

WINE & DINE®



WORLD
CUISINE
— . —
COOKBOOK



WWW.WINEANDDINE.TV

WINE & DINE



Table of Contents



Vol.1 No.1

GOURMET RECIPES

- | | | |
|---|--|--|
| 4 EDITORIAL
World Cuisine | 16 CUBAN
Carne Con Papas | 27 POLISH
Perogies |
| 6 AMERICAN
Bananas Foster | 17 ITALIAN
Saltimbocca Alla Roma | 28 PERUVIAN
Lamb Soup |
| 7 COSTA RICAN
Scallop Ceviche Appetizer | 18 BRAZILIAN
Brazilian Carrot Cake | 29 AMERICAN
Manhattan Clam Chowder |
| 8 FRENCH
Bouillabaise Stew | 19 AMERICAN
Candy Cane Beet Salad | 30 HAWAIIAN
Kalua Pork |
| 9 MORROCAN
Lamb Kabobs | 20 FRENCH
French Leek Pie | 31 BRITISH
Bread Pudding |
| 10 JAPANESE
Sukiyaki | 21 FRENCH
Roast Duck L'Orange | 32 INDIAN
Bombay Chicken |
| 11 CHINESE
Chinese Stuffed Mushrooms | 22 KOREAN
Bulgogi | 33 BRITISH
Beef Wellington |
| 12 PERSIAN
Persian Yogurt Salad | 23 ITALIAN
Arrabiata Sauce | 34 DANISH
Aebleskiver |
| 13 MEXICAN
Mexican Posole Stew | 24 TURKISH
Turkish Delight | 35 FILIPINO
Adobo Chicken |
| 14 SPANISH
Gazpacho Andaluz | 25 RUSSIAN
Borshch | |
| 15 INDIAN
Chicken Korma | 26 THAI
Thai Steamed Mussels | |

WINE & DINE IS A REGISTERED TRADEMARK. COPYRIGHT© 2008 BY WINE & DINE CORPORATION.
All rights reserved. Wine & Dine is published as a bi-annual by Wine & Dine Corporation.

Email: Editor@WineandDine.TV

WINE & DINE



EDITORIAL

FEAST FOR A KING

Nearly six centuries ago, in the ancient walled city of Calais on the coast of France, King Edward II of England entertained his countries and visiting dukes and princes at a feast fit for a king. The trestle tables groaned with such Medieval gourmet tidbits as hedgehogs, squirrels and cranes, boar's heads belching flames from their mouths and pastries molded into castles.

Such a banquet might not make our modern mouths water, and the finger-licking, bone-throwing table manners might not be to our taste, but King Edward, like the Roman emperors before him and like the rotund gourmet, King Henry VIII, knew that to celebrate is to feast.

And feasting is one of our most essential pleasures. Food is a celebration of life. On our birthday, we eat. On our anniversary we eat. What is Thanksgiving but a celebration of family around the table honoring the gift of strange foods from the New World that hospitable Indians of good taste brought to the under-fed, plain-eating Pilgrim fathers? At Christmas and Easter, we celebrate religion around the table, and every Sunday Christianity's holiest celebration centers on a sip of wine.

The word "feast" is from the Latin *festus* meaning joy. It's a banquet or a joyous religious festival according to the Oxford Dictionary. The verb "to feast" means to eat and drink heartily, and that's what Wine & Dine encourages its readers to do. We invite you to celebrate good food, wine and spirits heartily.

Poor King Edward, wealthy and powerful though he was, didn't know what he was missing. Luxuriating in roasted hedgehogs and squirrels might have seemed fine in the fourteenth century and, to be fair, they had huge sides of beef and whole sheep on a spit as well. But just think what a knowledge of the exotic spices of the east would have done to the royal taste buds!

Nowadays, the man of substance is a world traveler. This enables him to be an international gourmet too, an adventurer at the table. Food more daring and more delicate than anything the old king imagined can be on his table – from sushi to curry to escargots, from the spiced dishes that caressed the palates of the Maharajahs of India to good, home-bred American turkey. If you can afford it – and know where to find it – you can always add something to your world-wide menu. Sautéed chicken with black pepper honey sauce, perhaps, or sea-bass in potato crust or rack of lamb provencal. It's simply a matter of taste.

What more pleasing way is there to conduct business than over good food and wine followed by brandy and the best cigars? What better prelude to romance is there than an excellent dinner accompanied by the clink of glasses and the flicker of candles? Eating well in surroundings of luxury and comfort can cement a relationship, be it romantic, pure friendship or business.

