



# Winter Surprise Case

## \$277 + tax

### Winter

This season's wine selections are inspired by the transition from fall into winter and those cold, snowy blistering nights

### Food

Seasonal recipes by  
[www.foodandwine.com](http://www.foodandwine.com)

### Wine

Twelve outstanding wines to celebrate winter and the holiday season



## Grilled Cheese with Bacon

- 1/2 beef bouillon cube (about 1 teaspoon)
- 1/4 cup mayonnaise
- 2 teaspoons Sriracha
- Salt and freshly ground pepper
- 1 tablespoon vegetable oil and 2 teaspoons cider vinegar
- 1 medium onion, thinly sliced
- 12 slices of bacon
- 2 tablespoons unsalted butter, softened
- 8 slices of white sandwich bread
- 1/2 pound sharp cheddar, cut into 4 slices
- 3 ounces cheddar cheese curds (1 cup)

In a small bowl, mash the bouillon cube into 2 teaspoons of hot water until dissolved. Whisk in the mayonnaise and Sriracha and season with salt and pepper.

In a medium skillet, heat the oil. Add the onion, cover and cook over moderate heat, stirring occasionally, until golden brown and softened, about 10 minutes. Stir in the vinegar and season with salt and pepper.

Meanwhile, in another skillet, cook the bacon over moderate heat, turning once, until crisp, 6 minutes. Drain on paper towels.

Butter the bread slices on 1 side. Spread the other side of 4 bread slices with the spicy mayonnaise and top with the onion, cheddar, cheese curds and bacon. Close the sandwiches buttered side out on a skillet over moderately low heat until crisp, about 4 minutes per side. Cut in half and serve.

Veneto, Italy



## Paolo Cottini Spumante

Sarah and Paolo Cottini's small farm in Valpolicella is comprised of seven hectares of old vines in the Veneto. The range consists mainly of the traditional wines, one would find in this area, but there are some unique offerings as well. This Spumante is classified as a Blanc de Noir. This means a white wine (sparkling) made from red grapes and in this case they're using 100% Corvina. It's vibrant and an energetic bubbly, offering notes of citrus and jasmine with a crisp minerality. \$30



## Coconut Shrimp Curry

2 tablespoons olive oil  
 1 onion *thinly sliced*  
 1 tablespoon minced ginger  
 2 garlic cloves *minced*  
 1/2 teaspoon salt and 1/2 teaspoon black pepper  
 2 tablespoons prepared red curry paste  
 1 red bell pepper *thinly sliced*  
 1 - 14.5 ounce can coconut milk  
 1 pound large shrimp *cleaned and deveined*  
 1 tablespoon fresh lime juice from sliced wedges  
 1/4 cup chopped fresh cilantro  
 Steamed white rice *for serving*

Add olive oil to a large, heavy bottomed pot and set over medium heat. Add onion and cook for 8 to 10 minutes, or until the onions are softened and golden brown. Add ginger and garlic and cook for 1 minute more, or until very fragrant. Season with 1/4 teaspoon salt and 1/4 teaspoon pepper.

Add the red curry paste, stirring with a wooden spoon to coat all of the aromatics with curry paste. Add the red pepper and sauté for about 3 to 4 minutes, or until softened. Add coconut milk, then fill the can about halfway with water and add that to the pot as well. Bring to a simmer.

While the coconut milk simmers, season the shrimp with remaining salt and pepper. Add the shrimp to the simmering sauce, then cover and cook for 3 to 4 minutes, or until the shrimp is cooked through. Remove from heat and stir in squeezed lime wedges and cilantro before serving with steamed rice.



Rheingau, Germany

## J. Baumer Riesling

The Rheingau spans about 50km from end to end and the greater part of the vineyards are situated along the Rhine River. The Joachim Baumer (J. Baumer) wine brand was born in this region in the 1950's and acquired by the Ress family in 1957. This zippy Riesling represents the basis for their production and a true classic of what to expect from their line-up. It bursts a mix of green apple, white peach, freshly picked pear and apricot with a perfume of white blossoms.

\$16





## Cheese Fondue

1 garlic clove, halved  
 1 pound Gruyere cheese, grated  
 1/2 pound Swiss cheese, grated  
 1 cup white wine (this wine pairing)  
 1 tablespoon plus 1 teaspoon cornstarch  
 1 tablespoon plus 1 teaspoon cornstarch  
 1 teaspoon fresh lemon juice  
 1 1/2 tablespoons kirsch (optional)  
 Freshly cracked pepper  
 Freshly grated nutmeg

Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic. Combine the grated Gruyere and Swiss cheese 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. Add the kirsch (optional) 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. Serve with crusty bread, cured meats, roasted potatoes, an assortment of vegetables and gherkin pickles.



