

Recipes

In addition to great wine, good company and a great cause, the annual wine tasting is also revered for Pat Niboli's (and friends) bountiful and delicious pot luck supper that follows. Every year someone asks us to share a recipe or two. We have gathered a few here for you to try at your own party. *Enjoy!*

Cowboy Caviar

Arugula Salad

Pulled Pork

Spicy Sesame Noodles

Marinated Pork Tenderloin

Grilled Spiced Chicken





Cowboy Caviar

A great side dish, appetizer, or snack .

It has been a crowd favorite!!

Ingredients:

Salad:

3/4 cup frozen sweet corn, thawed or 2 small cans of mex/tex corn

1 can of RO*TEL Mild Diced Tomatoes and Green Chilies

2 green onions, chopped or 1/2 cup of chopped red onion

1/2 cup chopped bell pepper (any color will do)

1 chopped jalapeño (jarred or fresh) Leave out for a milder version.

1/3 cup chopped cilantro

1 ripe avocado cubed

1 (15 ounce) can black-eyed peas, rinsed and drained well

1 (15 ounce) can black beans, rinsed and drained well

Dressing:

2 tablespoons olive oil

2 tablespoons white wine vinegar

½ pack hidden valley ranch

Directions:

1. Whisk all the dressing ingredients together in a small bowl until combined.
2. Mix the salad ingredients together in a large bowl
3. Pour dressing into the salad bowl and toss.
4. Refrigerate an hour before serving to allow the flavors to blend.
5. Serve as side dish or as dip with Tortilla chips (scoops work best).

Warm WHITE BEAN SALAD

with Arugula Pesto and Preserved Lemon

White beans dressed with pesto is a classic for a reason; the garlicky herb paste gives a huge flavor lift to the soft and earthy beans. In this salad, arugula does double duty, acting both as an herb in the pesto in place of the usual basil, and as a salad green on top of which the pesto-coated beans are mounded. Warming the beans before tossing them with the pesto is an important step because warm beans absorb flavors more effectively than cold beans. But after you mix in the pesto, you can serve the beans at room temperature if you want to make this salad ahead. The pesto-coated beans will keep well for up to four hours; spoon them on top of the fresh arugula just before serving.

If you don't have the preserved lemon for the pesto, substitute grated lemon zest and some extra salt. You won't get that same deep, funky tang, but at least the acidity and salt balance will remain intact.

6 to 8 cups arugula
½ cup sliced almonds
½ cup grated Parmigiano-Reggiano cheese
2½ tablespoons chopped preserved lemon
1 garlic clove, chopped
¼ teaspoon kosher salt, plus more to taste
½ cup extra-virgin olive oil, plus more to taste
3 cups cooked white beans, homemade (see pages 232 to 233) or canned, rinsed and drained
Fresh lemon juice to taste
Freshly ground black pepper to taste
2 to 3 tablespoons thinly shaved shallots or red onion (optional)

1. In a food processor or blender, combine 2 packed cups of the arugula with the almonds, cheese, preserved lemon, garlic, and the ¼ teaspoon salt. Process or blend until everything is finely chopped. With the motor running, blend in the ½ cup olive oil.

2. Warm the beans in the microwave for about 1 minute, or in a small pot on the stovetop for about 2 to 3 minutes. The beans should be warm to the touch but not hot.

3. In a medium bowl, toss the arugula pesto with the warm beans, and adjust the seasoning to taste.

4. In a large bowl, toss the remaining arugula with lemon juice, a drizzle of olive oil, and salt and pepper to taste. (If you're unsure, add the seasonings a little at a time, tasting as you go, until you like it. Be generous with the black pepper.) Arrange the arugula salad on a large platter, and spoon the beans on top. Sprinkle the shaved shallots over the beans, and serve.

TOTAL TIME: 20 MINUTES
SERVES 4

Denny Mikes Pulled Pork



Ingredients

Fresh Pork Butt or Shoulder (7-8lb Average)

French's Yellow Mustard (or similar)

RTT's All Purpose Blend (or choice of DennyMike's rub/combination).

MUSTARD PREP FOR PULLED PORK

1. Take a fresh pork butt or shoulder, 7 to 8 lb. average,
2. Rub lightly with prepared yellow mustard (French's or store brand).
3. Wipe off any excess and make sure to cover all areas of red or pink meat.
4. Sprinkle liberally RTT's All Purpose Blend (or choice of DennyMike's rub/combination). Place in food safe plastic bag or container and refrigerate overnight, if possible.
5. If advanced overnight prep is not possible, prep the meat 2 to 3 hours before cooking.

COOKING PROCESS FOR PULLED PORK

Smoker or oven: Set to 225°. Three hours into cooking, spritz with apple juice and repeat hourly for the next 4 hours. Remove from oven or smoker and place on one sheet of 18" heavy duty tinfoil. Securely tent the foil around the meat to save juices.

