



WINERY & VINEYARDS™

*(This wine is so intriguing it inspires a two-way approach to food/recipe pairing...)*

*Steamers with Sausage*

*To Accompany Alma Rosa 2009 Pinot Gris*

*La Encantada Vineyard, Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

Fresh shellfish (mussels, clams, etc) scrubbed clean,

about 4-5 lbs depending on shell weight

4 links fresh hot Italian sausage, casing removed

1/4 cup extra virgin olive oil

2 Tbsp minced shallot

1 cup thinly sliced fennel bulb

1 Tbsp minced garlic

1/4 cup red bell pepper, diced

Fresh parsley and/or basil, as desired

4 scallions, chopped

1 cup dry white vermouth

Heat a pot large-enough to hold all the above. Add some of the olive oil and then the sausage, crumbling it a little. As the sausage begins to brown add the fennel and get it going a few minutes, then the red pepper, then the scallions, shallot and garlic, sauté-ing until just soft. Add the mussels (or clams), the parsley (and basil) and the wine. Bring to boil, cover and cook shaking the pan until the shells have opened, 5-10 minutes (usually).

Discard any unopened shells. Serve as is, in bowls with good bread or use as a sauce for spaghetti, linguine, etc.

Four servings.

*Deborah Madison's Ricotta & Roasted Chile Tacos*

Deborah Madison is a friend, chef, and cookbook author who lives in New Mexico. We visit with her each year during the Santa Fe Wine & Chile Fiesta. This recipe is from her book, Local Flavors...

Corn tortillas

2 Poblano chiles, roasted, skinned and seeded, chopped

3 scallions, sliced lengthwise, then chopped

2 Tbsp chopped cilantro

1 Tbsp chopped mint

1 1/2 cup fresh ricotta

Mix the ricotta with the chiles, scallions, cilantro and mint. Season with salt to taste. Heat the tortillas and assemble them with the mixture into tacos. Enjoy!