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Lemony Garlicky Shrimp Bruschetta

- 1 1/2 tablespoons minced garlic (6 cloves)
- 1 1/2 teaspoons Kosher Salt
- 1/4 teaspoon freshly ground black pepper
- 3/4 cup chopped fresh parsley leaves
- 2-4 Tbs white Balsamic Vinegar (to your taste)
- 1 lemon, zest grated
- 1/2 cup freshly squeezed lemon juice (about 3 lemons)
- 1/2 lemon, thinly sliced in half-rounds
- 1 teaspoon hot red pepper flakes, plus more for serving
- 2 pounds large shrimp, peeled and deveined, chopped
- 1/4 cup Olive Oil
- Parmesan Cheese for garnish/serving
- 1 small loaf of good Gluten Free Bread (such as Udi's) *or a sliced Baguette if GF not necessary*
- Cooking Spray (coconut oil)

Combine garlic, salt, pepper, parsley, vinegar, lemon zest, lemon juice, lemon slices and hot pepper flakes. Fold in chopped shrimp. Taste and adjust seasoning as needed. *(This can be done ahead of time and kept in the fridge until ready to use. I would recommend stirring it occasionally to make sure all the shrimp is marinating properly.)* Add the olive oil, and stir to combine.

Heat grill over high heat. Cut bread slices into quarters. Spray with cooking spray, and place on grill. Grill for about 3-4 min / side watching to be sure they don't burn on hot spots on your grill. When nice and crunchy, remove from grill. *(This can be done several hours in advance. Once toasts have cooled, can be kept in an airtight container.)*

The liquidy marinade will cause the toasts to get soggy pretty quickly. So only assemble a few at a time and serve immediately - place a nice mound of the shrimp mixture on the toast and sprinkle with extra red pepper flakes and a generous dusting of grated parmesan cheese. Or you can serve this as a "deconstructed" bruschetta like I did, and let your guests assemble their own ;-))

Wine Pairing Recommendation

Any sparkling wine would be amazing with these... However I came up with the idea for these after sipping my first Aperol Spritz. The citrus in the aperol calls to be paired with some citrus-y spicy shrimp. ;-)) Instead of a traditional Aperol Spritz cocktail, I want to let the wine shine a bit more...so simply add about a 1/2 ounce of Aperol to a full glass of Cava (or the traditional Prosecco) and toss a lemon twist in with it. Cheers!



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Andouille Sausage Bites with Creamy Cajun Remoulade

(inspired by the Remoulade Sauce on www.epicurious.com)

1/2 cup Mayonnaise
1/4 cup Full Fat Greek Yogurt
2 Tbs Dijon Mustard
1 Tbs Grainy Mustard
1 Tbs Capers, drained & chopped
1 tsp Lemon Juice
1 Tbs Parsley, finely chopped
Salt & Pepper to taste

2-3 packages of pre-cooked Andouille Sausage (such as Aidells)

Combine Mayo, Yogurt, Mustards, Capers, Lemon Juice & Parsley. Add Salt & freshly ground Black Pepper to taste. Adjust as necessary.... (I added extra mustard because I like my remoulade very mustard-y....)

Pre-heat grill over high heat...then turn down to medium. Cook Sausages over medium heat grill until heated through, but not blackened. Cut into bite size pieces and serve with toothpicks and Remoulade for dipping. Enjoy!

Wine Pairing Recommendation

Rosé all day!! Find a nice and dry Rosé with lots of acidity to cut through the creamy sauce and spicy sausage. It's the perfect pairing...and exactly what every summer BBQ should kick off with ;-)) I've been loving Duckhorn's second label - Decoy's Rosé... It is super bright and fresh and has a nice acidity which balances out all the summer fruit packed into this fabulous wine! Cheers!!



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B . L . T . Pasta Dish

- 2 (12 oz) packages GF Rotini (such as Barilla)
- 16 oz Bacon, cooked & crumbled
- 1 1/2 pints Cherry Tomatoes, sliced in half
- 8 oz baby Arugula, chopped
- 1/4 cup Creamy Caesar Dressing (such as Newman's Own)

Cook pasta according to package directions for al dente. While pasta is cooking, cook and crumble the bacon. As soon as the pasta finishes cooking, drain and immediately add Tomatoes and Arugula. Add bacon, reserving some for the top when serving. Cover and let sit until ready to serve (this can be done an hour or so ahead of time).

