

Whitehall Lane Winery Holiday Recipes



WHITEHALL
LANE



Lamb Popsicles with Zinfandel Reduction Sauce

(serves 6-8)

INGREDIENTS

2 Racks of Lamb Frenched
1/2 Bottle Whitehall Lane Winery Zinfandel
½ Jar Green Peppercorns
1 Shallot; finely chopped
½ Stick of Butter
3 Sprigs fresh Thyme
5 Cups chicken broth
2 oz dried porcini mushrooms
2 teaspoons balsamic vinegar
1 Whole garlic peeled and chopped
Olive oil
Salt/pepper to taste

PREPARATION

First, make the reduction. Melt the butter in a large saucepan over medium-low heat. Add the diced shallot and cook until softened, about five minutes. Then, add half the bottle of Zinfandel (yes, half the bottle!), and the thyme sprigs, and bring to a boil over high heat. Watch for the boil, then reduce the heat to maintain a brisk simmer. Cook until the wine has reduced to the consistency of corn syrup, about 30 minutes.

At the same time, bring the chicken broth to a simmer in a small saucepan. Once it's brought to a simmer, turn off the heat, and add the package of porcini mushrooms. Here, you're creating a mushroom-enriched stock that will add a nice earthy base to the sauce. Let the mushrooms soak for 15-20 minutes. With a straining or slotted spoon, lift the porcini to a small bowl. Strain the soaking liquid through a coffee filter, paper towel or cheesecloth to remove any dirt sediment that came from the porcini mushrooms. Save the stock -- that's what you're going to use in the next step.

Add the enriched chicken stock and half of the porcini mushrooms (diced) to the wine reduction. Bring the sauce to a boil over high heat, then reduce to maintain a brisk simmer. Cook until it's reduced, which is about 15 minutes. Strain again through a fine strainer, pressing on the solid mushrooms and shallots. Add salt and pepper to taste. The sauce can be refrigerated at this point and held for up to 2 days, if you seal it carefully with plastic wrap.

Twenty minutes before plating your dinner, bring the sauce back to a low simmer, stir. Add a teaspoon or two of balsamic vinegar, and taste a few times. You're done!

Prepare the Lamb Popsicles. Preheat oven to 350 Degrees F. Rub racks of lamb with salt and pepper mixture. In a cast iron skillet over medium heat, heat oil and brown garlic cloves. Once the oil is hot sear all sides of racks until they have fully browned. Leave racks of lamb in cast iron skillet and put in the oven until the lamb reaches an internal temperature of 140 Degrees F. Slice lamb into one-piece popsicles. Place one or two popsicles on a plate depending on the amount of people you have. Each rack should have 6-8 popsicles.

Drizzle Reduction sauce over popsicles and serve with Whitehall Lane Winery Zinfandel. Enjoy!

Crab Cakes to pair with our 2018 Chardonnay



(serves 8)

CRAB CAKES

ingredients

1/4 cup Mayonnaise
1 large egg, whisked
Dijon mustard
1 tablespoon Worcestershire sauce
1 lb fresh crab meat
3/4 cup panko bread crumbs
3 tablespoons chopped chives, fresh is best
1/4 cup red bell pepper, chopped
2-3 tablespoons olive oil

preparation

In a small bowl, whisk together mayonnaise, egg, dijon mustard, Worcestershire sauce and salt and pepper. In a medium bowl, stir together crab meat, panko, chives and bell pepper. Fold in mayo mixture, then form into 8 round patties. In a large skillet over medium heat, coat pan with oil until shimmering. Add crab cakes and cook until golden brown on both sides, about 3-5 minutes each side. Place on paper towels just before serving to collect any extra oil. Serve immediately.

SLIGHTLY SPICY SAUCE

ingredients

2 tablespoons Minced, canned chipotle peppers
1 tablespoons Lime Juice
2 cups Mayonnaise
4 tablespoons Drained, Chopped Capers
4 tablespoons Chopped Dill Pickles
Salt to taste

preparation

Combine ingredients in a bowl. Serve chilled.

MILD SAUCE

ingredients

1 cup ketchup
2 tablespoons horseradish
2 tablespoons Worcestershire sauce
2 lemons juiced
Tabasco to taste

preparation

Combine ingredients in a bowl. Serve chilled.



Pumpkin and Sweet Potato Soup with Pomegranate-Crème Fraiche & Pomegranate-Pecan Relish

(serves 4)

VEGETABLE STOCK

ingredients

3 Tablespoons unsalted butter
1 large onion, coarsely chopped
2 carrots, peeled and coarsely chopped
2 stalks of celery, coarsely chopped
2 cloves garlic, coarsely chopped
6 cups water

preparation

Heat the butter in a medium stock pot over medium heat. Add the onions, garlic, carrots, and celery and cook until soft. Add the water and bring to a boil. Reduce heat and simmer for 20-30 minutes. Strain the stock into a bowl.

