

2006 WINE TASTING RECIPES

Dolma (Dolmadakia)

Filling for 3 jars of grape leaves (8 oz.)

Sauté, in a scant 1 cup of olive oil until golden, 6 chopped white or yellow onions (about 1 quart chopped) and 2 chopped garlic cloves.

Add: 2 cups uncooked long grain rice
4 Tablespoons dill weed
½ cup chopped parsley
4 teaspoons pine nuts or currants
12 chopped scallions (green onions)
Salt and Pepper to taste
1 cup lemon juice
2 cups water

Stir, cover and simmer gently about 30 minutes or until liquid is absorbed.

Rinse the grape leaves under running water (important). If possible, use a salad spinner , otherwise drain well. Separate, strip off stems, place shiny side down on board or counter. If a leaf is too small use two. Place 1 tsp. of rice filling near stem end of leaf. Roll up, jelly-roll fashion, toward tip, tucking in edges to make a neat roll.

Arrange rolls standing them on end and packing tightly in a pot. Cover with 1 cup olive oil, 1 cup lemon juice and 2 cups of water. Cook for 35 min. Check to see if the grape leaf is tender. Cool. Serve at room Temp. with a wedge of lemon.

WARNING: CANNOT BE FROZEN!!

Easy Meatballs

1 large (3 lb.) bag meat balls (can be purchased at Costco)
3 cups grape jelly
3 cups bottled chili sauce

Heat grape jelly and chili sauce until jelly dissolves. Add meatballs and warm until hot (using low-med. heat.) You can also use a crockpot.

Tiropetes

Filling #1

2 - 8 oz. packages cream cheese	4 tablespoons parsley
6 oz. Gruyere cheese, finely grated	1 cup (plus) butter, melted
2 eggs	10 sheets phyllo pastry

Cream the cream cheese until light and mix in the Gruyere. Add eggs and parsley. Beat until blended. (See Phyllo Instructions below)

Filling #2

5 green onions, finely minced	2 tsp. dill weed, salt & pepper to taste
2 T. butter	5 eggs beaten gently with a whisk
1 package chopped spinach (frozen) or chop fresh spinach of equal volume (steamed)	1 pint cottage cheese
1/2 C. chopped parsley	1/2 lb. Feta "Greek" cheese, crumbled.

Sautee green onions in butter until tender. Add remaining ingredients. Mix well. (See Phyllo Instruction below)

Filling #3

1 T. butter	
2 medium cloves garlic, peeled and minced	
1/3 cup diced green bell pepper	2 scallions, finely chopped
1/3 cup diced celery	1 1/2 tsp kosher salt
1/3 cup finely chopped onion	Freshly ground black pepper – to taste
1/4 tsp dried thyme	1 lb large shrimp, peeled and deveined
1/4 cup heavy cream	1 1/2 T fresh lime juice
1/2 tsp hot red pepper sauce	1/2 tsp finely chopped lemongrass, optional

Melt butter in medium pan over medium heat. Stir in garlic, green pepper, celery and onion. Cook, stirring frequently for about 8 min. or until vegetables become translucent and slightly soft. Stir in thyme, cream and hot red pepper sauce, and cook for 3 min. longer. Remove from heat and stir in scallions. Season to taste with kosher salt and pepper and allow to cool. Place shrimp in work bowl of food processor and process until very finely chopped (almost smooth). Add to vegetables with lime juice and lemongrass. Mix thoroughly. (See Phyllo Instructions)

Phyllo* Instructions:

Lay out one sheet of phyllo dough and brush with butter. (Keep the rest of the phyllo wrapped tightly and in the refrigerator, or it will become too dry and brittle to use.) Cut the buttered sheet into 3-in.-wide strips about 14 in. long. Place one heaping teaspoon of cheese filling in one corner of a strip and fold over, making a triangle. Continue folding like a flag ending up with a triangle. Place in single layer on ungreased baking sheet and cover with a damp towel until sheet is full, then freeze. **STORE IN FREEZER BAG. BRING FROZEN TO WINE TASTING.<<**

* Safeway phyllo sheets are 13" x 17" which will make 6 strips, 3" x 13". Athens phyllo sheets are 9" x 14" which will make 3 strips, 3" x 14". For information on handling and cutting phyllo go to <http://www.athens.com>. Lots of tips and information at this web site.

NOTE: If you want to serve this recipe at home, bake frozen Tiropetes on a cookie sheet at 400 degrees for 15 minutes, or until golden brown.

Salami And Cheese Skewers

1 pound of thin-sliced Italian salami
2 pounds of assorted cheeses (swiss, white cheddar, provolone etc) cut into ½ inch cubes
Cherry tomatoes
Toothpicks or short skewers

Fold slices of salami into quarters and thread onto toothpicks alternating with cubes of cheese and cherry tomatoes.

