

## **Boneless pork ribs with blueberry pomegranate barbecue sauce**

### ***Barbecue Sauce***

1/2 cup ketchup  
1 cup Tomasello Winery Blueberry Pomegranate wine  
1 tablespoon molasses  
2 tablespoon honey  
1 clove of garlic minced  
2 teaspoons Tabasco or to taste

### ***Rub***

2 teaspoons fresh Rosemary  
2 teaspoons fresh Thyme  
2 teaspoons salt  
1 teaspoon black pepper

2 lbs boneless pork chops

Place all barbecue sauce ingredients in small saucepan. Gently simmer for 25 minutes or until thick. Remove from heat and let cool for 4 hours or overnight in the refrigerator. Reserve ¼ cup in a separate bowl.

Finely chop fresh herbs and mix with salt and pepper. Rub on all sides of ribs.

In the oven:

Place ribs in glass pan and pour sauce over ribs. Turn to coat and place in oven preheated to 350 F for 35 minutes or until internal temperature registers 145 F. Remove from oven and loosely tent with foil, let rest 5 minutes. Slice on the bias and drizzle with remaining sauce from pan.

On the grill

Preheat grill to 400 F. Brush grill to clean and coat with oil. Place ribs on grill, baste with sauce and cook for 4 minutes. Turn ribs over and baste with sauce again, Cook for 4 minutes. Continue to turn and baste every 2 minutes until internal temperature registers 165 F. Remove from grill and loosely tent with foil, let rest 5 minutes. Slice on the bias and drizzle with reserved sauce.

## **Grilled chicken breasts with raspberry wine reduction glaze**

1 tablespoon Olive oil  
¼ finely chopped onion  
2 teaspoons minced garlic  
3 teaspoons chipotle in adobo, chopped  
¼ teaspoons fresh jalapeño minced  
1 cup fresh raspberries  
1 cup Tomasello Winery raspberry wine  
¼ cup cider vinegar  
3 tablespoons sugar  
½ teaspoons salt  
1 tablespoon fresh rosemary  
1 tablespoon fresh thyme  
2 teaspoons salt  
1 teaspoon black pepper

Heat the olive oil in a small saucepan until hot. Add onions and cook, stirring, until soft and the onions turn light golden brown. Add garlic and sauté for 1 minute. Add the chipotle chilies and jalapeño. Cook, stirring continuously, for 1 minute. Add the raspberries and cook for 2 to 3 minutes. Add the raspberry wine and vinegar, stir to deglaze the pan. Add sugar and salt, bring to a boil. Reduce the heat to medium low and simmer until thickened and reduced by half, 20 to 25 minutes. Remove from the heat and strain through a fine mesh strainer, pressing on solids to remove extract as much liquid as possible. Reserve ¼ cup glaze in separate bowl.

Combine fresh rosemary, thyme, salt and pepper in small bowl. Season chicken breasts with herb mixture. Preheat grill to 400 F. Brush grill to clean and coat with oil. Place chicken breasts on grill and baste with glaze. Cook for 6 minutes. Turn breasts over and baste with glaze again. Cook an additional 6 minutes or until internal temperature registers 165 F. Remove from grill and serve. Warm reserved glaze in small saucepan and pass around table for guests to drizzle on chicken breasts.

## **Blackberry Sorbet**

2 tsp unflavored gelatin  
1/4 cup cold water  
1/2 cups fine granulated sugar  
2 cups Tomasello Winery blackberry wine  
2 tablespoons fresh lemon juice  
1 egg white  
2 tablespoons sugar

Soften gelatin in 1/4 cup cold water. Heat wine and sugar in saucepan over low heat until sugar is completely dissolved and mixture begins to simmer. Remove from heat and add lemon and softened gelatin. Stir for 1 minute or until gelatin is completely dissolved. Cover and freeze in mixer bowl until sides are solid and the middle is slushy (about 2-3 hours). Beat with electric mixer until frothy, about 1 minute. Beat egg white until soft peaks form, add 2 tablespoons sugar and beat until peaks are stiff, gently fold in wine mixture. Freeze in an ice cream machine according to manufacturer's instructions. Transfer sorbet to a container, cover, and freeze for at least 4-6 hours to firm up.

