



TWO-CHEESE BURGER WITH TOMATO AND BALSAMIC GLAZE

Pairs with Mirassou Cabernet Sauvignon

PREP TIME: 15 minutes COOK TIME: about 10 minutes MAKES: 4 servings

MIRASSOU
WINERY



INGREDIENTS

- * 1 ½ pounds ground chuck
- * ½ cup Mirassou Cabernet Sauvignon
- * ¼ cup chopped fresh basil
- * ½ teaspoon kosher salt
- * ½ teaspoon coarse ground black pepper
- * 2 garlic cloves, minced
- * 4 tablespoons gournay cheese, a spreadable cheese wrapped in foil, found in the cheese case
- * (1-ounce) slices mozzarella cheese
- * 4 small or 8 large tomato slices
- * 1 cup arugula leaves
- * 4 Ciabatta rolls or Focaccia squares, toasted if you like
- * Purchased balsamic glaze for drizzle

DIRECTIONS: Stir together meat, wine, basil, salt, pepper and garlic in a large bowl. Form into 4 patties and make an indentation in center of each burger. Cook on a well oiled grill over medium-high heat for about 5 minutes on each side or until burgers are cooked to your liking. Remove from grill and place a tablespoon of gournay cheese in each indentation; top each with a mozzarella slice. Place ¼ cup arugula on bottom of each bun. Top with burgers and tomato slices, then drizzle with a little balsamic glaze.



VEGETABLE, PESTO AND SMOKED MOZZARELLA PANINI

Pairs with Mirassou Pinot Noir

PREP TIME: 15 minutes COOK TIME: 30 minutes total MAKES: 4 servings

MIRASSOU
WINERY



INGREDIENTS

- * 8 large, thin slices portabella mushroom
- * 8 very thin slices red onion
- * 4 very thin lengthwise slices zucchini, halved
- * 4 large, very thin slices peeled eggplant
- * Olive oil and garlic salt
- * 4 large strips roasted red pepper (about the size of the sandwich)
- * 8 slices grainy bread, sliced ¾-inch thick
- * 2 tablespoons pesto
- * 6 oz. smoked mozzarella cheese, thinly sliced

DIRECTIONS: Brush mushrooms, onions, zucchini and eggplant lightly with olive oil. Cook in a large skillet (in batches) over medium-high heat for a few minutes on each side to lightly brown. Remove from skillet and sprinkle with garlic salt; set aside. Spread one side of 4 bread slices with pesto. Top with half the cheese, equal amounts of vegetables and the remaining cheese. Brush bread lightly with olive oil and cook in a panini press for about 5 minutes or until bread is golden and cheese is melted.



CRISPY WONTON SALMON OVER CABBAGE SLAW

Pairs with Mirassou California Moscato

PREP TIME: 20 minutes COOK TIME: about 20 to 30 minutes total MAKES: 4 servings

MIRASSOU
WINERY



INGREDIENTS

- * 12 square wonton wrappers
- * Olive oil cooking spray
- * ¼ cup honey
- * 3 tablespoons chili garlic sauce
- * 1 tablespoon grated fresh ginger
- * 3 tablespoons Mirassou Moscato
- * 2 tablespoons rice vinegar (not seasoned)
- * 1 tablespoon each: soy sauce and sesame oil
- * 4 cups thinly sliced purple cabbage
- * ¼ cup each: shredded carrot, julienned red bell pepper, sliced green onions and fresh cilantro leaves
- * 4 salmon fillets (about 1½ lbs)

DIRECTIONS: Preheat oven to 400°F. Cut wonton wrappers into ¼-inch strips and spray well with cooking spray. Toss and spray again; spread in a single layer on a baking sheet. Bake for 7 to 10 minutes or until lightly browned, tossing once or twice to cook evenly. Stir together honey, chili garlic sauce and ginger in a small bowl. Place 1 ½ tablespoons of mixture into a medium bowl and stir in Moscato, rice vinegar, soy sauce and sesame oil. Add vegetables and toss well to coat; set aside. Place salmon on an oiled baking sheet and spoon reserved chili garlic mixture over the top of each fillet. Coarsely crumble wonton strips and pile over salmon, reserving a handful of whole strips for garnishing, if desired. Bake for 10 to 20 minutes depending on the thickness of the salmon. Spoon slaw onto 4 plates and top each with a salmon fillet and wonton strips.