Deviled Eggs

Bring 5 dozen (120 halves). Small eggs are fine. It is easier using week-old eggs.

Ham-Pickle Rounds

2 pkgs. rectangular shaped sliced Danish ham (8-10 slices)	2 tsp. Worcestershire
2 8 oz. pkgs. cream cheese, softened	1 tsp. garlic salt
1 tsp. minced onion	large dill pickles
	dash of Tabasco sauce

Mix softened cream cheese with Worcestershire, onion, garlic salt and Tabasco. Spread cream cheese mixture on ham slices. Put one large dill pickle across shorter end of ham slice and roll up. Wrap each roll tightly in saran, twisting ends to form ham around pickle. Refrigerate several hours. Just before serving, cut each roll in 1/4" slice. Keep cold.

Spinach Dip

2 10 oz. frozen Spinach	3 cups sour cream
2 Cups mayonnaise	6 chopped green onions
2 8 oz. cans Water Chestnuts	2 pkgs. Knorr Leek Soup mix
2 loaves of sour dough french bread, cubed	

In medium bowl combine Spinach, sour cream, mayonnaise, soup mix, Water Chestnuts, and green onions. Cover. Chill. Bring the cubed bread. We will provide Bread Bowl for the dip.

Smoked Turkey Roll-Ups

1 1/2 lb. thinly sliced smoked turkey	2 - 8 oz. cream cheese at room temperature
1 cup drained pimento-stuffed green olives	1/4 cup sour cream
1 Tablespoon fresh lemon juice	Fresh ground black pepper
1/2 cup pecan pieces, chopped, optional	2 pkgs. large flour tortillas

Place the cream cheese in the work bowl of a food processor. Process until smooth and creamy. Add olives, sour cream, lemon juice, pecans, and pepper and pulse until the olives are coarsely chopped and the ingredients are mixed.

Spread mixture thinly over tortillas. Put 1 or 2 slices of smoked turkey on the olive and cream cheese mixture leaving a bit of space on tortilla to allow mixture room to expand when rolling up the tortilla. Roll each tortilla tightly to encase filling. Make 1 day ahead. Cover airtight and chill. With a sharp knife cut each tortilla diagonally into 1" slices.

Gourmet Mushrooms

4 lbs mushrooms	1 tsp ground pepper
1 lb butter	2 small cloves garlic, minced
1 bottle Burgundy wine	2 cups boiling water
1 1/2 Tbsp Worcestershire Sauce	3 beef bouillon cubes
1 tsp dill seed	3 chicken bouillon cubes

Combine all ingredients in large pan. Bring to a slow boil on medium heat; reduce to simmer. Cook 5 hours with pot covered. Remove lid and cook until liquid barely covers mushrooms. Allow to cool. (Serve hot in a chafing dish with toothpicks).

NOTE: Mushrooms remain firm, but will turn very dark.

Chutney Cheese Dip

1 - 8 oz. package cream cheese, - softened	2 green onions, - finely sliced
1 cup sharp cheddar cheese, - grated	6 ounces peach or mango chutney
4 tablespoons sherry	1 tsp. curry powder
6 to 8 slices bacon, - crisply cooked and crumbled	

Cream together softened cream cheese, cheddar, sherry and curry powder.

Spread in 7 inch spring form pan or soufflé dish lined with saran wrap.

Refrigerate several hours or until just before serving.

Unmold it onto a serving platter.

Top with the chutney, onions and crumbled bacon. **Bring toppings in separate containers.**

(They will be assembled just before serving.) Serve with crackers.

Red Pepper-Walnut Paste

2 heaping cups lightly toasted walnuts
1 Tablespoon plus 2 teaspoons cider vinegar
1/4 teaspoon ground cumin
1 1/4 teaspoons salt (or to taste)

2 to 3 cloves of garlic
3 Tablespoons of fresh lemon juice
1 teaspoon honey
4 medium sized red bell peppers, **roasted**

and peeled

Black pepper or cayenne to taste

Place the walnuts and garlic cloves in a food processor and pulse until they are finely ground, but not yet a paste.

Seed the peppers, cut them into chunks, and add them to the walnuts, along with the vinegar, lemon juice, cumin and honey. Process to a fairly smooth paste, then transfer to a bowl, and season to taste with salt, pepper, and cayenne.

Cover tightly and store in the refrigerator.

Potato Appetizers

4 dozen small new potatoes
1 cup sour cream
1/2 cup chopped chives
1/2 pound cooked, chopped bacon

Cook potatoes with skins on in boiling salted water until done. When cool enough to handle, cut the potatoes in half and scoop out a small cavity with a spoon or melon scoop. Fill the cavity with sour cream and top with chopped chives and bacon.

