

White Wine Gang Featured Recipe. Eat, Drink & Enjoy!

Salmon Tacos with Tomatillo & Avocado



*To be paired with the
2019 Drama Queen.*

Ingredients

1 teaspoon ground cumin
1 teaspoon chili powder
1 teaspoon brown sugar
1/4 teaspoon finely ground coffee
Salt and freshly ground pepper
Two 8-ounce skinless, center-cut salmon fillets
Extra-virgin olive oil, for brushing
2 tomatillos, husked and quartered
2 tablespoons chopped cilantro
1 small jalapeño, seeded and quartered
1 garlic clove
6 tablespoons sour cream
1 ripe avocado
4 cups finely shredded red and green cabbages
8 corn tortillas
Hot sauce and lime wedges, for serving

Directions

In a small bowl, stir the cumin with the chili powder, brown sugar and coffee. Season generously with salt and pepper. Brush the salmon fillets with olive oil and dredge them in the spice mixture. Meanwhile, in a food processor or blender, puree the tomatillos with the cilantro, jalapeño and garlic until smooth. Add the sour cream and process until smooth, then add the avocado and pulse until creamy. Transfer the dressing to a large bowl and season with salt and pepper. Add the cabbage and toss to coat. Preheat the oven to 300°. Preheat a grill pan. Lightly brush each tortilla with olive oil. Stack the tortillas and wrap them in foil. Bake for 10 minutes. Meanwhile, brush the grill pan with olive oil and grill the salmon fillets over high heat, turning once, until nearly cooked through, 8 to 9 minutes. Transfer the salmon to a plate and flake with a fork. Fill the tortillas with the salmon. Top with cabbage slaw and serve right away with hot sauce, lime wedges and cilantro. **ENJOY!**



209-728-9817 | nhvino.com

Zinstitution Featured Recipe. Eat, Drink & Enjoy!

Polenta with Roasted Mushrooms & Bacon



To be paired with any Zinfandel in this Club Shipment

Ingredients

8 ounces thick-cut bacon, diced
20 ounces mushrooms
Salt and freshly ground black pepper
2 cups chicken broth
2 cups whole milk
1 medium shallot, finely chopped
1 1/4 cups polenta
2 tablespoons unsalted butter
1/3 cup grated Parmesan cheese
Chopped fresh thyme, rosemary and chives

Directions

Preheat the oven to 425°F. In a medium saucepan, cook the bacon over medium heat, stirring frequently, until the fat renders out and the bacon is crisp, 5 to 7 minutes. Drain the bacon with a slotted spoon and set aside. Reserve the bacon fat. Use a paring knife to trim the mushrooms into medium-large pieces, leaving medium and small mushrooms whole. On an unlined baking sheet, toss the mushrooms with the bacon fat; season with salt and pepper. Spread the mushrooms in an even layer on the baking sheet and then transfer to the oven. Roast until the mushrooms are tender and beginning to brown around the edges, 25 to 35 minutes. While the mushrooms cook, in the same saucepan that you cooked the bacon, bring the broth, milk and shallot to a simmer. Gradually whisk in the polenta, then reduce the heat to low and cook, stirring frequently, until the polenta is thick and tender, 12 to 15 minutes. Stir in the butter and Parmesan, then season to taste with salt and pepper. To serve, spoon the polenta into shallow bowls and top with the roasted mushrooms and bacon. Garnish with thyme, rosemary and chives. **ENJOY!**