Eola-Amity Hills, Oregon

## Evesham Wood Blanc Du Puits Sec

Russ Raney founded Evesham Wood in 1986 after training with the legendary Henri Jayer in Burgundy, France. The wines are based on the driving principle that small and focused is beautiful and delicious. All the fruit for this wine is sourced from the 'Le Puits Sec' vineyard, which was planted in 1989. This creamy white is a blend of Pinot Gris and Gewurztraminer. It offers a mix of honeysuckle, lychee, pear, apricot, peach, melon and mint with a crisp and clean finish. \$30



## Christmas Turkey

1/2 pound bacon, chopped  
 1/4 cup chopped flat-leaf parsley  
 1 1/2 tablespoons thyme leaves, plus 1 thyme sprig  
 Sea salt and freshly cracked pepper  
 One 16- to 18-pound turkey, giblets removed  
 6 celery ribs, 4 carrots, 2 large white onions, chopped  
 1 large sweet onion, thinly sliced and 1 large garlic clove, smashed  
 3/4 cup all-purpose flour and 1 quart of chicken

Preheat the oven to 350°. In a food processor, combine the bacon, parsley, thyme leaves, 1/4 teaspoon of salt and 1/2 teaspoon of pepper; process to a paste.

Using your fingers, gently separate the turkey skin from the breast and legs. Season the turkey cavities with salt and pepper. Carefully spread the bacon paste under the loosened skin and press gently on the outside of the skin to evenly distribute. Season the outside of the turkey with salt and pepper and tie the legs together tightly with kitchen string.

Scatter the celery, carrots and white onions in a large roasting pan and set the turkey on top. Tightly cover the bird with 2 sheets of oiled foil and roast on the lowest rack of the oven for 2 1/2 hours. Remove the foil and continue to roast for 1 hour, or until the turkey is browned and an instant-read thermometer inserted in the inner thigh registers 170°. Transfer the turkey to a carving board, cover loosely with foil and let rest for 30 minutes or for up to 1 hour.

Meanwhile, strain the pan juices into a bowl. Skim off the fat; pour 1/4 cup of the fat into a large, deep skillet. Add the sweet onion and thyme sprig and cook over moderately high heat until the onion is browned, about 5 minutes. Add the garlic, then stir in the flour. Gradually add the stock, whisking constantly, until smooth. Whisk in the reserved pan juices and simmer the gravy over low heat, whisking often, until no floury taste remains, about 15 minutes. Discard the thyme and garlic. Season the gravy with salt and pepper and transfer to a warmed gravy boat. Cut the string from the turkey and carve the bird.



Burgundy, France

## Domaine Famille Paquet

This liberated winegrower (a cultivator of grapes for wine) in the southern part of Burgundy produces a range of wines. This wine in particular is produced under the Macon-Villages appellation, within the commune of the Maconnais. It's a lovely Chardonnay, lightly fermented and aged in neutral oak. The idea is to emphasize the freshness and fruitiness that this varietal has to offer. It carries flavours of mandarin, meyer lemon, and grapefruit with a hint of buttered bread. \$35



## Glazed Ham with Prunes

One 8-pound, bone-in smoked ham  
 3 cups Dr Pepper (not diet) and 2 cups water  
 1/2 cup pitted prunes  
 1/3 cup yellow mustard  
 1/3 cup light brown sugar  
 2 tablespoons cider vinegar  
 1 1/2 teaspoons cornstarch mixed with 2 tablespoons of water

Preheat the oven to 325° and position a rack in the bottom third of the oven. Set the smoked ham in a large roasting pan. Score a 1/4-inch-deep crosshatch pattern into the fat at 2-inch intervals. Pour 2 cups of the Dr Pepper and the 2 cups of water into the pan and roast the ham for about 2 1/2 hours, until an instant-read thermometer inserted in the thickest part of the ham registers 120°. Increase the oven temperature to 425°.

Meanwhile, in a medium saucepan, simmer the prunes in the remaining 1-cup of Dr Pepper until they are plump and the liquid is slightly reduced, about 10 minutes. Using a slotted spoon, transfer the prunes to a small bowl and cover with plastic wrap. Whisk the mustard, brown sugar and vinegar into the liquid in the saucepan and boil until very thick and syrupy, about 5 minutes.

Drizzle the syrupy glaze over the ham and roast until glossy, 20 minutes. Carefully transfer the ham to a cutting board.

