

# R·STUART & C<sup>o</sup>.

..... WINERY .....

ESTABLISHED 2001

## THYME & PORT WINE SAUCE

RECIPE BY CHEF JEAN-PIERRE

Servings: 4-6

- 1 tbsp. salted butter of extra virgin olive oil
- 1-2 tbsp. unsalted butter
- 2 shallots, minced
- 2 tbsp. fresh thyme, chopped (tarragon or sage would also work well in this recipe)
- 2 tbsp. Balsamic vinegar
- 1/2 c. port wine
- 1 c. beef stock
- Salt and pepper to taste
- 1 tbsp. cornstarch diluted in 1 tbsp. water
- More butter to taste

This recipe is designed to pair with savory dishes, and goes well with any cut of meat - such as beef, lamb, or chicken. For extra bonus points, strain the mixture through a fine mesh sieve to create a velvety consistency. The earthy flavors of the thyme or other fresh herbs round out the sweet flavors of the port and create a dynamic profile that pairs with just about anything! Once you make this recipe, you'll begin finding excuses to pour it over every dish.

1. In a saucepan over medium heat, melt the butters (or olive oil and butter). Add the shallots sooner than later, as to avoid the butter from browning. Cook until shallots are golden brown.
2. Add the thyme, stirring until fragrant, about 1 minute.
3. Add the Balsamic vinegar, port wine, and beef stock. Let cook for 15 minutes on medium to low heat.
4. Add the salt, pepper, and cornstarch mixture. Stir gently until thickened. The sauce should be thick enough to coat the back of a spoon. If not, add a touch more of cornstarch diluted in water.
5. Finish the sauce with another pat of butter, if desired.

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## SWEET PORT WINE REDUCTION SAUCE MADE FOR POUND CAKE WITH DRIED FRUIT

RECIPE BY CHEF EMERIL LAGASSE

Servings: 6

### *For the sauce:*

- 3 c. port wine
- 1 tbsp. lemon zest
- 1 tbsp. orange zest

### *For the cake:*

- 1 c. unsalted butter, softened
- 1 c. sugar
- 4 eggs
- 2 c. all purpose flour
- 1 tsp. baking powder
- 1/4 tsp. ground cinnamon
- 1/2 c. assorted dried fruits, finely chopped
- 1 tsp. vanilla extract
- Powdered sugar, for serving
- Fresh mint sprigs, for serving
- Whipped cream, for serving

While this recipe is paired to a cake, do not let that pigeon-hole you to where you treat yourself to this sauce. We love the port and citrus flavors over top a scoop of vanilla ice cream or even in a Monte Cristo sandwich! In reducing the port with citrus, it brightens the flavor profile and enhances the red fruit flavors while concentrating the beautiful caramel notes.

### *For the sauce:*

1. Combine the port wine and zests together in a small saucepan and bring to a boil.
2. Reduce the heat to medium-low and simmer to reduce the mixture to 1/2 c. and until it is the consistency of syrup, about 25-30 minutes.

### *For the cake:*

1. Cream the butter and sugar together. Beat in the vanilla and one egg at a time, scraping the bowl often.
2. Combine the flour and other dry ingredients with the dried fruits. Gradually add the flour mixture to the butter mixture, beating on low speed until just combined.
3. Pour into a greased and floured 9"x5" loaf pan and bake for 55-65 minutes. Remove the cake from the pan and cool on a wire rack.
4. Stack a couple slices in the center of a plate. Drizzle with the port wine reduction, and garnish with whipped cream, powdered sugar, and fresh mint leaves.

