



CAULIFLOWER CURRY

Courtesy of Club Member
Donna Gates

Ingredients:

1 tsp smoked paprika
1 tsp cumin
1 tsp turmeric
1 cup diced onions
1 head cauliflower diced into bite size pieces
1 can chickpeas drained
2 carrots sliced
2 potatoes diced
1 cup green beans
1 can coconut milk
2 cups vegetable broth
Red pepper flakes
Rice

Directions:

Sauté onion until translucent. Add all spices, vegetable broth and all vegetables. Simmer for 20 minutes or until vegetables are soft and most of the broth is absorbed. Add the coconut milk and simmer. Let boil for a few minutes. It will thicken a little.

Serve over rice.

Note: Donna mentioned that sometimes she will add chicken as well!

Enjoy with Rosemont of Virginia 2019 Lineage



PORK TENDERLOIN

Courtesy of Club Member
Lisa Baltimore

Ingredients:

1 or 2 – 0.5 pound pork tenderloins
1 tbs olive oil
2 – 3 TBS fresh lemon, lime or orange juice
2 tsp Italian seasoning
1 tsp garlic powder
1 tsp cumin
1 tsp salt
1 tsp chili powder
½ tsp smoked paprika
¼ tsp black pepper
Cilantro for garnish (if desired)

Directions:

1. Preheat oven to 400 degrees and lightly grease a large baking/casserole dish. Pierce tenderloins all over with a fork. Rub oil onto all sides of the meat.
2. Whisk together all seasonings. Sprinkle mixture over tenderloins, patting it onto the surface of the meat on all sides. Place in prepared baking dish and drizzle citrus juices over the top.
3. Bake for 25 – 35 minutes until outside is browned and crispy and centers are cooked through to desired doneness.
4. Spoon juices from the dish over the meat. Allow to rest on a cutting board or in the baking dish for 5 – 10 minutes. Slice into 1-inch pieces. Spoon any remaining juices from the pan over the slices, garnish with fresh chopped cilantro if desired, and serve.

Enjoy with Rosemont of Virginia Red



BOW TIES WITH SAUSAGE, TOMATOES & CREAM

Courtesy of Club Members
Angie & Sean Rinehart

Ingredients:

1 (12 oz) package of bow tie pasta
2 tbs olive oil
1 lb sweet Italian sausage, casings removed and crumbled
½ tsp red pepper flakes
½ cup diced onion
3 cloves garlic, minced
1 (28 oz) can Italian-style plum tomatoes, drained and coarsely chopped
1 ½ cups heavy cream
½ tsp salt
3 tbs minced fresh parsley

Directions:

1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.
2. Heat oil in a large, deep skillet over medium heat. Cook sausage and pepper flakes until sausage is evenly brown. Stir in onion and garlic and cook until onion is tender. Stir in tomatoes, cream, and salt. Simmer until mixture thickens, 8 to 10 minutes.
3. Stir cooked pasta into sauce, and heat through. Sprinkle with parsley.

Enjoy with Rosemont of Virginia 2017 Merlot 2017