



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2010 Selections

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Tiny Spanish Meatballs in Almond Sauce

Serves 6-8 as part of a Tapas Meal or as a hors d'oeuvre

Pair with Eric Ross Struttin' Red Tempranillo-Garnacha Blend

- 2 oz. brown bread, crusts removed
- 3 tbsp. water
- 4 cups fresh lean grown pork
- 1 large onion, finely chopped
- 1 crushed garlic clove
- 2 tbsp. fresh parsley plus extra for garnish
- 1 egg, beaten
- Freshly grated nutmeg
- Salt and pepper
- Flour for coating
- 2 tbsp. olive oil
- Squeeze of lemon juice
- Crusty bread to serve alongside

Almond Sauce

- 2 tbsp. olive oil
- 1 oz. brown bread
- Generous $\frac{3}{4}$ c. blanched almonds
- 2 finely chopped garlic cloves
- $\frac{2}{3}$ c. dry white wine
- Salt and pepper
- 1 $\frac{3}{4}$ c. vegetable stock



To prepare the meatballs, put the bread in a bowl, then add the water and let soak for 5 minutes. Squeeze out the water and return the bread to the dried bowl adding the pork, onion, garlic, parsley, and egg, then season generously with grated nutmeg and a little salt and pepper. Knead the ingredients well into a smooth mixture.

Spread some flour on a plate. With floured hands, shape the meat mixture into about 30 equal-size balls, then roll each meatball again in flour until coated.

Heat the olive oil in a large, heavy-bottom skillet. Add the meatballs in batches so they brown well on all sides. Remove and set aside.

To make the almond sauce, heat the olive oil in same skillet as meatballs. Break the bread into pieces and add to the skillet with the almonds and cook gently, stirring frequently until the bread and almonds are golden brown. Add the garlic and cook 30 seconds more. Pour in the wine and boil 1-2 minutes. Season with salt and pepper and let cool slightly. Transfer the almond mixture to a food processor, pour in the vegetable stock and blend until smooth. Return mixture to skillet adding the meatballs and simmer for 25 minutes until meatballs are tender. Taste the sauce and season with salt and pepper if necessary. Serve hot with chunks of crusty bread for mopping up the almond sauce.

“Kicked Up” Spaghetti Alla Carbonara with Spicy Arugula

Serves 4-6 as a first course

Pair with Ramazzotti Sangiovese 2007

- 2 large eggs at room temperature
- ½ cup freshly grated Parmigiano-Reggiano
- 1/3 cup finely chopped prosciutto
- 1 ½ tsp. red pepper flakes
- 1-2 garlic cloves finely minced
- ¼ cup extra virgin olive oil
- 3 cups baby arugula
- 1 lb. dried spaghetti

Bring a large pot of water to a boil for the pasta, salting generously once it comes to a boil. Set aside 1 cup of pasta water for sauce preparation later on.

Mix together the eggs, a pinch of salt, & the Parmigiano-Reggiano in a small mixing bowl.

In a sauté pan, heat the prosciutto, red pepper flakes, and garlic in the olive oil until the garlic is fragrant and golden. Add the arugula and 1/3 cup boiling pasta water to the pan (stand back since oil may spatter). If using other than baby arugula, stack the bigger leaves, rolling them up lengthwise and cut into a fine chiffonade.

Drop in spaghetti to boiling water, stirring often until al dente. Drain reserving the cup of pasta water. Transfer the spaghetti to the sauté pan and toss over low heat. Add a few tablespoons of pasta water and the butter and toss again. Off the heat, add the egg and cheese mixture and toss until all is coated. Buon Appetito!



Tofu Parmesan

Serves 4

Pair with Ramazzotti Sangiovese 2007

- 1 12oz. block extra firm tofu – chilled
- ½ cup panko breadcrumbs
- ½ cup plain breadcrumbs
- ½ tsp. dry Italian seasoning (or any combination of basil/oregano/rosemary)
- ½ tsp. garlic powder
- 1 egg beaten with ½ cup water
- ½ cup olive oil + 2 Tbsp.
- 10 oz. mixed wild mushrooms
- Salt and pepper
- 2 cups marinara sauce of your choice
- 2 cups mozzarella cheese grated
- Parmesan Cheese for shaving on finished product

Preheat oven to 350 degrees

Before starting preparation for the Parmesan, put the block of tofu between several sheets of paper towels with a heavy cast iron pan on top to drain out any moisture.

Saute mushrooms in olive oil, until tender, seasoning with salt and pepper. Set aside

Heat marinara sauce over low heat to keep warm.

Set up breading station with the egg plus water, salt & pepper in one; panko mixed with herbs, garlic powder, salt & pepper in another.

Heat olive oil in a large sauté pan over medium high heat.

Slice tofu horizontally into four equally thick portions and season each piece with salt & pepper.

Dip tofu in egg, then breadcrumbs, pressing gently to adhere. Transfer to sauté pan until the breadcrumbs turn a golden brown; about 3 minutes per side.

Arrange the sautéed tofu over a little marinara sauce in a casserole dish. Top with a little more sauce, sautéed mushrooms and mozzarella.

Place in oven till cheese melts and starts to turn golden color, approximately 20- 30 minutes.

Serve with shaved Parmesan cheese. Enjoy!

