



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2016 Selections

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Roasted Sliced Brussels Sprout, Cranberry and Alouette Spread

Vegetarian spread for any occasion accompanied by your favorite glass of wine.

Ingredients:

- 3 Tbsp. Sugar
- 1/4 c. Champagne Vinegar
- 1/3 c. dried cranberries
- 1 lb. Brussels sprouts, sliced into thin rounds
(food processor with slicing disc works perfectly)
- 1/4 c. olive oil
- 1 tsp. salt
- 1/2 tsp red pepper flakes
- 1/2 - 1 c. Alouette Parmesan & Basil Cheese Spread (judge how cheesy you want the spread or alternately cheese can be served alongside sprouts and spread as first layer on crostini)

Preheat oven to 400 degrees

Combine sugar and vinegar in a small saucepan and bring to a simmer over medium heat, cook until the sugar is dissolved and thickened slightly, 3 minutes. Remove from heat and stir in dried cranberries. Let sit for 10 minutes to plump the cranberries.

On a rimmed baking sheet, combine the Brussels sprouts, 2 tablespoons of olive oil, 3/4 tsp salt and pepper flakes. Toss well to coat and roast until charred around the edges, rotating pan for even browning. Combine the sprouts and cranberry mixture together in bowl while warm. When cool, mix in the cheese as desired or keep on the side. Up to 2 tbsp. olive oil may be needed as desired in mixture. Serve with crostini.

