

RECIPE: WHIPPED BRIE AND HONEY

PAIR WITH: SPARKLING CLAIRETTE

**INGREDIENTS:**

2 - 8oz wheels of brie, chilled

Honey, for serving. Add honeycomb if you're feeling fancy

Fresh Rosemary, for garnish

1 French baguette, sliced in ½ inch thick slices and toasted

**INSTRUCTIONS:**

1. Cut the rind of the brie, cube it and allow it to come to room temperature.
2. Add brie to a food processor and pulse until smooth.
3. Top with honeycomb and fresh rosemary.





RECIPE: BUTTERMILK BRINED CHICKEN

PAIR WITH: CALL TO ARMS

INGREDIENTS:

1 - 3 to 3.5lb whole chicken. Have your butcher remove giblets and wing tips or remove at home.  
About ½ cup of kosher salt (enough to liberally season)  
2 Cups Buttermilk

INSTRUCTIONS:

1. Season chicken quite liberally with your kosher salt.
2. Let the chicken sit at room temp for 30 mins.
3. Stir 2 tablespoons of salt into buttermilk.
4. After the 30 mins at room temp is up, transfer the chicken to a gallon-sized, zip-lock bag, pour the buttermilk and salt mixture over the chicken and toss to coat.
5. Set the bag in a baking dish in the refrigerator for a minimum of 12 hrs (maximum 48hrs)
6. After the chicken has completed the marinating process, pull it out of the fridge and allow it to sit at room temperature for one hour.
7. Position your oven rack to the center and preheat to 425°F.
8. After the chicken has been sitting out for 30 mins, pull it out of the bag, pat the excess buttermilk mixture off the chicken with a paper towel and let it continue to sit at room temp for the remaining 30 mins.
9. Place the chicken in a cast iron skillet and into the oven with the legs pointing to the back left side of the oven and allow it to roast for 20 mins.
10. Reduce oven temperature to 400°F and allow chicken to continue cooking for 10 more mins.
11. Then, rotate the chicken so the legs are pointing to the back right side of the oven. Continue to roast for an additional 30 minutes or until the thermometer reads 165°F.
12. Let the chicken rest for 30 mins before serving.

RECIPE: SLOW COOKER PORK CASSOULET

PAIR WITH: FOOL'S ERRAND



INGREDIENTS

3lbs Pork shoulder with fat trimmed and cut into  
4 inch pieces

Kosher Salt

3 Tbsp Extra Virgin olive Oil

1 Large Yellow Onion, chopped

2 Leeks, cut in half lengthwise and sliced thinly

1 Cup Dry White Wine

2 tsp Smoked Paprika

1 tsp Fennel Seeds

2 - 14oz cans of drained cannellini beans

Ground Black Pepper, to taste

1 head of garlic, sliced in half crosswise

1 tsp fresh rosemary, chopped

1 tsp fresh thyme, chopped

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. Season pork chunks with 1 Tbsp kosher salt and spread evenly on a baking sheet.
3. Roast pork in the oven for about 20 min, remove from oven and bring down oven temp to 325°F.
4. Place your dutch oven over medium high heat, add olive oil and saute the leeks and onions until lightly golden brown.
5. Pour in the wine and allow the alcohol to cook off for about a minute.
6. Add remaining ingredients along with 1 ½ tsp kosher salt. Stir to combine, tuck pork in and cover with lid.
7. Put the dutch oven into the oven and cook for 3-3.5 hrs. The pork should be fork tender.
8. Serve over cooked pasta. Enjoy!

RECIPE: HOISIN GLAZED PORK BELLY BUNS

PAIR WITH: RESERVE SYRAH



INGREDIENTS

2.5lb - slab of pork belly  
Salt and Pepper, to taste  
1 Cup Hoisin  
¼ Cup Water  
4 Tbsp of Soy Sauce  
4 Tbsp of Mirin

4 Tbsp of Rice Wine Vinegar  
Store bought steam buns, cooked to package  
directions  
Kewpie Mayo  
Iceberg Lettuce

INSTRUCTIONS:

1. Preheat oven to 325°F. with one oven rack in the center and the other in the next space below.
2. Pat the pork belly dry, score the top of the pork belly and season both sides liberally with salt and pepper.
3. Place the pork directly on top of the middle rack of your oven and place a large baking pan (about the same size as the slab of pork) filled halfway with water on the rack directly under the pork.
4. Roast the pork for about 2.5 hours, then remove from the oven and let it rest covered with aluminum foil for about half an hour.
5. Increase your oven temperature to 350 degrees and meanwhile, in a small bowl, whisk together all the ingredients for the sauce and set it aside.
6. Slice the pork into about 1/2 inch thick slices (cut them however you have to so they fit on your buns) place in a small baking dish, pour the sauce all over the top (making sure to move the pork slices around to insure each piece is well covered in the sauce) cover with foil and pop in the oven for 30 minutes.
7. Steam your buns according to package directions, then once the pork is done, assemble your buns by adding the pork, a dollop of mayo and a piece of iceberg lettuce. Enjoy!



