

# Appetizers



## Crab Casserole

*Wine Pairing: Pinot Noir or Chardonnay*

**By Mary Jo Ford**  
*Director of Business Partnership Wine & Travel*

- 1 lb lump crabmeat, drained
- 1 cup her-seasoned stuffing mix
- 1 cup chopped onion
- 1 cup of mayonnaise or salad dressing
- 1 cup chopped celery
- 1 cup of half-and-half
- 1 teaspoon Old Bay seasoning

Combine all 7 ingredients in a large bowl; spoon into a pie plate, sprinkle with Old Bay seasoning. Bake uncovered at 350 for 35 minutes. Serve with melba toast or crackers.



## Bruschetta with Tomato & Basil

*Wine Pairing: Chardonnay*

**By Jasmine Herrera**  
*Director of Membership*

- 1 1/2 lbs ripe tomatoes (about 6 or 7)
- 2 cloves garlic, minced (about 2 teaspoons)
- 1 Tbsp extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 6-8 fresh basil leaves, thinly sliced\* or chopped
- 3/4 teaspoon sea salt, more or less to taste
- 1/2 teaspoon freshly ground black pepper, more or less to taste
- 1 baguette French bread or similar Italian bread
- 1/4 cup olive oil

Cut the tomatoes into halves or quarters, cut out tomatoes core and squeeze out most of the juices and seeds. Discard juice and seeds. Preheat oven to 450°F (230°C) with a rack in the top slot of the oven. Chop tomatoes, toss them with garlic, olive oil, vinegar, basil, salt and pepper: Finely chop the tomatoes and place them in a medium bowl. Mix in the minced garlic, 1 Tbsp extra virgin olive oil, and the balsamic vinegar. Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste. Toast the baguette slices: Use a bread knife to slice the baguette on the diagonal making half-inch thick slices. Toast the bread slices, plain. Toast them until lightly browned on both sides. Then cut a clove of garlic in half and rub over one side of the toast. Then brush with olive oil. Serve toasted bread with tomato mixture: Arrange the toasted bread on a platter, olive oil side facing up.

## Stuffed Mushrooms

*Wine Pairing: Pinot Noir*

- 12 large fresh mushrooms
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1/2 cup minced onion
- 1 garlic clove, minced
- 1 tablespoon chopped fresh parsley
- 1 teaspoon minced fresh marjoram or 1/2 teaspoon dried
- 1 cup bread crumbs
- 1/2 cup grated Parmesan cheese
- 1/2 cup chopped prosciutto or ham
- 1 teaspoon salt
- 1/4 teaspoon pepper

1. Preheat oven to 350. Remove stems from mushrooms and finely chop. Set caps aside.
2. In a medium frying pan, melt butter with olive oil over medium heat. Add onion and garlic and cook 2 to 3 minutes, or until onion is softened. Add mushroom stems and cook 3 minutes, or until mushroom liquid is exuded and then evaporates. Add parsley, marjoram, and bread crumbs. Cook 1 minute to combine. Stir in Parmesan cheese and prosciutto or ham. Season with salt and pepper.
3. Stuff mushroom, mounding bread crumb mixture high in caps. Place in a buttered baking dish and bake 15 to 20 minutes, or until filling is crusty brown and mushrooms caps are tender but still hold their shape.



**By Catherine Cook**  
*Assistant Director of Membership*

- 1 sheet of puff pastry, defrosted
- Pepper
- Egg wash ( 1 egg + 1 tablespoon of water)
- 1/4 cup maple syrup
- 8-10 slices of thick cut bacon, chopped
- 1 wheel of brie

## Maple Bacon Baked Brie

*Wine Pairing: Chardonnay & Pinot Noir*

Preheat oven to 400 degrees  
Cook bacon until crispy, then drain the fat and add in maple syrup and a dash of pepper  
On a parchment lined baked sheet roll out puff pastry  
Place the brie in the center of the puff pastry and top with the bacon- maple mixture – you can reserve some of the mixture to place on top later if desired  
Fold each corner of the puff pastry over the brie, covering it completely – cut away any excess puff pastry  
Lightly brush the top of the puff pastry covered brie with the egg wash and garnish with the rest of the bacon-maple mixture  
Bake until golden brown and serve with bread and crackers

