



December 2019

Best-Ever Bison Burger (Serves 8)

Wine Pairing: 2017 Horse & Plow Draft Horse Red, North Coast, California

Ingredients:

FOR THE BURGERS

- 2 lb. ground bison
- 1 tbsp. Worcestershire sauce
- 1/2 shallot, finely chopped
- 2 cloves garlic, minced
- 1 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1/2 tsp. coriander
- 1/2 tsp. ground mustard
- 2 tbsp. butter
- 2 large onions, thinly sliced
- 8 slices white cheddar cheese
- 8 hamburger buns
- Romaine lettuce, for serving



FOR THE SAUCE

- 1/2 c. mayonnaise
- 1 tbsp. Dijon mustard
- 1/2 tsp. dried oregano

Directions:

1. In a large bowl, combine bison, Worcestershire sauce, shallot, garlic, salt, pepper, coriander, and ground mustard. Form into 8 patties that are slightly larger than your hamburger buns. Let sit at room temp for 30 minutes.
2. In a large skillet over medium heat, melt butter. Add onions and cook, stirring occasionally, until golden, 20 minutes. Remove from skillet and place on a plate and tent with foil to keep warm.
3. Return skillet to heat and cook patties for 3 minutes, flip, add cheese and cook for 3 more minutes for medium. Work in batches as necessary. Place patties on a cutting board and let rest 5 minutes.
4. In a small bowl, combine mayonnaise, Dijon mustard, and oregano. Spread mixture on bottom buns, top with romaine, burgers, caramelized onions, and top buns.

Recipe and Image from: delish.com



December 2019

Marinated Squid Salad w/ English Cucumber & Tomatoes (Serves 4)

Pairing: 2019 Nick Goldschmidt Boulder Bank Sauvignon Blanc, Marlborough, New Zealand

Ingredients:

- *Small squid (2-3 inches long)*
- *Canola Oil*
- *Kosher salt, freshly ground black pepper*
- *Extra virgin olive oil*
- *Red wine vinegar*
- *English cucumber*
- *Heirloom tomatoes or vine-ripened tomatoes*
- *Minced shallots*
- *Chopped Italian parsley + whole leaves for garnish*
- *Minced chives*
- *Cherry tomatoes, halved*
- *Thinly shaved red onion*



Directions:

1. Clean the squid and separate the body from the tentacles. Cut the body into rings and spread the pieces onto a paper towel to dry.
2. Heat a sauté pan with some canola oil over high heat. Season the squid with salt & pepper and sauté the tentacles briefly, then add the rings and sauté for another quick 30 seconds or until the rings turn opaque. Drain on paper towels, then place into a bowl. Drizzle squid with olive oil, add vinegar, toss, and refrigerate for 2 hours.
3. Meanwhile, peel, half, and de-seed the cucumber. Sprinkle with salt and let stand for 30 minutes. Afterwards, rinse the cucumber, pat dry, cut into bâtons, and refrigerate.
4. Slice tomatoes thinly and place on a plate. Season with salt & pepper. Drizzle with olive oil.
5. Toss cucumber, cherry tomatoes, shallots, parsley, chives, red onion, and squid together. Place the mixture atop the tomato slices and garnish with parsley leaves. Drizzle plate with more extra virgin olive oil. Serve cold.

Recipe and Image from: gourmetfury.com



December 2019

Lamb Giouvetsi (lamb stew with orzo pasta) (Serves 4 - 6)

Pairing: 2017 Tsilili 'Askitikos' Red, Thessalia, Greece

Ingredients:

- 2 lb. leg of lamb, boneless, cut into chunks
- 2 medium red onions, finely chopped
- 2 carrots, sliced (1/2" thick)
- 1 can of chopped tomatoes
- 2 tbsps. tomato puree
- 1 tsp. sugar
- 1 glass of red wine
- 1 bay leaf
- 1/2 cup of olive oil
- 9 oz. orzo pasta
- 5 oz. grated kefalotyri or feta cheese



Directions:

1. Start by cutting the lamb into chunks. Wipe the lamb with paper towels. Heat 1/2 of a cup of olive oil into a pan, add the chopped onions and carrots and sauté for 5 minutes in medium-low heat. Turn up the heat and add the lamb; brown the meat on all sides until crusty.
2. Stir in the tomato purée and pour in the red wine. Wait for the wine to evaporate. Add the canned tomatoes, a glass of water, the bay leaf, sugar and a good pinch of salt and pepper.
3. Turn the heat down and simmer with the lid on for at least 45 minutes.
4. In the meantime, into another pan heat 3 tbsps. of olive oil and the orzo pasta. Sauté, until golden.
5. Place the orzo pasta along with the meat and sauce in an oven tray (remove the bay leaf) and mix with a spatula. Cover the tray with some aluminum foil and bake in preheated oven at 180C for 30 minutes. Remove the aluminum foil, add a glass of water if needed, and put back in the oven for another 15 minutes. Sprinkle with some grated kefalotyri or feta and enjoy!

Recipe and Image from: mygreekdish.com



December 2019

Chicken Tikka Masala (Serves 6)

Pairing: 2018 J. Mourat Collection Blanc, Fiefs Vendéens Mareuil, Val de Loire, France

Ingredients:

- 6 garlic cloves, finely grated
- 4 tsp. finely grated peeled ginger
- 4 tsp. ground turmeric
- 2 tsp. garam masala
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 1½ cups whole-milk yogurt
- 1 Tbsp. kosher salt
- 2 lb. skinless, boneless chicken breasts, halved lengthwise
- 3 Tbsp. ghee (clarified butter)
- 1 small onion, thinly sliced
- ¼ cup tomato paste
- 6 cardamom pods, crushed
- ½ tsp. crushed red pepper flakes
- 1 28-oz. can whole peeled tomatoes
- 2 cups heavy cream
- ¾ cup chopped cilantro, plus sprigs for garnish
- Steamed basmati rice (for serving)



Directions:

1. Combine garlic, ginger, turmeric, garam masala, coriander, and cumin in a small bowl. Whisk yogurt, salt, and half of spice mixture in a medium bowl; add chicken and turn to coat. Cover and chill 4-6 hours. Cover and chill remaining spice mixture.
2. Heat ghee in a large heavy pot over medium heat. Add onion, tomato paste, cardamom, and chiles and cook, stirring often, until tomato paste has darkened, and onion is soft, about 5 minutes. Add remaining half of spice mixture and cook, stirring often, until bottom of pot begins to brown, about 4 minutes.
3. Add tomatoes with juices, crushing them with your hands as you add them. Bring to a boil, reduce heat, and simmer, stirring often and scraping up browned bits from bottom of pot, until sauce thickens, 8-10 minutes.
4. Add tomatoes with juices, crushing them with your hands as you add them. Bring to a boil, reduce heat, and simmer, stirring often and scraping up browned bits from bottom of pot, until sauce thickens, 8-10 minutes.
5. Meanwhile, preheat broiler. Line a rimmed baking sheet with foil and set a wire rack inside sheet. Arrange chicken on rack in a single layer. Broil until chicken starts to blacken in spots (it will not be cooked through), about 10 minutes.
6. Cut chicken into bite-size pieces, add to sauce, and simmer, stirring occasionally, until chicken is cooked through, 8-10 minutes. Serve with rice and cilantro sprigs.

Recipe and Image from: bonapetit.com