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Watermelon/Mint /Feta

Yield: 8 servings

INGREDIENTS

1 7-8 lb. seedless watermelon,
chilled

1 cup fresh mint leaves

1 1/2 cups crumbled feta
cheese

Note: This salad is best made
just prior to serving. Prepare
one hour or less before your
meal.

Cut rind from the watermelon,
then chop the fruit into 1 inch
chunks. Place chunks in a
colander to drain as your chop.
Place watermelon in a large
salad bowl. Pour chopped mint
over the watermelon and toss
gently to coat.
Pour the crumbled feta into the
salad bowl and stir gently to
integrate the cheese into the
salad. Serve.

BRIE IN PUFFED PASTRY

INGREDIENTS

Puff Pastry

Mini Brie Wheels, or slices of
Brie

Egg wash (1 egg yolk, beaten
with a pinch of salt and splash
of water)

DIRECTIONS

Roll out a thin square of puff
pastry. The thinner the dough,
the prettier the final result will
be.

Place a mini brie bite in the
center and wrap the puff pastry
tightly around the brie, pinching
the ends together and
smoothing them out a bit. Cut
away excess dough if necessary.
This will be the bottom so it

doesn't have to be very pretty,
but you want to seal any
holes. Place the dough facing
pretty side up on a sheet tray.
Repeat this process until
you've made all the bites.
(*see note)

Use a small knife to poke 3-4
decorative holes in the top,
then brush the top and sides
with egg wash.
Bake at 430 degrees F for 20
minutes.

Serve immediately.

*** If you're planning to take
these to a party, stop
here. Wrap the bites
individually in plastic wrap and
refrigerate them. Transport
the uncooked brie bites and
egg wash in a cooler. Then
follow the rest of the recipe 20
minutes before serving.

COUNTRY PATÉ

YIELD 2 9X3-inch pates

INGREDIENTS

5 tblsp unsalted butter
2 large onions, chopped
5 cloves garlic, minced
1 bunch scallions, sliced
1 1/2 cups fresh parsley leaves,
minced
1/2 cup pistachios
2 tblsp fennel seeds
3 lbs sweet Italian sausage,
removed from casing
2 cups beer
1 lb lean ground veal
1 lb sliced bacon
1 package (8oz) Pepperidge
Farm's herb-seasoned crumb
stuffing
4 or 5 large eggs
Salt and freshly ground pepper
to taste
6 whole bay leaves

Melt the butter in a large skillet
over medium-high heat. Add
the onions, garlic,
Sauté the sausage in 2 batches
in the same skillet over
medium-high heat. Cook each
batch for 2 or 3 minutes,
crumbling the sausage into
smaller pieces with the back of
a wooden spoon. Add 1/2 cup
of beer to each batch and cook

just until the sausage is no
longer pink. Add each batch to
the mixing bowl and stir to
combine with the onions.
Add the ground veal to the
same skillet and cook with
another 1/2 cup beer just until
the veal is no longer pink. Add
to the mixing bowl.
Cut 6 slices of bacon into 1/2
inch dice. Cook in the same
skillet until the bacon renders
some of its fat; do not let it
begin to become crisp. Add
the crumb stuffing and the
remaining 1/2 cup beer. Cook,
stirring constantly, for 30
seconds and then add to the
mixing bowl.

Add 4 eggs to the pate mixture
and beat to make a moist, but
not wet, meat-loaf like mixture.
Add the last egg if necessary to
bind the mixture. Season with
salt and freshly ground pepper.
Preheat the oven to 350 F

Place 3 bay leaves in a row
down the center of each of
two 9X3-inch loaf pans. Line
each pan with the remaining
bacon slices by arranging the
strips crosswise in the pan to
line both the sides and bottom.
Let the ends of the slices hang
over the edges of the pan.
Pack the pate mixture very
tightly into the pans, pressing
down firmly with the back of a
spoon or your hands. Fold the
overhanging bacon over the
top of each pate. Completely
wrap each pan tightly with
aluminum foil. Place the pans
in a larger baking pan and fill
the pan with enough hot water
to come halfway up the sides of
the pate pans.

Bake the pates for 1 1/2 hours.
Remove the pates from the
oven and weight for several
hours with a heavy object
placed on each pate.
Refrigerate for several hours.
To unmold the pates, run a
knife around the sides of each
pan and invert the pate onto a
clean surface.

The pate will keep up to 2
weeks, tightly wrapped in the
refrigerator. The pate can also
be frozen, tightly wrapped in

plastic wrap and then tin foil,
up to 2 months.

MALBEQUE POLENTA ROUNDS

INGREDIENTS

1 Pre-made Polenta roll
Olive Oil
Malbeque BBQ Sauce
1 Grilled Chicken Breast

Slice the polenta roll into 1/2 in
rounds and fry on both sides in
a pan with olive
oil.

