

SMITH-MADRONE VINEYARDS & WINERY

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The Menu & Recipes from Valerie and Greg

Buffalo Burgers:

Valerie explains: *I buy ground buffalo and grill it, melt manchego cheese on the buns, and offer a variety of condiments.*

Potato Pancakes (adapted from Jacques Pepin)

2 cups peeled raw potatoes, cut into chunks
2 eggs
½ cup onion, cut into chunks
2 cloves garlic
2 tbsp. potato starch or slightly more ordinary flour
½ tsp. baking powder
salt and pepper to taste
oil for frying

Put first 6 ingredients in a food processor and process until smooth but grainy. Heat oil in frying pan over low to medium heat. Use about 2 tbsp. of batter for each pancake. Cook until golden brown, turn over and cook until done. The pancakes can be made ahead – to reheat, preheat oven to 425 degrees. Line a baking sheet with parchment paper. Heat for 5 minutes, turn over, and heat for another few minutes, making sure the pancakes don't get dark. Serve topped with caviar, or smoked salmon, with a dollop of sour cream.

Spinach and Blue Cheese Salad With Sliced Pears (adapted from Wolfgang Puck) and Spiced Pecans (adapted from Martha Stewart)

Serves: 6

Ingredients:

3 Bosc pears, chilled
Juice of 1 small lemon
1 (9- to 10-ounce) bag fresh baby spinach
1/2 head of radicchio, sliced thin
4 ounces blue cheese or Gorgonzola, crumbled
Kosher salt and freshly ground white pepper
1/2 cup Spago House Dressing
1 cup Spiced Pecans

Spiced Pecans, adapted from Martha Stewart:

1 large egg white
1/4 cup sugar
1 teaspoon salt
1/2 teaspoon chili powder

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1/4 teaspoon ground allspice
1/2 teaspoon ground cumin
1/2 teaspoon cayenne pepper
3 cups pecan halves

Directions

Preheat oven to 300 degrees. Beat egg white until soft and foamy. Combine all remaining ingredients except pecans; whisk into egg white. Stir in pecans until well coated; spread mixture in single layer onto a parchment paper lined baking pan. Bake for 15 minutes, then remove from oven. Using a metal spatula, toss, stir, and separate pecans. Reduce oven to 250 degrees and return pecans to bake until medium brown, about 10 minutes. Remove from oven; toss, and stir again. Place baking pan on wire rack to cool (they will crisp as they cool). Break up any that stick together.

For the Spago House Dressing:

1 large shallot, minced
1 tbsp. Dijon mustard
1 tbsp. red wine vinegar
3 tbsp. balsamic vinegar
1/2 tsp. minced fresh thyme leaves (or 1/4 tsp. dry)
1/4 tsp. kosher salt
1/8 tsp. freshly ground white pepper
1/2 cup olive oil
1/3 cup roasted walnut oil

Process in mini-prep food processor, or whisk ingredients together.

Instructions:

Cut the pears into quarters, remove the stem and seeds and peel, and cut into 1/4" pieces. Sprinkle with lemon juice and set aside.

When ready to serve, in a large salad bowl combine the pears, spinach, radicchio, and toss with the dressing. Arrange the salad on plates, and top with crumbled blue cheese and spiced pecans.

French Apple Cobbler with Vanilla Ice Cream

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