PUBLISHER / Douglas Lambert

WINE & DINE





BANANAS FOSTER

American Cuisine

Ingredients

- 1/4 cup (1/2 stick) butter
- 1 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 cup banana liqueur
- 4 bananas, cut in half lengthwise, then halved
- 1/4 cup dark rum
- 4 scoops vanilla ice cream

Directions

Combine the butter, sugar, and cinnamon in a flambé pan or skillet. Place the pan over low heat either on an alcohol burner or on top of the stove, and cook, stirring, until the sugar dissolves. Stir in the banana liqueur, then place the bananas in the pan. When the banana sections soften and begin to brown, carefully add the rum. Continue to cook the sauce until the rum is hot, then tip the pan slightly to ignite the rum. When the flames subside, lift the bananas out of the pan and place four pieces over each portion of ice cream. Generously spoon warm sauce over the top of the ice cream and serve immediately.

Recommended Wine



Dessert Wine (Pink)



SCALLOP CEVICHE

Costa Rican Cuisine

Ingredients

2 pounds fresh bay or sea scallops
Sea salt and freshly ground black pepper
Juice of 3 oranges
Juice of 3 lemons
Juice of 3 limes
Zest of 1 orange, finely grated
Zest of 1 lemon, finely grated
Zest of 1 lime, finely grated
2 teaspoons sugar
1/4 cup extra-virgin olive oil
1 small ripe cantaloupe, halved, seeded, peeled
1/2 bunch fresh mint, hand-torn, plus garnish
Kosher salt and freshly ground black pepper
1 fresh red chili, cut in paper-thin circles

Directions

Remove the side mussel that connects the scallop to its shell; it's not hard to miss; just pull it off with your fingers. Keep the shells to serve the ceviche in. Using a sharp knife, slice the scallops in half lengthwise into discs; the thinner they are, the faster they'll "cook". Put the scallops in a glass bowl and season with a fair amount of salt and pepper. Put the citrus juices, zest, and sugar in a blender and give it a whirl to combine. Add the olive oil and blend again to emulsify. Pour the marinade over the scallops; there should be enough juice to allow the scallops to float freely. Cover and refrigerate for 2 to 3 hours, until the scallops are opaque, i.e. cooked from the acid in the fruit. In a separate bowl, combine the cantaloupe, mint, and chili; season with salt and pepper and toss gently to combine. Spoon the scallop ceviche into the shells with a little bit of the citrus juice, and top with a spoonful of the cantaloupe salad. Garnish each serving with some fresh mint.

Recommended Wine



Zinfandel (White)



BOUILLABAISE

French Cuisine

Ingredients

1/4 c. olive oil
1 (1 lb., 12 oz.) can crushed tomatoes
1/2 c. chopped onion
3 cloves chopped garlic
1/4 tsp. fennel seeds
1/2 tsp. crushed thyme
1 bay leaf
2 tbsp. chopped parsley
1/2 tsp. crushed rosemary
1/4 c. minced celery
2 slices orange
2 slices lemon

1 c. dry white wine
2 (1 1/2 oz. each) cans condensed chicken broth
1/4 tsp. crushed saffron
4 lbs. assorted raw seafood or left over cooked seafood cut in bite sizes

Recommended Wine



Merlot (Red)

Directions

In a large pot heat olive oil, add remaining ingredients except fish and salt. Bring to a boil, lower heat and simmer until vegetables are tender, about 15 minutes. Remove bay leaf, lemon and orange slices. If you are using lobster, drop into boiling water and cook only until shell turns red. Drain and drench with cold water. Cut seafood into 1 inch pieces. Add to soup. Simmer 10 minutes until fish is cooked. If using left over fish heat until hot. Season to taste with salt. Serve bouillabaisse in soup bowls topped with toasted French bread or croutons and chopped parsley.



SUCCULENT LAMB KABOBS

Moroccan Cuisine

Ingredients

2 teaspoons ground cinnamon
2 teaspoons ground coriander
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 teaspoon ground cumin
1/2 teaspoon ground nutmeg
3 pounds boneless leg of lamb, cut into 1-inch cubes
1 package wooden skewers, soaked in water
2 red peppers
2 small onions
1 tablespoon olive oil
1/2 tablespoon freshly squeezed lemon juice
salt and freshly ground pepper

Directions

Combine all spices and seasonings in a small bowl. Place lamb cubes in a shallow baking dish or large bowl. Rub spice mixture into lamb with hands. Let sit till lamb is room temperature and spices have permeated lamb, appx. 30 minutes to an hour. Cut 2 red peppers into chunks and 2 small onions into wedges. Mix oil and lemon juice and toss with vegetables. Season with salt and pepper. Preheat a grill or grill pan to high heat. Thread lamb cubes onto skewers alternating with chunks of red onion and red bell pepper, without crowding skewer. Grill kabobs for 3 minutes per side, or until cooked to desired doneness. Transfer to a serving platter, and serve over couscous.

