

# Winter PERFECT PAIRINGS!



## Cozy Up with our favorite Winter Wine & Beer Pairings

*Brought to you by the not-so perfect pair of  
Eric the Wine Guy at Mahtomedi Liquor Barrel  
and DeeAnn McArdle of Unleash Your Inner Foodie.*

### ***Frei Brothers Sauvignon Blanc paired with Chipotle Fish Tacos***

**Eric Says:** This is one of my favorite whites in the shop! Bright acidity accompanied by aromas and flavors of lemon, lime, melon and fresh cut grass along with hints of vanilla and cream. Layers of complexity with a crisp finish. **My regular price is \$14.99 Special with this flyer \$11.99**

**DeeAnn Says:** The flavors of this Sauvignon Blanc really compliment the smoky, spicy flavor of the chipotle mayo in these yummy tacos. The perfect pairing to warm you up on a cold winter night!

#### **Chipotle Fish Tacos**, Serves 4

1/2 head savoy cabbage; finely shredded, 1 bunch cilantro; roughly chopped, 1 bunch chives; chopped, 3 limes; cut into wedges, 4 pieces of panko crusted Tilapia, 4 small corn tortillas, pink chili mayo. Mix cabbage, cilantro, & chives and dress with the pink chile mayo. Set aside and cook the tilapia. Pink Chile Mayo: 1 cup sour cream, 1 cup mayo, 3 chipotles in adobo - plus 2 tbsp. of adobo sauce, 1/2 lemon juiced, kosher salt & pepper to taste. Warm your tortillas. Break up the fish into 1 inch pieces, place in tortilla and top with the pink chile slaw, squeeze a lime wedge over and enjoy!

### ***Sonoma Cutrer Sonoma Chardonnay paired with Cornish Game Hens***

**Eric Says:** You'll love the aromas of fresh sliced apple and Asian pear which are complimented with citrus notes of lime zest, grapefruit and Meyer lemon and a floral touch of honeysuckle and orange blossom. In the mouth, it is lush, round and creamy with support from a firm acid structure that creates excellent balance. Fruit flavors of lemon curd, lime, Asian pear and baked apple fold into shortbread candied pecans and marmalade that is touched with toasty oak.

**My regular price is: \$22.99 Special with this flyer \$16.99**

**DeeAnn Says:** This is one of my all-time favorite Chardonnays. I like to pair this elegant wine with game hens and an herb stuffing that pairs perfectly with this wine. Add a simple green salad dressed with lemon vinaigrette and you have a menu perfect for Valentine's Day!

4 Game Hens, cleaned. Place in a baking dish and fill with the stuffing.

#### ***Cornish Game Hen Stuffing***

Serves 4

2 cups Bread crumbs, 1 cup seedless green grapes, halved, 1 Tblsp. chopped, fresh Parsley, 2 tsp. fresh, chopped Tarragon, 4 Tblsp. unsalted Butter, 1 small onion, finely chopped, Orange zest from 1 orange. Melt butter in a large skillet. Add the finely chopped onion and cook until softened, about 5 minutes. Add the breadcrumbs, parsley, tarragon, grapes, orange zest and mix well. Taste and season with kosher salt & fresh ground pepper. Fill the cavity of each bird with about 1/2 cup of the stuffing mixture. Cook the game hens according to the package directions. Enjoy!

## ***A to Z Pinot Gris paired with Creamy Pasta Sauce***

**Eric** Says: Aromas of honeysuckle, lemon zest, nutmeg and wet stone developing into richer aromas of lychee, beeswax and melon that add complexity to the nose. The palate is bright with citrus fruit flavors and mineral notes. The finish is crisp and clean with flavors of wet stone and jasmine green tea. **My regular \$16.99 Special with this flyer \$10.99**

**DeeAnn** Says: Winter calls for comfort food and this perfect pairing fits that description to a tee.  
***Silver Palate Creamy Pasta Sauce***

serves 4

1 pound angel hair pasta. 1 ½ cups heavy cream, 4 tblsp. sweet butter, ½ tsp. salt, 1/8 tsp. nutmeg, pinch of cayenne, ¼ cup parmesan cheese, 1 cup finely chopped fresh herbs: basil, mint, watercress, parsley & chives.