When ready to serve, add the dressing and toss. Top with the bacon and serve!
Delicious!!

Note -- GF pasta has come a long way in recent years...however I do not care for the texture of it when it is cold. I don't recommend refrigerating this, but at room temperature it's perfect which is a nice compromise for make-ahead cooks who want to enjoy their cocktail hour with their guests instead of being stuck in the kitchen glued to their oven ;-))

Wine Pairing Recommendation

Oh how I love Spanish wines. They are so food friendly and pair nicely with a variety of flavors. We paired a delicious lemon scented Albarino with our pasta dish. The crisp full bodied wine went perfectly with the rich bacon and dressing, and teased out the sweetness of the tomatoes. Seriously a great combo. Cheers!!



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Smoky Blueberry Braised Brisket

(adapted from Bon Appetit's "Beer Braised Brisket" Feb 2015)

6 garlic cloves
2 tablespoons brown sugar
2 tablespoons Dijon mustard
2 tablespoons olive oil
1 tablespoon freshly ground black pepper
1 tablespoon ground cumin
1 tablespoon smoked paprika
1 teaspoon chipotle pepper
1/4 cup kosher salt, plus more
1 8–10-pound untrimmed flat-cut brisket
2 onions, thinly sliced
1 12-ounce can blueberry beer or soda
1/2 cup Blueberry jam or preserves
2 Tbs Balsamic Vinegar

Good crunchy dill pickles or pepperoncini
GF Rolls, lightly toasted (such as Udi's)

Into a small bowl, crush garlic with a press, then add brown sugar, mustard, oil, black pepper, cumin, paprika, cayenne, and 1/4 cup salt. Whisk until smooth. Rub all over brisket, working into crevices. Wrap in plastic; chill 1–2 days.

Let meat sit out until room temperature, about 1 hour, then remove plastic wrapping. Preheat oven to 325°. Scatter onions in a large roasting pan and set brisket, fat side up, on top. Add beer/soda and then cover with foil. Braise until meat is very tender, 5–6 hours. *Note: Brisket can be braised 1 day ahead. Let cool; cover and chill. Reheat, covered, at 325° for 1½ hours.*

Remove from oven; heat broiler. Whisk together in a small bowl the Blueberry Jam and Balsamic Vinegar. Uncover brisket and brush with the jam/vinegar mixture. Broil brisket, uncovered, until top is browned and crisp, 5–10 minutes. Let brisket cool slightly. Remove from pan and shred or slice. Remove onions with a slotted spoon; serve with the brisket along with rolls and pickles.

Wine Pairing Recommendation

Petit Sirah is such a great solid wine. It's delightful on it's own and lends a balance to blends that provides winning wines every time. Bogle is known for how they elegantly draw the blueberry notes out of their Petit Sirah and so we paired it with this dish. Utter perfection. The balance of flavors with the smoky rich meat and the sturdy full bodied wine can't be beat. Cheers!!



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Blackberry Peach Slow Cooker Crumble

(adapted from Cooking Light, June 2017)

- 1 cup old fashioned Rolled Oats
- 3/4 cup GF flour
- 1/2 cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon kosher salt
- 3/4 cup unsalted butter, melted and cooled to room temperature
- Cooking spray
- (3) 10 oz bags frozen Peach slices
- (2) 10 oz bags frozen Blackberries

Vanilla Ice Cream, dairy free - coconut milk ice cream (such as by SoDelicious)

In a large bowl, combine oats, flour, brown sugar, cinnamon, nutmeg, and salt. Stir with a whisk. Add melted butter; stir until combined. Set aside 1 cup of mixture.

Coat a 4- to 5-quart slow cooker with cooking spray. Place peaches, blackberries, and remaining oat mixture in slow cooker; stir to combine. Sprinkle peach mixture evenly with reserved 1 cup oat mixture. Lightly coat top with cooking spray.

Cook on LOW for 3 hours, until fruit is bubbly and top is browned. Serve with vanilla ice cream!

Wine Pairing Recommendation

With very sweet desserts like this one, I tend to pick a crisper wine. Staying with the spanish theme, with dessert we paired the same Cava we used in our Aperol Spritzes in our appetizer hour. The crisp bubbly wine offset the creamy ice cream while highlighting the fresh fruit and cinnamon scented crunchy topping. A wonderful way to end the meal ;-)

Cheers!