



November 2019

Jambalaya (Serves 6 - 8)

Wine Pairing: 2016 Piaugier Sablet, Rhone Valley, France

Ingredients:

- 3 tablespoons olive oil, divided
- 2 chicken breasts, cut into bite-sized pieces
- 1 pound andouille sausage, thinly sliced
- 3 small bell peppers, cored and diced
- 2 ribs celery, diced
- 1 jalapeño pepper, seeded and chopped
- 1 white onion, diced
- 4 cloves garlic, peeled and minced
- 1 (14-ounce) can crushed tomatoes
- 3-4 cups chicken stock
- 1 1/2 cups uncooked long grain white rice
- 2 tablespoons Cajun seasoning
- 1 teaspoon dried thyme, crushed
- 1/4 teaspoon cayenne pepper
- 1 bay leaf
- 1 pound raw large shrimp, cleaned
- 1 cup thinly-sliced okra
- Kosher salt and freshly-cracked black pepper
- optional garnishes: chopped fresh parsley, thinly-sliced green onions, hot sauce



Directions:

1. Heat 1 tablespoon oil in a stock pot over medium-high heat. Add the chicken and sausage and sauté for 5-7 minutes, stirring occasionally, until the chicken is cooked through and the sausage is lightly browned. Transfer to a clean plate and set aside.
2. Add the remaining 2 tablespoons oil to the stock pot. Add bell peppers, celery, jalapeño, onion and garlic. Sauté for 6 minutes, stirring occasionally, until the onions are softened.
3. Add the crushed tomatoes, chicken stock, rice, Cajun seasoning, thyme, cayenne, bay leaf, and stir to combine. Continue cooking until the mixture reaches a simmer. Then reduce heat to medium-low, cover and simmer for about 25-30 minutes, or until the rice is nearly cooked through, stirring every 5 minutes or so along the way so that the rice does not burn.
4. Add the shrimp, okra, and stir to combine. Continue to simmer, stirring occasionally, until the shrimp are cooked through and pink. Stir in the chicken and sausage. Remove the bay leaf.
5. Adjust the seasoning as desired. Remove from heat and serve!

Recipe From: <https://www.gimmesomeoven.com/jambalaya-recipe/>



November 2019

White Pizza with Roasted Garlic and Green Olives (Serves 4)

Pairing: 2018 Hendry Albariño, Napa Valley, CA

Ingredients:

- 1 (12 inch) pre-baked pizza crust
- 1 bulb garlic
- 5 tablespoons olive oil
- 1 pinch salt
- 1 cup sliced green olives
- 1 (8 ounce) package shredded Italian cheese blend



Directions:

1. Preheat the oven to 350 degrees F (175 degrees C). Slice the top off of the head of garlic, and sprinkle with a little salt. Place on a square of aluminum foil, and drizzle with olive oil. Wrap the foil loosely around the garlic. Bake for 35 to 40 minutes in the preheated oven, until cloves are tender.
2. Drizzle olive oil from the garlic foil pack over the pizza crust, and brush to spread evenly. Sprinkle the green olives over the crust. Top with shredded cheese. Squeeze the garlic cloves out of the paper skins, and distribute on top of the pizza.
3. Bake for 30 to 35 minutes in the preheated oven, or until the cheese is melted and bubbly and the edges are nicely browned. Allow to cool for a few minutes, then slice and serve.

Recipe and Image By: <https://www.allrecipes.com/recipe/81336/white-pizza-with-roasted-garlic-and-green-olives/>



November 2019

Reuben Sandwich (Serves 1)

Pairing: 2017 J Finn Cabernet Sauvignon, Mendocino, California

Ingredients:

- 2 slices rye bread or pumpernickel
- 2 teaspoons butter, at room temperature
- 2 tablespoons Reuben's Russian Dressing
- 1/4 cup well-drained, fresh-style sauerkraut
- 2 ounces thinly sliced Gruyère or Switzerland Swiss cheese
- 1/4 pound thinly sliced corned beef

Directions:

1. Butter each slice of bread evenly to the edges on one side.
2. Place one slice, buttered side down, in a small cold skillet: Build the sandwich in the skillet you'll grill it in.
3. Spread 1 tablespoon of the Russian dressing on the face-up, dry side of the bread. Then put on the sauerkraut, spreading it evenly.
4. Arrange the cheese in an even layer over the sauerkraut, then do the same with the corned beef.
5. Spread another 1 tablespoon Russian dressing on the dry side of the second slice of bread and place it, dressing side down, buttered side up, over the corned beef.
6. Place the skillet over medium-low heat and grill the sandwich slowly, pressing down on it a few times with a wide metal spatula. Grill until the bread is browned and crisped, then turn the sandwich over with the help of the spatula.
7. Now weight the sandwich down by placing a plate (or another small skillet) over the sandwich, then adding on a weight, such as a 28-ounce can of tomatoes. Grill until the second side has browned and crisped, then flip the sandwich over one more time to briefly reheat the other side.
8. Serve immediately.
9. Serve alongside, pour over shanks or use as garlic mashed potato gravy





November 2019

Classic Swiss Cheese Fondue (Serves 8)

Pairing: 2017 Marc Portaz Apremont, Savoie, France

Ingredients:

- 1 garlic clove, halved
- 1 pound Gruyère cheese, grated
- 1/2 pound Emmentaler cheese or other Swiss cheese, grated
- 1 cup dry white wine
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 teaspoon fresh lemon juice
- 1 1/2 tablespoons kirsch
- Freshly ground pepper
- Freshly grated nutmeg



Directions:

1. Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic.
2. Combine the grated Gruyère and Emmentaler with the wine, cornstarch and lemon juice in the fondue pot and cook over moderate heat, stirring occasionally, until the cheeses begin to melt, about 5 minutes.
3. Add the kirsch and a generous pinch each of pepper and nutmeg and cook, stirring gently, until creamy and smooth, about 10 minutes; don't overcook the fondue or it will get stringy.
4. Serve at once.