Pour the pan juices into the saucepan and spoon off the fat. Boil the sauce until reduced to 2 cups, 10 minutes. Whisk in the cornstarch slurry and the prunes and bring to a boil. Simmer the sauce until thickened, 2 minutes. Slice the ham and serve with the Dr Pepper sauce.



Burgundy, France

## Maison Levert Frères

Brothers Marcel and René started Maison Levert Frères and it's one of the oldest in Burgundy, with archives dating back to the beginning of the 15th century. Today, the family has 9ha of its own vineyards but they also work with farmers from all over Burgundy, whom they buy grapes from. This wine is classified as a Coteaux Bourguignons. It's a very rare offering, blending Gamay and Pinot Noir. You'll taste a soft mingle of mulberry and plum with a spice rack of herbs. \$20





## Eggplant Parmesan

2 large eggplant, cut into 1/4-inch thick rounds  
 2 eggs, beaten  
 1/4 cup almond milk  
 1 1/2 cups panko breadcrumbs  
 1 1/4 cup grated Parmesan cheese, divided  
 2 teaspoons oregano and 2 tablespoons fresh thyme  
 1/2 teaspoon red pepper flakes  
 1/2 teaspoon salt, more for sprinkling and black pepper  
 Extra-virgin olive oil, for drizzling  
 28 ounces Marinara Sauce  
 2 large balls fresh mozzarella, thinly sliced  
 1/3 cup fresh basil leaves

Preheat the oven to 400°F and line 2 baking sheets with baking sheets parchment paper.

In a medium-sized shallow dish, whisk the eggs and almond milk. In another medium-sized shallow dish, combine the panko, 1 cup Parmesan cheese, oregano, thyme, red pepper flakes, salt, and several grinds of pepper.

Dip the eggplant slices into the egg mixture and then into the panko mixture. Place onto the baking sheets, drizzle with olive oil, and bake for 18 minutes or until tender and golden brown.

In an 8x12 or 9x13-inch baking dish, spread 1/2 cup marinara, layer half the eggplant, and top with 1 cup of marinara and half the mozzarella. Repeat with the remaining eggplant, the remaining marinara, and the remaining mozzarella. Sprinkle with the remaining 1/4 cup Parmesan cheese, drizzle with olive oil, and sprinkle with a few more pinches of sea salt. Bake for 20 minutes or until the cheese is nicely melted. Turn the oven to broil and broil for 2 to 4 or until the cheese is browned and bubbling. Remove from the oven and top with freshly chopped basil.



Tuscany, Italy

## Terenzuola Vermentino Nero

The Terenzuola family business all began in the early 1930s, when Luigi Giuliani purchased a small farm in Tuscany. The cultivation of vines, olive trees, vegetables and honey, were a family sustenance for many years. But a movement into harvesting grapes for their own wine, happened in 1993. This unique and fleshy red, is made from a blend of Vermentino Nero and Pollera. It's like a basket full of crushed black berries with soft tannins and a hint of creamy balsamic. \$35



## Baked Lamb Chops

- 8 lamb chops
- 1/4 cup olive oil
- 2 tablespoons fresh lemon juice using lemon wedges
- 2 garlic cloves *minced*
- 1 tablespoon finely chopped fresh rosemary
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

In a large, shallow glass dish, stir together olive oil, lemon juice, garlic, rosemary, salt, and pepper. Add lamb chops and turn to coat in the marinade. Cover and let marinate at room temperature for an hour or in the fridge for a few hours.

When ready to cook, preheat the oven to 400°F and heat a cast iron skillet over medium high heat. When heated, use tongs to transfer the lamb chops, squeezed lemons and more rosemary to the cast iron skillet but discard any remaining marinade.

Cook on one side for 3 minutes, flip and then immediately transfer to the oven to finish cooking. Bake in pre-heated oven until a thermometer inserted into the center reads 5 degrees below desired final temperature (4-5 minutes for 135 degrees F, which will rest up to 140°F after resting for a medium temperature).

Remove chops from the oven and from the cast iron skillet and let rest for 10 minutes. Serve with roasted potatoes or a salad.



