



# Locals Choice Club

Cabernet Sauvignon pairings

for Martin Vineyards 2003 Rockpile Cabernet Sauvignon

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## Beef Stew for a Cold Winter Weekend

- 3 lbs. beef chuck
- 2 tbsp. olive oil
- 3 cups chopped onions
- 1/2 cup Hoisin sauce
- 2 cups Cabernet Sauvignon
- 2 cups (Approx.) diced tomatoes with herbs
- 5 bay leaves
- 1lb. carrots cut on diagonal in 1-inch lengths
- 1tbsp.flour

Cut meat into 2 1/2 inch pieces and season with salt and pepper and set aside.

In a large casserole with cover or Dutch oven, heat oil and add onions and cook over medium high heat until onions are soft and brown, stirring often, about 10 minutes. Add meat and cook over high heat on all sides until meat browns a little on all sides. In a bowl, stir together hoisin sauce, 1 cup wine, and diced tomatoes with their juice. Pour over meat and add bay leaves. Cover pot and cook over low heat for 1 hour.

Add carrots after first hour and cover and continue to cook almost 1 3/4 hrs longer until meat is fork tender.

Transfer meat and carrots to a large bowl using a slotted spoon. Add 1 cup wine to pot and cook over high heat until the sauce is reduced to 2 1/2 cups. Add salt and pepper to taste. Dis-

solve flour in 1 tbsp. water and add to sauce. Continue to cook over medium heat until the sauce is thick. Pour over meat and stir. Remove bay leaves and heat before serving. Garnish with fresh chopped parsley.



## Dried Fruit Stuffed Pork Loin

- 1/4 pound dried apricot halves
- 1/4 pound dried figs
- 1/3 cup golden raisins
- 1/2 cup apple juice
- 1 cup chicken broth, low sodium
- 4 fresh sage leaves
- 2 tablespoons butter
- 1 teaspoon ground ginger
- 2 garlic cloves

- 1 tablespoon lemon juice
- Salt and pepper, to taste
- 3 pounds pork loin, boneless
- Vegetable oil

Fresh herbs, such as parsley, sage, rosemary and thyme

In a saucepan, combine apricots, figs and raisins over medium heat. Add apple juice and chicken broth. Add sage, butter, ginger, garlic, and lemon juice. Season with salt and pepper. Cook until the fruits are reconstituted and the liquid is reduced by half, about 25 minutes. Transfer the fruit mixture to a blender or food processor and puree until thick and smooth.

Carve a tunnel through the center of the loin with a wooden dowel. Widen the tunnel using your fingers. Push the sauce into the opening using a pastry bag fitted with a metal tip or a zip-lock bag with a snip at the corner of the bag. The filling should go all the way through the loin. Rub the pork all over with oil, herbs, salt and pepper. Sear the pork on a hot grill on all sides then transfer to a large baking pan. Bake in a preheated 375 degrees F oven. Roast until a meat thermometer inserted into the center of the roast registers 160 degrees F, about 35 to 45 minutes. Transfer pork roast to a cutting board; let stand 10 minutes before carving into pinwheels. Serve with pan juices.

Yield: 8 servings