Sicilian Eggplant Dip

1 medium eggplant (1 pound)
1/2 cup chopped onion
1/4 cup dry red wine
2 Tablespoons capers, drained
1/8 teaspoon cracked black pepper

2 Tablespoons olive oil
1 14 1/2 ounce can stewed tomatoes
2 Tablespoons red wine vinegar
1/8 teaspoon salt

Peel eggplant, and cut into 1/4 inch cubes. (You should have about 5 cups) Heat olive oil in a large skillet; add eggplant and onion. Cook, uncovered, over medium-high heat about 10 minutes or till tender, stirring occasionally. Stir in tomatoes, red wine, vinegar, capers, salt and pepper. Bring to boiling. Reduce heat and simmer, uncovered, for 10 minutes or until liquid is evaporated. Cool slightly; cover and chill.

New 2006 Recipes!

Marinated Chicken Wings

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|------------------------------|----------------------------|
| 1 large bag of chicken wings | ½ vegetable or corn oil |
| 2 cup soy sauce | 4 cloves of pressed garlic |
| 6 teaspoons sugar | 2 teaspoon Ginger |
| ½ cup white wine | |

Cut wings at joints and discard pointed tips. Mix ingredients for marinade in and pour over wings. Marinade for 16 hours (overnight). Preheat oven to °325. Bake 1.5 hours.

Feta Cheese Spread

- 2 blocks of cream cheese
- 2 Feta cheese (Best with the flavored tomato basil feta)
- 4 cloves of garlic, minced
- ¼ bunch of fresh parsley, chopped
- 2 boxes of Triscuit crackers

Soften cream cheese. Combine ingredients in bowl and mix well. Please bring cheese spread in a small bowl and crackers in box to be plated at event.

#1 Spiced Pecans with Rum Glaze

4 cups (16 oz) raw pecan halves

Spice Mix: 4 tablespoons sugar
1 1/2 tsp. kosher salt
1/4 tsp. ground allspice
1 tsp. ground cinnamon
1/4 tsp. ground cloves

Glaze: 2 tablespoons rum, preferably dark
2 tsp brown sugar
4 tsp vanilla extract
2 T. unsalted butter

Heat oven to 350 with rack in middle of oven. Line a rimmed baking sheet with parchment paper and spread the nuts on it in an even layer. Toast for 4 minutes, rotate the pan and toast for 4 minutes longer. Transfer baking sheet with nuts to a wire rack.

Continue with directions on reverse side.

#2 Mexican-Spiced Almonds, Peanuts and Pumpkin Seeds

2 ½ cups (9 ounces) sliced almonds
1 1/3 cup (6 ounces) unsalted roasted peanuts
1/2 cup (2 ounces) raw pumpkin seeds

Spice Mix: 2 tablespoons sugar 2 teas. kosher salt
 1/2 teas. ground cinnamon 1/2 teas. ground cumin
 1/2 teas ground coriander 1/4 teas cayenne pepper
 1/4 teas garlic powder

Glaze: 4 tablespoons water 2 teas brown sugar
 2 tablespoons unsalted butter

Heat oven to 350 with rack in middle of oven. Line a rimmed baking sheet with parchment paper and spread the almonds on it in an even layer. Toast for 4 minutes, rotate the pan, add peanuts and pumpkin seeds. Continue to toast until color deepens about 4 minutes longer. Transfer baking sheet with nuts to a wire rack.

Continue with directions on reverse side.

#3 Indian Spiced Cashews and Pistachios with Currants

2 1/2 cups (12 ounces) raw cashews
1 cup (4 ounces) raw unsalted shelled pistachios
4 tablespoons currants

Spice Mix: 2 tablespoons sugar 2 teas kosher salt
 2 teas curry powder 1/2 teas ground cumin
 1/2 teas ground coriander

Glaze: 2 tablespoons water 2 teas brown sugar
 2 tablespoon unsalted butter

Heat oven to 350 with rack in middle of oven. Line a rimmed baking sheet with parchment paper and spread the cashews on it in an even layer. Toast for 4 minutes, rotate the pan and toast for 4 minutes longer. Add the pistachios, spreading them in an even layer, continue to toast until color deepens slightly, about 2 minutes. Transfer baking sheet with nuts to a wire rack.

Directions:

Mix together the spice mix ingredients, set aside.

Bring glaze ingredients to a boil in a medium saucepan over medium-high heat, whisking constantly. Stir in the toasted nuts and cook, stirring constantly with a wooden spoon, until the nuts are shiny and almost all the liquid has evaporated, about 1 ½ minutes.

Transfer the glazed nuts (and currants if using recipe #3) to the bowl with the spice mix; toss well to coat. Return the glazed and spiced nuts (and currants) to the parchment-lined baking sheet to cool. Store in an airtight container for up to 5 days.