Rioja, Spain

## Finca Monica

Six young families of farmers dreamt of winemaking and founded Bodegas Burgo Viejo together in 1987. Their goal was to make great wine from the grapes grown in their vineyards, which were planted more than 30 years ago. A young company in the World of Wine, showing excellent spirit for traditional Rioja wines. The 'Finca Monica' represents a young, juicy wine, best enjoyed in its younger years. Made from Tempranillo, it's loaded with fresh cherries, warm cherry pie and tea spices. \$20





## Fettuccine with Spicy Sausage

1 pound green cabbage, cut into 1/2-inch-wide ribbons  
 1/4 cup extra-virgin olive oil  
 1 medium red onion, finely chopped  
 Kosher salt  
 1 pound spicy Italian sausage—casings discarded, meat crumbled  
 2 cups jarred tomato sauce  
 1 pound fettuccine  
 Freshly grated Pecorino Romano cheese

In a large pot of salted boiling water, blanch the cabbage until just tender, 4 to 5 minutes. Using a slotted spoon, transfer the cabbage to a colander. Cool the cabbage under running water and drain well.

In a large skillet, heat the oil until shimmering. Add the onion and a generous pinch of salt; cook over moderate heat, stirring, until softened, 7 minutes. Add the sausage and cook, stirring, until no pink remains, 7 minutes. Stir in the tomato sauce and cabbage. Cover and simmer over moderately low heat, stirring, until the cabbage is tender, 15 minutes.

Return the cabbage cooking water to a boil. Add the fettuccine and cook until just barely al dente. Drain the pasta, reserving 1/4 cup of the cooking water. Add the pasta and reserved cooking water to the cabbage sauce. Cook over moderate heat, tossing, until the pasta is coated and al dente, about 2 minutes. Transfer the pasta to shallow bowls, sprinkle cheese on top and serve.



Bierzo, Spain

## Puerto Del Monte

Bierzo is a wine region located in the northwest corner of Castilla y Leon, Spain. They specialize in a rare red grape varietal known as Mencia. In recent years, grapes like Mencia have helped put a spotlight on Spanish viticulture and the small families dedicated to the craft. This is a pure, unoaked, ripe Mencia best to be enjoyed soon after release. It possesses classic aromas of raspberries, blackberries, cherries and pomegranate with a hint of licorice.

\$21



## Veal Scallopini with Mushrooms

- 4 veal scallopini
- 4 Tablespoon olive oil, divided
- 2 Tablespoon butter
- 3 Tablespoon all purpose flour
- Salt and pepper to taste
- 1 med Portobello mushroom, sliced
- 6oz Chanterelle mushrooms, sliced
- 1 1/2 cups chicken broth
- 1 1/2 teaspoons fresh rosemary, chopped
- 1/2 cup red wine – this wine paring

Heat 3 tablespoons olive oil with butter in a skillet over medium-high heat.

Season the veal with salt and pepper and dredge with flour. Sear scallopini until browned, 1 to 2 minutes per side or until juices run clear.

Remove veal from skillet and add mushrooms to the skillet. Sauté for one minute or until mushrooms are soft and fragrant.

Add chicken broth and rosemary; cover, and simmer 10 minutes. Stir in red wine; increase heat, and cook, uncovered, until sauce is reduced by half.

Return veal to the mushroom sauce for the final 2 minutes.

Drizzle with remaining olive oil. Serve over pasta or rice (optional) and top with freshly chopped basil.



Piedmont, Italy

## Rinaldi Barbera D'Asti

One of the most important wine regions within Italy is in the northwestern corner, known as Piedmont. The best-known wines from this region include Barolo and Barbaresco. But these are typically saved for special occasions or a nice family gathering. On a daily basis, the locals are more known for enjoying a glass of delicious wine made from the Barbera grape. It's fresh and lively, loaded with blueberries, blackberries and a hint of violets giving you all that is Barbera! \$26



## Thai Turkey Burger

1 small shallot, quartered  
 2 tablespoons chopped cilantro  
 Two 1/4-inch-thick slices of peeled fresh ginger  
 1 jalapeño, stemmed and seeded  
 1 1/2 tablespoons Asian fish sauce  
 1 1/4 pounds ground turkey  
 Vegetable oil, for brushing  
 1/4 cup mayonnaise  
 1 teaspoon Sriracha or other Asian hot sauce  
 4 brioche or Kaiser rolls, split and toasted  
 Bread-and-butter pickles, lettuce, mint leaves and chopped  
 peanuts, for serving

In a mini food processor, pulse the shallot, cilantro, ginger and jalapeño with the fish sauce until chopped. Transfer the mixture to a bowl and knead in the turkey. Using slightly moistened hands, form the meat into four 4-inch patties, about 3/4 inch thick.

Light a grill or preheat a grill pan. Brush the burgers with oil and grill over moderately high heat, turning once, until golden and crusty and just cooked through, 8 to 10 minutes.

In a small bowl, combine the mayonnaise with the Sriracha. Spread the mixture on the rolls. Top with the burgers, pickles, lettuce, mint and peanuts, close and serve.