Crock Pot: Place pork into 6-8 quart crock pot. Cook for 10 hours on low. Denny Mike recommends adding 1/2 a bottle of Denny Mike's BBQ sauce at the start of cooking.

Finishing for both methods: Internal temperature should be 190-200°. Allow to cool 30-45 minutes or until you can handle the pork without burning your hands. Remove all fat and add saved juices back into the pork

SPICY SESAME NOODLES

This is an excellent recipe to bring to parties.

Serves 10 as a side dish--we often double and triple it.

1 lb. linguine

3 Tbs. soy sauce

1/3 cup honey

3 Tbs. sesame oil

¼ cup canola oil

1 tsp. crushed red pepper flakes

Add before serving:

1 bunch scallion greens, chopped

¾ to 1 cup unsalted roasted peanuts, chopped

Cook pasta al dente. Run under cold water and drain well.

In a small bowl, stir together soy sauce and honey (honey hint: coat measuring cup with canola oil and the honey will easily fall out of the cup versus sticking to it.) Set aside.

Heat oils and red pepper in small sauce pan over medium-low heat for 2 – 3 minutes. Keep watchful eye that the crushed red pepper does not start to burn. (Smells awful.) Promptly remove from heat and stir in the soy sauce and honey mixture. Toss with pasta.

Refrigerate several hours or overnight.

(If making a lot and/or traveling, the pasta stores well in large gallon zip-lock bags--taking up less room in fridge or cooler. We bring along a tinfoil tray and dump it in when its time to eat.)

Add scallions and peanuts before serving and mix well. Helps to have a couple of large pasta forks for mixing and serving.

Marinated and Grilled Pork Tenderloin

Ingredients

1 - 2 pounds pork tenderloin (2 tenderloins)
1/2 cup Soy sauce
1/4 cup Balsamic vinegar
4 cloves garlic (minced)
1/4 cup brown sugar

Mix all of the marinade ingredients together and pour into a large Ziploc bag. Place the tenderloins in the bag and squeeze out as much air as possible before sealing. Place the bag in the refrigerator and marinate for at least an hour, up to 24 hours. (I usually marinate pretty close to 24 hours)

Remove the tenderloins from the marinade about 30 minutes before you are ready to grill and allow to gently warm up on the counter.

Heat the grill to medium-high heat

Now we have a tenderloin that has been soaked in some great flavors, we need to make sure we do not screw it up on the grill! The key to properly grilling a pork tenderloin is to evenly cook the pork through by grilling each of the four sides. This cut of pork is tubular, so we want to roll it to each of the four sides while we grill.

Once the grill is heated, place the tenderloin on the grill and grill the first side for around 5 minutes (times vary per grill, you are looking for a nice crust to form without too much charring)

You know the drill now, 5 minutes per side, until an instant thermometer reads around 140 degrees at the middle of the pork tenderloin.

Allow the grilled pork tenderloin to rest on a platter for about 10 minutes covered loosely with a piece of aluminum foil before you slice into it. The rest period should get the temperature to just barely a perfect 145 degrees. (it's very important to allow the tenderloin to rest for 10 minutes after cooking as this will allow the juices forced to the middle of the tenderloin during cooking to spread back out and keep the pork moist.

Both red and white burgundy work well (unsurprisingly) with this classic French bistro dish which is often made with pork tenderloin.

Other cool climate unoaked or subtly oaked **Chardonnay** or **Pinot Noir** should work too as would a dry Alsace Riesling or Pinot Gris or a Vouvray.

GRILLED CHICKEN WITH RTT'S ALL PURPOSE BLEND

(CAN ALSO BE USED WITH OTHER MEATS)

DENNYMIKE'S MANTRA WHEN USING HIS TASTY SEASONING BLENDS IS SPRAY, SPRINKLE AND SPRAY – A TECHNIQUE THAT HAS SERVED HIM WELL OVER THE MANY YEARS HE HAS COOKED WITH THEM. DENNYMIKE USES CANOLA SPRAY BECAUSE IT IS FAT FREE AND FLAVOR FREE AND IT HAS A HIGHER SMOKING POINT THAN OLIVE OIL. ALWAYS PAT THE MEAT OR FISH DRY, THEN SPRAY A LIGHT COATING OF CANOLA ALL OVER, SPRINKLE AN EVEN LAYER OF SEASONING AND THEN SPRAY AGAIN WITH ANOTHER LIGHT COATING TO LOCK IN THE SEASONING.

ONCE THE FIRST SIDE HAS BEEN COOKED TO YOUR LIKING, FLIP AND SPRAY, SPRINKLE; SPRAY THE SAME AS YOU DID ON THE FIRST SIDE. FINISH TO YOUR DESIRED TEMPERATURE AND BE READY FOR SOME WICKED GOOD EATING!

CLICK THE LINK BELOW TO SEE A VIDEO OF NICK DEMONSTRATING HOW TO USE RTT'S ALL PURPOSE BLEND ON CHICKEN AND PORTABELLO MUSHROOMS.

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