



# Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn  
Wine Club May 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Greek Sausage & Cheese Pie

*Serves 6-12*

*Pair with 2010 Peterson Vignobles*

### Ingredients:

- 1 package of puff pastry
- 2 sausages cut in half lengthwise
- 1 green pepper, sliced
- 1 red pepper sliced
- 10 cherry tomatoes halved
- ¼ teaspoon powdered mustard
- ¼ teaspoon ground ginger
- 1/8 teaspoon ground nutmeg
- Pinch of ground cloves
- 8 ounces gruyere , shredded
- 8 ounces feta cheese, crumbled
- Flour

### Preparation:

In a skillet on medium high heat add the sausages and cook on all sides until lightly browned. Remove sausages to a plate. In same skillet add the sliced peppers and sauté for 2-3 minutes. Add the tomatoes, mustard, ginger, nutmeg and cloves and stir well and continue cooking for approximately 5 minutes, or until vegetables have begun to soften, and remove from heat.

On a floured work surface place one piece of puff pastry. Take the second piece of pastry and lay next to the first piece, overlapping the edge about an inch so as to form a long rectangle. Dust the puff pastry lightly with flour. With a rolling pin, roll out the pastry slightly so as to mend the seams and thin out the pastry slightly.

Add the peppers to the middle of the puff pastry, evenly spreading it out from side to side, top with the sausages, gruyere cheese and feta.

Fold the sides of the pastry towards the middle, take the bottom piece of the pastry and fold up and repeat with the remaining side.

Lightly grease a cookie sheet or jelly roll pan with a bit of olive oil. Gently lift the pita and place in the middle of your pan, seam side down.

Bake in a pre-heated oven for 30 minutes at 450 degrees or until dark golden brown.

