



*SOprepared...*

## *Mushroom Bruchetta*

1 Tbs Olive Oil  
4 cloves Garlic, minced  
16 oz Baby Bella Mushrooms, sliced  
Small pkg dried Porcini Mushrooms, rehydrated & chopped  
1 tsp Garlic Salt (or Truffle Salt to kick it up a notch)  
2 Tbs good Dry Vermouth  
¼ cup Sage, chopped  
¼ cup Parmesan Cheese, grated  
Truffle Oil, or Olive Oil  
Freshly Ground Pepper

Heat the Olive Oil in a pan over med-high heat. Saute Garlic until fragrant - about 1 min. Add Bella Mushrooms and saute until juices are rendered and evaporate and they start to turn golden. Reduce heat to medium and add Porcini Mushrooms, Salt, Vermouth and Sage to the pan & cook until vermouth is absorbed - about 5 min. Scrape mushroom mixture to a bowl and drizzle with Truffle Oil, then sprinkle Parmesan Cheese over and grind Pepper on top. Add salt to taste. Serve with French Bread Crostini

## *French Bread Crostini*

GF Sandwich Bread (we like Udi's best) or French Loaf sliced into ½" thick slices  
Olive Oil  
Garlic Salt

Heat oven to 350 degrees. Cut sandwich bread into triangles. Brush with olive oil & sprinkle lightly with garlic salt. Cook in oven 15-20 mins until hard & crunchy. Can be done ahead of time - cool & keep in an airtight container.

## *Cider Mimosas*

Calvados  
Cava  
Apple Cider  
Mulling Spices

Simmer Apple Cider with Mulling Spices for 15-20 mins. Strain mulling spices out of the cider and chill until cold. To serve the mimosas - add about 1 Tbs Calvados to a glass, then top with Cava to ¾ fill the glass...and finally splash in the mulled cider to fill the glass.



*SOprepared...*

## *BBQ Chicken Sweet Potato Nachos*

(4) 5.5 oz bags Sweet Potato Tortilla Chips

Rotisserie Chicken

1 cup BBQ Sauce, plus more for drizzling (*Bone Sucking Sauce is recommended*)

3 pkgs Jack Cheese, shredded (*Cabot or Kraft are lactose free!*)

1 lb Bacon, cooked & crumbled

$\frac{1}{4}$  cup Cilantro, chopped

1 cup Fage Total Greek Yogurt - FULL FAT!!

Heat oven to 350. Remove all the chicken from the bone & shred into bite size pieces. In a large bowl combine the chicken with 1 cup BBQ sauce.

Spread 2 bags of the Sweet Potato Tortilla Chips on a large sided sheet pan. Sprinkle one package shredded cheese over the chips. Sprinkle  $\frac{1}{2}$  of the BBQ chicken over the cheese, along with  $\frac{1}{3}$  of the bacon. Make a second layer by adding the remaining 2 bags of chips, then one package of the shredded cheese. Top that with the remaining BBQ chicken and the final package of cheese. Spread the remaining bacon over the top.

Bake for about 15 mins until cheese is melted.

Drizzle BBQ sauce over the nachos & then top with the chopped cilantro. Serve with the yogurt as a dip.

## *Wine Pairing Recommendation*

A juicy Malbec which is not heavily tannic is a fabulous pair here with the BBQ sauce and the sweet potato. Alamos Malbec is an easy to find and well priced option. Cheers!



*SOprepared...*

## *Butternut, Black Bean & Sausage Chili*

(adapted from [www.epicurious.com](http://www.epicurious.com))

- 3 lbs ground Italian sausage
- 2 tablespoons olive oil
- 1 large onion, diced
- 6 cups butternut squash, diced
- 8 cloves garlic, minced
- 1 1/2 cups chicken stock
- (2) 28 ounce cans Crushed Tomatoes
- 28 ounce can Diced Tomatoes
- (2) 15 ounce can black beans, rinsed and drained
- (2) 15 ounce can dark red kidney beans, rinsed and drained
- 2 tsp ground chipotle pepper
- 2 Tbs ground cumin
- 2 Tbs chili powder

Heat a dutch oven or large soup pot over medium-high heat. Add the sausage and cook, breaking up with a wooden spoon, until browned and cooked through, about 6 minutes. Transfer the sausage to a bowl and set aside.

Add olive oil to dutch oven and heat over medium heat. Add onion, butternut and garlic and cook, stirring frequently, until veggies begin to soften, about 6 minutes. Add chicken stock to pot to deglaze, scraping up any browned bits on the bottom of the pot. Then add crushed and diced tomatoes, black and kidney beans, and spices. Return sausage to the pot. Stir everything to combine. Bring to a boil. Reduce heat, cover and simmer, stirring occasionally, 15 minutes, until flavors are combined and squash is tender.

## *Simple Arugula Salad*

- 1 Tbs Olive Oil
- 1/2 Tbs Apple Cider Vinegar
- 4 cups Arugula
- Pumpkin seeds

Whisk the first 4 ingredients together in a large bowl. Add the arugula & cucumber - toss & serve ;-)

## *Wine Pairing Recommendation*

A buttery chardonnay pairs with the fennel in the sausage and the butternut squash perfectly. Bonterra Organic Chardonnay is a favorite ;-)) Cheers!



*SOprepared...*

## *Slow Cooker Apple Pudding Cake*

(adapted from [www.magickillet.com](http://www.magickillet.com))

2 cups Gluten Free Cup-4-Cup flour  
3/4 cup plus 1/4 cup granulated sugar, divided  
3 teaspoons baking powder  
1 teaspoon salt  
1/2 cup butter, cold  
1 cup unsweetened coconut milk  
2 tsp ground cinnamon, divided  
1 tsp vanilla  
Coconut Oil  
4 apples, peeled, cored and diced  
1 1/2 cups orange juice  
1/2 cup honey  
2 tablespoons unsalted butter, melted

In a large mixing bowl, combine all-purpose flour, 3/4 cup sugar, baking powder and salt. Mix well.

Cut cold butter into flour mixture until you have coarse crumbs. Stir in milk, 1 tsp cinnamon and vanilla until moistened.

Grease the bottom and sides of slow cooker with coconut oil. Spoon batter into the bottom of slow cooker and spread out evenly. Place the diced apples over the batter evenly.

In a medium-size bowl, combine orange juice, honey, remaining sugar, melted butter and ground cinnamon. Whisk well. Pour honey mixture over apples.

Place a paper towel over the top of the crock pot. Cover slow cooker with lid and cook on high-heat setting for 2-3 hours or until apples are tender.

### *Wine Pairing Recommendation*

The layers of honey and great acidity of Sauternes makes it the perfect pairing with this buttery, creamy, flavorful fruit filled cake.