

SMITH-MADRONE VINEYARDS & WINERY

www.smithmadrone.com

Great pairings with our Chardonnay

Pasta With Caramelized Onion Sauce

4 servings

2 tablespoons olive oil

2 tablespoons butter

1 1/2 lbs yellow onions, peeled, sliced very thin, about 6 cups

salt

freshly ground black pepper

1/2 cup Smith-Madrone Chardonnay

2 tablespoons chopped fresh parsley

1/3 cup freshly grated Parmigiano-Reggiano cheese

1 1/2 lbs spaghetti

Combine the butter and olive oil in a large saucepan. When the butter has melted add the onions with a generous pinch of salt.

With the heat on low, cover and cook for 45 – 60 minutes, stirring occasionally, until the onions are soft.

Raise the heat to medium high. Uncover the pan and now stir the onions gently. They will turn a golden-dark brown—don't worry. The liquid will boil away.

Grind pepper over the mixture. Taste and add salt if necessary---it will taste sweet, so adding salt is key.

Add the Chardonnay, turn up the heat and stir while the wine reduces. Add the parsley, stir and toss and you might need to taste and check about adding more salt or pepper.

Toss with the spaghetti and top with Parmigiano.

Offer more cheese at the table when you serve the pasta.

An alternative idea for Smith-Madrone Chardonnay or to serve alongside the onion-sauce pasta is a Lemon Roast Chicken.

Roast Chicken with Lemons

4 servings

1 3-4 lb chicken

salt

freshly ground pepper

2 lemons

Preheat oven to 350 degrees.

Wash the chicken thoroughly, blot dry and set aside to rest.

Sprinkle salt and pepper over the outside and inside of the chicken.

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Soften the lemons (by rolling them on the counter). Poke 20 or so holes in each lemon (toothpick-size).

Put the lemons inside the chicken. Loosely close up the opening with toothpicks or a trussing needle.

Put the chicken in a roasting pan, breast down—just as is and put it in the upper third of the preheated oven. After 30 minutes, turn the chicken over so the breast is up.

Cook for another 30 to 35 minutes, then turn the oven thermostat up to 400 degrees, and cook for an additional 20 minutes (or you can calculate about 20-25 minutes cooking time per pound). You don't need to turn the chicken.

Save the lemony jus to spoon over the sliced chicken.

Simple & delicious!

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