## Garlic Grilled Shrimp

*Wine Pairing: Chardonnay*

- 1.5 pounds of peeled and deveined shrimp
- 4-6 large cloves of garlic, finely chopped or grated
- Kosher salt and pepper to taste
- 2 tablespoon fresh parsley, chopped
- Optional Variation: 1/2 cup melted butter
- 1 large shallot, finely chopped or grated
- 1/4 teaspoon of red pepper flakes
- 2 lemons, halved
- Avocado Oil

Place shrimp and all the ingredients except for the lemons, parsley and butter into a gallon sized Ziploc bag and marinate in the fridge for a minimum of 30 minutes or up to 4 hours  
Cook shrimp on the grill until just pink and cooked through  
Brush the cut side of the lemons with oil and place on grill until charred  
Serve with parsley on top of shrimp and the lemons on the side  
Optional Variation: mix in garlic with the melted butter and tossed cooked shrimp in the butter before serving

# Entrées



## Grilled Rack of Lamb & Gruyere Potato Gratin

*Wine Pairing: Pinot Noir or Red Blend*

By Mary Jo Ford

Director of Business Partnership Wine & Travel

Rack of lamb, 4 ribs per person	2 tablespoons minced garlic
2 Tablespoon olive oil	1 tablespoon finely chopped rosemary
2 lbs. Yukon gold potatoes, peeled and sliced 1/8" thickness	1 1/2 cup cream
	1/2 lb. grated gruyere cheese

**Gratin:** Preheat oven to 400 °

Butter shallow, oven-safe dish, around 9" x 6"x 2". Line slices of potatoes, over-lapping slightly. For each layer, salt and pepper generously, sprinkle a small portion of rosemary and garlic. Add Gruyere, loosely covering layer, and begin a new layer. Should produce three to four layers. Gently pour cream until it reaches the top layer's height.

Cover with aluminum foil and place in oven for 30 minutes. Turn down temperature to 350°, uncover, and let cook for roughly another 45 min. or until the potatoes are knife tender. Make sure top portion of cheese has a nice dark brown coloring. Remove from oven and let cool for 10 minutes before serving.

**Lamb:** Preheat oven to 425° (place a saute pan or tray inside to heat, also). Preheat the grill (can also be cooked in pan, sear, and transferred to the oven). Rub rack with a small amount of olive oil, any leftover minced garlic and rosemary, and season with salt and pepper. Place on hot grill, turning over after two minutes. Make sure each side and end is well marked on grill. Place in hot pan, or directly in oven on baking tray for another 8-10 minutes, or until medium rare. Remove from oven and let cool 5 minutes.

Enjoy!

## Roasted Chicken with Celery Root and Garlic Puree, Mushroom Ragout

*Wine Pairing: Pinot Noir & Chardonnay*

1 4 to 6 lb whole free-range chicken	2 heads garlic, peeled	4 cloves minced garlic
1/2 bunch thyme	4 cups of milk	4 chopped shallots
1 head garlic, split open	1/2 stick of butter	1/2 cup white wine
4 heads celery root, peeled in 1" cubes	1 lb various wild mushrooms, sliced	2 tablespoon olive oil

Preheat oven to 425. Season inside of chicken with salt and pepper. Stuff with 1/2 bunch of thyme, and split garlic head. Tie thighs closed. Rub outside of chicken with olive oil, salt and pepper. Place chicken in roasting pan with 2 tablespoons of butter, and place into oven. After 20 min, turn temperature down to 375 and turn every 15 minutes, for a total of 1 hour and 20 minutes or, until thickest part in thigh area temperature has reached 180. Remove from oven, and turn over so that it rests for 10 minutes, breast-side down. Place celery root cubes and garlic into saucepan and add milk. Bring to boil and reduce to simmer. When tender, around 10-15 minutes, remove celery root and garlic to blender.

