



WINERY & VINEYARDS™

Sunday Morning at the Sonquist's
To Accompany Alma Rosa 2010 Pinot Noir-Vin Gris
El Jabali Vineyard, Sta. Rita Hills
By Chris Burroughs, Tasting Room Manager

Sleep-in a little later than usual (it is, after all, Sunday)... Wake up to good strong coffee... Follow with a sturdy from-scratch Bloody Mary garnished with fresh basil and a large cooked-and-peeled shrimp... Now you're ready to engage the following recipe, which is kind of a spin on Eggs Benedict. You could call it "Spicy Pork Hash on Polenta Toasts Au Cheval" ("Au Cheval" translates as "on horseback" and means it's topped with a fried egg...) You'll be using (for 4 people):

One white onion, chopped small

One shallot, thinly sliced

Two cloves garlic, minced

Generous handful (call it 3 cups) diced pork tenderloin left-over from an earlier barbeque, and some more of whatever BBQ sauce you used (we do a peach-chile thing)

Baby fingerling potatoes (equal to the pork) par-boiled and cut the same as the pork

One polenta "log" (like Trader Joe's) sliced into discs

One cup grated Manchego cheese

Fresh eggs, one or two per serving

Garnishes, as desired (any or all): chopped parsley, green onion, cilantro

Fruit salad, such as melon with strawberries, grapes, etc.

Heat a large skillet and, when hot, add a little cooking oil. Add the onions and cook a couple minutes, then the shallot, then the garlic. When softened and starting to color, add potatoes and cook until golden and slightly crispy; then add the pork. This'll be your hash—you want it crispy, yet moist, so add BBQ sauce if needed; keep warm on low heat. Season as needed. Meanwhile, heat another skillet and coat with oil. Put in the polenta slices and cook, medium heat, until golden and lightly toasted. Remove to a baking sheet, top each slice evenly with the Manchego, and give 'em a bit of a broil to melt the cheese nicely. In that same skillet, fry the eggs the way you like 'em. For

serving, put 2 pieces of polenta on each plate, top with hash and put the egg(s) on top

of that. Have garnishes, fruit salad and additional BBQ sauce available. Enjoy with well-chilled Pinot Noir-Vin Gris, and plan for an afternoon nap. Cheers!