Combine cream, butter, salt, nutmeg and cayenne in a heavy saucepan and simmer for 15 minutes or until sauce is slightly reduced and thickened. Whisk in parmesan and fresh herbs, simmer for another 5 minutes. Taste and correct seasoning if needed. Serve over angel hair pasta. I love this recipe - it's so creamy. Add a warm baguette and simple green salad for a delicious comfort meal!

## ***Clancy's Red Regular paired with Appetizers***

**Eric** Says: One of my favorite wines of all time! Very versatile before dinner, with dinner, after dinner it just works. It's just a nice affordable blend of Cabernet, Merlot and Shiraz. A bouquet showing black currant, forest fruits and a touch of stylish oak in the background. The palate shows richness of fruit, and spice softly textured tannins and a long, flavorsome finish. Just a lovely bottle for any night of the week. **My regular price is \$16.99 Special with this flyer \$10.99**

**DeeAnn** Says: This is the perfect pairing for snuggling in and watching a movie on a Saturday night!  
***Cheese platter, Mushroom Puffs with Goat Cheese, & Roasted Shrimp with spicy cocktail sauce***  
***Mushroom Puffs with Goat Cheese*** - these are so yummy!

Makes 24

*For the mushrooms:* ¼ cup extra virgin olive oil, 1 Tblsp. minced shallot, 8 oz. Portobello mushrooms, cut into bit-size pieces, Pinch of coarse salt, 1 Tblsp. minced Italian parsley.

*For the goat cheese:* 8 oz. goat cheese, softened at room temperature, 2 Tblsp. fresh minced chives.

*For the puffs:* 1 package frozen puff pastry dough, 2-inch round biscuit or cookie cutter, 1 egg. Truffle Oil - optional.

*Directions:* In a sauté pan large enough to hold the mushrooms in a single layer. Heat the olive oil over medium heat until it shimmers. Add the shallots, sauté for 30 seconds or until translucent. Add the mushrooms and a pinch of coarse salt. Stir to lightly coat them with the olive oil. Cook until the mushrooms are golden brown. Stir frequently so that all sides of the mushrooms get browned. Remove from heat and stir in the parsley.

*To prepare the goat cheese:* In a mixer, whip the goat cheese until it is smooth and creamy. If necessary, add a few drops of milk, cream, or water to thin it. Mix in the chives.

*To prepare the puffs:*

Preheat oven and thaw package dough according to package instructions. In a small dish, whisk the egg with 1 tsp. of water. Set aside. Lightly dust a work surface with flour. Place the thawed puff pastry dough on the work surface and cut out 12 rounds of dough. Place on a cookie sheet lined with parchment paper. Brush each round with the egg mixture. Bake for approximately 15 minutes or until light golden brown.

*To finish the puffs:* Split each pastry in half at the natural perforation so that there is a top and bottom. Lightly brush the inside of the top and bottom with truffle oil. Using either a spoon or a pastry bag, fill the bottom of each pastry with 2 tsp. of the goat cheese mixture. Layer several cooked mushrooms on top of the goat cheese. Place the top of the pastry on the mushrooms and serve.

## ***Robert Mondavi Napa Cabernet* paired with the *Ultimate New York Strip Steak with Brandied Mushrooms***

**Eric Says:** Wow my lowest price in years! Aromas of blackberries, dried herbs and dried floral which follow to the palate on a rich wave of concentrated flavor. A textural sensation of dark chocolate on the deliciously long, lingering finish - yum!

**My regular price is \$29.99 Special with this flyer \$17.99**

**DeeAnn Says:** This decadent cab calls for an impressive steak. The New York strip is one of my favorites as it takes very little effort to make it taste delicious and it's always a crowd pleaser. It only takes kosher salt and freshly ground black pepper to really pull out the flavors of this meat. If weather permits, I prefer to grill my steaks. If not, pan fried is delicious too.