Rhone Valley, France

## S. Usseglio Les Parcellaires

Stephane Usseglio has been producing wines from his estate in Lirac, since the 1980s. Before that, he climbed the ladder to chief winemaker at his father's Domaine in Châteauneuf-du-Pape, at only 22 years of age. Readers looking for the bottled essence of the Southern Rhone should dive right into this one. This is an extremely obscure blend of 'old vine' Grenache and Petite Serine (an ancestor of Syrah). It's a harmonious wine that won't disappoint.

\$27





## Homemade Meatloaf

- 1 tablespoon canola oil
- 1 large onion (finely chopped) and 1 celery rib (finely chopped)
- 2 large carrots (finely chopped)
- 2 garlic cloves (minced)
- 1 ½ cups panko breadcrumbs
- 4 large eggs
- 2 tablespoons Dijon mustard and 2 tablespoons ketchup
- 2 tablespoons Worcestershire sauce
- 1 teaspoon Tabasco
- Sea salt and freshly cracked pepper
- 3 pounds ground beef chuck
- 1 pound ground pork
- ½ pound Monterey Jack cheese (cut into 1/2-inch cubes)

Preheat the oven to 400°. In a medium skillet, heat the oil. Add the onion, carrots, celery and garlic and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Scrape the mixture into a very large bowl and let cool. Add the panko, eggs, mustard, ketchup, Worcestershire sauce, Tabasco, 1 1/2 tablespoons of salt and 1 teaspoon of pepper and stir to form a paste. Using your hands, work in the ground meats and cheese until combined.

Line a large roasting pan with parchment paper. Firmly pat the meat mixture into 2 loaves, about 10 inches long. Arrange the loaves 3 inches apart on the parchment and roast in the lower third of the oven for about 1 hour, until lightly browned and an instant-read thermometer inserted in the center of the loaves registers 150°. Let the meat loaves rest for 15 minutes, then cut into thick slices and serve with an extra glaze of sauce.



Provence, France

## Domaine De Triennes

In 1989, two iconic Burgundians, Jacques Seysses (Domaine Dujac) and Aubert de Villaine (Domaine de la Romanée-Conti) went in search of new vineyards. Their attention turned to Provence knowing the potential for great wines was enormous. Today, more and more people are discovering the pleasure of drinking beautiful wines from this area. This wine is a bold blend of Cabernet Sauvignon and Syrah. It carries aromas of ripe dark fruits and plum with subtle notes of pepper spice and smoke.

\$23



## Bone-In Rib Eye with Mushrooms

1 cup beef broth  
 6 tablespoons extra-virgin olive oil  
 1 pound chanterelle mushrooms, quartered if large  
 Salt and freshly ground pepper  
 6 fresh or 3 dried bay leaves  
 3 medium shallots, minced and 1 garlic clove, minced  
 1 thyme sprig  
 1 1/2 tablespoons red wine vinegar  
 1 teaspoon Dijon mustard  
 Two bone-in rib eye steaks (about 1 1/4 inches thick)

Light a grill. In a small saucepan, boil the broth over high heat until reduced to 1/2 cup, 7 minutes. Remove from the heat.

In a large skillet, heat 2 tablespoons of the oil. Add the chanterelles, season with salt and pepper and cook over moderately high heat until the liquid they release has evaporated, about 4 minutes. Continue cooking, stirring, until the mushrooms begin to brown, about 5 minutes longer. Add the remaining 4 tablespoons of oil, the bay leaves, shallots, garlic and thyme and cook over low heat, stirring, until the mushrooms are tender, 7 minutes. Add the reduced beef broth and simmer for 1 minute. Remove from the heat and stir in the vinegar and mustard. Season with salt and pepper and remove from the heat.

Season the steaks generously with salt and pepper and grill over high heat until nicely browned and an instant-read thermometer inserted in the center registers 130 for medium-rare, about 6 minutes per side. Transfer the steaks to a cutting board and let rest for 10 minutes. Reheat the chanterelles and discard the bay leaves and thyme sprig. Thickly slice the steaks and serve with the mushrooms.



Basilicata, Italy

## Grifalco Gricos Aglianico

Aglianico is the king of 'big red' grapes from southern Italy. The vine originated in Greece and was brought to the south by Greek settlers many years ago. Grifalco is owned by the Piccin family and is one of the top producers of this varietal. The family was originally producing wine in Tuscany but decided to make a move to Basilicata for something different. This wine carries an intense mix of red berries, spiced plum and dried prunes with a hint of game. Food is a must!

\$25