Recommended Wine



Merlot (Red)



SUKIYAKI

Japanese Cuisine

Ingredients

1 pound thinly sliced beef *
A handful of shirataki noodles (made from yam cakes)
7-8 shiitake mushrooms
1 block enoki mushrooms
1 medium negi
1/2 Chinese cabbage
1 yaki-dofu (grilled tofu)

For sukiyaki sauce:

1/3 cup soy sauce / 3 tbsps sake (Japanese rice wine)
/ 5 tbsps sugar / 3/4 cup water

For dipping: 4 eggs

Directions

Cut all ingredients into bite-sized pieces. Arrange all ingredients on a large plate and place the plate at the table. Mix soy sauce, sake, sugar, and water to make sukiyaki sauce. Set an electric pan or a skillet at the table. *After this point, everything is done at the table as you eat. Heat a little oil in the pan. Fry some beef slices, then pour sukiyaki sauce in the pan. Add other ingredients when the sauce starts to boil. Simmer until all ingredients are softened. Dip the cooked sukiyaki into the raw, beaten eggs and begin to eat. As the liquid boils away, add more sukiyaki sauce.

*Makes 4 servings

Recommended Wine



Sake



CHINESE MUSHROOMS

Chinese Cuisine

Ingredients

15 large fresh mushrooms, stems removed
1/2 pound ground pork
1/4 slice Chinese salted turnip (chung choi),
rinsed and chopped
1 tablespoon soy sauce
3 tablespoons finely chopped
canned water chestnuts
1/4 teaspoon salt
1/4 teaspoon white sugar

Directions

Remove stems from mushrooms and discard or save for another use. Wipe caps clean with a dry towel. In a bowl, combine the pork, turnip, soy sauce, water chestnuts, salt, and sugar until thoroughly mixed. Spoon stuffing tightly into mushroom caps. Arrange in a steamer basket, stuffing side up, over boiling water. Cover, and cook for 30 minutes. Serve hot.

Recommended Wine



Merlot (Red)



PERSIAN YOGURT SALAD

Persian Cuisine

Ingredients

- 1 (32 ounce) container plain yogurt
- 2 tablespoons dried dill weed
- 2 cloves garlic, minced
- salt and black pepper to taste
- 1 cucumber - peeled, seeded, and chopped

Directions

In a medium bowl, blend yogurt, dill weed, garlic, salt, and pepper. Toss in the cucumber. Cover, and refrigerate 8 hours, or overnight.

Recommended Wine



Merlot (Red)



MEXICAN POSOLE STEW

Mexican Cuisine

Ingredients

- 2 pounds boneless pork loin, cubed
- 8 ounces fried pork skins
- 2 pig's feet
- 1 tablespoon salt
- 2 (15 ounce) cans white hominy, drained
- 1 teaspoon dried oregano
- 2 cloves garlic, crushed
- 2 tablespoons chopped onion
- 4 dried hot red chile pepper pods, seeded and diced

Directions

Place meat, pork rinds, and pork shanks in a large kettle and add about 5 quarts of water or enough to cover meat. Add approximately 1 tablespoon salt and bring to a boil. Cook over medium heat for about 1 1/2 hours. Remove excess grease and set aside. Reserve liquid. Wash the posole very carefully until the water is clear so as to remove lime from kernels. Put in large kettle and cover with water. Boil until posole has popped. Mix meat, posole, rind, and shanks or pigs' feet. Add oregano, garlic, onion, and chile pods. Let simmer for about 1/2 hour.

Recommended Wine



Merlot (Red)



GAZPACHO ANDALUZ

Spanish Cuisine

Ingredients

8 cups cold water
8 large tomatoes - peeled, seeded and chopped
1/4 cup minced onion
1 clove garlic, minced
1 cucumber, peeled and finely chopped
1 green bell pepper, minced
1 (1 pound) loaf stale French bread, cut into 1 inch cubes
1/4 cup olive oil
1/4 cup wine vinegar
1/8 tablespoon salt

Directions

Combine water, tomatoes, bread, and oil in a large stock pot. Set aside. In a food processor or blender, blend onion, garlic, cucumber, and green pepper to a paste. Stir into the stock pot. Using a hand mixer, blend until ingredients have a watery, pinkish consistency. Alternatively, process in a blender or food processor until smooth. Add vinegar, and season with salt.

