



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club September 2009 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## It's a Tapas Party

### Garlic Fried Bread & Chorizo

- 7 oz chorizo sausage, outer casing removed, or use garlic sausage
- 4 thick slices of bread, 2 day old
- Olive oil for pan frying
- 3 garlic cloves, finely chopped
- Paprika to garnish

Cut the chorizo sausage into ½ inch thick slices and cut the bread, with its crust still on, into ½ inch cubes. Add enough olive oil to a large, heavy bottom skillet so that it generously covers the bottom. Heat the oil, add the garlic, and cook for 30 seconds or until lightly browned. Add the bread cubes to the skillet and pan fry for 1 to 2 minutes, or until hot. Using a slotted spoon, remove the bread cubes and chorizo from the skillet and drain well on papers towels.

Turn the pan fried bread and chorizo into a warmed serving bowl, add the chopped parsley and toss together. Garnish the dish with a sprinkling of paprika and serve warm. Accompany with toothpicks so that a piece of bread and sausage or chorizo can be eaten together. Pair with the spicy Gunfighter 2007 Second Notch Syrah-Zinfandel blend.

### Sauteed Garlic Mushrooms

- 1 lb. mushrooms cut in half or quarters
- 5 tbsp. olive oil
- 2 garlic cloves chopped
- Squeeze of lemon juice
- Salt & pepper
- 4 tbsp. chopped parsley
- Crusty bread to serve

Heat olive oil in a large, heavy-bottomed skillet, add garlic and cook until lightly browned, 30 seconds to 1 minute.

Add the mushrooms and sauté over high heat, until they have absorbed all the oil in the skillet and cook until brown. Add a squeeze of lemon & salt and pepper. Stir in parsley and cook an additional minute.

Transfer to warmed serving dish and serve hot with chunks of crusty bread and Hawley 2007 Pinot Noir.

### Chicken in Lemon & Garlic

- 4 large skinless, boneless chicken breasts
- 5 tbsp. olive oil
- 1 onion finely chopped
- 6 garlic cloves, finely chopped
- Grated rind of 1 lemon and lemon rind of 1 lemon cut in strips
- Juice of both lemons
- 4 tbsp. parsley chopped
- Salt & pepper
- Crusty bread

Slice chicken breasts widthwise into very thin slices. Heat olive oil in large, heavy-bottom skillet and add the onion. Sauté until softened but not browned and add garlic for an additional 30 seconds.

Add sliced chicken to skillet and cook gently for 5-10 minutes, stirring until lightly browned and chicken is tender.

Add grated lemon, lemon rind and lemon juice and let it bubble and deglaze the skillet by scraping and stirring all the bits on the bottom of the skillet into the juices with a wooden spoon. Remove from heat, then stir in the parsley and season with salt & pepper. Serve along with crusty bread.

