**Appetizers**

### Crab Casserole

**Wine Pairing:** Pinot Noir or Chardonnay

By Mary Jo Ford  
*Director of Business Partnership Wine & Travel*

- 1 lb lump crabmeat, drained  
- 1 cup her-seasoned stuffing mix  
- 1 cup chopped onion  
- 1 cup of mayonnaise or salad dressing  

Combine all 7 ingredients in a large bowl; spoon into a pie plate, sprinkle with Old Bay seasoning. Bake uncovered at 350 for 35 minutes. Serve with melba toast or crackers.

### Stuffed Mushrooms

**Wine Pairing:** Pinot Noir

1. Preheat oven to 350. Remove stems from mushrooms and finely chop. Set caps aside.
2. In a medium frying pan, melt butter with olive oil over medium heat. Add onion and garlic and cook 2 to 3 minutes, or until onion is softened. Add mushroom stems and cook 3 minutes, or until mushroom liquid is exuded and then evaporates. Add parsley, marjoram, and bread crumbs. Cook 1 minute to combine. Stir in Parmesan cheese and prosciutto or ham. Season with salt and pepper.
3. Stuff mushroom, mounding bread crumb mixture high in caps. Place in a buttered baking dish and bake 15 to 20 minutes, or until filling is crusty brown and mushrooms caps are tender but still hold their shape.

### Maple Bacon Baked Brie

**Wine Pairing:** Chardonnay & Pinot Noir

Preheat oven to 400 degrees

Cook bacon until crispy, then drain the fat and add in maple syrup and a dash of pepper

On a parchment lined baked sheet roll out puff pastry

Place the brie in the center of the puff pastry and top with the bacon-maple mixture – you can reserve some of the mixture to place on top later if desired

Fold each corner of the puff pastry over the brie, covering it completely – cut away any excess puff pastry

Lightly brush the top of the puff pastry covered brie with the egg wash and garnish with the rest of the bacon-maple mixture

Bake until golden brown and serve with bread and crackers

### Bruschetta with Tomato & Basil

**Wine Pairing:** Chardonnay

By Jasmine Herrera  
*Director of Membership*

- 1 1/2 lbs ripe tomatoes (about 6 or 7)  
- 2 cloves garlic, minced (about 2 teaspoons)  
- 1 Tbsp extra virgin olive oil  
- 1 teaspoon balsamic vinegar  
- 6-8 fresh basil leaves, thinly sliced* or chopped  
- 3/4 teaspoon sea salt, more or less to taste  
- 1/2 teaspoon freshly ground black pepper, more or less to taste  
- 1 baguette French bread or similar Italian bread  
- 1/4 cup olive oil

Cut the tomatoes into halves or quarters, cut out tomatoes core and squeeze out most of the juices and seeds. Discard juice and seeds.

Preheat oven to 450°F (230°C) with a rack in the top slot of the oven.

Chop tomatoes, toss them with garlic, olive oil, vinegar, basil, salt and pepper: Finely chop the tomatoes and place them in a medium bowl. Mix in the minced garlic, 1 Tbsp extra virgin olive oil, and the balsamic vinegar. Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste.

Toast the baguette slices: Use a bread knife to slice the baguette on the diagonal making half-inch thick slices. Toast the bread slices, plain. Toast them until lightly browned on both sides. Then cut a clove of garlic in half and rub over one side of the toast. Then brush with olive oil.

Serve toasted bread with tomato mixture: Arrange the toasted bread on a platter, olive oil side facing up.

### Garlic Grilled Shrimp

**Wine Pairing:** Chardonnay

By Catherine Cook  
*Assistant Director of Membership*

- 1.5 pounds of peeled and deveined shrimp  
- 1 large shallot, finely chopped or grated  
- 4-6 large cloves of garlic, finely chopped or grated  
- Kosher salt and pepper to taste  
- 2 tablespoon fresh parsley, chopped  
- Optional Variation: ½ cup melted butter

Place shrimp and all the ingredients except for the lemons, parsley and butter into a gallon sized Ziploc bag and marinate in the fridge for a minimum of 30 minutes or up to 4 hours

Cook shrimp on the grill until just pink and cooked through

Brush the cut side of the lemons with oil and place on grill until charred

Serve with parsley on top of shrimp and the lemons on the side

Optional Variation: mix in garlic with the melted butter and tossed cooked shrimp in the butter before serving

### Wine Grilled Shrimp

**Wine Pairing:** Chardonnay

By Mary Jo Ford  
*Director of Business Partnership Wine & Travel*

- 1.5 pounds of peeled and deveined shrimp  
- 1 large shallot, finely chopped or grated  
- 4-6 large cloves of garlic, finely chopped or grated  
- Kosher salt and pepper to taste  
- 2 tablespoon fresh parsley, chopped  
- Optional Variation: ½ cup melted butter