Blend and gradually add butter and hot milk until puree consistency (similar to creamy mashed potatoes). Salt and pepper as necessary. Set aside in clean saucepan, and save some of the hot milk to re-heat. Heat olive oil and butter in large saute pan on high heat. Add mushrooms when butter foams. Can be done in separate batches. Add garlic and shallots after mushrooms have turned golden brown. Deglaze (add) 1/8 cup of white wine. Salt and pepper. Set aside and keep warm. Place quarter chicken on top of celery root puree, and spoon mushroom ragout on with a bit of its juices. Enjoy!

## Spicy Beef Stew in Slow Cooker

*Wine Pairing: Red Blend*



By Kyle Urban

Director, Retiree Center

1 6 oz can of tomato paste	1-2 lbs of beef stew meat, cut into 1 inch cubes
1 bay leaf	1 lb baby carrots
1/4 cup of flour	8 red potatoes, diced into cubes
2 tablespoons of fresh parsley	1 white onion, diced
1 teaspoon of thyme	3 cloves of garlic, minced
1 teaspoon of cayenne pepper	3 cups of beef broth
2 tablespoons of olive oil	1 15 oz can of peas, drained

- (1) Heat olive oil in large skillet over medium heat
- (2) Add beef to skillet, cook until evenly browned, add salt and pepper to taste
- (3) Place beef, carrots, onions, peas, potatoes, garlic to slow cooker. Stir in broth, tomato paste, parsley, thyme, cayenne and bay leaf.

- (4) Cook on low heat for 7-8 hours
- (5) Add flour and stir
- (6) Leave for 30 minutes
- (7) Enjoy



By Jasmine Herrera  
Director of Membership

## Boneless Pork Chops in Creamy Garlic and Herb Wine Sauce

*Wine Pairing: Chardonnay*

Pork Chops:

4 boneless pork chops  
2 tablespoons butter  
Pork Chop Dredging Mixture:  
1/4 cup all purpose flour  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1 teaspoon Italian seasoning  
Salt and freshly ground pepper to taste

Creamy Herb and Wine Sauce:

2 tablespoons butter  
2 cloves garlic minced  
1 tbsp flour (you can also reserve and use some of the dredging mixture)  
1/2 cup dry white wine  
1/4 lemon (juice of fresh lemon)  
1/2 cup chicken stock  
1/2 cup heavy cream  
1 teaspoon Italian seasoning  
4 sprigs fresh thyme (leaves only)

**Pork Chop Dredging Mixture:** In a large bowl, combine flour, garlic powder, onion powder, Italian seasoning and season generously with salt and pepper.

**Cooking Pork Chops:** Dredge pork chops thoroughly in dry mixture, then heat 2 tablespoons butter in a large skillet over medium-high heat.

Once hot, add pork chops and sear them by cooking for 3-4 minutes per side for a total of 6-8 minutes. First side is cooked on medium high, but when cooking on the second side, reduce the heat to medium. Remove pork from heat and transfer to a plate. Cover to keep warm.

**Creamy Garlic & Herb Sauce:** Return skillet to heat, add 2 tablespoons butter and minced garlic and cook for 1-2 minutes on medium heat. Add flour to the butter mixture and blend it in with the butter.

Next start pouring in wine while still on medium heat - about 1 minute. Add chicken stock and heavy cream. Squeeze a little bit of lemon into the pan, add fresh thyme and Italian seasoning, season with salt and pepper (to taste) and simmer for 2-3 minutes. Taste the sauce and add more seasoning, if necessary.

**Final Assembly:** Reduce heat to low and return pork chops to pan. Depending on the thickness of your pork chops, you might just need to heat them up a bit to make sure they are done. Drizzle some of the sauce over pork chops and reheat on low for 2-3 minutes or until pork chops are done.