Lay Polenta
round on serving
plate and top
with cubed
pieces of
chicken.

Top chicken
with desired amount of
Malbeque BBQ Sauce.



BACON FLORETS WITH GARLIC CONFIT

Make Garlic Confit

Yields 1 Cup

Ingredients:

1 cup peeled garlic cloves
2 cups canola or olive oil

Directions:

Cut off and discard the root
ends of the garlic cloves. Put
the cloves in a small saucepan
and add enough oil to cover
them by about 1 inch. Set the
saucepan over medium-low
heat.

The garlic should cook gently
with small bubbles coming up
through the oil, but not
breaking the surface. Cook the
garlic for about 40 minutes,
stirring every 5 minutes or so,
until the cloves are completely
tender when pierced with the
tip of a knife.

Remove the saucepan from the
heat and allow the garlic to
cool in the oil.

Refrigerate the garlic in a
covered container, submerged
in the oil, for up to one week.

Bacon Florets

Ingredients

Bacon or slab bacon – use good quality

Garlic Confit

Method:

After making confit of garlic, puree the garlic in a food processor, adding some of the oil if needed, to form a smooth paste. Reserve the rest of the flavored oil for other culinary needs.

Take a strip of bacon and smear a little of the confit on it down its length and then roll up and secure with a tooth pick. Repeat with the rest of your bacon and confit. Once all are filled, rolled and picked place on a cookie sheet in a preheated 450 degree oven and bake for about 10 to 15 minutes until browned, checking to make sure you do not overcook them. Serve warm.

WHITE FISH PATÉ ON CROSTINI WITH CAPERS

INGREDIENTS

2 lb deboned smoked whitefish

2 lbs cream cheese

Juice of 2 lemons

2 cloves garlic, chopped

Blend all ingredients together until creamy and spreadable.

Use either plain baguette slices, or rub with olive oil and toast on the grill or under the broiler. Top with Whitefish Paté and just a few capers.



BLUE CHEESE GOUGERES

Yield: Makes about 24

Ingredients:

1/4 cup dry white wine

1/4 cup water

1/4 cup (1/2 stick) unsalted butter, cubed

1/4 teaspoon freshly ground pepper

2/3 cup all-purpose flour

2 large eggs, room temperature

1/3 cup finely crumbled Danish blue cheese

Preparation:

Preheat oven to 375°F. Line large rimmed baking sheet with parchment. Combine first 5 ingredients in heavy medium saucepan. Bring to boil over medium heat, stirring until butter is melted. Stir in flour; reduce heat to medium-low. Stir vigorously until mixture forms large dough clumps and film forms on bottom of saucepan, about 1 minute. Remove from heat; cool 5 minutes.

Meanwhile, whisk eggs in medium bowl. Transfer 1 tablespoon beaten egg to small bowl and reserve. Add 1/3 of remaining beaten eggs to dough in saucepan; whisk until well incorporated. Add remaining eggs in 2 additions, stirring until eggs are completely absorbed after each addition (dough will be sticky).

Mix in blue cheese.

Drop dough by teaspoonful's, or use a pastry bag with a plain round tip, onto baking sheet, forming about 24 walnut-size mounds and spacing about 1 inch apart. Using pastry brush, brush each mound with reserved egg, flattening any pointed tops.

Bake Gougeres until puffed, golden brown, and dry, about 30 minutes.

Do AHEAD: Can be made up to 1 week ahead. Cool completely. Place in airtight containers and store in freezer. Rewarm on baking sheet in 350°F oven until heated through, about 5 minutes.

CHOCOLATE BARK

Ingredients:

1 1/2 cups walnut halves (6 ounces) or other nut, cocoa nibs or seeds (use less if nibs or seeds)

9 ounces bittersweet chocolate, finely chopped

1 cup dried sour cherries (4 ounces), coarsely chopped

2 tablespoons finely chopped crystallized ginger, if using

Preheat the oven to 350°. Spread the walnuts on a baking sheet and toast for 8 minutes, or until golden and fragrant. Let cool, and then coarsely chop.

Line a baking sheet with parchment or wax paper. In a glass bowl, heat two-thirds of the chocolate in a microwave oven, stirring, at high power in 30-second bursts until just melted. Stir until smooth. Add the remaining chocolate and stir until melted. Stir in the walnuts, cherries and crystallized ginger until evenly coated. Scrape the mixture onto the prepared baking sheet and spread it into a 12-by-8-inch rectangle. Refrigerate for 10 minutes or until firm enough to cut.

Cut the bark into 48 pieces (6 rows by 8 rows) and transfer to a plate. Serve cold or at room temperature.

