

EdenVale Pairing Recommendation



Jalapeno Poppers

INGREDIENTS

- 12 large jalapeno peppers
- 2 ounces feta cheese
- 4 ounces cream cheese, at room temperature
- 4 ounces shredded smoked pepper Jack cheese, or other hot pepper cheese, or extra-sharp Cheddar
- A small handful fresh cilantro, finely chopped
- 2 tablespoons grated onion

DIRECTIONS

Preheat the oven to 425 degrees F.

Cut 1/3 of each pepper off lengthwise and scoop out the seeds. Place on a baking sheet. If peppers do not sit flat on the baking sheet, slice a thin piece off the bottom of the pepper so it will not roll around.

Mash the feta, cream cheese, shredded cheese, cilantro, and onion together and stuff the peppers with the mixture. Roast for 15 to 18 minutes, or until the peppers are tender and the cheese is brown at the edges and bubbly.

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Smoky Macaroni and Cheese

INGREDIENTS

- 12 ounces sliced bacon
- 8 tablespoons unsalted butter (1 stick)
- 2/3 cup panko
- 1/4 cup whole smoked almonds, finely chopped
- 1 medium yellow onion, medium dice
- 1/2 cup all-purpose flour
- 3/4 teaspoon smoked paprika
- 2 tablespoons kosher salt, plus more as needed
- 1/2 teaspoon freshly ground black pepper
- 5 cups whole milk
- 1 pound elbow macaroni
- 8 ounces shredded Gouda cheese (about 3 cups)
- 4 ounces shredded smoked Gouda cheese (about 1 1/4 cups)

DIRECTIONS

Heat the oven to 400°F. Cook bacon until browned and crispy. When cool enough to handle, crumble into small pieces.

Meanwhile, melt 2 tablespoons of the butter and place in a medium bowl. Add the panko and almonds; set aside.

In a large, heavy-bottomed saucepan, melt the remaining 6 tablespoons

of butter. Add the onion, season with salt, and cook, stirring occasionally until softened. Add the flour and paprika to the onions and whisk constantly until the flour is no longer raw-tasting, about 3 minutes. Add the measured salt and pepper and stir to combine.

While whisking constantly, slowly add the milk to the flour mixture until evenly combined and smooth. Increase the heat to medium high and, while whisking constantly, cook until the sauce thickens and coats the back of a spoon, about 3 to 5 minutes. Remove from the heat and set aside.

Boil the pasta and cook according to the package directions or until just al dente. Drain in a colander and rinse with cold water, making sure to stir the pasta while rinsing, until cooled and the pieces are no longer sticking to each other; set aside in the colander.

Place the sauce over medium heat and stir in both cheeses just until melted and smooth. Add the pasta and reserved bacon and continue cooking, stirring occasionally, until the pasta is heated through and steaming, about 2 to 4 minutes.

Transfer to a 13-by-9-inch baking dish. Sprinkle evenly with the reserved panko mixture and bake until bubbling and brown on top, about 25 to 30 minutes.

EdenVale Pairing Recommendation



Sausage Fennel Mushroom Skewers

INGREDIENTS

- Mild Italian sausage
- Fresh fennel
- Crimini mushrooms

DIRECTIONS

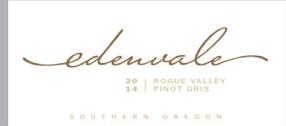
Skewer a slice of sausage

Then fennel bulb slice

One mushroom

Brush with olive oil. Sprinkle lightly with kosher salt and fresh cracked black pepper and roast on a sheet pan at 350 degrees for 15 min.

EdenVale Pairing Recommendation



Cold Apple Curried Soup

INGREDIENTS

2 tbsp. butter
1 medium yellow onion, peeled and chopped
1 tbsp. Madras-style (hot) curry powder
2 chicken bouillon cubes, dissolved in 4 cups hot water
3 medium eating apples (such as gala), peeled, cored, and chopped
2 medium granny smith apples, peeled, cored, and chopped
Maldon or other sea salt
1 large lemon, juiced
2 cups heavy cream

4 sprigs fresh mint, chopped
Cayenne pepper

DIRECTIONS

Melt butter in a large saucepan over medium heat. Add onions and cook until pale golden, about 5 minutes. Add curry powder and cook, stirring, for 2 minutes. Add bouillon broth, apples, and 1/4 tsp. salt. Bring mixture to a boil, reduce heat to medium-low, and simmer, stirring often, until apples are completely soft, 30-45 minutes. Set aside to cool.