### ***Brandied Mushrooms***

serves 4

¼ cup Extra virgin olive oil, 2 pounds baby Portobello mushrooms - whole, leaves from 2 fresh Thyme sprigs, 1 Tblsp. chopped garlic, ¼ cup brandy, ½ cup heavy cream.

Directions: Heat the olive oil in a sauté pan. When the oil is smoking, add the mushrooms and cook, stirring, for about 10 minutes, until golden brown. Then add the Thyme and garlic and season with kosher salt & pepper. Toss a few more times to cook the garlic. Place the mushrooms on a platter. Take the pan off the heat and add the brandy. Put the pan back on the heat and cook until the brandy is almost evaporated. Add the cream and cook that down for 2 - 3 minutes, until reduced by half and thickened. Return the mushrooms to the pan and simmer for 2 minutes. Taste and add seasoning if needed. Slice the steaks about ½ inches thick, against the grain. Place on a serving platter with the mushrooms on the side, pour some of the sauce over the steak and serve. Enjoy!

## ***Fourfront Pinot Noir* paired with *Salmon & Wild Rice Salad***

**Eric Says:** An off-shoot of Pine Ridge Winery this wine is just a hoot for the price. A dazzling bouquet of juicy red cherry and ripe strawberry fruit woven amongst touches of dried rose petal and ground nutmeg rise from the glass. Brilliant acidity and impeccable balance characterize the full, ripe palate, filled with flavors of supple red raspberry and cherry pie tilling, lingering through the velvety finish and accented by hints of briar, cinnamon stick and brown sugar.

**My regular price is \$19.99 Special with this flyer \$13.99**

**DeeAnn Says:** Roasted root vegetables are high on my comfort food list and this perfect pairing marries them with our beloved wild rice. The beauty of this salad is that it can be served warm or at room temperature. And, if you have your mom's wild rice casserole recipe... definitely make it to serve with this wine!

### ***Wild rice salad with root vegetables and sage vinaigrette***

Serves 6-8

4 cups cooked wild rice, 4 small parsnips, cubed, 4 small carrots, cubed, 1 medium squash, cubed 6 scallions, diced, ½ cup pepitas or walnuts, Olive oil, salt and pepper.

**Sage vinaigrette:** ¼ cup apple cider vinegar, 1 tablespoon Dijon mustard, ¾ cup vegetable oil, ¼ cup olive oil, 2 Tblsp. Honey, 1 chopped shallot, Salt and pepper, Fresh sage to taste, chopped  
Combine all ingredients in a blender. Taste and adjust seasoning.

Preheat oven to 400 degrees. Put the root vegetables into a large bowl. Toss to lightly coat with olive oil and sprinkle with salt and pepper. Place the veggies on a jelly roll pan and roast until soft and slightly brown on the outside. Remove from oven and let cool. In a heavy sauté pan heat about 2 teaspoons olive oil over medium heat. Add the pepitas and cook, stirring and shaking the pan, until

the pepitas start to "pop" and get golden brown. Remove from heat and cool. For hot version; toss the veggies, wild rice, and sage vinaigrette together and place in casserole, after buttering up the sides, add a little more butter on top, add the pepitas and bake at 350 degrees for 30 minutes and serve. If you want to serve this cold toss everything together with the sage vinaigrette and serve at room temperature.

### ***Founders Black Rye Beer* paired with *old fashion Pot Roast***

**Eric** Says: A dry-hopped dark ale with copious amounts of rye malt. This is a perfectly balanced blend of German and American-grown hops, premium 2 row barley and heavily kilned rye and wheat malts. Very original beer.

**4 pack My regular price is \$10.99 Special with this flyer \$9.99**

**DeeAnn** Says: The perfect pairing for Sunday supper!

Pot Roast

serves 6

3-1/2 pounds chuck roast, 3 Tblsp. olive oil, 2 cups beef stock, 2 cups red wine, 3 whole cloves, 1 large onion, coarsely chopped, 2 cups peeled carrot chunks, 8 medium sized red potatoes, cut into thirds, 2 cups canned Italian plum tomatoes with juice, 1 cup diced celery, 1 tsp. kosher salt, 1 tsp. pepper, 1/4 cup parsley, chopped.