Place shrimp and all the ingredients except for the lemons, parsley and butter into a gallon sized Ziploc bag and marinate in the fridge for a minimum of 30 minutes or up to 4 hours

Cook shrimp on the grill until just pink and cooked through

Brush the cut side of the lemons with oil and place on grill until charred

Serve with parsley on top of shrimp and the lemons on the side

Optional Variation: mix in garlic with the melted butter and tossed cooked shrimp in the butter before serving
**Entrées**

**Grilled Rack of Lamb & Gruyere Potato Gratin**

*Wine Pairing: Pinot Noir or Red Blend*  
*By Mary Jo Ford*  
*Director of Business Partnership Wine & Travel*

Rack of lamb, 4 ribs per person  
2 Tablespoon olive oil  
2 lbs. Yukon gold potatoes, peeled and sliced 1/8” thickness  
1/2 stick of butter  
1 tablespoon finely chopped rosemary  
1 tablespoon minced garlic

**Gratin:** Preheat oven to 400 °F.  
Bake shallow, oven-safe dish, around 9” x 6” x 2”. Line slices of potatoes, over-lapping slightly. For each layer, salt and pepper generously, sprinkle a small portion of rosemary and garlic. Add Gruyere, loosely covering layer, and begin a new layer. Should produce three to four layers. Gently pour cream until it reaches the top layer’s height. Cover with aluminum foil and place in oven for 30 minutes. Turn down temperature to 350°, uncover, and let cook for roughly another 45 min. or until the potatoes are knife tender. Make sure top portion of cheese has a nice dark brown coloring. Remove from oven and let cool for 10 minutes before serving.

**Lamb:** Preheat oven to 425° (place a saute pan or tray inside to heat, also). Preheat the grill (can also be cooked in pan, sear, and transferred to the oven). Rub rack with a small amount of olive oil, any leftover minced garlic and rosemary, and season with salt and pepper. Place on hot grill, turning over after about 2 minutes. Make sure each side and end is well marked on grill. Place in hot pan, or directly in oven on baking tray for another 8-10 minutes, or until medium rare. Remove from oven and let cool 5 minutes.

Enjoy!

**Spicy Beef Stew in Slow Cooker**

*Wine Pairing: Red Blend*  
*By Kyle Urban*  
*Director, Retiree Center*

1 6 oz can of tomato paste  
1 bay leaf  
¾ cup of flour  
2 Tablespoons of fresh parsley  
1 teaspoon of thyme  
1 teaspoon of cayenne pepper  
2 Tablespoons of olive oil

1 1 lb beef stew meat, cut into 1 inch cubes  
1 lb baby carrots  
8 red potatoes, diced into cubes  
1 white onion, diced  
3 cloves of garlic, minced  
3 cups of beef broth  
1 1/2 oz can of peas, drained

(1) Heat olive oil in large skillet over medium heat  
(2) Add beef to skillet, cook until evenly browned, add salt and pepper to taste  
(3) Place beef, carrots, onions, peas, potatoes, garlic to slow cooker. Stir in broth, tomato paste, parsley, thyme, cayenne and bay leaf.  
(4) Cook on low heat for 7-8 hours  
(5) Add flour and stir  
(6) Leave for 30 minutes  
(7) Enjoy

**Boneless Pork Chops in Creamy Garlic and Herb Wine Sauce**

*Wine Pairing: Chardonnay*  
*By Jasmine Herrera*  
*Director of Membership*

Pork Chops:  
4 boneless pork chops  
2 Tablespoons butter  
2 cloves garlic minced  
1 tsp flour (you can also reserve and use some of the dredging mixture)

Pork Chop Dredging Mixture:  
1 1/4 cup all purpose flour  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1 teaspoon Italian seasoning  
Salt and freshly ground pepper to taste

Creamy Herb and Wine Sauce:  
2 Tablespoons butter  
1/2 cup heavy cream  
1/2 cup chicken stock  
1/4 teaspoon Italian seasoning

Creamy Garlic & Herb Sauce:  
Return skillet to heat, add 2 Tablespoons butter and minced garlic and cook for 1-2 minutes on medium heat. Add flour to the butter mixture and blend it in with the butter.

Next start pouring in wine while still on medium heat - about 1 minute. Add chicken stock and heavy cream. Squeeze a little bit of lemon into the pan, add fresh thyme and Italian seasoning, season with salt and pepper (to taste) and simmer for 2-3 minutes. Taste the sauce and add more seasoning, if necessary.

Final Assembly: Reduce heat to low and return pork chops to pan. Depending on the thickness of your pork chops, you might just need to heat them up a bit to make sure they are done. Drizzle some of the sauce over pork chops and reheat on low for 2-3 minutes or until pork chops are done.