## **Blueberry Gelato**

5 ounces whole milk  
3 ounces heavy cream  
2 1/2 ounces sugar  
10 ounces Tomasello Winery blueberry wine

Mix milk, cream, and sugar in a saucepan and heat on medium to 180 degrees F. Cool in the refrigerator overnight. Add wine and freeze in an ice cream machine according to manufacturer's instructions. Transfer gelato to a container, cover, and freeze for at least 4-6 hours to firm up

## **Cranberry Orange Relish**

4 c. (1 pound) fresh cranberries  
2 c. (2-3) apples, pared, cored and quartered  
1 c. walnuts  
1/2 c Tomasello Cranberry Wine  
2 1/2 tbsps. lemon juice  
1 3/4 c. sugar  
1 c. orange marmalade

Put 1/2 the cranberries apples and walnuts in a processor or blender. Process until mixture is evenly chopped. Transfer to med. bowl. Repeat with remaining half. Combine with Tomasello Cranberry wine, lemon juice, sugar and marmalade. Store in refrigerator overnight. Served with Holiday Turkey

## **Veal Framboise alla Tomasello**

Serves 2

### Ingredients

4 - 6 ozs. Tomasello Red Raspberry Wine  
4 - 6 ozs. Tomasello Chardonnay  
8 ozs. veal medallions, flatten with mallet  
1 ½ ozs. butter, clarified if possible  
½ cup all-purpose flour  
1 Tbs. finely minced shallots  
4 - 6 ozs. heavy cream  
salt and pepper to taste  
fresh raspberries for garnish

Large pan

mallet

plastic wrap

sturdy cutting board – supported with dampened dish cloth underneath

Place medallions on the cutting board. Put plastic wrap on top of medallions. Using the flat side of a mallet, flatten out the medallions gently, being careful not to make too thin.

In a shallow plate, place ½ cup of flour in the center, mixed with a small amount of salt and pepper. Lightly flour each medallion with flour mixture, shaking off most of the flour.

In a pan, melt 1 oz. of butter (clarified). Once foamy bubbles start forming in the melted butter, place the lightly floured medallions in the pan until browned on both sides. Set aside in covered dish to keep warm.

De-glaze the pan by adding equal portions 4-6 ozs. each of Tomasello Red Raspberry Wine and Tomasello Chardonnay and the chopped shallots. Reduce to 1/3 of the original volume. Add the cream and reduce again to 1/3 the volume over a low flame. Salt and pepper to taste. Finish with ½ oz. of butter and return veal to pan and quickly cover with sauce. Serve with a fresh raspberry garnish.

Best served with egg noodles.

## **Filet Mignon with Blackberry Wine Reduction**

Perfect with Garlic Mashed Potatoes

Serves 2

### Ingredients

10 ozs. - Tomasello Blackberry Wine

2 - 8 oz. center-cut filet mignons, trimmed and skinned

1 white onion, medium-sized, julienned

2 Tbs. extra virgin olive oil

salt and fresh ground pepper to taste

large pan

Rinse filets in cool water and pat dry with a clean paper towel. Season filets on both sides with salt and pepper and set aside on plate.

Julienne the onions and set aside. Set oven to low heat – approximately 170 degrees Fahrenheit. Heat skillet to medium high temperature using 1 tbs. of olive oil. Sear filets on both sides to your liking.

Set in oven-proof plate and place in oven to keep warm.

Using the same pan, sauté the julienned onion adding remaining olive oil, caramelizing them to a golden brown. De-glaze onions in pan with 10 ozs. Tomasello Blackberry Wine.

Increase heat in oven to 350 degree to desired doneness, being careful not to over-cook. Meanwhile, reduce wine with onions to a thick, saucy consistency by raising temperature in pan and stirring rapidly with a wooden spoon.

Remove and plate filets from oven. Pour sauce liberally over filets.

Best served immediately with garlic-mashed potatoes.

## **Tomasello Blueberry Wine Vinaigrette**

Perfect for mixed baby greens garnished with blueberries and slivers of almonds.

### Ingredients

½ cup Tomasello Blueberry Wine

2 Tbs. Dijon mustard

1 finely minced shallot

½ cup sugar

¼ cup apple cider vinegar

1 cup canola oil

salt and pepper to taste

small bowl

Combine mustard, shallot and sugar until well incorporated. Whisk in half the oil (1/2 cup) until mixture thickens, then whisk in all the apple cider vinegar. Finish by whisking in remaining oil, Tomasello Blueberry Wine and adding salt and pepper to taste.