



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club June 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## IT'S LOCALS' PICNIC TIME AGAIN

...to be paired with either the  
2006 Arbios Cabernet Sauvignon or the 2011 Eric Ross Struttin Red Grenache Blend

### Sausage-Stuffed French Loaf

*Serves 8*

- 1 loaf (1 pound) French bread
- 1/2 pound ground beef
- 1/2 pound bulk pork sausage OR links with casings removed and crumbled
- 1 medium onion, chopped
- 1 cup (4 ounces) shredded part-skim mozzarella cheese
- 1 egg, beaten
- 1/4 cup chopped fresh parsley
- 1 teaspoon Dijon mustard
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1/8 teaspoon fennel seed
- 2 tablespoons butter
- 1 garlic clove, minced

Cut a thin slice off the top of the bread. Hollow out bottom half, leaving a 1/4-in. shell. In a food processor or blender, process bread crumbs until coarse; set aside 1 cup. (Discard remaining crumbs or save for another use.)

In a skillet, brown beef, sausage and onion; drain. Stir in reserved crumbs, cheese, egg, parsley, mustard, pepper, salt and fennel; mix well. Spoon into bread shell; replace bread top. Place on a large sheet of heavy-duty foil.

In a small saucepan, melt butter; add garlic and cook for 1 minute. Brush over tops and sides of loaf. Seal the foil.

Bake at 400° for 20 minutes or until cheese is melted.