**Roasted Chicken with Celery Root and Garlic Puree, Mushroom Ragout**

*Wine Pairing: Pinot Noir & Chardonnay*  
*By Jasmine Herrera*  
*Director, Retiree Center*

4 boneless pork chops  
2 Tablespoons butter  
2 cloves garlic minced

Pork Chop Dredging Mixture: In a large bowl, combine flour, garlic powder, onion powder, Italian seasoning and season generously with salt and pepper. Cooking Pork Chops: Dredge pork chops thoroughly in dry mixture, then heat 2 Tablespoons butter in a large skillet over medium-high heat. Once hot, add pork chops and sear them by cooking for 3-4 minutes per side for a total of 6-8 minutes. First side is cooked on medium high, but when cooking on the second side, reduce the heat to medium. Remove pork from heat and transfer to a plate. Cover to keep warm.

Creamy Garlic & Herb Sauce: Return skillet to heat, add 2 Tablespoons butter and minced garlic and cook for 1-2 minutes on medium heat. Add flour to the butter mixture and blend it in with the butter.

Preheat oven to 425. Season inside of chicken with salt and pepper. Stuff with 1/2 bunch of thyme, and split garlic head. Tie thighs closed. Rub outside of chicken with olive oil, salt and pepper. Place chicken in roasting pan with 2 tablespoons of butter, and place into oven. After 20 min, turn temperature down to 375 and turn every 15 minutes, for a total of 1 hour and 20 minutes or, until thickest part in thigh area temperature has reached 180. Remove from oven, and turn over so that is rests for 10 minutes, breast-side down. Place celery root cubes and garlic into saucepan and add milk. Bring to boil and reduce to simmer. When tender, around 10-15 minutes, remove celery root and garlic to blender.

Blend and gradually add butter and hot milk until puree consistency (similar to creamy mashed potatoes). Salt and pepper as necessary. Set aside in clean saucepan, and save some of the hot milk to re-heat. Heat olive oil and butter in large saute pan on high heat. Add mushrooms when butter foams. Can be done in separate batches. Add garlic and shallots after mushrooms have turned golden brown. Deglaze (add) 1/8 cup of white wine. Salt and pepper. Set aside and keep warm. Place quarter chicken on top of celery root puree, and spoon mushroom ragout on with a bit of its juices. Enjoy!
Cod with Leaks & Carrots

**Wine Pairing: Chardonnay**

- 4 tablespoons unsalted butter, softened
- 1 medium sized white onion
- 1 1/4 teaspoons finely grated lemon zest from 1 lemon
- ½ cup extra virgin olive oil
- ½ cup balsamic vinegar
- 1 teaspoon dijon mustard
- 1 teaspoon dried oregano
- ½ teaspoon garlic powder
- ½ teaspoon salt, ¼ teaspoon pepper
- ½ teaspoon dried parsley
- 8 thick cut slices of bacon
- 3 ounces of crumbled blue cheese
- 2 heads romaine lettuce, halved
- 2 medium carrots, peeled and cut into matchsticks (about 1 1/2 cups)
- 2 medium leeks, white and light green parts halved lengthwise, washed, and cut into matchsticks (about 2 cups)
- 1 cup of shredded parmesan cheese

Preheat Oven to 375
1. Prepare Cauliflower according to package directions; set aside
2. Dice celery and onion
3. Brown ground beef, strain grease and return to pan
4. In same pan, sauté onion and celery, using half of olive oil, blending together the meat and vegetables
5. Add in cauliflower and cook all ingredients together briefly; add salt and pepper as desired
6. Remove the tops off of peppers, and scoop out seeds
7. Place meat and vegetable mixture into peppers, filling just to the top
8. Sprinkle tops of filled peppers with parmesan cheese
9. Coat bottom of baking dish with remaining oil and arrange peppers in dish
10. Bake for 30 minutes

NOTE: For those that like their food spicy, a great addition to this dish is roasted New Mexico Hatch Green Chile, diced and added into the filling at the same time as the cauliflower! The amount of that is definitely to taste!

For that. You can get canned chiles everywhere, so 1 small can would work for this recipe. If you want to prepare them yourself, about 4 - 6 chiles should work.

Ultimate Steak Dinner

**Wine Pairing: Cabernet Sauvignon**

- 2 large ribeye steaks
- 1 pound penne pasta
- ½ teaspoon garlic powder
- 1 teaspoon dried oregano
- ½ teaspoon salt, ¼ teaspoon pepper
- ½ teaspoon dried parsley
- 8 oz baby bella mushrooms
- 1 pound hot Italian Sausage
- 1 cup of shredded parmesan cheese

Crumble the sausage into a pan and cook until browned
Add in the mushrooms and season with salt and pepper to taste. Cook until the mushrooms have cooked down with the majority of moisture gone – around 5 minutes
Add in the marinara sauce, oregano, basil, and garlic powder to the sausage and mushrooms and stir to combine
Cook on medium low heat for 15-20 minutes
While the meat sauce is cooking, cook the pasta according to package instructions
Add in up to ¼ cup of heavy cream to the sauce until the sauce is pale red
Combine sauce with pasta and serve with chopped fresh parsley on top

