

Pairing Wine with Food 2008 Recipes

1) EDAMAME CROSTINI

Crostini:

2 Tbs. unsalted butter, melted

2 Tbs. extra-virgin olive oil

About 35 slices baguette, 1/4 inch thick

To make the crostini, preheat the oven to 300, in a small bowl, stir together the butter and olive oil. Brush both sides of the baguette slice with the mixture and place the slices on a baking sheet. Place in oven and toast, turning once, until crisp and lightly browned, 10-12 minutes.

Remove from oven and let cool on pan.

1 cup thawed, frozen shelled edamame

1/3 cup extra-virgin olive oil

1 large clove garlic, minced

1 Tbs. lemon juice

1/2 tsp salt

3-4 dashes tobasco

Pepper

4 Tbs. chopped fresh mint

2-oz wedge Romano or Parmesan cheese

In frying pan over low heat, warm the olive oil. Add the garlic and cook until fragrant, about 1 minute. Do not allow to brown. Add the edamame and sauté until beans begin to soften, about 5 minutes. Remove from heat and carefully pour the contents of the pan into a food processor. Add the lemon juice, salt, pepper sauce, and a few grinds of black pepper and process until smooth. If the mixture seems a little stiff, add 1-2 tsp. of water. Transfer the mixture to a small bowl, taste, and adjust the seasoning, and stir in 3 Tbs. mint.

Spread the bean mixture on the crostini. Using a vegetable peeler, shave the cheese over the top. Sprinkle with the remaining 1 Tbs. mint and serve.

2) MANGO TORTILLA CUPS

3-4 corn tortillas

1/2 red bell pepper, finely diced

1 mango, finely diced

2 green onions, finely diced

1 tsp. minced garlic

2 tsp. minced fresh ginger

1 Tbs. oyster sauce (optional)

1 tsp. soy sauce

1 Tbs. hot sauce

2 Tbs. toasted sesame oil

1 Tbs. chopped basil, or cilantro

salt and pepper to taste

Using a cookie cutter, cut the tortillas to fit into mini muffin tins. Bake for 10-15 minutes, or until they are lightly browned. Allow them to cool in the pan, then remove them and set aside to be filled.

Combine the red pepper, mango and green onion in a bowl. In a separate bowl, combine the garlic, ginger, oyster sauce, soy sauce, hot sauce and sesame oil, blend well. Add the marinade to the mango mixture, stir in the basil or cilantro. Let marinade for 10 minutes at least before fill the tortilla cups. Fill the tortilla cups just before serving.

3) TARTLET OF CARAMELIZED ONION AND BLUE CHEESE (SINGLE CHEESE)

Basic Pastry Dough

Caramelized onions:

3 sweet onions sliced thinly

1/4 cup extra virgin olive oil

Heat olive oil in pan over low heat, add onion slices, cover pan and cook about 40 minutes or until onions are caramelized.

In pastry lined tart shells, add layer of caramelized onion, sprinkling of good blue cheese crumbled, add enough heavy cream to fill the tartlet shell, and bake until set and crust is light brown

4) SPICY SPANISH PIZZA

For the sauce:

2 Tbs. whole almonds, toasted

1 Tbs. coarsely chopped roasted red pepper (use the type that comes in jar, or make your own)

2 small cloves garlic

1 medium Roma tomato, quartered

Salt & pepper

1/8 cayenne pepper

1 Tbs. red wine vinegar

1 Tbs. extra-virgin olive oil

Cornmeal

Dough for one 14-inch pizza

2 oz. finely grated Parmesan cheese

1/4 lb. chorizo or soyrizo sausage

Preheat oven 500

Sprinkle 14" pizza pan with cornmeal

To make the sauce: In the bowl of a food processor, combine the almonds, red pepper, garlic, tomato, salt and pepper, cayenne. Process until the mixture is smooth. Add the vinegar and olive oil and process until well incorporated. Add more salt, if necessary. Set aside.

Prepare dough.

Prepare the pizza dough Brush the rim of the dough with remaining olive oil. Slather on the (Romesco) sauce to within 1 inch of the edge.

Distribute the cheese, then the chorizo on top. Bake for 8-10 minutes, or until crust is a rich golden-brown and the cheese is bubbly.