Recommended Wine



Merlot (Red)



CHICKEN KORMA

Indian Cuisine

Ingredients

chicken, indian
1 stephen ceideburg
4 cloves
3 cardamom pods
1 cinnamon stick
1 tablespoon coriander seeds
1 teaspoon cumin seeds
1 teaspoon turmeric
6 cloves garlic
1 two-inch cube fresh ginger, peeled
2 cup yogurt
1 salt to taste
3 1/2 lb to 4 pound chicken *

2 tablespoon poppy seeds
2 tablespoon cashews
10 blanched almonds
2 tablespoon shredded coconut
2 tablespoon ghee
3 large onions, finely chopped
4 fresh green chiles, minced
2 tablespoon chopped cilantro

Recommended Wine



Merlot (Red)

Directions

* skinned, boned and cut into about 2 inch pieces Grind cloves, cardamom, cinnamon, coriander and cumin seeds with turmeric until you have a powder. Chop garlic and ginger into a paste. Combine both mixtures with yogurt and salt. Add chicken to this mixture and marinate 2-3 hours. Grind poppy seeds, cashews and almonds in a blender or spice mill until you have a powder. Combine with coconut and set aside. Heat ghee in a large skillet and cook onions until golden brown. Add poppy seed mixture and mix well. Put chicken and yogurt marinade into a heavy bottom pot. Add onion mixture, fresh chiles, half the cilantro and 1 1/2 cups water. Cook, uncovered, until chicken is tender and sauce thickens.



CARNE CON PAPAS

Cuban Cuisine

Ingredients

1/2 green bell pepper
1/2 small white onion, chopped
3 cloves garlic, crushed
1/4 teaspoon ground cumin
1/4 teaspoon salt, divided
1/8 cup olive oil
1 tablespoon olive oil
2 tablespoons achiote powder
1 teaspoon ground cumin
2 (8 ounce) cans tomato sauce
2 pounds beef stew meat

2 white potatoes
1 cup white wine
4 cups water
6 cubes beef bouillon

Recommended Wine



Merlot (Red)

Directions

In a blender, combine green pepper, onion, garlic, 1/4 teaspoon cumin and salt. Pulse, while pouring 1/8 cup olive oil through top of blender. Blend until smooth; set aside. Heat 1 tablespoon olive oil in pressure cooker on medium heat. Saute green pepper mixture for 1 minute, then stir in achiote powder and 1 teaspoon cumin. Cook for 1 minute, then stir in tomato sauce. Return to a simmer, then add beef; let simmer for 5 minutes. Stir in potatoes, then pour in wine and water. Drop in the bouillon cubes. Bring to a boil, and cook for 1 minute; add water, if necessary, to cover. Cover with lid of pressure cooker. Following manufacturer's directions, cook under 15 pound pressure for about 30 to 45 minutes.



SALTIMBOCCA ALLA ROMANA

Italian Cuisine

Ingredients

1 lb. top round veal
1/4 lb. sliced prosciutto
sage leaves
1 cup flour 1/2 cup beef broth (optional)
2 tbs. olive oil
4 tbs. butter
1 glass white wine
salt
pepper

Recommended Wine



Merlot (Red)

Directions

Cut the veal into thin slices and flatten with a wooden mallet. Place a slice of ham over each slice of meat with a sage leaf in the center. Roll them up and close them with a toothpick as you would a safety pin (it should not go across the involtini but make a stitch along the sides). Put the oil and butter in a saucepan. Lightly dust the involtini with flour and sauté over medium flame for 3 mins. Add wine and simmer for another 2 mins. Add salt and pepper to taste. Arrange the involtini on a serving platter. In the skillet used to cook the involtini, let the cooking juices reduce for a minute, then pour over the involtini. Serve immediately.



BRAZILIAN CARROT CAKE

Brazilian Cuisine

Ingredients

3 large carrots, peeled and thinly sliced
4 eggs
1 cup cooking oil
2 cups white sugar
2 cups all-purpose flour
1 tablespoon baking powder
2 tablespoons butter or margarine
1 cup white sugar
1 cup instant hot chocolate mix
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 baking dish. Place the carrots, eggs, and oil in a blender or bowl of a food processor. Pour the carrot mixture into a mixing bowl. Stir in 2 cups sugar until well blended. Stir in the flour and baking powder; mix until well blended. Pour the batter into the prepared baking dish. Bake in preheated oven until top springs back when lightly touched, about 40 minutes. Meanwhile, make the icing by placing the butter, 1 cup sugar, instant hot chocolate drink mix, and milk in a pan. While stirring, heat to almost boiling over medium-high heat until mixture thickens. Spread the icing evenly over the top.

