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Total Locals Club

Recipes for pairing with Total Locals Club October 2013 Selections

www.tastelocalwines.com
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Beef and Ricotta Stuffed Baby Pumpkins

Pair with 2010 Peterson VIgnobles or 2010 Pendleton Petite Sirah

Serves 2

Ingredients:

2 baby pumpkins
3oz ground beef
1/2 tsp chili powder
1/2 tsp smoky paprika
1 tsp fennel seeds
1 tsp olive oil
4 tbs garlic or regular chives, chopped
3 tbs ricotta cheese

Preparation:

Cut the top 1/3 off each pumpkin. Scoop out the seeds.

Place tops and bottoms cut side down on a baking sheet and bake, 400F oven, for 15 minutes.

While pumpkins bake: Sauté the beef in olive oil, breaking it apart as it browns.

Add chili powder, paprika, fennel and sauté briefly.

Remove from heat and stir in chives and ricotta.

When pumpkins are ready fill with the stuffing and return the bottoms to the oven for 7 minutes, just to heat through.

Remove and serve with the tops.

Great casual winter meal, served along with a vegetable or salad and the Peterson or Pendleton Wines above.