



Total Locals Club

Recipes for pairing with Total Locals
Club October 2013 Selections

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Olive Pipérade Salad

Pair with 2011 Eric Ross Tempranillo along with any Basque Chicken or Paella, as a topping to rustic bread or with the following puff pastry recipe:

Makes 8 servings

Ingredients:

- 1/3 cup extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- 1 large red onion, halved, sliced
- 2 large red bell peppers, cut into 1/2-inch-wide strips
- 1 large yellow bell pepper, cut into 1/2-inch-wide strips
- 1 large green bell pepper, cut into 1/2-inch-wide strips
- 2 tablespoons Sherry wine vinegar
- 1/2 cup coarsely chopped pitted Kalamata olives or other brine-cured black olives

Preparation:

Heat olive oil in heavy large skillet over medium-high heat. Add sliced garlic and stir 30 seconds. Add red onion slices and sauté until beginning to soften, about 5 minutes. Add all peppers and sauté until crisp-tender, about 7 minutes. Stir in Sherry wine vinegar, then olives. Season salad generously with salt and pepper. Cool completely. (Can be made 1 day ahead. Cover and refrigerate. Bring to room temperature before serving.)

Pipérade and Goat Cheese Pastries

- 3-5 oz creamy goat cheese
- Pipérade recipe left

Preparation:

- 2 squares of puff pastry

Lay puff pastry on a baking sheet. With a table knife, score a line around the edge of each pastry, about 1/3" from the edge.

Divide the goat cheese and spread to the scored lines.

Divide the Pipérade between the puff pastry

Bake in a pre-heated oven at 400F for 12 - 15 minutes, until sides of pastry have puffed around middle and are golden brown.

