

**Sloppy 'Zo!**  
**Recipe by Adam Richman**  
**Pairs with Alamos® Cabernet Sauvignon**

2 plum or vine tomatoes, chopped into half moons  
1/2 red onion, sliced into strips  
1 avocado, diced into about 1/2 inch chunks  
1 tablespoon olive oil  
1 tablespoon red wine vinegar  
Sea salt  
1 full bulb of garlic, roasted with oil until soft  
2 loaves of rustic country bread (Similar to a baguette in texture but shorter and wider. Loaf is about 6 inches wide.)  
Olive oil  
1/2 pound provolone, sliced as thin as possible  
1/2 large white onion, ¼ cup chopped finely and the rest sliced into strips  
2 cloves garlic, crushed  
1/2 teaspoon red pepper flakes  
1/2 pound chorizo, casing removed  
1/2 cup Alamos Cabernet Sauvignon, plus ¼ cup for deglazing  
1 1/2 teaspoons paprika



At least one hour in advance of making sandwich: Toss tomatoes, red onion and avocado with olive oil, vinegar and sea salt in a bowl. Cover and refrigerate for at least an hour. The veggie mixture should be very cold when put into the sandwich.

Preheat oven to 375° F. Cut loaves of bread in half lengthwise and scoop out the inside of the top and bottom halves of each loaf. Coat the insides of both halves with olive oil and place on a baking sheet. Use the back of a fork to spread equal amounts of the roasted garlic onto the inside of the *bottom half* of each loaf. Top each of the *bottom halves* with half of the provolone cheese.

Heat a nonstick pan over high heat until water drops skitter across the surface of the pan. Pour in enough olive oil to coat pan by about 1/8-inch. Add white onion strips (reserving the finely chopped onion), crushed garlic, a pinch of sea salt, red pepper flakes and chorizo. Cook until chorizo is browned, about five minutes.

Once the fat begins to render out of the chorizo, add 1/2 cup Cabernet Sauvignon. Allow the wine to cook down, stirring constantly and not allowing the meat to stick. Add paprika and stir to combine.

Place bread in oven. Check on it regularly, and remove when cheese is melted but not browned, approximately three minutes. Spoon chorizo mixture on top of melted cheese.

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Add the remaining Cabernet Sauvignon to chorizo pan to deglaze. Add reserved finely chopped white onion. Keep stirring until all burnt bits on bottom of pan have been incorporated and the sauce begins to reduce and thicken. Onions should become somewhat translucent and stained pink from the wine. Pour on top of chorizo mixture and top with remaining slices of provolone.

Turn oven to broil. Once hot, place bread bottoms in broiler for approximately 2 minutes or until the cheese is not only melted but browned onto the sausage. Remove sandwich from heat.

Take cold vegetable mixture out of refrigerator. Spoon into *top half* of each bread loaf. Carefully close sandwiches and hold together with toothpicks. Slice sandwich into 2 to 3-inch portions and serve immediately!

Serves 8 as a party sandwich.

**Recipe tip:**

- Make sure all chorizo casing is removed. Some brands of chorizo do not make this easy. If this is the case, chop up chorizo as fine as possible in order to expose the meat.