Entrées

Stuffed Peppers

**Wine Pairing: Cabernet Sauvignon or Red Blend**

- 1 medium sized white onion
- 1/4 Cup of olive oil
- 1 bundle celery
- 1 package of frozen riced cauliflower (about 10 - 12 oz)
- 4 Bell Peppers
- 1 Cup of shredded parmesan cheese
- 1-1.5 lbs ground beef
- Salt and Pepper to taste
- 1/4 cup extra virgin olive oil
- 1/4 cup balsamic vinegar
- 1 teaspoon dijon mustard
- 1 teaspoon dried oregano
- ½ teaspoon garlic powder
- ½ teaspoon salt, ¼ teaspoon pepper
- ½ teaspoon dried parsley
- 8 thick cut slices of bacon
- 3 ounces of crumbled blue cheese
- 2 heads romaine lettuce, halved
- 2 medium carrots, peeled and cut into matchsticks (about 1 1/2 cups)
- 2 medium leeks, white and light green parts halved lengthwise, washed, and cut into matchsticks (about 2 cups)
- 1 cup of shredded parmesan cheese

Preheat Oven to 375
1. Prepare Cauliflower according to package directions; set aside
2. Dice celery and onion
3. Brown ground beef, strain grease and return to pan
4. In same pan, sauté onion and celery, using half of olive oil, blending together the meat and vegetables
5. Add in cauliflower and cook all ingredients together briefly; add salt and pepper as desired
6. Remove the tops off of peppers, and scoop out seeds
7. Place meat and vegetable mixture into peppers, filling just to the top
8. Sprinkle tops of filled peppers with parmesan cheese
9. Coat bottom of baking dish with remaining oil and arrange peppers in dish
10. Bake for 30 minutes

NOTE: For those that like their food spicy, a great addition to this dish is roasted New Mexico Hatch Green Chile, diced and added into the filling at the same time as the cauliflower! The amount of that is definitely to taste!

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Mushroom Sausage Pasta

**Wine Pairing: Pinot Noir & Red Blend**

- ½ teaspoon garlic powder
- Salt and pepper to taste
- 1 pound penne pasta
- Fresh Parsley for garnish
- 1 pound hot Italian Sausage
- 1 cup of shredded parmesan cheese
- 8 oz baby bella mushrooms
- 1 teaspoon dried oregano
- ½ teaspoon dried basil
- 16 oz of marinara sauce

Crumble the sausage into a pan and cook until browned
Add in the mushrooms and season with salt and pepper to taste. Cook until the mushrooms have cooked down with the majority of moisture gone – around 5 minutes
Add in the marinara sauce, oregano, basil, and garlic powder to the sausage and mushrooms and stir to combine
Cook on medium low heat for 15-20 minutes
While the meat sauce is cooking, cook the pasta according to package instructions
Add in up to ¼ cup of heavy cream to the sauce until the sauce is pale red
Combine sauce with pasta and serve with chopped fresh parsley on top
Sides

By Jasmine Herrera
Director of Membership

Sauteed Green Beans

1 pound green beans washed and trimmed
1 tablespoon olive oil
½ tsp garlic salt
¼ tsp chili flakes (optional)
salt and pepper to taste

Cut green beans into 1” pieces. Heat a pot of water until boiling. Blanch green beans for 3 mins. Drain and submerge in ice water. Heat olive oil in a medium skillet (you can use the same pot you blanched your beans in). Add beans, garlic salt and chili flakes and cook over medium heat 10 minutes. Season with salt & pepper to taste and serve.

Roasted Creamer Potatoes

2 pounds baby potatoes, white or red, I like the tri colored!
3 tbs olive oil
½ tsp garlic powder
¼ tsp cayenne (optional)
1 ½ tsp salt
1/2 tsp black pepper

Rinse the potatoes and then cut them in half. Toss the potatoes in oil and spread out on a baking sheet lined with parchment paper. Season the potatoes with paprika, garlic powder, cayenne (optional), salt and pepper. Bake in a 400F oven for 30-40 minutes or until the potatoes are soft when poked with a fork/knife. If desired, turn the potatoes over, halfway through the cooking time. Garnish with fresh parsley and serve. Pairs well with the Creamy Garlic and Herb Wine Sauce.

Desserts

Wine Pairing: Chardonnay
Candy corn
Caramel Apple (my fav!)
Butterfingers

Wine Pairing: Red Blend & Cabernet Sauvignon
Midnight Milkyway
Reese’s Peanut Butter Cups
Snickers

Wine Pairing: Pinot Noir
Kit Kat
Reese’s Peanut Butter Cups