WINE COUNTRY POT ROAST WITH MERLOT AND ROOT VEGETABLES

Pairs with Mirassou Merlot

PREP TIME: 15 minutes COOK TIME: about 3 hours MAKES: 6 servings

MIRASSOU
WINERY



INGREDIENTS

- * 1 tri-tip roast, about 3 pounds
- * 1 tablespoon kosher salt
- * Freshly ground black pepper
- * 2 tablespoons vegetable oil
- * 1 cup Mirassou Merlot
- * 1 can diced tomatoes in juice
- * 6 whole cloves garlic, peeled
- * 8 small boiling onions, peeled
- * 2 medium carrots, peeled and cut into 1 ½ inch segments
- * 2 parsnips, peeled and cut into 1 ½ inch segments
- * 1 small turnip, cut into 1 ½ inch chunks
- * 1 small celery root, peeled and cut into 1 ½ inch chunks
- * 12 small white button mushrooms, stems trimmed
- * 12 very small yellow potatoes
- * 1 bay leaf
- * 2 teaspoons fresh thyme leaves, stripped from the stem
- * 2 tablespoons coarsely chopped fresh sage

DIRECTIONS: Preheat a Dutch oven over a medium-high burner for about 3 minutes, or until very hot. While pot is heating, season the meat with 2 teaspoons of salt and freshly ground black pepper. Add the vegetable oil to the hot Dutch oven and allow it to heat just until it begins to smoke. Add the meat and sear on all sides until deep golden. Pour off excess fat. Deglaze the Dutch oven with the Merlot, and cook for 3 minutes. Stir in the diced tomatoes, then arrange the vegetables and potatoes around the meat. Season with the remaining teaspoon of salt and a generous grind of black pepper, and sprinkle the herbs over the meat and vegetables. Cover the pot with lid, and reduce heat to low. Cook for about 3 hours, or until fork tender. Turn the meat and stir the vegetables once after about 1 hour. Slice the pot roast against the grain, and transfer to a deep serving platter. Surround the sliced meat with the vegetables and juices and serve.



LETTUCE-WRAPPED CHICKEN PICATTA

Pairs with Mirassou Sauvignon Blanc

PREP TIME: 15 minutes COOK TIME: about 15 minutes

MAKES: About 26 small pieces escarole leaves

MIRASSOU
WINERY



INGREDIENTS

- * 1 lb. chicken tenders, cut into bite-size chunks
- * Flour for dredging
- * 2 eggs
- * 2 tablespoons milk
- * 2 cups fresh or panko breadcrumbs
- * 6 tablespoons butter, divided
- * 1 ½ teaspoons flour
- * ½ cup Mirassou Sauvignon Blanc
- * ¼ cup chicken broth
- * ¼ cup fresh lemon juice
- * ¾ teaspoon sugar or to taste
- * 2 cloves garlic, minced

DIRECTIONS: Dip chicken pieces in flour, then in egg mixture, then in breadcrumbs. Melt 4 tablespoons butter in a large skillet; add chicken and cook over medium heat for about 5 minutes on each side or until golden brown. Remove from skillet and add remaining butter. Stir in flour and cook for 1 minute. Add wine, broth and lemon juice, sugar and garlic to skillet; cook for about 5 minutes; remove from heat and let cool slightly. Wrap chicken in escarole leaves and secure with toothpicks. Serve with lemon butter sauce from pan.



