

We invite you to share@AFEW.wine as well!

Order your CASE, Half Case or just a Single Bottle today! ...and send us a photo of yourselves enjoying our stay-at-home solution to the COVID Blues:-)!

Prizes will be drawn regularly!

CASE #2

AFEW Bold & Beefy – RECIPE #1

Recipe # 1 - **BBQ Beef Burger with AFEW Wine Braised Mushrooms & Caramelized Onion Goat Cheddar**

Serves 2 people

Suggested Wine Pairing: Alton's Egremont Red or Baco Noir

14-16 oz Beef (from Dickenson Farms, Weiland Meats or the Country Butcher)

- (1 tspn Each Mustard Powder, Onion Powder, Garlic Powder, Miso Paste (optional), salt & pepper)
- ½ lb Pink OR Blue Oyster Mushrooms (From Fishers Fungi Farms)
- ½ cup Gamay Noir OR Favourite wine from Alton Farms Estate Winery
- 1 tspn Butter
- Caramelized Onion Goat Cheddar (The Big Cheese OR Cheesy Does It - Noppens)
- Burger Bun (Maya's Village Bakery)
- Spinach/Lettuce (Mailloux OR Vrolyk)
- Blue Cheese Spread (Mayo, Sour Cream, Blue Cheese, Dijon Mustard)
- 1 tspn Garlic Spread (The Big Cheese OR Bayfield Berry Farm)
- 1 tspn brown sugar

Preparation:

- Gently mix together ground beef with the seasonings - pan fry a small amount to test the seasoning, add salt & pepper as needed
- Form 2 burgers, and grill or cook in pan on stovetop, place the caramelized onion cheese on top to melt at the end
- Remove the stem from the oyster mushrooms, and saute in garlic spread for 1 minute, then add brown sugar, red wine, salt, black pepper, and cook on low/medium heat until mushrooms are soft and red wine is absorbed
- Make blue cheese spread (mix together ingredients in a small bowl)
- Toast the bun, spread blue cheese sauce on bottom, spinach/lettuce, burger w/ cheese, mushrooms, top bun

Herb Roasted Potato Wedges

- 1 lb Potatoes (Vrolyk OR Mailloux OR Armitage)
- 1 tbsn Garlic Spread (The Big Cheese OR Bayfield Berry Farm)
- 2 tbsn Olive Oil
- ½ tspn each Dry Basil, Rosemary, Celery Seed, Thyme

Preparation:

- Preheat oven to 425 OR put bbq on medium/high
- Place potatoes (whole) into cold water, add 1 tbsn salt, bring to a boil
- Reduce heat and cook until you can insert a toothpick or knife cleanly
- Drain, and place in fridge until cold
- Cut potato into wedges, place in a bowl, toss with 1 tbsn oil, herbs, salt & pepper
- Heat a cast iron skillet (or thick baking metal baking dish) in the oven OR on bbq
- Add oil and garlic spread to the hot pan, and then add in potatoes (careful not to splash and make sure to use oven mitt/towel to handle the skillet)
- Cook for approximately 10-15 minutes or until golden - flipping potatoes ½ way



FEATURED Cook-at-Home Pairing Recipe #1
courtesy of **Local Chef Paresh Thakkar** of
Personal Touch Eatery and Catering.
www.personaltoucheatery.ca

Be sure to purchase your ingredients locally at the
Sarnia Farmers Market!