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## VEGAN CREAMY POLENTA AND PORT WINE MUSHROOMS

RECIPE BY LAUREN HARTMANN OF RABBIT & WOLVES

Servings: 4

### *For the polenta:*

- 4 c. water
- 1-1/2 tsp. salt
- 1 c. corn meal
- 3 tbsp. (vegan) butter

### *For the mushrooms:*

- 1 tbsp. extra virgin olive oil
- 4-6 cloves garlic, chopped
- 16 oz. mushrooms (any kind, such as shiitake or baby bella), sliced
- 1 tsp. dried rosemary
- 1/2 c. port wine
- 3/4 c. vegetable broth
- 1 tsp. cornstarch
- Salt and pepper to taste

1. First, start on the polenta. Bring the water and salt to a boil in a medium sized saucepan. Pour the cornmeal into the water in a slow, steady stream, whisking the whole time. Make sure it is very slow or the cornmeal will clump together. Reduce heat to low, cover and simmer for 10-15 minutes, stirring every few minutes. It is done when it is nice and thick and has absorbed all the liquid. Add the (vegan) butter and stir in. Taste and adjust seasoning as desired. Remove from heat.
2. In the mean time, make the port wine mushrooms. Heat the olive oil on medium high in a non-stick or cast iron skillet. Add the chopped garlic and sauté for one minute. Then add the sliced mushrooms. Sprinkle with a pinch of salt and pepper. Sauté for about 5 minutes or until the mushrooms have released their liquid and are starting to brown. Then add the rosemary and port to simmer for 5-7 minutes, reducing the heat as needed, or until the mushrooms have absorbed most of the port.
3. In a small bowl, whisk together the vegetable broth and corn starch. Add it to the mushrooms and let simmer a few minutes more, or until the sauce thickens slightly. Season with a pinch of salt and pepper. Taste and adjust seasoning, remove from heat.
3. Now serve! Put the creamy polenta into a bowl and top with the mushroom-port mixture. Garnish with cracks of pepper, more butter, and/or herbs as desired.

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## PORT SLIDERS WITH GOAT CHEESE AND CARAMELIZED ONIONS

RECIPE ADAPTED FROM THE BREWER & THE BAKER

Servings: 8-9 sliders

- 2 c. port wine
- 2 tbsp. sugar
- 1 tbsp. olive oil
- 1 large white or yellow onion, sliced into 1/4" rounds
- 1 lb. lean ground beef
- Salt and pepper to taste
- Worcestershire sauce
- Goat cheese, crumbled, for serving
- Arugula, for serving
- Slider buns, for serving

1. In a saucepan over medium heat, reduce the port and sugar to 1/2 c., about 30-35 minutes.
2. While the port is reducing, heat 1 tbsp. olive oil in a nonstick pan over medium heat. Add the onions. Cook, stirring frequently, until the onions have nicely caramelized, about 30-35 minutes. If needed, reduce the heat and add a couple tablespoons of water to keep them from burning.
1. Heat grill to medium high.
2. When the port reduction is cool enough to touch, crumble the ground beef into a bowl and season with salt and pepper. Drizzle 1/4 c. of the port reduction over top and lightly mix with your hands.
3. Form slider patties (this will yield 8-9 2-oz. patties) and cook to desired doneness, 2-3 minutes on each side.
4. Serve the sliders on buns of your choice, topped with caramelized onions, a spoonful of remaining port reduction, crumbled goat cheese, and arugula.

# PORT WINE COCKTAILS

Servings: 1 cocktail per recipe

## PORT & TONIC

FROM DAVID WONDRICH

- 3 oz. ruby, tawny, white, or rosé port
- 3 oz. tonic
- Pour over ice into a tall glass and garnish with an orange twist and/or mint leaves.

## BISHOP COCKTAIL

FROM DIFFORD'S GUIDE

- 7 clove heads
- 2 bar spoons honey
- 3 oz. boiling water
- 2.5 oz. tawny port
- 1 oz. orange juice
- Muddle cloves in the base of a shaker. Add boiling water and stir in honey and other ingredients. Fine strain into a glass. Microwave for 20 seconds if temperature needs increasing.

## RUBY ROYALE

FROM DAVID WONDRICH

- 3 oz. Brut sparkling wine
- 1 oz. ruby port
- Pour ruby port into a flute and top with sparkling wine, garnished with a twist of orange.

## BAR DRAKE MANHATTAN

FROM DAVID WONDRICH

- 2 oz. bourbon
- 1 oz. ruby or tawny port
- 1 spoonful of maple syrup
- 2 dashes Angostura bitters
- Stir with ice in a mixing glass and then strain into a cocktail glass. Garnish with brandied cherries.