Recommended Wine



Merlot (Red)



CANDY CANE BEET SALAD

American Cuisine

Ingredients

4 medium candy cane or chioggia beets (about 6 ounces each)
1/4 cup extra-virgin olive oil
Salt and freshly ground pepper
2 oranges, preferably blood oranges
3 tablespoons fresh lemon juice
1 fennel bulb--halved, cored and thinly sliced lengthwise
1 teaspoon finely chopped flat-leaf parsley

Recommended Wine



Zinfandel (White)

Directions

Preheat the oven to 400°. In a small baking dish, pour 1/2 inch of water over the beets. Drizzle with 2 tablespoons of the olive oil and season with salt and pepper. Cover with foil and bake for about 1 hour, or until tender. When the beets are cool enough to handle, peel them and slice them 1/4 inch thick. Using a sharp knife, peel the oranges, removing all the bitter white pith. Squeeze the juice from the membranes into the bowl. In a small saucepan, simmer 1/4 cup of the orange juice over moderate heat until reduced to 1 tablespoon, about 5 minutes. Pour the reduced orange juice into a bowl and mix in 1 tablespoon of the lemon juice and 1 tablespoon of olive oil. Season with salt and pepper. In a medium bowl, combine the remaining 2 tablespoons of lemon juice with the remaining 1 tablespoon of olive oil and season with salt and pepper. Add the fennel and parsley and toss well. In another medium bowl, toss the beets with the orange juice vinaigrette. Arrange the sliced beets on plates and mound the fennel salad on top. Arrange the oranges around the beets and serve.



FRENCH LEEK PIE

French Cuisine

Ingredients

- 1 (9 inch) refrigerated pie crust
- 2 teaspoons butter
- 3 leeks, chopped
- 1 pinch salt and black pepper to taste
- 1 cup light cream
- 1 1/4 cups shredded Gruyere cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Melt butter in a large saucepan over medium-low heat. Stir in leeks; cook, stirring occasionally, for about 10 minutes, or until soft. Season with salt and pepper. Reduce heat to low. Stir in cream and cheese, and warm through. Pour mixture into pie shell. Bake in preheated oven for 30 minutes, or until custard is set and golden on top. Allow to sit 10 minutes before cutting pie into wedges.

Recommended Wine



Merlot (Red)



ROAST DUCK L'ORANGE

French Cuisine

Ingredients

For the duck

- 1 duck
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon salt
- 1 large granny smith apple
- 2 cloves garlic
- 2 sage leaves
- 1 teaspoon light olive oil

Orange Sauce

- 4 tablespoons spicy mango chutney
- 2 tablespoons peach preserves
- 1 orange, juice of
- 3 tablespoons of duck drippings, from pan
- 1/4 cup red wine

Directions

Sprinkle chili powder, garlic powder, and salt all over ducks. Cut 1-inch slice in skin of ducks on both sides of breasts. Puree garlic, sage and olive oil and fill in slices in skin with mixture. Chop apple into 1-inch pieces and stuff inside ducks. Bake at 350°F (175°C) for 1 hour 30 minutes for a slightly rare duck, or 2 hours for a well done duck. Put the ingredients for the L'Orange sauce in saucepan and heat until alcohol simmers off, about 6 minutes. Serve L'Orange sauce over sliced duck breasts or other parts. Makes about 1 cup.

Recommended Wine



Merlot (Red)



BULGOGI

Korean Cuisine

Ingredients

3 tablespoons soy sauce
1 tablespoon sesame oil
1 tablespoon sesame seeds
1 clove garlic, minced
1 teaspoon white sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon monosodium glutamate (MSG) (optional)
1 pound beef top sirloin, thinly sliced
1 carrot, julienned
1 green onion, chopped
1/2 yellow onion, chopped

Directions

In a large resealable plastic bag, combine soy sauce, sesame oil, sesame seeds, garlic, sugar, salt, black pepper, and MSG. Place beef, carrots, and onions in the bag; seal, and shake to coat the vegetables and beef with the sauce. Refrigerate for at least 2 1/2 hours. I prefer to marinate mine overnight. Preheat an outdoor grill for high heat. Remove meat and vegetables from marinade, and place on a large sheet of aluminum foil; seal. Discard marinade. Place on grill, and cook for 15 to 20 minutes, or to desired doneness.

