



— EST. 1980 —

CHEESE, CHARCUTERIE AND ACCOUTREMENTS

Cheese Pairings

Sauvignon Blanc

- La Tur
- Cypress Grove Humboldt Fog
- Herb Chèvre Log
- Goat Gouda

Chardonnay

- Mimolette
- St. Andre
- Harbison
- Taleggio

Merlot

- Bellavitano Merlot-Washed
- Petit Basque
- Comté
- Aged Gouda

Charcuterie

- Capicola
- Prosciutto
- Toscana Salami
- Calabrese Salami

Accoutrements/Accompaniments

- Thin bread sticks
- Crackers
- Baguette
- Castelvetrano Olives
- Marcona Almonds
- Cornichons
- Fig Cake
- Honey
- Pistachios
- Artichoke Hearts
- Fig Preserves





GUACAMOLE


Servings 4 to 6

Ingredients:

4 medium ripe hass avocados
¼ cup fresh lime juice (from 1 to 2 limes), or to taste
¼ cup finely chopped onion
¼ cup finely chopped cilantro
1 to 2 jalapeño peppers, seeded and minced
1 tablespoon minced garlic
1 to 2 dashes hot pepper sauce
¾ teaspoon salt

Directions:

1. Peel and pit avocados and place in a bowl. Mash to a coarse consistency with a fork or potato masher.
2. Stir in the remaining ingredients.
3. Taste and adjust seasoning; more lime juice and/or salt may be needed.
4. Serve at room temperature.



PAIRS
WELL WITH:
SAUVIGNON
BLANC



— EST. 1980 —

COCONUT PINEAPPLE SHRIMP SKEWERS

Ingredients:

1/2 cup light coconut milk
4 teaspoons Tabasco Original Red Sauce – or hot sauce of choice
2 teaspoons soy sauce
1/4 cup freshly squeezed orange juice
1/4 cup freshly squeezed lime juice – from about 2 large limes
1 pound large shrimp – 31-40 count, peeled and deveined (you can use fresh or frozen, thawed shrimp)
3/4 pound pineapple chunks – 1 inch-cut
Canola oil – for grilling
Freshly chopped cilantro and/or green onion – for serving

Directions:

1. In a medium bowl, combine the coconut milk, Tabasco sauce, soy sauce, orange juice, and lime juice. Add the shrimp and toss to coat. Cover and place in the refrigerator to marinate for 1-2 hours, tossing occasionally. If using wooden skewers, soak in warm water while the shrimp marinates. Meanwhile, prepare the pineapple if needed.
2. Preheat the grill to medium high heat. Remove the shrimp from the marinade, and reserve the marinade for grilling. Thread the shrimp onto a skewers, alternating with the pineapple.
3. Lightly brush the grill with canola oil, then place the shrimp on the grill. Grill the shrimp for 3 minutes, brushing with the marinade, then turn and cook for an additional 2-3 minutes, brushing with the marinade again, until the shrimp are just cooked through. Remove to a serving plate and garnish with cilantro and green onion. Serve hot.





— EST. 1980 —

CROCKPOT MEATBALLS

Ingredients:

Frozen Meatballs
Grape jelly
Homemade or Sweet Baby Ray's Barbecue
Sauce BBQ Sauce

Directions:

1. Add ingredients to crockpot. Pour grape jelly and BBQ sauce in the bottom of your crockpot. Add in the meatballs and stir until fully coated.
2. Cook meatballs in crockpot. Cook frozen meatballs in crockpot for 2 to 3 hours on high, or until warm. Make sure to stir a few times throughout.
3. Serve and enjoy! Garnish with sliced green onions if desired and serve as an appetizer or main dish.

