

AMBASSADOR TAPAS PAIRING

REGGIE
W I N E

If you need more recipes please reach out to me!

Smoked Trout Dip

W/dairy

- Break up smoked Trout into a mixing bowl
- Add juice of ½ lemon
- Add 4 ounces of softened chive cream cheese
- Add 2 tablespoons of Greek yogurt or sour cream
- Add chopped scallions or shallots
- Mix on low speed

W/out dairy

Substitute vegan cream cheese (Trader Joe's has a good brand with seaweed)

Substitute oat or soy yogurt

Add all other ingredients and mix on low speed.



Stuffed Peppers

INGREDIENTS:

- 12 mini sweet peppers
 - Carefully cut the stem ends to pull out the inside seeds and pulp – discard or compost
 - You can cut the peppers in half to make it easy to fill them.
- 1 cup of cooked arborio rice
- 12 ounces of hot broth
- 1 large shallot minced
- Crimini mushrooms - 12 cut into small pieces
- Imported Romano cheese - $\frac{3}{4}$ cup grated
- salt and pepper to taste
- 3 tablespoons e-v- olive oil
- Italian Parsley - minced
- 4 tablespoons of butter

Set the Peppers Aside

Cook the risotto - adding the broth in parts as you cook the rice on a low-medium heat on the stove. **STIR CONSTANTLY**

Sautee the shallots and mushrooms in the butter

As the rice softens add the sauteed mixture and the grated Romano cheese

Stuff the peppers with the risotto mixture.

Put a large sauté pan on low-medium heat on the stove

Add 2-3 tablespoons of olive oil – allow to get warm-hot

Sauté each pepper until they soften – 15 minutes approximately

Transfer to a serving dish – add some of the juice from the pan.

Plum Sauce or Chutney

Chutney - plum and apple

1 cup diced apples

1 cup diced plums

3-4 tablespoons of butter

Diced/minced shallots, onion or leeks - ½ cup

1 tablespoon cumin

½ tablespoon tumeric

Dash of cloves

Dash of cardomom

Dash of nutmeg

Salt and pepper to taste

Simply Sautee it all in a medium pot on medium- low heat.

Allow the mixture to simmer on low heat to gel and integrate flavors

Puree if you desire it to be a sauce

Serve warm with Pork Loin, Chicken or Crab Cakes as a plum sauce.

Thank you!

www.reggiowine.com

206 229-4790

reggiowine@icloud.com

Please sign up for my mailing list on my website and email me anytime too!

Hope to see you again!

Reggie

