

# ROASTED BUTTERNUT SQUASH SOUP

PAIRED WITH HIGHLAND MANOR ROYAL WHITE

## INGREDIENTS

- 1 large butternut squash (about 3 pounds), halved vertically\* and seeds removed
- 1 tablespoon olive oil, plus more for drizzling
- 1/2 cup chopped shallot (about 1 large shallot bulb)
- 1 teaspoon salt
- 4 garlic cloves, pressed or minced
- 1 teaspoon maple syrup
- 1/8 teaspoon ground nutmeg
- Freshly ground black pepper, to taste
- 3 to 4 cups (24 to 32 ounces) vegetable broth, as needed
- 1 to 2 tablespoons butter, to taste

## DIRECTIONS

- Preheat the oven to 425 degrees Fahrenheit and line a rimmed baking sheet with parchment paper. Place the butternut squash on the pan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about 1/2 teaspoon each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper.
- Turn the squash face down and roast until it is tender and completely cooked through, about 40 to 50 minutes (don't worry if the skin or flesh browns—that's good for flavor). Set the squash aside until it's cool enough to handle, about 10 minutes.



# ROASTED BUTTERNUT SQUASH SOUP

PAIRED WITH HIGHLAND MANOR ROAYL WHITE

## DIRECTIONS (CONT.)

- Meanwhile, in a large soup pot, warm 1 tablespoon olive oil over medium heat. Add the chopped shallot and 1 teaspoon salt. Cook, stirring often, until the shallot has softened and is starting to turn golden on the edges, about 3 to 4 minutes. Add the garlic and cook until fragrant, about 1 minute, stirring frequently. Transfer the contents to your blender.
- Use a large spoon to scoop the butternut squash flesh into your blender. Discard the tough skin. Add the maple syrup, nutmeg and a few twists of freshly ground black pepper to the blender. Pour in 3 cups vegetable broth, being careful not to fill the container past the maximum fill line (you can work in batches if necessary, and stir in any remaining broth later).
- Securely fasten the lid. Blend on high (or select the soup preset, if available), being careful to avoid hot steam escaping from the lid. Stop once your soup is ultra creamy and warmed through.
- If you would like to thin out your soup a bit more, stir in the remaining cup of broth. Add 1 to 2 tablespoons butter or olive oil, to taste, and blend well. Taste and stir in more salt and pepper, if necessary.
- If your soup is piping hot from the blending process, you can pour it into serving bowls. If not, pour it back into your soup pot and warm the soup over medium heat, stirring often, until it's nice and steamy.

# SLOW COOKER "SUNDAY" RAGU PASTA

PAIR WITH OUR CABERNET SAUVIGNON

## *Pan Ingredients*

- 4-5 pounds bone-in beef, short ribs
- kosher salt and black pepper
- 3 slices thick-cut bacon, chopped

## *Slow Cooker Ingredients*

- 1 1/4 cups red wine (Cabernet)
- 1/2 cup low sodium beef broth
- 2 (28 ounce) cans crushed San Marzano tomatoes
- 1 (6 ounce) can tomato paste
- 1 yellow onion, chopped
- 6 cloves garlic, finely crushed or chopped
- 3 ribs celery, finely chopped
- 1 carrot, finely chopped
- 2 sprigs fresh thyme,  
or 1 tablespoon dried thyme
- 1 tablespoon fresh chopped sage,  
or 1 teaspoon dried sage
- 1 teaspoon crushed red pepper flakes  
more or less to taste
- 1 stick (8 tablespoons) salted butter
- 1/2 cup fresh grated parmesan  
cheese, save the rind
- 1 pound dry pappardelle or  
tagliatelle pasta
- 8 ounces burrata cheese, at  
room temperature, for serving



## *Pan*

1. Season the short ribs with salt and pepper. Cook the bacon in a large skillet over medium heat until crisp, about 5 minutes.
2. Remove the bacon. If there's excess bacon grease, drain off all but 1 tablespoon.
3. Add the short ribs and sear on both sides. Remove the ribs and transfer to the slow cooker along with the bacon.

## *Slow Cooker*

1. Add to the slow cooker: parmesan rind, wine, broth, tomatoes, tomato paste, onion, garlic, celery, carrot, thyme, sage, red pepper flakes, 4 tablespoons butter, and season with salt and pepper.
2. Cover and cook on low for 6-8 hours.

## *Once Done Cooking*

1. Once done cooking, remove the short ribs, let cool slightly, then shred the meat and discard the bones, parmesan rind, and thyme..
2. Add the shredded meat and parmesan, toss with the sauce. Keep on warm.
3. Bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Drain and toss the pasta with 4 tablespoons butter.
4. Divide the pasta between plates, add the ragù, and toss well. Top each serving with burrata and additional parmesan.



# BIG BATCH HOLIDAY SANGRIA

MIX & CHILL FOR 24 HOURS  
BEFORE SERVING

1 750ml bottle of white wine (Seyval Blanc)

1 750ml bottle of red wine (Cab Berry)

1 3/4 cups dry sherry

2 cups port

1/2 cup brandy

2 cups simple syrup (half water, half sugar)

2 cups orange juice

1/2 cup lemon juice

1/2 cup lime juice

1/3 cup chopped ginger

3 cinnamon sticks

1/2 Tbsp star anise

1/2 Tbsp cloves

1/2 Tbsp allspice

1 orange, cut into round thin slices

1 lemon, cut into round thin slices

1 lime, cut into round thin slices

2 cups ginger ale

1 cup vodka

