



August 2019

Slow Cooker Texas Pulled Pork

Pairing: 2017 Brunier Pigeoulet Vacluse, Rhone Valley, France

Serves 8 entrée portions

Ingredients:

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 1/2 teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter, or as needed



Directions:

1. Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.
2. Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.
3. Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

Image and Recipe By: <https://www.allrecipes.com/recipe/92462/slow-cooker-texas-pulled-pork/print/?recipeType=Recipe&servings=8&isMetric=false>



August 2019

Pan-Seared Ribeye

Pairing: 2017 Calipaso Cabernet Sauvignon, Paso Robles, California

Serves (Varies)

Ingredients:

- 1 boneless rib eye steak (1 1/2 inches thick)
- Canola oil, to coat
- Kosher salt and ground black pepper



Directions:

1. Place a 10-to-12-inch cast-iron skillet in the oven and heat the oven to 500 degrees F. Bring the steak to room temperature.
2. When the oven reaches temperature, remove the skillet and place on the range over high heat for 5 minutes. Coat the steak lightly with oil and sprinkle both sides with a generous pinch of salt. Grind on black pepper.
3. Immediately place the steak in the middle of the hot, dry skillet. Cook 30 seconds without moving. Turn with tongs and cook another 30 seconds, then put the pan straight into the oven for 2 minutes. Flip the steak and cook for another 2 minutes. (This time is for medium-rare steak. If you prefer medium, add a minute to both of the oven turns.)
4. Remove the steak from the skillet, cover loosely with foil and rest for 2 minutes. Serve whole or slice thin and fan onto plate

Recipe By: <https://www.foodnetwork.com/recipes/alton-brown/pan-seared-rib-eye-recipe-2131274>



August 2019

Pad Thai

Pairing: 2018 Benito Santos Albariño, Rias Baixas, Spain

Serves 4 entrée portions

Ingredients:

- *Kosher salt*
- *8 oz. wide rice noodles*
- *2 tbsp. lime juice*
- *2 tbsp. brown sugar*
- *1 tbsp. fish sauce*
- *1 tbsp. low-sodium soy sauce*
- *1/4 tsp. cayenne pepper*
- *2 tbsp. vegetable oil*
- *1 bell pepper, thinly sliced*
- *2 cloves garlic, minced*
- *2 eggs, lightly whisked*
- *1 lb. shrimp, peeled and deveined*
- *Freshly ground black pepper*
- *2 green onions, thinly sliced*
- *1/4 c. roasted peanuts, chopped*



Directions:

1. In a large pot of salted boiling water, cook noodles until al dente. Drain.
2. In a small bowl, whisk together lime juice, brown sugar, fish sauce, soy sauce, and cayenne pepper. Set aside.
3. In a large nonstick pan over medium-high heat, heat oil. Add bell pepper and cook until tender, about 4 minutes. Stir in garlic and cook until fragrant, about 1 minute more. Add the shrimp and season with salt and pepper. Cook until pink, about 2 minutes per side.
4. Push the shrimp and vegetables to one side of the pan and pour in the egg. Scramble until just set then mix with the shrimp mixture. Add the cooked noodles and toss until combined. Pour in the lime juice mixture and toss until the noodles are coated.
5. Garnish with green onions and roasted peanuts before serving.

Recipe By: <https://www.delish.com/cooking/recipe-ideas/recipes/a53823/easy-pad-thai-recipe/>



August 2019

Spanish Migas

Pairing: *2017 Tasca d'Almerita Tenuta Regaleali 'Leone d'Almerita' Terre Siciliane IGT, Sicily, Italy*

Serves 4 entrée portions

Ingredients:

- *5 1/2 cups of old bread (a two day old baguette will do just fine)*
- *3 garlic cloves*
- *1 diced red bell pepper*
- *Lamb suet (or olive oil as a substitute)*
- *Water*
- *Salt*
- *Paprika*
- *1/3 cup of diced Jamon Serrano/Ibérico*
- *1/3 cup of diced chorizo sausage*
- *1 diced medium tomato*
- *4 eggs (optional)*



Directions:

1. Cut the hard bread into thin slices and wrap them in a wet cloth or kitchen towel. Reserve for a couple of hours until the moisture lightly softens the bread.
2. In a wide pan, heat the lamb suet (or 1 Tbsp of olive oil instead) and fry the garlic cloves until golden. Crush the garlic cloves with the help of a wooden spoon and add the diced red bell pepper, jamon, chorizo and tomato. Cook at low to medium heat for 5 minutes and add the reserved bread and a pinch of paprika and salt. Continue cooking for 15 minutes mixing the ingredients and breaking the bread slices into smaller pieces with your wooden spoon.
3. The bread has to dry in the pan slowly while cooking to allow all the flavors to come together, so it is important to add light splashes water over the crumbs during the process (bread must remain moist but not wet).

Recipe By: <https://catavino.net/recipes/spanish-recipe-migas-bread-crumbs/>