

NOVEMBER 2014 SELECTIONS

2013 “Fizzy” Rose

Fermented in a beer tank to retain a bit of co2 to compliment this wines “fruitfulness,” it's made from a variety of red grape juices (25% barrel-fermented Chambourcin, 25% Cabernet Sauvignon, 50% Cabernet Franc. Finished slightly off dry with a hint of Fizz. Perfect for your Thanksgiving spread!

Multigrain Bread Stuffing with Sausage and Herbs (foodandwine.com)

- 4 tablespoons unsalted butter, plus more for greasing
- 1 1/4 pounds soft multigrain bread, cut into 1-inch pieces
- 2 tablespoons extra-virgin olive oil
- 1 pound sweet Italian sausage, casings removed
- 2 cups finely chopped onion (1 medium onion)
- 1 cup finely diced celery (2 large ribs)
- Kosher salt
- 2 garlic cloves, minced
- 1 tablespoon finely chopped sage
- 1 tablespoon finely chopped thyme
- 1/2 teaspoon crushed red pepper
- 1/2 cup dry white wine
- 4 large eggs

Instructions

1. Preheat the oven to 375°. Lightly butter a 9-by-13-inch baking dish. On a large rimmed baking sheet, toast the bread for about 15 minutes, tossing halfway through, until lightly golden and dry. Transfer the bread to a large bowl.
2. In a large skillet, heat the olive oil until shimmering. Add the Italian sausage and cook over moderately high heat, breaking up the meat with the back of a spoon, until browned and just cooked through, about 7 minutes. Scrape the sausage and any fat into the bowl with the bread.
3. In the same skillet, melt the 4 tablespoons of butter. Add the onion, celery and a generous pinch of salt and cook over moderately high heat, stirring occasionally, until the onion and celery are softened and just starting to brown, about 8 minutes. Stir in the garlic, sage, thyme and crushed red pepper and cook, stirring, until fragrant, about 1 minute. Add the white wine and simmer until nearly absorbed, about 2 minutes. Scrape the vegetables into the bowl with the bread and sausage.
4. In a medium bowl, beat the eggs with 1 1/2 teaspoons of salt and the stock and black pepper. Pour over the bread, add the parsley and toss thoroughly until the bread soaks up all of the liquid.
5. Transfer the stuffing to the prepared baking dish and cover with foil. Refrigerate for at least 1 hour or overnight.

2013 Chambourcin

Our first ever Chambourcin, aged 9 months in young French oak barrels, delicate fruit character and medium bodied, perfectly geared for your thanksgiving Turkey. Only 150 cases made exclusively for our club members.

Green Beans with Shiitake Mushrooms (epicurious.com)

- 6 tablespoons (3/4 stick) butter
- 8 ounces fresh shiitake mushrooms, stemmed, caps sliced
- 2 shallots, chopped
- 2 garlic cloves, minced
- 2 pounds slender green beans, trimmed
- 2/3 cup canned low-salt chicken broth

Instructions

1. Melt 3 tablespoons butter in large nonstick skillet over medium-high heat.
2. Add shiitake mushrooms and sauté until tender, about 5 minutes. Transfer mushrooms to medium bowl.
3. Melt remaining 3 tablespoons butter in same skillet. Add shallots and garlic and sauté until tender, about 2 minutes. Add green beans and toss to coat with butter. Pour broth over green bean mixture.
4. Cover and simmer until liquid evaporates and green beans are crisp-tender, about 10 minutes. Stir in shiitake mushrooms. Season to taste with salt and pepper. Transfer to platter and serve.