RECIPE: ROASTED EGGPLANT, RED PEPPER, AND ZUCCHINI STACKS

PAIR WITH: THE ADVERSARY

#### INGREDIENTS

8 -½ inch slices of Eggplant	½ Cup Store bought pesto (we love Trader Joe's Vegan Kale Pesto)
12 - ½ inch slices of Zucchini	2 Cups Fresh grated Fontina cheese
3 Red Peppers, cored, seeds removed, and cut in to approximately 2 inch squares	Freshly grated Parmesan cheese for garnish
Salt and Pepper to taste	

#### INSTRUCTIONS:

1. Preheat oven to 425°F. Grease a large baking sheet along with 4 (8 to 10 oz) ramekins.
2. Brush both sides of the eggplant, zucchini and red pepper slices with olive oil. Place in a bowl and toss with your desired amounts of kosher salt and black pepper. Arrange in a single layer on the backing sheet and bake for around 10 to 15 minutes or until soft and lightly browned.
3. Remove baking sheet from the oven and reduce the oven temperature to 375°F.
4. While the oven temp is coming down, assemble your stack in the following order:
  - One slice of roasted eggplant
  - One tablespoon of pesto spread over eggplant
  - Topped with one roasted pepper piece
  - Followed by 3 rounds of roasted zucchini
  - Then ¼ cup of fontina cheese
  - Next, another slice of eggplant
  - Another tablespoon of pesto spread over the eggplant
  - Additional ¼ cup of Fontina sprinkled over the top
  - Repeat this process with the remaining 3 prepared ramekins
5. Place ramekins in the oven and bake for 15 mins
6. Remove from the oven and garnish with Parmesan cheese (you can serve in the ramekins or out) and enjoy!!



RECIPE: THE ULTIMATE SL BURGER

PAIR WITH: THE PROPHETESS

INGREDIENTS

*For the burger:*

2lbs- 80/20 Ground Chuck  
¾ Tbsp Smoked Paprika  
1 tsp Kosher Salt  
¾ tsp Fresh Cracked Black Pepper  
⅓ tsp Brown Sugar  
⅓ tsp Garlic Powder  
⅓ tsp Onion Powder  
6 dashes of Worcestershire  
6 Slices of super thinly cut Prosciutto  
8 - 10 oz Blue Cheese, crumbled (we love Trader Joe's Cave Aged Blue Cheese)  
3 Tbsp Caramelized Onion Jam (our favorite is the Caramelized Balsamic Onion Jam from our Tin City neighbors at Olivas de Oro)  
1.5 Cups Arugula  
6 Brioche Buns, lightly buttered and toasted

*For the Horseradish Mayo:*

½ Cup Mayo  
2 Tbsp Prepared Horseradish  
1 Tsp Fresh squeezed lemon juice  
1.5 tsp Fresh finely chopped chives  
½ tsp garlic powder  
Fresh cracked black pepper to taste

INSTRUCTIONS:

1. Combine all your ingredients for the Horseradish Mayo, cover and refrigerate. This can even be done the day before.
2. Preheat the oven to 350° F
3. Line a rimmed baking sheet with parchment paper and place your slices of prosciutto on top (careful not to over crowd) and bake in the oven for 10-15 min or until crispy. Once they're ready, set the slices aside on a cooling rack.
4. In a small bowl, combine the smoked paprika, Kosher salt, black pepper, brown sugar, garlic powder and onion powder.
5. In a large bowl, combine the ground chuck with your seasoning mixture and add the 6 dashes of worcestershire. Be careful not to over mix the meat as this can cause it to become tough.
6. Next, divide the meat mixture evenly into 6 patties and get your grill or cast iron skillet going on a medium heat.
7. Cook your burgers to your desired temperature, pull off the grill or skillet and top with some of the blue cheese crumbles.
8. Build your burger! Here's how we do it: Bottom bun, Caramelized onion Jam, Burger Patty with blue cheese crumbles, Crispy prosciutto, Arugula, Horseradish Mayo on the top bun, Top bun and DEVOUR!



RECIPE: AIR FRYER STICKY PORK BELLY

PAIR WITH: RESERVE MOURVÈDRE

INGREDIENTS

3lbs skinless Pork Belly  
1 Tbsp Garlic Powder  
2 Tbsp Brown Sugar  
1 tsp Salt  
1 Tbsp Dark Soy Sauce  
¼ C. Honey  
¼ C. Hoisin Sauce

¼ C. Oyster Sauce  
2 Tbsp Low Sodium Soy Sauce  
1 Tsp Chinese 5 spice  
1 Tbsp Sesame Oil  
1 Tbsp Cooking Wine  
Scallions, for garnish

INSTRUCTIONS:

1. Combine all ingredients except the pork belly. In a separate bowl pull 5 Tbsp of the marinade mixture and set aside.
2. Poke some holes on the two sides of the pork belly and cut into 1 inch cubes.
3. Set pork belly into a large bowl, pork marinade over pork belly and allow it to marinate for a minimum of 30 minutes up to 24 hours.
4. Reduce that separated 5 Tbsp of marinade by half on the stove top and set aside.
5. Preheat your Air Fryer to 385°F.
6. Set for a 20 min cook time and set pork belly in the basket.
7. Pause, flip and baste the pork belly every 5 minutes of the cook time.
8. Remove from the Air Fryer, set on serving plate and brush with the reduced marinade mixture.
9. Garnish with sliced scallions. Enjoy!