



## **Trimbach Pinot Blanc**

### **Cheese for Pinot Blanc?**

Brie, Camembert or French Feta

### **Garam Masala Cashews**

- 3 Cups Raw Cashews
- 1 tsp Extra Virgin Olive Oil
- 1 tsp Garam Masala
- 1 tsp Sea Salt

Preheat oven to 400F. Scatter cashews in single layer on sheet pan. Cook for 7 minutes or until lightly golden. Remove from oven and drizzle (or spray) with oil. Sprinkle with garam masala and salt. They will crisp up as they cool, but are roasty-toasty good right from the oven.

### **Scoop**

Roasting raw nuts without oil is the reason they are so tasty. When you toss or spray with oil AFTER you remove from the oven, they can soak up the oil, without leaving greasy residue. And the oil on the surface helps the spices adhere.

### **Cashew Ranch Dressing**

*You'll need to plan ahead to let the dressing sit for at least 30 minutes*

*Makes about 1 cup of dressing – keep in fridge for 4-5 days*

½ Cup Raw Cashews, soaked for at least 30 minutes and drained

½ Cup Non-Dairy Milk

2 TB \*BBQ Sauce

1 -2 TB Lemon Juice

½ Tsp Onion Powder

½ Tsp Garlic Powder

Dash of Smoked Paprika

Sea Salt and Freshly Ground Pepper to Taste

1 TB Chopped Chives OR Green Onions

½ Tsp Dried Tarragon or Parsley

Place the cashews, milk, bbq sauce, 1 TB lemon juice, onion powder, garlic powder, smoked paprika and a sprinkle of salt and pepper in a blender, (OR you can make this in your Nutribullet or Ninja). Puree and add the green onions and tarragon. Taste and add more lemon juice if desired. Place in the fridge for at least 30 minutes to allow flavors to blend. If desired, add more milk when you remove it from the fridge.

## **Cortese Organic Nostru Nerello Mascalese Terre Sicilian**

### **Cheese Pairing: Provolone, Caciocavello, Young Pecorino**

#### **Smoked Paprika Almonds**

3 Cups Raw Almonds  
1 tsp Extra Virgin Olive Oil  
1 tsp Smoked Paprika  
1 tsp Sea Salt

Preheat oven to 400F. Scatter almonds in single layer on sheet pan. Cook for 7 minutes or until lightly browned. Remove from oven and drizzle (or spray) with oil. Sprinkle with smoked paprika and salt. They will crisp up as they cool, but are roasty-toasty good right from the oven.

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#### **Pesto à la Trapanese and Crostini**

3 Cloves Garlic  
½ Cup Blanched Almonds  
About 2 Cups Basil Leaves (4 Large Bunches)  
4 Mint Leaves  
½ Cup Grated Pecorino Cheese  
1 to 1½ Cups Fire Roasted Tomatoes (drained)  
¼ Cup Extra Virgin Olive Oil  
½ - 1 Tsp Sea Salt  
Toasted Rustic Bread, sprayed or drizzled with olive oil

In a food processor, pulse the garlic with almonds until roughly chopped. Add basil, mint, cheese, tomatoes, and olive oil and process to a rough paste. Season to taste with salt.