# Entrées

## Stuffed Peppers

*Wine Pairing: Cabernet Sauvignon or Red Blend*

- 1 medium sized white onion
- 1/4 Cup of olive oil
- 1 bundle celery
- 1 package of frozen riced cauliflower (about 10 - 12 oz)
- 4 Bell Peppers
- 1 Cup of shredded parmesan cheese
- 1-1.5 lbs ground beef
- Salt and Pepper to taste

Preheat Oven to 375

1. Prepare Cauliflower according to package directions; set aside
2. Dice celery and onion
3. Brown ground beef, strain grease and return to pan
4. In same pan, saute onions and celery, using half of olive oil, blending together the meat and vegetables
5. Add in cauliflower and cook all ingredients together briefly; add salt and pepper as desired



**By Jaime Allen**  
Assistant Director, Alumni Engagement

## Cod with Leaks & Carrots

*Wine Pairing: Chardonnay*

- 4 tablespoons unsalted butter, softened
- 1 1/4 teaspoons finely grated lemon zest from 1 lemon; lemon cut into wedges
- 2 medium garlic cloves, minced or pressed
- 1 teaspoon minced fresh thyme leaves
- Table salt and ground black pepper
- 2 tablespoons minced fresh parsley leaves
- 2 medium carrots, peeled and cut into matchsticks (about 1 1/2 cups)
- 2 medium leeks, white and light green parts halved lengthwise, washed, and cut into matchsticks (about 2 cups)
- 4 tablespoons vermouth or dry white wine
- 4 cod fish fillets, 1 to 1 1/4 inches thick (about 6 ounces each)



**By Catherine Cook**  
Assistant Director of Membership

## Ultimate Steak Dinner

*Wine Pairing: Cabernet Sauvignon*

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|--|--|
| 2 large ribeye steaks                            | Vinaigrette:                           |
| Garlic powder, kosher stake, fresh ground pepper | 1/4 cup balsamic vinegar               |
| 2 heads romaine lettuce, halved                  | 1/4 cup extra virgin olive oil         |
| Avocado Oil                                      | 1 teaspoon dijon mustard               |
| 8 thick cut slices of bacon                      | 1 teaspoon dried oregano               |
| 3 ounces of crumbled blue cheese                 | 1/2 teaspoon garlic powder             |
|  | 1/2 teaspoon salt, 1/4 teaspoon pepper |
|  | 1/2 teaspoon dried parsley             |

For the steaks: pat them dry and place on a rack on top of a baking sheet. Coat both sides liberally with salt, pepper and garlic powder and leave at room temperature to rest for at minimum 30 minutes and up to an hour. Heat grill to 250 degrees and cook the steaks until they reach 90-100 degrees. Remove steaks and heat the grill to 500 degrees. Place steaks back on grill and cook until desired doneness, flipping halfway thru. For the salad: brush the cut side of the romaine lettuce with oil and place on grill until the lettuce has grill marks – 2-3 minutes. Place all ingredients for the vinaigrette into a mason jar and shake until combined. Cook bacon until crisp then top the lettuce with the bacon and cheese and pour the vinaigrette over the romaine.

6. Remove the tops off of peppers, and scoop out seeds
7. Place meat and vegetable mixture into peppers, filling just to the top
8. Sprinkle tops of filled peppers with parmesan cheese
9. Coat bottom of baking dish with remaining oil and arrange peppers in dish
10. Bake for 30 minutes

NOTE: For those that like their food spicy, a great addition to this dish is roasted New Mexico Hatch Green Chile, diced and added into the filling at the same time as the cauliflower! The amount of that is definitely to taste 😊 You can get canned chiles everywhere, so 1 small can would work for this recipe. If you want to prepare them yourself, about 4 - 6 chiles should work.