Recommended Wine



Merlot (Red)



ARRABBIATA SAUCE

Italian Cuisine

Ingredients

1 teaspoon olive oil
1 cup chopped onion
4 cloves garlic, minced
3/8 cup red wine
1 tablespoon white sugar
1 tablespoon chopped fresh basil
1 teaspoon crushed red pepper flakes
2 tablespoons tomato paste
1 tablespoon lemon juice
1/2 teaspoon Italian seasoning
1/4 teaspoon ground black pepper
2 (14.5 ounce) cans peeled and diced tomatoes
2 tablespoons chopped fresh parsley

Directions

Heat oil in a large skillet or saucepan over medium heat. Saute onion and garlic in oil for 5 minutes. Stir in wine, sugar, basil, red pepper, tomato paste, lemon juice, Italian seasoning, black pepper and tomatoes; bring to a boil. Reduce heat to medium, and simmer uncovered about 15 minutes. Stir in parsley. Ladle over the hot cooked pasta of your choice.

Recommended Wine



Merlot (Red)



TURKISH DELIGHT

Turkish Cuisine

Ingredients

1 1/2 cups water
3 cups granulated sugar
3 tablespoons light corn syrup
1/2 cup orange juice
3 tablespoons orange zest
3 (.25 ounce) envelopes unflavored gelatin
3/4 cup cornstarch
1/2 cup cold water
1 tablespoon vanilla extract
3/4 cup chopped pistachio nuts
confectioners' sugar for dusting

Recommended Wine



Merlot (Red)

Directions

Bring 1 1/2 cups water, sugar, and corn syrup to a boil over medium-high heat in a large saucepan. Cook, stirring frequently, until the temperature reaches 240 degrees F (115 degrees C) on a candy thermometer. Set aside and keep hot. Stir together orange juice and orange zest, sprinkle with gelatin, and set aside. In a small bowl, dissolve cornstarch in 1/2 cup cold water, then stir into hot syrup. Place over medium-low heat, and simmer, stirring gently, until very thick. Remove syrup from heat, stir in orange juice mixture, vanilla, and pistachios. Sprinkle a 8x8-inch pan generously with confectioners' sugar. Pour the Turkish delight into the pan, and let cool in a cool, dry place (not the refrigerator) until set, 3 to 4 hours. When cool, sprinkle the top with another thick layer of powdered sugar. Cut into 1-inch squares, and dredge each well with confectioners' sugar. Store at room temperature in an airtight container.



BORSCH

Russian Cuisine

Ingredients

4 lbs oxtails
1 ounce fat (butter, oil, lard)
1 (2 lb) hen
1/2 lb carrot
1/2 lb celery
1/2 lb leek
1 large onion, unpeeled
1 tablespoon tomato puree
2 ounces butter
2 tablespoons wheat flour
1 lb beetroot
1/2 lb potato
1/2 lb sauerkraut or white cabbage

3 large garlic cloves
1 bunch fresh parsley
1 teaspoon white peppercorns
1 teaspoon thyme
2 bay leaves
1 teaspoon sugar
salt
black pepper, freshly ground
bouillon cube
2 tablespoons vinegar
dill
1 cup sour cream

Directions

Put the oxtail pieces, hen, fat, half of the carrots, half of the celery, tomato puree, 2 garlic cloves and the halved onion (with peel) in a baking tray and roast in a hot oven until well browned, stirring occasionally (app. 45 min). Put everything into a stockpot together with the green part of the leek and the stems of the parsley. Cover with water and bring to a boil. Skim. Add thyme, bay leaves and peppercorns. Let simmer, covered, for 2 1/2 hours. Remove the meat and set aside. Strain the stock and remove some of the fat. Cut the rest of the vegetables, except one beetroot, into strips. Heat the butter in the cleaned stockpot. Add the rest of the carrot, beetroot, celery, garlic, leek and flour and fry on medium heat for a few minutes. Add potato, cabbage and the stock and bring to a boil. Add the meat. Grate the remaining beetroot finely and mix with the vinegar. Add salt, black pepper and a little sugar to taste. If the soup tastes bland, enrich with bouillon cubes. Add parsley to the soup and bring to a boil. Finally, stir in the grated beetroot and vinegar. Do not boil the soup from now on. Serve hot, sprinkled with dill and a dollop of sour cream in the bowls. Dark sourdough bread and butter on the side.

Recommended Wine



Merlot (Red)



THAI STEAMED MUSSELS

Thai Cuisine

Ingredients

- 5 pounds fresh mussels, scrubbed and debearded
- 1/3 cup fresh lime juice
- 1 (13.5 ounce) can unsweetened coconut milk
- 1/3 cup dry white wine
- 1 1/2 tablespoons Thai red curry paste
- 1 1/2 tablespoons minced garlic
- 1 tablespoon Asian fish sauce
- 1 tablespoon white sugar
- 2 cups chopped fresh cilantro

Directions

In a large stock pot, combine the lime juice, coconut milk, wine, curry paste, garlic, fish sauce and sugar. Stir to dissolve sugar and curry paste and bring to a boil over high heat. Boil for 2 minutes then add mussels. Cover and cook, stirring occasionally, until mussels are opened, 5 to 8 minutes. Remove from the heat and discard any unopened mussels. Pour mussels and liquid into a serving dish and toss with cilantro.

