



Lakeview Wine Co.

HOLIDAY RECIPES





Easy Eggplant Fritters

PAIR WITH EASTDELL GAMAY NOIR





INGREDIENTS

- 1 large eggplant
- 1 egg, beaten
- 1/2 cup crushed crackers
- 2 tbsp vegetable oil
- salt and pepper to taste

Pre-heat the oven to 350 degrees F. Slice eggplant into 1/4 inch thick slices and pat dry with a paper towel. Lightly whip together the egg, salt, pepper and vegetable oil. Dip the eggplant slices into the egg mixture and then coat with the crushed cracker crumbs. Place on an oven tray and bake for 15 minutes.

Remove from the oven and turn over; lightly brush with oil and return to the oven for an additional 10 to 15 minutes, or until crispy and golden brown. Serve hot with lemon pepper aioli or drizzled with fresh tomato sauce.



Classic Cherry Pie

PAIR WITH EASTDELL SUMMER ROSÉ

- 4 cups cherries
- 1 cup sugar
- 4 tbsp. cornstarch
- 1/8 tsp. almond extract
- Pie crust
- 1 1/2 tbsp. butter
- 1 tbsp. sugar

Heat cherries in saucepan until juices come out. Remove from heat. Mix 1 cup sugar and cornstarch in a bowl and pour over hot cherries. Add almond extract. Cook over low heat until thick. Let cool.

Roll out half of pie crust into a nine-inch pan. Pour cooled cherry mixture and dot with butter. Place other half of crust and seal the edges. Make a slit in the middle and sprinkle with 1 tbsp. sugar. Bake at 375°F for 50 minutes.



Apple and Pear Soup

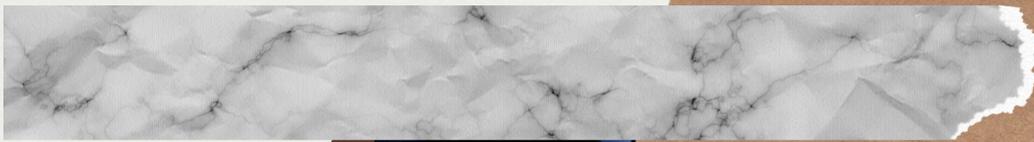
PAIR WITH EASTDELL PINOT GRIGIO

- 1 tbsp reduced fat margarine
- ½ tsp chopped sage
- 3 tart apples—peeled, cored, chopped
- ¼ tsp ground black pepper
- 3 pears—peeled, cored, chopped
- 1 bay leaf
- 5 cups vegetable broth
- 1 ½ tsp puréed fresh ginger
- 1 tbsp chopped fresh parsley

Melt margarine in a large saucepan over medium heat. Add apples and pears and cook for about 5 minutes, stirring occasionally. Add broth, sage, pepper, and bay leaf to pan; bring to a boil. Reduce heat to low and cover, simmering mixture until hot and fruit is tender, about 20min. Remove from heat, cool for 5 min.

Pour 1/3 of soup into a blender until about halfway full; purée until smooth. Once smooth, pour into a clean pot and warm over medium heat. Garnish with parsley to serve.





Risotto Stuffed Peppers

PAIR WITH EASTDELL BLACK CAB

INGREDIENTS

- 1 lb Italian Sausages
- 4 large eggs, lightly beaten
- 2 cups Italian risotto rice
- ½ cup dry bread crumbs
- 1 ½ cups cheese, grated
- 8 large red bell peppers
- 3 tbsp parsley, chopped
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 can tomato sauce
- salt and pepper to taste
- Parmesan cheese, grated



Slice sausage casing and crumble contents; cook over medium heat until nicely browned. Drain excess fat and discard; set aside meat in a large bowl. Cook rice according to package instructions; let stand for 10 minutes. Add rice to bowl with sausage; stir in cheese, parsley, garlic, salt, pepper and eggs. Combine and add enough breadcrumbs to bind mixture. Firmly press stuffing into peppers; heat oil in large skillet over medium heat, and cook peppers, skin side down, for 5 to 7 minutes. Flip and cook for an additional 8 to 10 minutes. Serve warm, topped with heated tomato sauce and parmesan cheese.

HAPPY COOKING!

Hope you enjoy making
our holiday recipes.