



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2017 Selections

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Salisbury Steak with Mashed Potatoes — From Katie's Kitchen

Serves 6. Pair with 2014 Parmesan Zinfandel.

Ingredients:

1 Tbs oil
¾ lb ground beef
¾ lb ground pork
1 tsp salt
1 tsp pepper
1 Tbs steak seasoning

1 Tbs butter
1 lb sliced cremini mushrooms
½ onion sliced thin
2 cloves minced garlic
1 tsp fresh thyme

2 Tbs cornstarch

½ cup red wine
2 cups beef broth
1 beef bouillon cube
¼ cup creme fraiche

1 lb new potatoes - cut in ½ inch pieces
2 Tbs butter
¼ cup milk

Preparation:

Gently mix pork and beef with seasonings. Form 6 ¼ lb patties.

Heat large skillet with oil. Add patties, cook 6 minutes on each side until medium in the center.

Remove and keep warm.

Drain fat from skillet. Add butter, mushrooms, onions and garlic. Sprinkle with salt and pepper. Cook down until tender, about 12 minutes.

Sprinkle with cornstarch, stir and cook 2 minutes. Add wine and let cook 2 minutes.

Add broth and bouillon cube. Mix well, bring to a boil and let cook 5 minutes or until sauce begins to thicken. Add mascarpone and mix well. Return patties to pan and cover with sauce. Cover and cook an additional 2 minutes.

For the mashed potatoes, place potatoes in medium pot and cover with 2 inches of water. Bring to a boil, and cook until fork tender. Drain, add milk and butter. Mix with hand blender.

Serve patty and mushroom sauce over mashed potatoes.

Enjoy with a glass of Parmesan Zinfandel. Cheers!