POMEGRANATE CRÈME FRAICHE

ingredients

$\frac{3}{4}$ cup crème fraiche
2 tablespoons pomegranate molasses
Salt

preparation

Whisk together in a small bowl until combined, season with salt and place in squeeze bottle.

POMEGRANATE-PECAN RELISH

ingredients

$\frac{1}{2}$ cup pomegranate seeds
 $\frac{1}{4}$ cup coarsely chopped toasted pecans
2 Tablespoons finely chopped cilantro

preparation

Combine in a small bowl



Pumpkin and Sweet Potato Soup Continued



SOUP

ingredients

2 Tablespoons olive oil
1 large Spanish onion, finely chopped
1 cup dry white wine
2 medium sweet potatoes, roasted, peeled and mashed
2 cups pumpkin puree (Not flavored pie filling)
¼ teaspoon ground Mexican cinnamon
¼ teaspoon allspice
¼ teaspoon ground ginger
¼ teaspoon freshly grated nutmeg
4-5 cups vegetable stock
2 Tablespoons of honey
2 teaspoons chipotle puree
¼ cup crème fraîche
Salt to taste
2 tablespoons fresh lime juice

preparation

Heat oil in a large saucepan over medium heat. Add the onion and cook until soft. Add the wine and cook until completely reduced. Add the sweet potato, pumpkin and spices and enough stock to thin out the soup to a smooth consistency.

Add the honey, chipotle and crème fraîche and cook for 5 minutes. Puree the soup in a blender in batches and return to the pan. Cook for 10 minutes, adding more stock if the soup is too thick. Season with salt and a little lime juice.

SERVE

Ladle soup into bowls, drizzle pomegranate crème fraîche and top with a dollop of Pomegranate-Pecan Relish.





Garlic & Parmesan Roasted Brussel Sprouts

(serves 4)

INGREDIENTS

1lb Brussel Sprouts, halved
4 tablespoons olive oil
½ teaspoon salt
1 teaspoon pepper or to taste
1 tablespoon minced garlic (fresh or jarred works best)
¼ cup grated parmesan cheese
Optional: ¼ cup breadcrumbs

PREPARATION

Preheat the oven for 400 degree F. Place halved Brussel Sprouts in large bowl. Add olive oil, salt, pepper, minced garlic, parmesan cheese and optional breadcrumbs and toss to cover Brussel Sprouts.

Spread the sprouts onto a baking sheet (Optional: flip the sprouts so the flat cut is on the bottom for even better roasting). Bake in the oven for 25 minutes. Flip them over and bake for an additional 15 minutes or until golden and fork-tender. Enjoy!

Rosemary & Garlic Hasselback Potatoes

(serves 2)

INGREDIENTS

2 medium potatoes
2 tablespoons of olive oil
2 sprigs of rosemary, separate the leaves
1-2 cloves of garlic, sliced
Salt & pepper to taste
2 chopsticks

PREPARATION

Preheat oven 425 degrees F. Lay 2 chopsticks 2-3 inches apart on a cutting board—these will serve as your guide for cutting. Make ¼ inch slices across the potato, making sure you don't cut through the bottom. Place the potatoes onto a baking sheet lined and brush the olive oil evenly on both sides of the potatoes. Alternate tucking a piece of garlic or a couple of leaves of rosemary in every third slice—alternating garlic, rosemary, skip, garlic, rosemary, skip, throughout the potato. Sprinkle salt and pepper on top to taste.

Bake for 35-40 minutes until the slices of the potatoes have started to separate and crisp. Brush potatoes again with oil making sure to include between the slices. Bake for another 25 minutes until the potatoes are crispy on the edges and fork tender. Garnish with fresh rosemary. Enjoy!

The Leonardini's Grasshopper Pie

(serves 8)



INGREDIENTS

20 oreo cookies (40 halves), fillings discarded, cookies crushed OR 40 chocolate wafer cookies
5 tablespoons butter, melted
¾ cup hot milk
24 large marshmallows
¼ cup crème de menthe liqueur
2 tablespoons white crème de cacao
1 cup whipping cream, whipped

PREPARATION

Preheat oven to 425 degrees. In a bowl, mix crushed oreo cookies halves and butter. Pat into bottom and sides of 10 inch pie dish. Bake in oven for 5 to 10 minutes; remove from oven and cool completely. Once cooled, place in freezer to chill.

In a saucepan, melt marshmallows in milk over medium heat. Remove from heat and cool. Add crème de menthe and crème de cacao, and mix well. Add a drop or two of green food dye if desired. Fold in whipped cream. Pour into chilled pie shell. Freeze for 3 or 4 hours.

Serve with a spoonful of whipped cream and crumbled oreos on top if desired.