PROSCIUTTO-WRAPPED FIGS WITH BLUE CHEESE

Pairs with Mirassou California Chardonnay

PREP TIME: 15 minutes

COOK TIME: about 5 minutes MAKES: 4 servings

MIRASSOU
WINERY



INGREDIENTS

- * 16 California dried or fresh figs, stems removed and halved
- * 8 teaspoons blue cheese
- * 16 (6-inch x ½-inch) strips prosciutto
- * Equal parts melted seedless raspberry jam and white balsamic vinegar to taste
- * Chopped fresh thyme

DIRECTIONS: Press the center of each fig half to make a small space for cheese. Place ½ teaspoon cheese onto half of the figs and press halves together to enclose. Wrap each with a strip of prosciutto and thread figs onto skewers. Grill over high heat for about 5 minutes, turning frequently, until lightly charred on all sides; remove from grill. Stir together preserves and vinegar. Drizzle over skewers then top with herbs. Serve warm.



HERB SCENTED BLUEBERRY S'MORES

Pairs with Mirassou Pinot Grigio

PREP TIME: 15 minutes COOK TIME: 45 minutes total MAKES: 4 servings

MIRASSOU
WINERY



INGREDIENTS

- * 1 (15-oz.) package frozen blueberries, thawed
- * 1 cup sugar
- * ½ cup Mirassou Sauvignon Blanc
- * ½ cup chicken stock
- * ½ cup fresh lemon juice
- * 3 sprigs fresh rosemary
- * 2 sprigs fresh thyme
- * 16 bite-sized mozzarella balls
- * 16 garlic rubbed grilled baguette slices
- * 16 oil packed sun-dried tomato halves, chopped

DIRECTIONS: Stir together blueberries, sugar, wine, stock, lemon juice and herbs in a medium saucepan. Bring to a boil; reduce heat to medium-high. Cook, stirring frequently, for about 40 minutes or until mixture is thickened and reduced to a jam-like consistency. Let cool, then remove herb stems. Place mozzarella balls onto skewers and toast over an open flame, turning skewers to evenly melt cheese. Top grilled baguette slices with a little of the sun-dried tomatoes, a spoonful of blueberry mixture, then a melted cheese ball.



MINI MAPLE TURKEY PANINI WITH RIESLING CRANBERRY RELISH

Pairs with Mirassou Riesling

PREP TIME: 20 minutes COOK TIME: 15 minutes MAKES: 4 servings

MIRASSOU
WINERY



INGREDIENTS

- Riesling Cranberry Relish:**
 - * 1 cup sugar
 - * ¾ cup Mirassou Riesling
 - * Juice and zest of 1 orange, divided
 - * ½ cup minced crystallized ginger
 - * 1 (12-oz.) bag fresh cranberries
- Maple Turkey Panini:**
 - * 2 tablespoons maple syrup
 - * 4 slices sourdough bread
 - * 4 slices dark rye bread
 - * 12 slices smoked turkey
 - * 1 cup shredded Gruyere cheese
 - * 2 tablespoons butter

DIRECTIONS: Heat sugar, wine and orange juice in a small pan over low heat. Continue to cook until sugar begins to caramelize and has a nice caramel color. Remove from heat and stir in orange zest and ginger; let cool slightly. Place cranberries in a food processor and pulse on and off to finely chop; add to caramel mixture. (Relish may be made 1 week ahead.) To prepare sandwiches, brush a little maple syrup onto one side of sourdough bread slices. Place 3 slices turkey, a little relish and 1/4 cup cheese on each slice then top with dark rye. Spread sandwiches with a little butter and place in a preheated Panini grill; cook for 3 to 4 minutes or until cheese is melted and bread is grill marked. (Or cook in a skillet for 3 to 4 minutes on each side, pressing down to compress sandwich.) Cut into 4 triangles and place on a serving tray; serve immediately with remaining cranberry sauce.