



Argentine Empanadas

CRUST:

- 1 2/3 cup all-purpose flour
- 1/3 cup milk
- 4 oz. butter (or margarine)
- 1/4 teaspoon salt

FILLING:

- 1 pound ground beef
- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 1 red bell pepper (seeds removed, chopped finely)
- 2 jalapeños (seeds removed, minced)
- 1 tablespoon fresh parsley (chopped)
- 1 potato (peeled, boiled, chopped finely)
- 8 green olives (chopped finely)
- 2 tablespoons raisins
- 1 tablespoon ground paprika
- 2 hardboiled eggs (chopped finely)
- Salt and pepper to taste

GLAZE

- 1 tablespoon milk
- 1 egg (beaten)

PREPARATION:

Sift all crust ingredients into a mixing bowl and use your fingers to work the butter into the flour. Add the milk and mix until the dough becomes smooth and firm. Place in refrigerator for at least 45 minutes.

In a large skillet, sauté the beef over medium heat, stirring frequently until well done. In a separate skillet, sauté the bell pepper, jalapeños and onions over medium heat until the onions are golden brown and translucent.

Preheat the oven to 400° F. Combine the remaining ingredients for the filling, mix together well. Divide the dough into two pieces and roll flat to a thickness of 1/8-inch. Cut dough into 8" circles. Place filling onto one side of each piece of dough, allowing enough space to fold dough in half. Fold over and press edges firmly to seal. Rope pinch the edges tightly. Place on an ungreased cookie sheet or baking pan and bake for 10 minutes. Reduce the heat to 350 degrees F and continue baking until the crust turns light brown.

Combine the egg and milk ingredients for the glaze. Brush empanada tops with glaze and bake for an additional 5-7 minutes or until golden brown.

RECOMMENDED PAIRING:

Cupcake Vineyards Malbec





German Chicken Schnitzel

Serves 4

INGREDIENTS:

- 2 Large Eggs
- A Clove of Garlic, minced
- ½ teaspoon of fresh Parsley, minced
- Salt
- Freshly Ground Pepper
- 1 cup fresh Breadcrumbs (approx. 3 slices of white bread)
- ½ a Cup of Parmesan Cheese, grated
- 4 (6 oz.) Chicken Cutlets, pounded to a ¼" thickness
- 4 tablespoons of Olive Oil
- 1 tablespoon of Butter
- ¼ cup of Cupcake Vineyards Riesling, Mosel Valley
- ½ cup of Chicken Broth
- 1 tablespoon of fresh Lemon Juice

PREPARATION:

Cutlets:

In a bowl (must be able to dip the cutlets), beat eggs and add in garlic, parsley, salt and pepper. In another bowl, combine the breadcrumbs and grated parmesan cheese. Dip each cutlet in the egg mixture and then coat the cutlets in the breadcrumb/cheese bowl. Make sure each cutlet is coated well. In a non-stick skillet, heat to medium-high and add 2 tablespoons of olive oil for 2 cutlets. Cook until golden brown and cooked thoroughly (approximate 3 minutes per side). Cook remaining 2 cutlets. Store all cutlets in a warm oven while making the sauce.

Sauce:

Using the same skillet, wipe it clean with paper towels. Caution, pan will be hot. Melt butter in skillet and add the wine carefully for 30 seconds. Stir in chicken Broth and lemon juice. Add salt and pepper to taste. Let it simmer for 2 minutes.

Remove cutlets from oven and place on a serving platter. Pour sauce over cutlets. Garnish with parsley and sliced lemon.

RECOMMENDED PAIRING:

Cupcake Vineyards Riesling, Mosel Valley





An Italian Classic: Prosciutto and Cantaloupe

1 Cantaloupe
0.5 lbs. of Prosciutto di Parma (sliced paper thin)
Balsamic Vinegar for Drizzling

PREPARATION:

Clean the cantaloupe by cutting it in half and remove the seeds. Slice into 1-inch slices, removing the rind. Take a slice of prosciutto and wrap each slice of cantaloupe leaving a little cantaloupe showing at each ends. Place the wrapped cantaloupe slices on a serving plate and drizzle a few drops of balsamic vinegar right before serving.

RECOMMENDED PAIRING:

Cupcake Vineyards Prosecco





Australian Outback Meat Pie

INGREDIENTS:

1 lb. Ground Beef
1 Medium Onion
1 Clove of Garlic, minced
Freshly ground Pepper
1/8 tablespoon ground Nutmeg
1 tablespoon Worcestershire Sauce
1 can (14 oz.) of Beef Broth
3 tablespoons of all-purpose Flour
Pastry for 2 Crusts, 9" Pies

PREPARATION:

Heat a skillet medium and cook the ground beef with onion and garlic until brown. Keep on stirring to break-up the meat. Feel free to take a spoon to scope out excess fat. Add the freshly ground pepper, nutmeg, Worcestershire sauce and half the can of beef broth. Heat to a boil. Then bring to a simmer for about 10 minutes. In a cup, pour in the broth and stir in the flour slowly until smooth. Add the mixture into the skillet and remain stirring. Cook for 5 minutes to thicken.

Grab the pastry and cut into 8-4.5" rounds. Place and press the pastry into 3" muffin cups. In each round, place ½ a cup of the meat mixture and cover the top with a pastry. Press edges together with a fork. Bake for 350°F for 25 to 30 minutes.

RECOMMENDED PAIRING:

Cupcake Vineyards Shiraz





New Zealand Barbecued Salmon

INGREDIENTS:

2 Salmon Filets
1 large Lemon, Juiced
¼ cup of Extra Virgin Olive Oil
¾ teaspoon sea salt
1 tablespoon of sweet basil, finely chopped
1 tablespoon of lemon zest
Finely freshly ground Black Pepper, to taste

PREPARATION:

In a shallow dish, mix together lemon zest, salt and freshly ground black pepper. Brush the salmon filets in olive oil and press the skin side down on the lemon mixture in the dish.

In a small bowl, whisk extra virgin olive oil, sea salt, basil and lemon juice.

Barbecue the salmon filets skin side done first for about 5 minutes and then carefully turn over to cook until desired doneness.

Serve alongside potatoes other veggies.

RECOMMENDED PAIRING:

Cupcake Vineyards Sauvignon Blanc

