

HOLIDAY LOLLIPOPS

(Beef)

Pair with Spellbound Merlot

1 ½ - 1 thick-cut steak (Sirloin or New York Strip) cut into 1 inch cubes
If desired: Red or Green Pepper & Onion – cut into 1 inch cubes

MARINADE

¼ cup olive oil
3 teaspoons minced garlic
2 tablespoons chopped fresh oregano (or 1 tablespoon dried)
1 teaspoon salt (or to taste)
¼ teaspoon ground black pepper
Juice of 1 medium lemon

DIRECTIONS

Add steak, pepper, onion cubes and the marinade in a large plastic bag and place in refrigerator for 30 minutes. Heat a medium size skillet to medium heat and combine marinade & steak, turning each piece so that you sear all sides of each cube of steak. Once steak is at preferred doneness, remove with wood skewers, add the peppers and onions to the pan, cook until they are al dente. Using the steak skewers add a piece of onion and red pepper to each skewer, place on a serving dish with your preferred sauce and serve immediately.



MUSHROOM LOLLIPOPS

(Vegetarian option)

Pair with Spellbound Chardonnay

2 pounds whole Button or Cremini mushrooms, washed and dried

MARINADE

1/4 cup olive oil
Kosher salt and ground black pepper
8 to 12 sprigs thyme or rosemary, chopped
2 tablespoons fresh parsley, chives or tarragon (your choice)

DIRECTIONS

Adjust oven rack to center position and preheat oven to 375°F (190°C). Toss mushrooms with olive oil and season with salt and pepper. Transfer to a foil-lined, rimmed baking sheet and spread into an even layer. Sprinkle thyme or rosemary sprigs on top of mushrooms. Transfer to oven and roast until mushrooms release liquid, about 15 minutes, then carefully drain liquid. Return mushrooms to oven and continue roasting until browned but still tender, about 30 minutes longer. Discard thyme or rosemary. Transfer to a bowl and toss with parsley, chives, or tarragon. Using wood skewers, remove mushrooms from bowl, usually 2 mushrooms/skewer and place lollipops on a serving dish with your preferred sauce, serve immediately.



SAUCE OPTIONS**CHIMICHURRI SAUCE****INGREDIENTS**

1 cup firmly packed fresh flat-leaf parsley, trimmed of thick stems
 1 cup firmly packed fresh cilantro, trimmed of thick stems 3-4 garlic cloves
 2 tablespoons fresh oregano leaves (can sub 2 teaspoons dried oregano)
 1/2 cup olive oil
 2 tablespoons red or white wine vinegar
 1 teaspoon Kosher salt
 1/4 teaspoon freshly ground black pepper
 1/4 teaspoon red pepper flakes

DIRECTIONS

Combine the parsley, cilantro, oregano and garlic in a food processor and pulse until small leaves and pieces remain. Add in the vinegar and pulse once more. With the processor going, stream in the olive oil and mix until just combined. Stir in the salt, pepper and red pepper flakes. Taste and season additionally if needed.

ROSEMARY AIOLI**INGREDIENTS:**

3 medium garlic cloves, minced
 2 springs of rosemary, leaves chopped
 1/8 teaspoon Kosher salt
 2 large egg yolks
 1 tablespoon freshly squeezed lemon juice
 1 teaspoon Dijon mustard
 3/4 cup canola oil
 1/4 cup extra-virgin olive oil

DIRECTIONS

In a food processor or mortar and pestle, work garlic and salt into a paste. In a medium bowl or continuing to use the food processor, whisk together garlic paste, egg yolks, lemon juice, rosemary, and mustard. Whisking or pulsing constantly, start adding in canola and extra-virgin olive oil in a slow, steady stream until all oil is used and sauce is thick.

BLUE CHEESE FONDUE**INGREDIENTS**

2 tablespoons unsalted butter
 2 tablespoons all-purpose flour
 1 1/4 cups whole milk, warm
 1/2 cup heavy cream, warm
 1/2 cup blue cheese crumbles
 2 ounces cream cheese, room temperature
 Kosher salt and white pepper, to taste

DIRECTIONS

Melt the butter in a heavy-bottomed saucepan. Stir in the flour and cook, stirring constantly, about 1 minute. Add the warm milk and heavy cream. Continue to stir as the sauce thickens. Bring the sauce to a boil. Mix in salt and white pepper. Lower the heat and cook, stirring, 2 to 3 minutes. Stir in the blue cheese and cream cheese and cook, about 2 minutes until the cheese is completely melted. Either serve in a bowl or dip half the protein of choice into the sauce.

RED WINE REDUCTION

1 cup red wine petite sirah
 1/4 cup balsamic vinegar
 1 shallot, diced
 1 tablespoon butter
 1 teaspoon garlic, minced
 1 tablespoon corn starch slurry
 2 sprigs fresh thyme

In a sauté pan cook the shallots, garlic, and butter, for 2-3 minutes over medium heat until shallots are cooked. Stir in red wine, vinegar and thyme. Bring to a simmer and reduce by 1/4 volume and stir in cornstarch slurry*. Continue to reduce by an additional 1/4. Add salt and pepper to taste, serve immediately.

**slurry is a combination of starch (usually cornstarch, flour, potato starch or arrowroot) and cold water which is mixed together and used to thicken a soup or sauce. Recommend: 1/4 cup cold water to 1 tablespoon starch*

Recipe Credit: Chef Haley Gunter, inspired by Peden Rucker at Patrick Properties Hospitality Group