

Fine Wines for Romantic Meals

Classic Caesar Salad

Beef Braised in Red Wine

Potatoes Au Gratin

Sweet and Sour Red Cabbage

Apple and Hazelnuts in Phyllo

Classic Caesar Salad

2 garlic cloves, crushed
4 egg yolks
1 tablespoon Worcestershire sauce
1 tablespoon Dijon mustard
2 anchovies
¼ cup balsamic vinegar
¾ cup extra virgin olive oil
Water, as needed
Salt and pepper

1 head romaine lettuce
1 cup croutons
Shredded Parmesan Cheese

1. Add garlic, egg yolks, Worcestershire, Dijon, anchovies and vinegar to bowl of a food processor. Process into a smooth mixture.
2. With machine running, slowly add the olive oil in a steady stream.
3. Add water as needed to thin to dressing consistency. Season with salt and pepper.
4. In a large bowl, toss remaining ingredients with enough dressing to coat the lettuce (reserve remaining dressing). Adjust seasoning with salt and pepper and serve.

Classic Sauerbraten

2 cups dry red wine
½ cup red wine vinegar
1 cup cold water
1 medium onion, thinly sliced
1 tablespoon black peppercorns, coarsely crushed
1 tablespoon juniper berries, coarsely crushed
6 whole cloves
2 bay leaves
1 teaspoon salt
4 pounds boneless beef roast

2 tablespoons oil
2-½ cups onions, diced
2-½ cups carrots, diced
1-¼ cups celery, diced
Salt and pepper, to taste

1. Preheat oven to 350 degrees.
2. Add first nine ingredients in a saucepan. Bring to a boil and simmer five minutes. Remove from heat and let cool. Marinate meat overnight.
3. Remove meat and dry with paper towels. Strain marinade and reserve.
4. Bring a large Dutch oven to medium-high heat and add the oil. Season beef with salt and pepper and add to pan; brown on all sides. Remove and set aside.
5. Add the vegetables and cook until lightly browned.
6. Add enough reserved marinade so that it reaches half way up the side of the meat. Bring to boil, lower to a simmer, cover and transfer to the oven. Cook until completely tender, about 2-½ hours.
7. Transfer the roast to a heated platter and cover with foil to keep warm.
8. Skim fat from surface of braising liquid. Season with salt and pepper and serve with meat.

Potatoes Au Gratin

2 tablespoons olive oil
2 large onions, thinly sliced
5 pounds Yukon Gold potatoes, peeled and sliced 1/8 inch thick
1 pint heavy cream
3/4 pound Gruyere cheese, grated
Salt and pepper, to taste

1. Preheat oven to 350 degrees.
2. In a large sauté, cook onions in oil slowly over medium heat until nicely browned. Set aside.
3. To assemble the dish, cover the bottom of the baking dish with a layer of overlapping potatoes. Sprinkle with 1/3 of the onions and then 1/3 of the cheese. Season with salt and pepper. Repeat process twice more with remaining potatoes, onions and cheese.
4. Pour cream over potatoes (cream should come to just below top layer of potatoes).
5. Bake for approximately 1 hour or until potatoes are tender and top is golden brown.

Sweet and Sour Red Cabbage

1/4 cup butter
1 head red cabbage (about 2-1/4 pounds), thinly sliced
6 tablespoons sugar
2/3 cup balsamic vinegar
Salt and pepper

1. Melt butter in a large Dutch oven over medium heat.
2. Add cabbage and sauté until slightly wilted.
3. Add sugar; toss to coat evenly.
4. Add vinegar. Reduce heat to medium-low; simmer, covered, until cabbage is tender.
5. Season to taste with salt and pepper.

Apple and Hazelnuts in Phyllo

1 cup sugar
1 stick unsalted butter
10 medium apples, peeled and thinly sliced
Hazelnut crumble (recipe follows)
½ box frozen phyllo, defrosted
¾ cup unsalted butter, melted
Graham cracker crumbs

1. Stir sugar and 1 stick of butter large skillet over low heat until sugar dissolves. Increase heat to high and stir until butter melts and mixture begins to brown around edges, about 5 minutes. Add apples and cook until just softened. Transfer to strainer set inside a large bowl and cool. Reserve syrup.
2. Place 1 phyllo sheet on work surface. Brush phyllo with melted butter. Sprinkle with graham cracker crumbs. Place another sheet of phyllo on top, brush with butter and sprinkle with crumbs. Repeat until there are five layers (do not sprinkle top layer with crumbs). Transfer phyllo to a buttered casserole dish.
3. Arrange half of apples on top. Repeat step two and place on top of apples.
4. Sprinkle 1/3 of hazelnut crumble on top of phyllo. Repeat step two and place on top of crumble.
5. Arrange remaining apples on top of phyllo. Repeat step two and place on top of apples.
6. Preheat oven to 350°F.
7. With a sharp knife, score top layer of phyllo into individual servings. Sprinkle with water to prevent top from curling up and drying out. Sprinkle more crumble on top (reserve remaining crumble).
8. Bake until golden brown, about 35 minutes. Remove from oven and cut through where it was previously scored (leave in pan). Drizzle with reserved syrup and let cool to room temperature.

Hazelnut Crumble

1 cup (packed) golden brown sugar
½ cup unsalted butter
1-½ cups all purpose flour
1 cup hazelnuts, coarsely chopped
Pinch of salt

1. Preheat oven to 300°F.
2. Stir sugar and butter in medium saucepan over low heat until butter melts. Remove from heat. Mix in flour, nuts and salt.
3. Spread on baking sheet. Bake until dry and golden, about 30 minutes. Cool. Break into small pieces.