



# Sweet & Spicy Veggie Burgers

PAIRED WITH TIKAL NATURAL



*The fresh expression of fruit and spice from the Malbec and Syrah brings out the lively flavors in these hearty veggie burgers.*

## MAKES 8 PATTIES

### INGREDIENTS

- 1 ½ lbs. sweet potatoes, *sliced down center lengthwise*
- 1 cup cooked quinoa
- 1 cup oats
- 1 15-oz. can black beans, *rinsed and drained*
- 2 tablespoons chopped red onion
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 teaspoon smoked Spanish paprika
- 1 teaspoon sea salt
- Vegetable oil for cooking
- Buns, lettuce wraps and your favorite burger garnishes



Preheat oven to 400°. Rub cut sweet potatoes with oil and place cut side down on a parchment-lined baking sheet. Bake until easily pierced with a knife; cool and remove skins. Roughly chop insides and combine with cooked quinoa. Use a food processor or blender to grind the oats until flakes are broken up but not fine like flour. Add oats, black beans, onion, cumin, chili powder, paprika and salt to sweet potato mixture. Mix well; cover and refrigerate mixture for at least 1 hour and up to 8 hours.

Using a ½ cup measure, scoop out the mixture and form into 8 patties. Heat a small amount of oil in a non-stick skillet over medium heat. Fry a few burgers at a time, cooking until browned on each side and cooked through. About 3-4 minutes per side. Use more oil as needed for frying. Burgers can also be baked at 400° on a parchment-lined sheet pan. Brush patties generously with oil before baking, flipping half-way through. Garnish and serve to your liking!

**Serve with Tikal Natural**



# Herb Marinated Tenderloin Kabobs

PAIRED WITH MENDEL CABERNET SAUVIGNON



Juicy blackberry fruit, warm spice and lively tannins make the Mendel Cab a cheers-worthy pairing with these flavorful & colorful kabobs straight from the grill!

## SERVES 4

### INGREDIENTS

- 2 lbs. beef tenderloin (ribeye or top sirloin),  
*cut into 2 inch cubes*
- 1/4 cup olive oil
- 3 tbsp. Worcestershire sauce
- 3 tbsp. red wine vinegar
- 2 tbsp. Dijon mustard
- 2 tbsp. chopped fresh oregano (or 1 tbsp. dried)
- 2 tbsp. fresh thyme leaves (or 1 tbsp. dried)
- 2 tbsp. chopped fresh rosemary (or 1 tbsp. dried)
- 1 tsp red pepper flakes
- 1 tsp freshly ground black pepper

- 1 tsp. Kosher salt
- 2 red or orange bell peppers, *cut into 1 inch cubes*
- 2 green bell peppers, *cut into 1 inch cubes*
- 1 large red onion, *peeled & cut into 1 inch cubes*
- 1 lb. baby potatoes, *cut in half*
- 2 cups small cremini or white mushrooms,  
*cleaned & stems removed*
- 1 large yellow summer squash, *halved  
lengthwise & cut into 1/2 inch thick slices*

In a medium bowl, combine olive oil, Worcestershire, red wine vinegar, mustard, herbs, pepper and salt. Add meat to a large bowl or plastic bag and pour half of the marinade over the meat, reserving the remaining marinade. Allow the meat to marinate at least 1 hour and up to 12 hours in the refrigerator.

Bring a pot of salted water to a boil. Add potatoes and cook for about 3 minutes. Drain and cool slightly.

**To assemble kabobs:** Alternate peppers with red onion, steak, potatoes, mushrooms and squash. Repeat until skewers are filled (use metal or bamboo skewers that have been soaked in water). Prepare grill to medium high heat and be sure that grates are well-oiled. Grill kabobs until meat is cooked to desired doneness, basting with remaining marinade on all sides. Remove from grill and let rest for about 5 minutes before serving.

Serve with Mendel Cabernet Sauvignon





# Chipotle Blackberry Pork Ribs

PAIRED WITH LA POSTA ARMANDO BONARDA



*The juicy & bold berry fruit of the Bonarda with the smoky, sticky blackberry ribs is every bbq's dream pairing!*

## SERVES 4

### INGREDIENTS

- 1 tablespoon chili powder
- 1 tablespoon smoked Spanish paprika
- 1 large clove garlic minced
- 2 teaspoons Kosher salt
- 2 pounds pork ribs
- 2 cups fresh or frozen blackberries, *thawed*
- ½ cup ketchup
- ½ cup brown sugar
- ¼ cup chopped seeded chipotles in adobo sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons peeled and minced fresh ginger
- 2 tablespoons apple cider vinegar

Preheat oven to 325°. Mix chili powder, paprika, garlic and salt in a small bowl; rub mixture into ribs. Place ribs on a large rimmed baking sheet covered in foil, meaty side up. Cover tightly in foil and bake 1 hour. Meanwhile, puree remaining ingredients in blender until smooth. Strain puree into a heavy medium saucepan; discard solids. Cook puree over medium-high heat until reduced to about 1 cup, stirring frequently, about 5 minutes. Season to taste with salt and pepper.

Remove foil from ribs. Brush with enough sauce to coat. Continue baking, uncovered, until sauce browns and forms a glaze, about 10 minutes. Cut individual ribs and serve with remaining blackberry sauce.