**By Dana Allen**  
Assistant Vice Chancellor, Alumni and Affiliate Relations  
Executive Director, Cal Aggie Alumni Association

1. Combine butter, 1/4 teaspoon zest, 1 teaspoon garlic, thyme, 1/4 teaspoon salt, and 1/8 teaspoon pepper in small bowl. Combine parsley, remaining teaspoon zest, and remaining teaspoon garlic in another small bowl; set aside. Place carrots and leeks in medium bowl, season with salt and pepper, and toss together.
2. Adjust oven rack to lower-middle position and heat oven to 450 degrees. Cut eight 12 inch sheets of foil; arrange four flat on counter. Divide carrot and leek mixture among foil sheets, mounding in center of each. Pour 1 tablespoon vermouth over each mound of vegetables. Pat fish dry with paper towels; season with salt and pepper and place one fillet on top of each vegetable mound. Spread quarter of butter mixture on top of each fillet. Place second square of foil on top of fish; crimp edges together in 1/2 inch fold, the fold over three more times to create a packet about 7 inches square. Place packets on rimmed baking sheet (overlapping slightly if necessary).
3. Bake packets 15 minutes. Carefully open foil, allowing steam to escape away from you. Using thin metal spatula, gently slide fish and vegetables onto plate with any accumulated juices; sprinkle with parsley mixture. Serve immediately, passing lemon wedges separately.

## Mushroom Sausage Pasta

*Wine Pairing: Pinot Noir & Red Blend*

- |                             |                           |
|-----------------------------|---------------------------|
| 1/2 teaspoon garlic powder  | 8 oz baby bella mushrooms |
| Salt and pepper to taste    | Up to 1/4 cup heavy cream |
| 1 pound penne pasta         | 1 teaspoon dried oregano  |
| Fresh Parsley for garnish   | 1/2 teaspoon dried basil  |
| 1 pound hot Italian Sausage | 16 oz of marinara sauce   |

Crumble the sausage into a pan and cook until browned. Add in the mushrooms and season with salt and pepper to taste. Cook until the mushrooms have cooked down with the majority of moisture gone – around 5 minutes. Add in the marinara sauce, oregano, basil, and garlic powder to the sausage and mushrooms and stir to combine. Cook on medium low heat for 15-20 minutes. While the meat sauce is cooking, cook the pasta according to package instructions. Add in up to 1/4 cup of heavy cream to the sauce until the sauce is pale red. Combine sauce with pasta and serve with chopped fresh parsley on top.

# Sides



**By Jasmine Herrera**  
*Director of Membership*

## Sauteed Green Beans

1 pound green beans washed and trimmed  
1 tablespoon olive oil  
½ tsp garlic salt  
¼ tsp chili flakes (optional)  
salt and pepper to taste

Cut green beans into 1" pieces.  
Heat a pot of water until boiling. Blanch green beans for 3 mins.  
Drain and submerge in ice water.  
Heat olive oil in a medium skillet (you can use the same pot you blanched your beans in). Add beans, garlic salt and chili flakes and cook over medium heat 10 minutes. Season with salt & pepper to taste and serve.

## Roasted Creamer Potatoes

2 pounds baby potatoes, white or red, I like the tri colored!  
¼ tsp garlic powder  
¼ tsp cayenne (optional)  
1/2 tsp black pepper

3 tbs olive oil  
1 tsp paprika  
1 ½ tsp salt

Rinse the potatoes and then cut them all in half.  
Toss the potatoes in oil and spread out on a baking sheet lined with parchment paper.  
Season the potatoes with paprika, garlic powder, cayenne (optional), salt and pepper.  
Bake in a 400F oven for 30-40 minutes or until the potatoes are soft when poked with a fork/knife. If desired, turn the potatoes over, halfway through the cooking time.  
Garnish with fresh parsley and serve.  
Pairs well with the Creamy Garlic and Herb Wine Sauce.

# Desserts

### ***Wine Pairing: Chardonnay***

Candy corn  
Caramel Apple (my fav!)  
Butterfingers

### ***Wine Pairing: Red Blend & Cabernet Sauvignon***

Midnight Milkyway  
Reese's Peanut Butter Cups  
Snickers

### ***Wine Pairing: Pinot Noir***

Kit Kat  
Reese's Peanut Butter Cups