



# ROSEMONT

OF VIRGINIA

## Q3 2015 WINE CLUB PICK UP PARTY RECIPES

### SMOKED BAKE BEAN CASSOULET

3/4 lbs.	Kielbasa or any other smoked sausage
2 lbs.	Boneless skinless Chicken thighs
1 cup	Onion diced
1 cup	Bell pepper diced
5	Garlic cloves minced
53 oz.	Pork and beans – undrained
14.5 oz.	Red kidney beans – drained
14.5 oz.	Great northern beans – drained
3/4 cup	Ketchup
2	Chipotle peppers in adobo sauce chopped
3/4 cup	Light molasses
1/2 cup	Brown sugar
1/4 cup	Yellow Mustard
1/4 cup	Rosemont Virginia Red wine
3 Tbs.	Worcestershire Sauce

- Sprinkle chicken thighs with your favorite meat seasoning. *We used Tony Chachere's More Spice Seasoning.*
- Cut sausage in half, length wise, and then cut in 1/2 slices. Brown on medium high heat and set aside.
- Remove most of sausage fat from frying pan and brown the chicken thighs on both sides in the fat.
- Finish cooking the chicken in a 300 deg. F oven for 20 minutes.
- Put all of the ingredients in a large pot and heat to a low simmer.
- For a smoky flavor:
  - Place the mixture in a large aluminum plan and place in a smoker. Smoke for 1 1/2 to 3 hours around 225 deg. F. with your favorite wood. (The time depends on what level of smokiness you want.)
  - We burned off charcoal and then add mesquite for our smoke. Apple or cherry wood would even be better.
  - Stir every 30 minutes to incorporate smoke flavor.
- If you do not want to smoke, leave in pot place in 350 deg F oven uncovered for an hour. Stir once.
- Enjoy with a glass of Rosemont Red Virginia Wine!

## ROASTED CORN, PEPPER AND BLACK BEAN SALSA

4 Roma Tomatoes, diced  
2 Poblano peppers  
4 Ears of yellow corn  
1 15 oz. can black beans, drained and rinsed  
4 green onions – sliced  
¼ cup olive oil  
3 TBL. Lime juice (about two limes)  
1 Clove Garlic minced  
¾ tsp. salt  
¼ tsp. pepper

- Heat grill to medium-high heat.
- Add the corn and poblano peppers to a sheet tray, spray with Pam (canola oil), and sprinkle with salt and pepper.
- Grill on all sides until lightly charred/brown, about 6 minutes total. Remove from the grill and cool for a few minutes until you can handle.
- Use your knife to remove the corn kernels from the ears of corn.
- Remove seed from pepper and chop.
- Add all ingredients to a bowl and mix. Season to taste.
- Refrigerate for a couple of hours to incorporate flavors.
- Enjoy with a glass of Rosemont Virginia White Wine!

## TEXAS BBQ SAUCE (COURTESY OF CHEF KEVIN ROSENFELD)

44 oz Ketchup  
1/2 cup Molasses  
1/2cup Honey  
5 Chipotle Peppers in Adobo Sauce, chopped (may substitute 2 Tbs Chili Powder)  
1 TBL Worcestershire sauce  
1/2cup Butter  
1/2 cup Canola oil  
1/2 cup Apple cider vinegar  
12 oz Beer  
1 TBL Onion flakes  
1 tsp Garlic, granular  
1 TBL Soy sauce  
1/2 tsp Fresh cracked pepper

- Mix all together in a pot and heat to boil.
- Reduce to simmer for 1 hour. Stir occasionally.

*NOTE: I used 6 ounces of beer and 6 ounces of Coke Cola and added ½ cup of Rosemont Virginia Red Wine.*

# SMOKED BEEF BRISKET

Trim Brisket of any excess fat, leaving at least  $\frac{1}{4}$  inch of fat on top to help keep it moist during smoking. Coat and rub with your favorite rub, cover with plastic wrap and let come to room temperature for about 2 hours.

Start your smoker. Add the brisket (fat side up) and smoke between 175 to 240 deg. F for 10 hours. Rotate meat after 5 hours. (I used mesquite wood, smoking constantly.)

Remove from smoker, put in aluminum pan or roaster pan. Add one can of beef stock. Stretch plastic wrap over the top of pan to seal. (I use 2 layers to make sure it seals.) If you use an aluminum pan, cover the top with aluminum foil. If you use a roaster pan, put the top on. Put in 225 degree oven for 10 hours. (This beats the heck out of smoking for another 10 hours.) *Note: Meat needs to reach 190 degrees for at least one hour to break down the connective tissue and make it tender.*

Remove brisket from pan and let it rest for 20 minutes before slicing. Slice against the grain. Retain liquid from pan. Skim of the fat and use the broth to moisten the meat if needed or for very nice gravy.