



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:
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SHREDDED CHICKEN TACOS

Servings 12 tacos

Taco Ingredients:

1 ½ lbs chicken drumsticks and/or thighs
1 cup Garlic Spice Marinade
12 6-inch corn or flour tortillas or tostados
Optional garnishes:
Guacamole
Pico de gallo
Cotija cheese, crumbled
Pickled Red Onions
Cabbage slaw, seasoned with fresh lime juice, salt and pepper
Sour Cream or Mexican Crema

Taco Directions:

1. Marinate the chicken in the Garlic Spice Marinade for at least 30 minutes, up to 2 hours.
2. Preheat the oven to 350 degrees Fahrenheit. Remove the chicken from the marinade and place in a roasting pan. Roast until the meat pulls away from the bone easily, about 1 hour.
3. Let stand until cool enough to handle. Pull the meat off the bones (reserve the pan drippings) and shred. Put the meat in a medium bowl and mix with enough of the pan drippings just to moisten it.
4. Spoon the chicken into the tortillas or tostados and garnish to taste.

Garlic Spice Marinade:

Ingredients:

½ cup olive oil
4 cloves garlic, minced
¼ fresh lime juice
1 teaspoon kosher Salt
1 teaspoon fresh cracked black peppercorns
1 tablespoon chili powder

Directions:

Combine ingredients and marinate chicken for at least 30 minutes, up to 2 hours.

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PICKLED RED ONIONS

Servings 2 cups

Ingredients:

1 medium red onion, thinly sliced
1/2 teaspoon sugar
1/2 teaspoon salt
3/4 cup rice vinegar, white wine vinegar, or apple
cider vinegar

Flavorings (optional):

1 small clove of garlic, halved
5 black peppercorns
5 allspice berries
3 small springs of thyme
1 small dried chili

Directions:

1. Boil 2-3 cups of water in a kettle. Peel and cut the garlic clove in half.
2. Dissolve the sugar and salt: In the container you will be using to store the onions, add the sugar, salt, vinegar, and flavorings. Stir to dissolve.
3. Par-blanch the onions: Place the onions in the sieve and place the sieve in the sink. Slowly pour the boiling water over the onions and let them drain.
4. Add the onions to the jar: Add the onions to the jar and stir gently to evenly distribute the flavorings.
5. Store: The onions will be ready in about 30 minutes, but are better after a few hours. Store in the refrigerator. They will keep for several weeks, but are best in the first week.

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LAMB BOLOGNESE

Servings 4 to 6

Ingredients:

1 pound ground lamb
2 large carrots, fine dice
2 celery stalks, fine dice
1 white onion, fine dice
2 cloves garlic, minced
1 cup dry red wine
1 (14.5-ounce) can crushed tomatoes
½ teaspoons chopped fresh rosemary
1 teaspoon chopped fresh oregano
1 tablespoon chopped fresh flat-leaf parsley
1 tablespoon chopped fresh basil
1 bay leaf
6 ounces tomato paste
4 cups beef stock
½ cup whole milk
Pinch red pepper flakes
1 pound pasta, cooked
Parmesan cheese, for topping
Mascarpone or ricotta cheese, for topping

Directions:

1. In a large skillet over medium heat, add ground lamb and start to brown. After the mixture is about half browned, add in carrots, celery and onions. Cook until the vegetables just start to soften and the meat is fully browned.
2. Add in garlic and cook until fragrant, about 1 minute.
3. To deglaze the pan, pour in red wine and scrape up any brown bits on the bottom of the pan.
4. Cook for about 5 minutes to cook down a little of the red wine.
5. Add in tomatoes.
6. Add in fresh herbs, bay leaf, tomato paste and 2 cups stock. Mix together until combined and cover the pot with a lid. Simmer on low heat until the mixture has cooked down and is thick. Add in remaining 2 cups stock, repeat process. This in total should take around 2-3 hours.
7. Add in milk and red pepper flakes and cook for 30 minutes until thick and delicious.
8. Keep sauce warm while pasta cooks. Serve atop fresh pasta with a sprinkling of Parmesan cheese and a dollop of mascarpone or ricotta cheese.

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PAIRS
WELL WITH:
MERLOT



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MACARONI AND CHEESE WITH ROASTED TOMATOES

Servings 6

Ingredients:

8 oz elbow macaroni, cooked (or other tubular pasta)
½ tbsp extra virgin olive oil
1 lb heirloom cherry tomatoes
3 tbsp unsalted butter
3 tbsp all purpose flour
1 ½ cups whole milk
½ cup heavy whipping cream
12 oz sharp cheddar cheese shredded
6 oz Gruyère cheese shredded
4 oz Gorgonzola cheese crumbled
Salt and pepper to taste
¾ cups bread crumbs
2 tbsp butter melted

Directions:

1. Roast the tomatoes. Preheat oven to 450F. Wash and halve the tomatoes. Season with olive oil, salt and pepper and arrange on a baking sheet. Bake for 10 to 20 minutes; or until tomatoes are blistering and beginning to burst. Set aside.
2. Preheat oven to 350F. Lightly grease a large 3 qt or 4 qt baking dish and set aside. Combine shredded cheddar and Gruyère in a large bowl. Reserve 1/3 of the cheese mixture and set aside.
3. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and arrange on a large baking sheet. Drizzle pasta with olive oil and set aside to cool while preparing cheese sauce.
4. Melt butter in a deep saucepan. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
5. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
6. Add about half of the shredded cheese mixture and the Gorgonzola cheese and whisk until smooth. Add the rest of the cheeses and continue whisking until creamy and smooth. Sauce should be nice and thick.
7. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce. Gently fold in the reserved shredded cheeses and the roasted tomatoes.

In a small bowl, combine bread crumbs and melted butter. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

