



Total Locals Club

Recipes for pairing with Total Locals
Club October 2014 Selections

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Cheddar Cheese Discs

Pair with NV Bodkin - Blanc de Sauvignon Blanc -
Sparkling Sauv Blanc.

Ingredients:

- 1 pound butter, softened
- 1 pound sharp cheddar cheese, grated and at room temperature
- 4 cups flour
- 2 cups pecans, toasted and chopped
- 1 tsp salt
- ½ tsp cayenne
- ½ tsp ancho chile powder
- ½ tsp hot paprika

In a large mixing bowl, add the butter, cheddar cheese, flour, pecans, salt, cayenne, ancho chile powder and hot paprika. Mix well until all the ingredients are well-combined and it forms a dough (hands may be your best tool).

Take a hunk of dough and roll it into a 10 to 12 inch long log, on a lightly floured surface, around an inch, inch and a half in diameter. Wrap log in plastic wrap and repeat with remaining dough. (Put the dough you don't bake into the freezer, stored in a plastic bag for whenever a bottle of sparkling opens and friends gather). Let the dough you plan to bake chill in the refrigerator for an hour or two.

Preheat the oven to 350 degrees F.

Using a sharp knife, slice the chilled log of dough into discs one-eighth inch thick. Place discs ¼-inch apart on a baking sheet that's been greased lightly. Bake for 15 to 17 minutes, until golden. Remove pan and then let them cool completely before removing them from the pan, or they might fall apart.

Easy Chicken Mole Poblano

Pair with 2011 Peterson Petite Sirah.

- 1 cup chunky salsa
- ¼ cup Creamy Peanut Butter
- ¼ cup raisins
- 1 small chipotle chile in adobo sauce (from 7-oz can), seeded
- ½ cup chicken broth
- 1 clove garlic, finely chopped
- 2 Tbsp semisweet chocolate chips
- 2 Tbsp ground ancho chile pepper or chili powder
- 1 tsp pumpkin pie spice
- 1 tsp ground coriander
- 1 lb boneless skinless chicken breasts
- 4 flour tortillas for burritos (from 11-oz package)
- 1 avocado, pitted, peeled and thinly sliced
- ½ cup crumbled fresh mozzarella cheese
- ½ cup sour cream

In food processor, place salsa, peanut butter, raisins, chipotle chile, broth, garlic, chocolate chips, ground chile pepper, pumpkin pie spice and coriander. Cover; blend until smooth.

In skillet, place chicken breasts; add salsa mixture. Heat to boiling over medium heat, turning chicken occasionally to coat with sauce. Reduce heat to low. Cover; simmer about 20 minutes, stirring sauce occasionally, until juice of chicken is clear when center of thickest part is cut. Remove chicken and; cut crosswise into ¼-inch slices. Return chicken to skillet; stir to coat with sauce.

Heat tortillas as directed on package. To serve, place each tortilla on serving plate; spoon ¼ of the chicken and sauce mixture onto each tortilla. Top with avocado, cheese and sour cream. Fold tortillas in half over filling. Serve immediately with 2011 Peterson Petite Sirah

