

Perfect Pairings

at

Hermann J. Wiemer

VINEYARD

Butternut Squash Soup with Ginger & Coconut Milk

2 large butternut squash
2 T + 2 T olive oil
2 small fennel bulbs
2 small onions
3 inch piece of ginger, peeled and finely chopped
4-5 cups chicken or vegetable stock (start with 4, and add more if necessary to taste)
1 14oz can unsweetened coconut milk
Juice of 1 lemon
1/2C heavy cream
Salt to taste
Aleppo pepper, or cayenne

- Preheat oven to 400
- Cut squash in 1/2 lengthwise, remove seeds, and rub with 2T olive oil. Place cut side down on parchment lined sheet pan and bake at 400 until very tender.
- cool squash.
- roughly chop fennel and onions. Heat 2 T olive oil, and add onions, fennel, and ginger. Cook until tender.
- when squash is cool, scoop pulp from skins and add to onion mixture. Add chicken/veg stock, and gently simmer, covered, for 30 minutes. Remove from heat and add coconut milk. Cool.
- once soup is cooled, in small batches purée soup in blender or use an emersion blender. Add salt and lemon juice to taste.
- gently heat soup. Lightly whisk heavy cream. Place soup in bowl, swirl heavy cream over top, and add a dash of Aleppo pepper (or cayenne).

Pairs with: Riesling HJW Vineyard 2019

Pasta with Italian Sausage, Roasted Delicata Squash, & Goat Cheese

2-3 Delicata squash, cut into 1/2 crescents pieces (skin on)
4 or 5 T olive oil
1 lb pasta - penne, egg noodles, fusilli, ziti...
1 lb Italian sausage or Chorizo, removed from casing
2 medium onions, chopped
4-5 oz goat cheese, broken up into pieces
1 or 2 T chopped flat parsley
¾-1 cup reserved pasta water, chicken broth or vegetable broth
Fresh ground pepper and salt to taste

Pre-heat oven to 450 degrees. Rub squash pieces with 1T-2T olive oil, and place in oven until they begin to caramelize and become tender, about 10-15 min. Turn once or twice. Remove from oven and cool.

Fill a large pot with salted water on high heat for cooking pasta. Add pasta when water boils.

While pasta is cooking, sauté onions in remaining olive oil over medium heat. When onions are soft, add sausage or Chorizo. Continue cooking until sausage is nicely browned.

When pasta is al dente, drain while reserving ¾ cup of pasta water. Return drained pasta to empty pasta pot. Add onion/sausage mixture to pot, along with delicata squash. Add half of the reserved pasta water and heat. When pasta is warm, gently stir in goat cheese and parsley. Add more pasta water to create a creamy consistency. Season with salt and pepper.

To turn this into a vegetarian dish omit sausage and substitute 2 cups cooked broccoli, cauliflower or green peas. Add 1 to 2 tsp red pepper flakes for a little zip.

Pairs with: Cabernet Franc Magdalena Vineyard 2019

Holiday Reuben Turkey Sandwich

What'cha gonna do with that leftover turkey? "Go Reuben, Go Reuben"!

Ladies and Gentleman, this is how trends are started. Forget about holey jeans - we're talking about opening a food truck in Austin with this idea and making some bling. Some of the best (and worst) ideas have come after that 2nd glass of wine. Where's that bottle....

It goes like this:

Leftover turkey (dark meat is best)
Rye or Whole Wheat Sourdough Bread, sliced
Cranberry relish
*1000 Island dressing
Sauerkraut (or kimchee)
Swiss cheese

Spread 1000 Island dressing on bread
Add a modest layer of cranberry relish atop 1000 Island dressing
Sliced turkey over the cranberry
Next comes sauerkraut, or if you're really adventurous the kim-chee
Lastly, top with Swiss cheese
Place into 350 degree oven until cheese is melted.
Let me know what you think!

*1000 Island recipe: Mayonnaise, enough ketchup to make the mayo pink, pickle relish, and a squirt of Tabasco

Pairs with: Gewurztraminer 2019