



September 2019

## Beef Bolognese (Serves 4 - 5)

Wine Pairing: 2016 Ciavolich Divus, Montepulciano d'Abruzzo DOC, Italy

### Ingredients:

- 2 tablespoons good olive oil, plus extra to cook the pasta
- 1 pound lean ground sirloin
- 4 teaspoons minced garlic (4 cloves)
- 1 tablespoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 1 1/4 cups dry red wine, divided
- 1 (28-ounce) can crushed tomatoes, preferably San Marzano
- 2 tablespoons tomato paste
- Kosher salt and freshly ground black pepper
- 3/4 pound dried pasta, such as orecchiette or small shells
- 1/4 teaspoon ground nutmeg
- 1/4 cup chopped fresh basil leaves, lightly packed
- 1/4 cup heavy cream
- 1/2 cup freshly grated Parmesan cheese, plus extra for serving



### Directions:

1. Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown. Stir in the garlic, oregano, and red pepper flakes and cook for 1 more minute. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits. Add the tomatoes, tomato paste, 1 tablespoon salt, and 1 1/2 teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.
2. Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and the pasta, and cook according to the directions on the box.
3. While the pasta cooks, finish the sauce. Add the nutmeg, basil, cream, and the remaining 1/4 cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened. When the pasta is cooked, drain and pour into a large serving bowl. Add the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.

Recipe From: <https://www.foodnetwork.com/recipes/ina-garten/weeknight-bolognese-recipe-1924746>; Image from: <https://tastykitchen.com/blog/2014/01/orecchiette-bolognese/>



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## Easy Bacon and Cheese Quiche (Serves 6)

Pairing: 2018 Hill Family Sauvignon Blanc, Napa Valley, CA

### Ingredients:

- 1 (9 inch) deep dish frozen pie crust
- 1 (3 ounce) can bacon bits
- 1/2 cup chopped onion
- 5 ounces shredded Swiss cheese
- 3 ounces grated Parmesan cheese
- 4 eggs, lightly beaten
- 1 cup half-and-half cream



### Directions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Place unthawed pie crust on a baking sheet. In a medium bowl, mix the bacon, onions, and both cheeses. Pour this mixture into the crust.
3. Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.
4. Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

Recipe By: <https://www.allrecipes.com/recipe/24474/easy-bacon-and-cheese-quiche/print/?recipeType=Recipe&servings=6&isMetric=false>



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## Roasted Venison (Serves 8)

Pairing: 2017 Wild & Wilder Shiraz, "The Opportunist", Langhorne Creek, Australia

### Ingredients:

- 1 venison roast (3 to 4 pounds)
- 10 whole garlic cloves, peeled
- 2 teaspoons dried rosemary, crushed
- 1-1/2 teaspoons onion powder, divided
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- 7 medium carrots, quartered
- 5 small onions, quartered
- 1 tablespoon beef bouillon granules
- 1 teaspoon browning sauce, optional
- 2 tablespoons cornstarch
- 3 tablespoons cold water



### Directions:

1. Cut 10 deep slits in roast; place a garlic clove in each slit. Combine the rosemary, 1 teaspoon onion powder, garlic powder and thyme; rub over entire roast. Cover; refrigerate for 2 hours.
2. Add 1/2 in. of water to a roasting pan. Place the roast, carrots and onions in pan. Cover and bake at 325° for 2-1/2 to 3 hours or meat is tender. Remove meat and vegetables to a serving platter; keep warm.
3. Strain drippings into a measuring cup. In a large saucepan, combine 3 cups drippings, bouillon, browning sauce and remaining onion powder. Combine cornstarch and cold water until smooth; stir into drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast.



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## Greek-style Shrimp with Tomatoes and Feta (Serves 4)

Pairing: *2018 Savatiano Markou Vineyards, Attica, Greece*

### Ingredients:

- 4 tablespoons extra-virgin olive oil
- 3/4 cup finely chopped shallots, from about 3 shallots
- 4 garlic cloves, roughly chopped
- 1 (28-oz) can diced tomatoes
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 teaspoon ground cumin
- 1/2 teaspoon crushed red pepper flakes (use less if you are heat-sensitive)
- 1 tablespoon honey
- 1-1/2 pounds extra large shrimp, peeled and deveined
- 6 ounces feta cheese
- 3/4 teaspoon dried oregano
- 2 tablespoons roughly chopped fresh mint



### Directions:

1. Preheat oven to 400°F; set one oven rack in the middle position and another about 5 inches underneath the broiler.
2. Heat the olive oil in a wide oven-proof skillet (see note) over medium-low heat. Add the shallots and garlic and cook, stirring occasionally, until softened, 5 to 7 minutes. Do not brown.
3. Add the tomatoes with their juices, salt, pepper, cumin, red pepper flakes, and honey. Bring to a boil, then reduce the heat to medium-low and cook, uncovered, stirring occasionally, until the sauce is thickened, 15 to 20 minutes.
4. Off the heat, arrange the shrimp over the tomato sauce in an even layer. Crumble the feta over the shrimp, and then sprinkle with the oregano. Bake for 12 to 15 minutes, until the shrimp are pink and just cooked (the cooking time will depend on the size of the shrimp). Turn on the broiler. Using an oven mitt, carefully transfer the pan to the higher oven rack and broil for 1 to 2 minutes, or until the feta is golden brown in spots. Using an oven mitt, remove the pan from the oven (and immediately place the oven mitt or a dishtowel over the handle of the pan because it's very easy to forget that it is burning hot). Let the shrimp rest for 5 minutes, then sprinkle with mint and serve.

Recipe By: <https://www.onceuponachef.com/recipes/greek-shrimp-tomatoes-feta.html>