Serve with [La Posta Armando Bonarda](#)



# Triple Summer Berry Trifle

PAIRED WITH REGINATO SPARKLING ROSÉ OF MALBEC



*Using a little of the wine in this festive berry trifle really brings out the lovely strawberry and floral flavors and adds a sparkle to this elegant pairing.*

## SERVES 6

### INGREDIENTS

- |                                 |   |
|---------------------------------|---|
| 1/4 cup granulated sugar        | 8 oz. mascarpone cheese, room temperature           |
| 1/4 cup water                   | 1 tbs. granulated sugar                             |
| 1 large lemon - juiced & zested | 1 1/2 cups heavy cream, well chilled                |
| 2 cups raspberries              | 1/3 cup powdered sugar                              |
| 2 cups blueberries              | 1 tsp. vanilla extract                              |
| 2 cups blackberries             | 24 ladyfinger biscuits or toasted pound cake pieces |
| 2 cups strawberries             | 1/2 cup Reginato Sparkling Rosé of Malbec           |

In a large saucepan, combine the 1/4 cup granulated sugar, water, lemon juice and zest. Bring to a boil, stirring to dissolve sugar. Add 1 cup of each of the berries, reduce heat and simmer about 5 minutes. Remove berry mixture from heat and strain liquid into a heat-safe bowl. Place simmered berries in a separate bowl and cool both to room temperature.

Mix together the mascarpone and 1 tablespoon granulated sugar. In a chilled mixer bowl, whip the cold heavy cream, adding the powdered sugar and vanilla when soft peaks form. Continue to whip until stiff. Fold the whipped cream into the mascarpone in 3 additions until combined.

**To assemble:** Line up 6 stemless wine glasses or dessert goblets. Break each ladyfinger in half, or cut toasted pound cake into 1-inch squares. Add the Reginato to the cooled berry liquid. Using a piping bag, pipe a small amount of the mascarpone whipped cream on the bottom of each glass (alternatively use a small spoon). Dip 2 ladyfinger halves into the berry/Reginato mixture and lay on top of the whipped cream base, using 2 halves in each glass. Spoon some of the cooled simmered berries over the ladyfingers and then pipe or spoon out another layer of mascarpone whipped cream. Repeat the layers 2 more times, using 3 ladyfinger halves for the remaining layers. Cover each glass with plastic and refrigerate for at least 2 hours. Garnish with remaining fresh berries.

Serve with Reginato Sparkling Rosé of Malbec





# Crispy Polenta Cakes *with mushrooms, chilies & thyme*

PAIRED WITH LA POSTA PIZZELLA MALBEC



*Earthy mushrooms and thyme pair beautifully with dark fruit and spice notes of the Pizzella Malbec. The creamy polenta is a lovely match for the ripe acidity & lush tannins.*

## SERVES 4

1 package prepared polenta roll, cut into ½-inch thick rounds (or baguette slices)

Olive oil, for brushing and sautéing

3 cups mixed fresh mushrooms, sliced (*cremini, portabella, oyster, button, etc.*)

2 teaspoons finely chopped shallot

1 Anaheim or other mild, small chili pepper, cut into very thin rounds

2 teaspoons fresh thyme leaves

Sea salt and freshly cracked black pepper

Freshly grated Parmesan or other hard cheese

Fresh thyme, for garnish

## INGREDIENTS

Preheat oven to 425°. Line a large baking sheet with parchment paper. Arrange polenta rounds on parchment and brush each one generously with olive oil on both sides. Bake for 25-30 minutes, turning once, until golden and crisped (use same method for baguette slices, if preferred).

Meanwhile, heat 3 tbsp olive oil in a large sauté pan. Once hot, add mushrooms and shallot and cook, stirring frequently until soft and juices have been released. Add sliced chili and thyme and mix well; season with sea salt and pepper. Remove from heat.

**To serve:** Place polenta or baguette slices on a platter. Top with the mushrooms. Sprinkle each with a little of the cheese and fresh thyme leaves.

**Enjoy with La Posta Pizzella Malbec**





# Sweet Pea Guacamole

PAIRED WITH AMAYNA SAUVIGNON BLANC



*This evergreen sweet pea guacamole is the perfect match to the soft citrus & crisp minerality of the Amayna Sauvignon Blanc.*

## MAKES 2 CUPS

- 4 tablespoons extra virgin olive oil
  - 2 tablespoons fresh lime juice
  - 1/2 cup chopped fresh cilantro
  - 1 jalapeño, seeded and chopped
  - 1 pound frozen petite sweet peas, thawed
  - 1/4 teaspoon ground cumin
  - 1 teaspoon sea salt
  - 2 tablespoons diced red onion *(optional)*
- Fresh crudites, root vegetable chips, tortilla chips, baked sweet potato rounds for serving

## INGREDIENTS

Combine oil, lime juice, cilantro and jalapeño in a blender or food processor and blend until roughly pureed. Add peas, cumin and salt and blend until smooth. Scrape into a bowl and add the red onion, if using. Season to taste with more salt and freshly ground black pepper.

**Serve with Amayna Sauvignon Blanc**