



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2017 Selections

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Gypsy Mole

Pair with 2014 Kitfox Treasure Hunter Gypsy Riddle GSM.

Gypsy Riddle is what is referred to as a GSM. It's a popular Rhone blend that uses Grenache, Syrah and Mourvedre. It originated in France but these varietals also thrive in places like California and Australia where the solar influence produces rich and provocative wines. Gypsy Riddle would actually pair with a lot of dishes but I have found that a mole sauce is a spectacular pairing. Something about all the spices and flavors uncovers even more layers and texture in the wine. So here's a pretty easy Mole recipe. Mole is a Mexican sauce and while it is great over chicken, I also love it over eggs. Heck, I've eaten it with a spoon cold out of the fridge. Anyway, this is a spectacular wine so treat yourself to it with a proper pairing and you will be blown away by the transformation of Gypsy Riddle.

Ingredients:

- 5 pasilla chiles, stemmed and seeded
- 2 tablespoons olive oil
- 2 cups chopped onions
- 2 cloves garlic, minced
- 5 1/2 ounces Mexican chocolate, such as Ibarra, chopped
- 1 3/4 cups chicken broth
- 3 tablespoons smooth peanut butter
- 1 tablespoon sugar
- 1 teaspoon crumbled dried oregano
- 2 corn tostadas, torn into pieces
- Salt and freshly ground black pepper
- 1 rotisserie chicken, cut into 6 pieces)

Preparation:

To make the mole sauce, soak the chiles in 1 1/4 cups water for 15 minutes. Drain well and discard the soaking liquid.

Heat the oil in a large heavy saucepan over medium heat. Add the onions and garlic and sauté until translucent, 5 minutes. Transfer to a blender with the chilies, chocolate, chicken broth, peanut butter, sugar, oregano and tostadas and blend until very smooth. Transfer the sauce to a saucepan and bring to a boil over high heat. Reduce the heat to medium, cover and simmer for 20 minutes.

Season with salt and pepper. Add the rotisserie chicken pieces and stir to combine.

Description:

Darker than a book of spells this temptress of a wine will charm you with her cabalistic spirit. Aromas of rosebuds, dried strawberry, Dr. Pepper and wild herbs will lull you into reverie. Once she has you in her clutches she unleashes flavors of smoky pork soaked in blueberry soda! Teriyaki and blackberry jam! Black currant and blacker plum! Chocolate sauce and beef char! She will lash at you from every angle in a riot of hidden pleasure with unerring perfection. Will she ever stop? Yes. Yes she will... but slowly and with a lingering kiss of caramel-laced cappuccino served in a chalice made of toasted graham cracker.

