

## Braised Short Rib Pasta

2 lb. beef short ribs, single cut on the bone  
18-20 chanterelle mushrooms, medium size, cleaned (we used local white chanterelles)  
1 onion, rough chopped  
3 stalks celery – cut each stalk into 3 pieces  
1 carrot, peeled and cut into 5 or 6 pieces  
½ head of garlic, peeled  
1 cup of Cabernet Sauvignon  
1 qt. veal stock  
2 Tb. tomato paste  
1 small bunch of thyme  
2 bay leaves  
1 lb. cooked pasta (we used pappardelle)  
1 bunch of Swiss chard, washed and chopped  
3 Tb. finely sliced chive  
1/3 cup vegetable oil

**Directions:** (*Chef Seth: I feel the richness of the 2012 Januik Weinbau Vineyard Cabernet Sauvignon will pair wonderfully with this dish in the fall.*) Preheat oven to 350° F. Season short ribs with salt and pepper; add ½ of the oil to a large oven-safe pan and sear for 4-5 minutes each side. Remove from heat and set aside. Pour most of the oil out and add remaining half to pan. Add onion, carrot, celery and garlic; cook over medium-high heat for 5-7 minutes or until vegetables start to caramelize. Add tomato paste and cook for one minute. Deglaze pan with red wine. Reduce to a glaze, add the veal stock and bring to a simmer. Place short ribs back into pan. Add thyme and bay leaf and cover with a lid; place in oven for 2.5 hours or until short ribs are tender. Remove bone and reduce on stove by 1/3<sup>rd</sup>. Sauté mushrooms for 3 minutes; add Swiss chard and cook for additional 2 minutes. Cut ribs into 4 pieces and add to mushrooms with reduced stock and cooked pasta. Cook for 3-4 minutes; add salt and pepper to taste. Garnish with chives. *Makes 4 servings.*

**Serve with 2012 Januik Weinbau Vineyard Cabernet Sauvignon**

## Fall Spiced Pluots

6 pluots, cut in half  
¾ cup mascarpone cheese  
1 vanilla bean  
1 cup Merlot  
¼ cup sugar  
2 Tb. balsamic vinegar  
2 whole pieces of star anise  
½ cup whipping cream  
2 Tb. granulated sugar  
8 vanilla shortbread cookies, broken into 5-6 small pieces

**Directions:** (*Chef Seth: the jammy note found in the 2012 Stillwater Creek Vineyard Merlot pairs well with pluots during harvest season.*) Combine wine, ¼ cup of sugar, star anise and vinegar in small sauce pan and bring to simmer. Reduce by 1/3<sup>rd</sup>. Add pluots to wine and simmer on low for 5-7 minutes. Remove pluots and set aside. Reduce wine to a glaze, remove star anise and pour glaze over pluots; rest for 1 hour. Split vanilla bean in half, scrape seeds into mascarpone and whip together with whisk; set aside. Whip heavy cream with sugar until medium peaks form; fold into mascarpone. Top pluots with mascarpone cream and crushed shortbread. *Makes 4 servings.*

**Serve with 2012 Novelty Hill Stillwater Creek Vineyard Merlot**

## Miss Pearl's Brussels Sprouts

1 ½ lb. Brussels sprouts, cut in half with stem and outside leaves removed  
5 slices of thick smoked bacon, cut into small pieces  
3 shallots, julienned  
¼ cup maple syrup  
1 ½ lemons  
1 Tb. fresh thyme leaves  
1 Tb. golden oregano (or traditional if not available)  
1 tsp. extra virgin olive oil  
salt and pepper to taste

**Directions:** (*Chef Seth: The Januik Champoux Vineyard Cabernet is more elegant and well-balanced than most Cabernets. We decided to pair this wine with Brussels sprouts which may seem unconventional; but you haven't had Miss Pearl's Brussels Sprouts which are best served right out of the pan.*) Heat a sauté pan to medium-high heat, and add ½ tsp. olive oil. Sauté Brussels sprouts for 2-3 minutes, then add the bacon and cook until bacon renders and begins to get crispy. Add shallots and cook for 1-2 minutes. Add maple syrup, lemon juice and ½ tsp. olive oil. Toss together for 1 minute; add fresh herbs and adjust seasonings with salt and pepper; serve immediately. *Makes 4 servings.*

**Serve with Januik 2012 Champoux Vineyard Cabernet Sauvignon**

**Recipes Compliments of Executive Chef Seth Fernald**