Recommended Wine



Merlot (Red)



PEROGIES

Polish Cuisine

Ingredients

4 1/2 cups all-purpose flour
2 teaspoons salt
2 tablespoons butter, melted
2 cups sour cream
2 eggs
1 egg yolk
2 tablespoons vegetable oil
8 baking potatoes, peeled and cubed
1 cup shredded Cheddar cheese
2 tablespoons processed cheese sauce
onion salt to taste (optional)
salt and pepper to taste

Directions

In a large bowl, stir together the flour and salt. In a separate bowl, whisk together the butter, sour cream, eggs, egg yolk and oil. Stir the wet ingredients into the flour until well blended. Cover the bowl with a towel, and let stand for 15 to 20 minutes. Place potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Drain, and mash with shredded cheese and cheese sauce while still hot. Season with onion salt, salt and pepper. Set aside to cool. Separate the perogie dough into two balls. Roll out one piece at a time on a lightly floured surface until it is thin enough to work with, but not too thin so that it tears. Cut into circles using a cookie cutter, perogie cutter, or a glass. Brush a little water around the edges of the circles, and spoon some filling into the center. Fold the circles over into half-circles, and press to seal the edges. Place perogies on a cookie sheet, and freeze. Once frozen, transfer to freezer storage bags or containers. Bring a large pot of lightly salted water to a boil. Drop in perogies. They are done when they float to the top.

Recommended Wine



Merlot (Red)



LAMB SOUP

Peruvian Cuisine

Ingredients

2 quarts water
1 pound lean lamb bones, neck or shank
1 bunch fresh cilantro
1 cup red bell pepper
1 onion, quartered
4 cloves garlic
2 tablespoons olive oil
1 cup dark beer
3 carrots, sliced
3 stalks celery, chopped
1 cup shredded banana squash
1 large cubed potatoes
1 cube chicken bouillon
1 tablespoon salt

Directions

Rinse lamb, and put in pot with water. Add squash, carrots, and celery. Bring to a boil, and then simmer for half an hour. Twist stems off cilantro bunch. Put in a blender with 1 cup water. Blend till liquefied. Add garlic cloves, onion, red pepper, bouillon cube; chop in blender. Do not liquefy. Should be fairly chunky. Stir fry cilantro mixture in olive oil till onion is translucent. Add to soup pot with beer, and simmer for 15 minutes. Add potatoes, and simmer for final 15 minutes, or until potatoes are tender. Season to taste with salt.

Recommended Wine



Merlot (Red)



MANHATTAN CLAM CHOWDER

American Cuisine

Ingredients

3 celery ribs, sliced
1 large onion, chopped
1 (14.5 ounce) can sliced potatoes, drained
1 (14.5 ounce) can sliced carrots, drained
2 (6.5 ounce) cans chopped clams
2 cups tomato juice
1 1/2 cups water
1/2 cup tomato puree
1 tablespoon dried parsley flakes
1 1/2 teaspoons dried thyme
1 teaspoon salt (optional)
1 bay leaf
2 whole black peppercorns

Directions

In a slow cooker, combine all ingredients; stir. Cover and cook on low for 8-10 hours or until the vegetables are tender. Remove bay leaf and peppercorns before serving.

Recommended Wine



Merlot (Red)



KALUA PORK

Hawaiian Cuisine

Ingredients

- 3 pounds pork butt roast
- 2 cups water
- 1 teaspoon liquid smoke flavoring
- 1/4 cup Hawaiian sea salt

Recommended Wine



Merlot (Red)

Directions

Preheat oven to 400 degrees F (200 degrees C). Place pork fat-side up in a roasting pan or deep casserole dish. Combine water and liquid smoke; pour over meat. Sprinkle with salt. Cover and roast in a preheated oven for three hours. Remove from pan and shred.



BREAD PUDDING

British Cuisine

Ingredients

6 1/4 cups cubed whole wheat bread
1 1/4 cups milk
1 egg, beaten
1/3 cup butter, softened
3/4 cup raisins
1/4 cup dried mixed fruit
1/2 cup brown sugar
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, combine bread and milk, and set aside to soak for 5 minutes. Then stir in egg, butter, raisins, mixed fruit, brown sugar, nutmeg, and cinnamon. Mix well. Press the mixture into a 9-inch square baking pan. Bake in preheated oven until golden and firm to touch, about 35 minutes. Leave in baking pan to cool, then cut into squares.