Preheat oven to 350 degrees. Rub the roast with the kosher salt and pepper. Heat the olive oil in a large dutch oven over medium heat. Add the roast and sear for several minutes on each side, browning well. Pour in the wine to deglaze the pan, add the stock, parsley, onions, celery, and whole cloves. Bring to a simmer on the stove, then cover and bake for 2 1/2 hours. Add the carrots and potatoes and cook an additional 1 to 1 1/2 hours, until the meat is fork tender. Place the roast on a large serving platter with the veggies around it. Spoon a bit of the sauce over all. Pass additional sauce in a gravy boat - enjoy!

### ***Mankato Brewing Haymaker IPA* paired with *Peppery Sauced Pork and Spätzle***

**Eric** Says: With hops and malt fighting for contention, this beer won't back down-the rich malty base provides the windup for the hops crisp bright citrus flavors.

**My regular price is \$9.99 Special with this flyer \$8.99**

**DeeAnn** Says: This perfect pairing will warm everyone up on a cold winter's night!

#### ***Peppery Sauced Pork***

Serves 4

2 pounds pork tenderloins, kosher salt, Unleash Your Inner Foodie Tuscan Pepper Blend, 3 Tblsp. butter 3 minced shallots, 1/2 cup dry sherry, 1 can chicken broth, 1 tsp. drained green peppercorns in brine, 1/2 tsp. dried thyme, 1/3 cup half & half, 2 tsp. Dijon mustard, 1 package Spätzle.

Cut pork tenderloin into 1 inch slices, flatten slightly. Sprinkle with salt & pepper. In a heavy skillet, melt 2 Tblsp. butter. Sauté pork until pink in the center. Transfer to a platter and cover with foil.

In the same skillet, melt 1 Tblsp. butter, add the shallots and sauté 1 minute. Stir in sherry, bring to a boil and reduce to a glaze. Add the chicken broth, peppercorns and thyme - boil to reduce to 1 cup. Over low heat, stir in the half & half and mustard. Return pork slices to the pan and simmer 5 - 7 minutes. Serve with Spätzle and steamed broccoli - yum!

## ***Bent Paddle Pilsner* paired with Thai takeout and Seasonal Thai Slaw**

**Eric** Says: New from our friends in Duluth, this Pilsner harmonizes noble hops and premium malts. Brewed with pristine Lake Superior water this Pils takes on characteristics of Bohemia, North Germany with a touch of American inventiveness. Refreshingly crisp with a gentle floral hop aroma. **My regular price is \$9.99 Special with this flyer \$8.99**

**DeeAnn** Says: Add this easy to make, crunchy salad to your takeout - you'll wow your family and friends!

***Seasonal Thai Slaw*** - all the beautiful Thai flavors we love!

1 small head of cabbage, thinly sliced, 1/4 head of purple cabbage, thinly sliced, 2 large carrots, shredded, 6 scallions, thinly sliced, 3/4 cup rice wine vinegar, 3 Tbsp. soy sauce, 3 Tbsp. sesame oil, 3 cloves garlic, minced, 1/2 cup cilantro, roughly chopped, 1/4 cup flat leaf parsley, roughly chopped, 2 Tbsp. sesame seeds, 1/2 cup peanuts, crushed, Sirachia Hot Chili sauce to your taste.

Dressing: in a small bowl, whisk the rice wine vinegar, soy sauce, sesame oil, cilantro and parsley until well combined. Taste and add 1 tsp. Sirachia if you like it "hot". Taste and adjust seasoning.

Pour the dressing over the cabbage mixture (if I'm stressed for time, I do buy the prepackaged cabbage, carrot mixture. Add the peanuts and sesame seeds right before serving. Place on a large white platter and enjoy!

If you enjoy pairing great food with great wine and are looking for additional inspiration, visit my website for some great ideas!

**[www.UnleashYourInnerFoodie.com](http://www.UnleashYourInnerFoodie.com)**

*Cheers!*