off squash ends if necessary to stand them upright, then cut in half lengthwise and seed. Brush inside and out with oil and place cut side down on baking sheet. Bake until tender, about 35 to 45 minutes. Lower oven temperature to 325 degrees. In sauté pan, melt butter. Over medium heat, cook onion until soft. Add chorizo and sage and cook 5 minutes. Add to bowl with rice. Scoop out squash so edges are 1/4 -inch thick; add pulp to bowl. Stir in parsley and cranberries and add salt, to taste. Mound stuffing into squash halves and drizzle with maple syrup. Bake until heated through, about 25 minutes. Bake squash at 400 degrees for 30-45 minutes, checking at 30 minutes. Cook them until fork tender.

While the squash is baking, make the stuffing. Heat olive oil in a skillet over medium heat. Add onion, pepper and mushrooms. Cook until soft and onion is translucent. Add chorizo. {note: chorizo usually come in a sausage casing. I like to slice the casing open and just cook the ground meat. If you prefer you can leave it in the casing and just chop into small pieces.} Saute until sausage is cooked through. Set aside until squash are finished baking.

Remove your squash from the oven and dump the water out of the pan. Flip the squash over and fill them with the sausage mixture. Return pan to the oven for 5 or 10 minutes just to heat though and meld the flavors. ■

