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# Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2014 Selections

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## Spicy Curried Lentils

*Pair with 2011 Foggy Valley Pinot Noir*

*Serves 6*

**Ingredients:**

2 medium shallots, quartered
1 can or 6-ounces tomato paste
1 jalapeño chile stemmed
(with seeds and veins removed if less heat is desired)
4 thick slices peeled ginger
2 cloves garlic peeled
2 teaspoons ground cumin
2 teaspoons ground coriander
2 cups vegetable broth
1 1/2 cups lentils, picked over
1 15-ounce can light coconut milk
3 cups large cauliflower florets
1 cup frozen peas, thawed
1 tablespoon fresh lime juice
Cooked basmati rice, for serving
1/3 cup chopped shelled unsalted pistachios
Salt
Black pepper

**Directions:**

In food processor, pulse shallots, tomato paste, jalapeño, ginger, garlic, cumin, coriander, and 1/2 teaspoon each salt and black pepper until mostly smooth; transfer to 7- to 8-quart slow cooker bowl.

Add broth, lentils, coconut milk, and 1 cup water to slow cooker, stirring to combine. Place cauliflower on top. Replace lid and cook on high 5 hours or on low 8 hours or until lentils are tender.

Into slow cooker bowl, stir peas, lime juice, and 1/4 teaspoon salt. Serve over rice; garnish with pistachios.