Recommended Wine



Merlot (Red)



BOMBAY CHICKEN AND RICE

Indian Cuisine

Ingredients

1 cup uncooked long-grain white rice
6 ounces diced dried mixed fruit
1/2 cup chopped onion
1 1/2 teaspoons sugar
1 teaspoon salt
2 cups water
1 (3 pound) chicken, cut into pieces
2 tablespoons butter, melted
4 teaspoons curry powder, divided
1/2 teaspoon paprika

Directions

Preheat oven to 375 degrees F (190 degrees C). In a 9x13 inch baking pan, mix rice, fruit, onion, sugar and salt. Pour in water. Arrange chicken parts over the rice mixture. In a small bowl, mix butter, curry powder and paprika. Brush butter mixture over chicken pieces. Cover pan tightly with aluminum foil. Bake 1 hour in the preheated oven, until chicken juices run clear and rice is tender.

Recommended Wine



Merlot (Red)



BEEF WELLINGTON

British Cuisine

Ingredients

2 1/2 pounds beef tenderloin
2 tablespoons butter, softened
2 tablespoons butter
1 onion, chopped
1/2 cup sliced fresh mushrooms
2 ounces liver pate
2 tablespoons butter, softened
salt and pepper to taste
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk, beaten
1 (10.5 ounce) can beef broth
2 tablespoons red wine

Directions

Preheat oven to 425 degrees F (220 degrees C). Place beef in a small baking dish, and spread with 2 tablespoons softened butter. Bake for 10 to 15 minutes, or until browned. Remove from pan, and allow to cool completely. Reserve pan juices. Melt 2 tablespoons butter in a skillet over medium heat. Saute onion and mushrooms in butter for 5 minutes. Remove from heat, and let cool. Spread pate over beef. Top with onion and mushroom mixture. Roll out the puff pastry dough, and place beef in the center. Fold up, and seal all the edges, making sure the seams are not too thick. Place beef in a 9x13 inch baking dish, cut a few slits in the top of the dough, and brush with egg yolk. Bake at 450 degrees F (230 degrees C) for 10 minutes, then reduce heat to 425 degrees F (220 degrees C) for 10 to 15 more minutes, or until pastry is a rich, golden brown. Place all reserved juices in a small saucepan over high heat. Stir in beef stock and red wine; boil for 10 to 15 minutes, or until slightly reduced. Strain, and serve with beef.

Recommended Wine



Merlot (Red)



AEBELSKIVER

Danish Cuisine

Ingredients

2 egg whites
2 cups all-purpose flour
2 teaspoons baking powder
1 tablespoon white sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
2 egg yolks
4 tablespoons butter, melted
2 cups buttermilk
1 cup vegetable oil for frying

Directions

In a clean glass or metal bowl, beat the egg whites with an electric mixer until they can hold a stiff peak. Set aside. Mix together the flour, baking powder, salt, baking soda, sugar, egg yolks, melted butter and buttermilk at one time and beat until smooth. Gently fold in the egg whites last. Put about 1 tablespoon of vegetable oil in the bottom of each aebleskiver pan cup and heat until hot. Pour in about 2 tablespoons of the batter into each cup. As soon as they get bubbly around the edge, turn them quickly (Danish cooks use a long knitting needle, but a fork will work). Continue cooking, turning the ball to keep it from burning.

Recommended Wine



Merlot (Red)



ADOBO CHICKEN

Filipino Cuisine

Ingredients

1 tablespoon vegetable oil
2 pounds cubed pork meat
4 cloves garlic, chopped
1 (32 fluid ounce) container chicken broth
1/4 cup dark soy sauce
1/4 cup apple cider vinegar
5 bay leaves
1 (14 ounce) can unsweetened coconut milk
2 tablespoons all-purpose flour

Directions

Heat the oil in a Dutch oven over medium heat, and cook the pork until evenly browned. Mix the garlic into the Dutch oven, and cook 1 minute, until tender. Pour in the chicken broth, soy sauce, and cider vinegar. Place the bay leaves into the mixture. Bring to a boil. Reduce heat to medium low, and cook 1 hour, or until the pork is easily shredded with a fork. (For a thicker consistency, blend a small amount of flour with coconut milk, chicken broth, or water, then stir into sauce.) Make sure the meat stays moist and covered with the liquid. If meat looks like it's drying out, add a bit more chicken broth or water. Stir flour into coconut milk and add to the Dutch oven. Continue cooking until heated through.

Recommended Wine



Merlot (Red)