Working in batches, transfer soup into the jar of an electric blender and blend until soup is very smooth, then pour through a fine sieve. Whisk in half the lemon juice (adding more for a sharper taste) and the cream. Adjust seasonings and refrigerate until very cold. Serve soup sprinkled with chopped mint and a little cayenne pepper.

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Chicken Marabella

INGREDIENTS

8 lbs chicken thighs
1 head of garlic, peeled and finely pureed
1/4 cup dried oregano
coarse salt and freshly ground black pepper to taste
1/2 cup red wine vinegar
1/2 cup olive oil
1 cup pitted prunes
1/2 cup pitted Spanish green olives
1/2 cup capers with a bit of juice
6 bay leaves
1 cup brown sugar
1 cup white wine
1/4 cup Italian parsley or fresh coriander (cilantro), finely chopped

DIRECTIONS

Preheat oven to 350 degrees. In a large bowl combine chicken thighs, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, overnight. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them. Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat. To serve Chicken Marabella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juices over chicken.

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Moroccan Pork on a Crisped Wonton

Boneless pork shoulder, skin and excess fat removed. Scatter onion over bottom of slow cooker and place pork on top. Add broth, cover and cook on low until very tender, about 8 hours. Remove meat and shred.

- 1 onion, chopped
- 1/2 cup low-sodium chicken broth or water
- 2 cups bottled or homemade barbecue sauce
- 2 tablespoons mustard
- 2 tablespoons honey
- 1 tablespoon soy sauce
- Salt and pepper

Moroccan Barbecue Sauce: In a 2- to 3-quart pan, combine:

- 3/4 cup honey
- 1/2 cup fresh cilantro sprigs

- 1/3 cup lemon juice
 - 1/4 cup rice vinegar
 - 1/4 cup ketchup
 - 1/4 cup soy sauce
 - 1 clove garlic
 - 1 whole star anise
 - 1 cinnamon stick (3 in. long, broken into pieces)
 - 3/4 teaspoon black peppercorns
 - 1/4 teaspoon each ground ginger, ground cardamom, whole cloves, hot chile flakes, and salt.
- Bring to a simmer over medium-high heat; cook, stirring occasionally, until sauce is reduced to about 1 1/4 cups, about 15 minutes. Pour through a fine strainer into a bowl. Makes about 1 1/4 cups.

Wontons: Bring peanut or canola oil to 300 degrees carefully drop wonton wrappers in oil and turn with tongs after 8 seconds when lightly browned remove to paper towel to drain.

EdenVale Pairing Recommendation



Spicy Vegan Jambalaya

INGREDIENTS

- 3 Tbsp. extra virgin olive oil
- 1 large yellow onion, diced
- 3 cloves garlic, chopped
- 4 large stalks celery, diced
- 1 heaping Tablespoon diced jalapeño (use more or less depending on how spicy you like things - 1 Tbsp. gives it a nice kick)
- 4 cups diced fresh tomatoes (you could also use whole cherry tomatoes - they'll break down as it all cooks)
- 2 cups uncooked brown rice
- 4.5 cups vegetable stock
- 2 teaspoons vegan worcestershire sauce (you can find some good vegan varieties online or, if you don't have any of the vegan stuff handy, just leave it out!)
- 3 bay leaves
- 1 teaspoon smoked paprika
- 2 teaspoons hot sauce (I use Sriracha)
- salt and pepper to taste
- 1.5 cups chopped cilantro, plus extra for garnish

DIRECTIONS

Heat oil in a large skillet or saucepan (use one that has a tight-fitting lid). Add onion, garlic, celery, and jalapeño to oil and sauté until onions are translucent, about 3 minutes.

Add tomatoes and cook an additional minute or two to soften them up.

Add rice, vegetable stock, worcestershire sauce, bay leaves, paprika, hot sauce, salt, and pepper to pan and stir to combine. Cover and bring mixture to a simmer. Let it cook for 20-40 minutes, until the rice has absorbed all the liquid and cooked through.

Stir in fresh cilantro and serve immediately. Garnish with extra cilantro.