

## Winter '21

### **Fidelity 2016**

#### **Baked French Onion Casserole**

##### Ingredients

~ 1.5lbs Ground Chicken ~ 1 Packet Onion Soup Mix ~ 1/4 Cup Ketchup ~ 1/4 Cup Dijon Mustard ~ 1/2 Cup Bread Crumbs ~ 6 Tbsp Butter ~ 4 Medium Yellow Onions, Thinly Sliced ~ 3/4 Cup of the Semi-Sweet Vignole (our CuKi Fidelity) ~ 3 Tbsp Minced Garlic ~ 2 Cup Mushrooms, sliced ~ 2 Tbsp Fresh Thyme Leaves ~ 2 Tbsp chopped fresh Sage ~ 2.5 Cups Chicken Stock ~ 1/4 Cup Whole Milk, Cream, OR Coconut Milk ~ 6 Slices of French Bread ~ 1 Cup shredded Gruyere Cheese ~ Salt and Pepper to taste ~

##### Directions

Step 1 - Preheat Oven to 450 degrees F. Grease 9x13in Baking Dish with Olive Oil.

Step 2 - Combine Chicken, Onion Soup Mix, Ketchup, Mustard, and Bread Crumbs in a bowl. Roll into balls usually approx. 2 Tbsp of the mixture per ball. Bake French Onion balls for 15 minutes.

Step 3 - Using a Large Oven Safe Skillet, melt together butter and onions in over medium heat, stirring occasionally until soft (approx. 10 minutes). Slowly add Wine, 1/4 Cup at a time, until wine cooks into onions and they are carmelized (approx. 10-15 minutes more).

Step 4 - Add Garlic, Mushroom, Thyme, and Sage to the onions, season with Salt and Pepper. Cook 3-4 minutes on stove top. Add chicken stock, increase heat to high, and bring to a low boil. Add French Onion Balls and simmer for 10 minutes. Stir in milk (or cream/coconut milk).

Step 5 - Arrange Bread Slices on baking sheet and toast for 10 minutes (until dry). Change oven setting to Broil and place bread on and around French Onion Balls. Top evenly with cheese. Broil until cheese is bubbly and brown (3-5 Minutes). Serve with the remainder of the bottle of our Cuki Fidelity - A Semi-Sweet Vignole.

### **Dry Rose 2018**

#### **Panko Crusted Chicken**

##### Ingredients

~ 1 Cup All-Purpose Flour ~ 1 Tbsp Cumin ~ 1 Tbsp Paprika ~ 4 Eggs, Beaten ~ 3 Cups Panko Bread Crumbs ~ 1.5lbs Chicken Tenders, Tenderized to 1/4" thick ~ Salt and Pepper to Taste ~ 1/2 Cup Olive Oil - 6 Tbsp Butter ~ 4 Tsp Capers ~ 4 Tbsp Fresh Lemon Juice ~ 1 Tbsp Chopped Parsley ~

## Directions

Step 1 - Mix Flour, Cumin, Paprika in a bowl. Place Flour Mixture, Eggs, and Panko Bread Crumbs in 3 separate, shallow bowls. Season the Chicken with Salt and Pepper.

Step 2 - Dredge each Tender in Flour, shaking off excess. Dip floured tenders in eggs and coat thoroughly with Panko, pressing Panko lightly into tenders to adhere.

Step 3 - Arrange 2 Large Skillets on Range/Cooktop. Heat 1/4 Cup of Olive Oil in each skillet. Add Chicken and cook over Moderately High heat, turning once until golden and crispy (approx. 3 minutes a side). Transfer Chicken to papertowl lined baking sheet (to remove excess oil) and move to serving plate.

Step 4 - In small saucepan, melt Butter and cook over moderately high heat until brown (approx. 4 minutes). Stir in capers, lemon juice, and parsley. Pour mixture over Chicken and serve. Enjoy with a glass of our Dry Rose of Cabernet Franc!

## Cabernet Franc 2019

### **Eggplant Parmesan Stacks**

#### Ingredients

~ 2 Large Eggplants (1.25 lbs), cut into 1/3" thick rounds (8-9 slices per eggplant, will need 14-16 rounds total) ~ 1 Cup Panko or Italian Bread Crumbs ~ 1 Tsp Dried Basil ~ 2 Eggs, mixed ~ Canola or Vegetable Oil (for frying) ~ 1 lb Mozzarella Cheese (shredded) ~ 1/2 Cup Parmesan (+1 Additional Tbsp - for finishing) ~ 1/2 Cup Fresh Basil, slivered ~ A jar of your preferred tomato sauce ~

#### Directions

Step 1 - Place Eggplant Slices on sheet pan lined with paper towels. Salt each slice of eggplant on both sides to draw out moisture and bitterness. Dip each slice into the mixed eggs and coat with Bread Crumbs. Fry in oil of choice until coating is crisp and golden.

Step 2 - Arrange largest Eggplant rounds on baking sheet. Top each round with 2 Tbsp of Tomato Sauce of your choice, 2 Tbsp of shredded Mozzarella. You should have 14-16 topped rounds.

Step 3 - Set oven to 350 Degrees F. Create stacks of eggplant rounds, 2 high (should have 7-8 stacks of 2).

Step 4 - Bake stacks for 20-30 minutes. Sprinkle with Parmesan Cheese and Fresh Basil, serve with pasta of choice (if desired) and our Estate Cabernet Franc!