

FERRARI-CARANO

Vineyards and Winery

Shrimp BLTs

Yields about 25 hors d'oeuvres

1 baguette, sliced into 1/4-inch thick slices
1/4 pound apple wood smoked bacon
3/4 pound salad shrimp, coarsely chopped
1 green apple, peeled, cored and thinly diced
1/4 cup diced celery
Scant 1 cup mayonnaise
2 tablespoons chopped basil
1 1/2 tablespoons fresh lemon juice
Salt and freshly ground pepper
3 ounces baby arugula
4 small plum tomatoes, thinly sliced crosswise

Preheat oven to 350 degrees F.

Lay bread slices on a cookie sheet and bake for 5-10 minutes or until crisp. Remove from oven and let cool.

In a skillet over medium heat, add bacon in an even layer and cook until crisp. Drain on paper towels and crumble. Set aside.

In a medium bowl, mix shrimp, apples and celery with mayonnaise, basil and lemon juice until well combined. Season with salt and pepper to taste.

Spread a thin layer of mayonnaise on each slice of baguette. Top with an arugula leaf, then a slice of tomato and a tablespoon of shrimp salad. Sprinkle with crumbled bacon and serve immediately.

*Note: Shrimp salad can be made up to one day ahead.

*Pair with Ferrari-Carano 2008 Sonoma County Chardonnay or
Ferrari-Carano 2007 Tré Terre Chardonnay*

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Pulled Pork Sliders with Coleslaw

12 Servings

Dry Rub:

- 3 tablespoons paprika
- 1 tablespoon garlic powder
- 1 tablespoon brown sugar
- 1 tablespoon dry mustard
- 2 tablespoons coarse sea salt
- 1 (5-7 pound) pork roast, preferably shoulder or Boston butt

Mix the spices together until well combined. Rub the spice blend all over the pork. Cover and refrigerate for at least 1 hour or up to overnight.

Preheat oven to 300 degrees F.

Put the pork in a roasting pan and roast it for about 6 hours. An instant-read thermometer stuck into the thickest part of the pork should register 170 degrees F. Basically, the roast should fall apart. While the pork is roasting, make the barbecue sauce.

Cider Vinegar Barbecue Sauce:

- 1½ cups cider vinegar
- 1 cup yellow or brown mustard
- ½ cup ketchup
- 1/3 cup packed brown sugar
- 2 garlic cloves, smashed
- 1 teaspoon kosher salt
- 1 teaspoon cayenne
- ½ teaspoon freshly ground black pepper
- Pan drippings from the pork

In a saucepan over medium heat, combine all the ingredients except the pan drippings from the pork. Simmer gently, stirring, for 10 minutes until the sugar dissolves. Take the pan off the heat and set aside.

When the pork is done, take it out of the oven and put it on a large platter. Let the meat rest for 10 minutes. While it's resting, deglaze the pan over medium heat with $\frac{3}{4}$ cup water, scraping with a wooden spoon to pick

up all of the browned bits. Reduce by about half. Pour the remaining drippings into the barbecue sauce and cook for 5 minutes.

While the pork is still warm, you want to "pull" the meat. Using two forks – one to steady the meat, use the other to pull shreds of meat off the roast. Put the shredded pork in a bowl and pour half of the barbecue sauce over it. Stir it well so that the pork is coated with the sauce and set aside.

Cole Slaw:

1 head green cabbage, shredded
2 carrots, grated
1 red onion, thinly sliced
2 green onions (white and green parts), chopped
1 fresh red chile, sliced
1½ cups mayonnaise
¼ cup Dijon mustard
1 tablespoon cider vinegar
1 lemon, juiced
Pinch of sugar
½ teaspoon celery seed
Several dashes hot sauce
Kosher salt and freshly ground black pepper

Combine the cabbage, carrots, red onion, green onions, and chile in a large bowl. In another bowl, stir together the mayonnaise, mustard, vinegar, lemon juice, and sugar. Pour the dressing over the cabbage mixture and toss gently to mix. Season the cole slaw with the celery seed, hot sauce, salt and black pepper. Chill for 2 hours in the refrigerator before serving.

To Serve:

12 hamburger buns
Pickle spears
Spoon the pulled pork mixture onto the bottom half of each hamburger bun and top with some slaw. Serve with pickle spears and the remaining sauce on the side.

Pair with Ferrari-Carano 2007 Cabernet Sauvignon

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Grilled Flank Steak and Portobello Sandwich

1½ pound flank steak, trimmed of fat

Marinade:

3 tablespoons strong brewed coffee

1 cup red wine

1 tablespoon olive oil

1 tablespoon brown sugar

2 cloves garlic, minced

1 sprig rosemary, minced

½ teaspoon whole black peppercorns, crushed

Salt and pepper

Olive oil, to brush on steak before grilling

Combine all marinade ingredients in a glass dish large enough for flank steak to lay flat. Cover and refrigerate 6-8 hours.

For the Sandwiches:

4 portobello mushroom caps, cut into slices

1 Vidalia or sweet red onion, cut into rings

2 tablespoons cherry or berry balsamic vinegar

¼ cup olive oil

½ cup mayonnaise

1 teaspoon Dijon mustard

½ cup chopped fresh parsley

Squeeze of lemon if needed

2 cups arugula

Ciabatta bread, cut into 2-inch wide pieces, then cut in half to make small sandwich size portions.

In a small bowl, combine mayonnaise, mustard, parsley, salt, pepper and a squeeze of lemon if needed. Set aside.

Bring meat to room temperature and remove steak from marinade. Heat grill to high heat. Brush meat with olive oil and salt and pepper. Grill steak on each side until cooked to desired doneness, 5-8 minutes per side.

Remove from heat and let meat rest to retain juices. Slice steak against the grain at a 45 degree angle.

Preheat oven to 400 degrees F.

While the steak is resting, line a cookie sheet with aluminum foil and place the sliced mushrooms on it in a single layer. Drizzle with olive oil and balsamic vinegar and roast in oven for about 10 minutes. Set aside but keep warm.

To Assemble:

Brush ciabatta with olive oil and grill, cut sides down, until golden brown.

Spread mayonnaise mixture on both sides of the split ciabatta. Lay several slices of steak on the bread and mound with mushrooms and onions. Garnish with arugula and serve immediately.

Pair with Ferrari-Carano 2005 PreVail West Face