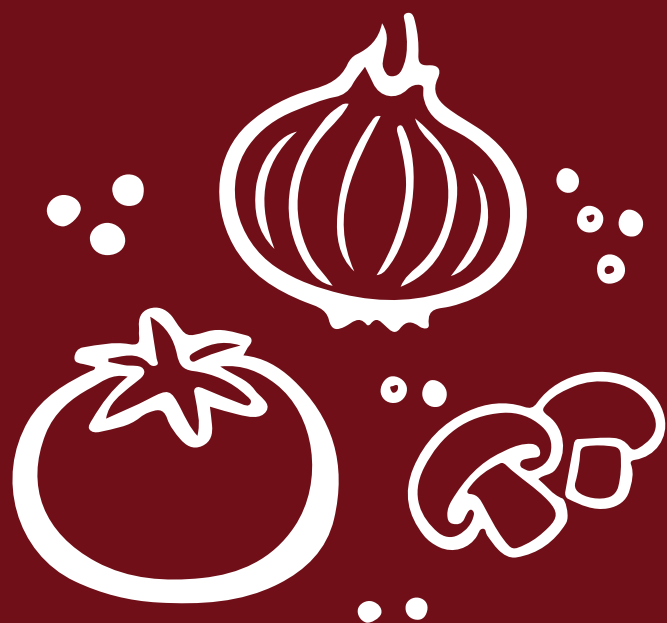




The PRP Wine Lover's Cookbook



PRP WINE
INTERNATIONAL

Grilled Shrimp with Zesty Herb and Vegetable Salad

INGREDIENTS

1 lb large shrimp, peeled and deveined
1 zucchini, thinly sliced
1 yellow squash, thinly sliced
1 red bell pepper, cut into chunks
1 red onion, sliced
Extra virgin olive oil
Salt and black pepper

Dressing:

¼ cup extra virgin olive oil
2 tbsp lemon juice
1 tbsp chopped fresh mint
1 tbsp chopped fresh oregano



DIRECTIONS

1. Preheat a grill or grill pan to medium-high heat.
2. In a large bowl, toss the shrimp, zucchini, yellow squash, red pepper, and red onion with a generous amount of olive oil, salt, and pepper.
3. Grill the shrimp for 2-3 minutes per side, or until opaque and pink. Grill the vegetables for 5-7 minutes, flipping occasionally, until tender and slightly charred.
4. In a small bowl, whisk together the dressing ingredients.
5. Combine the grilled shrimp and vegetables in a serving bowl. Drizzle with the dressing and toss gently to coat.
6. Serve warm or at room temperature

WINE PAIRING

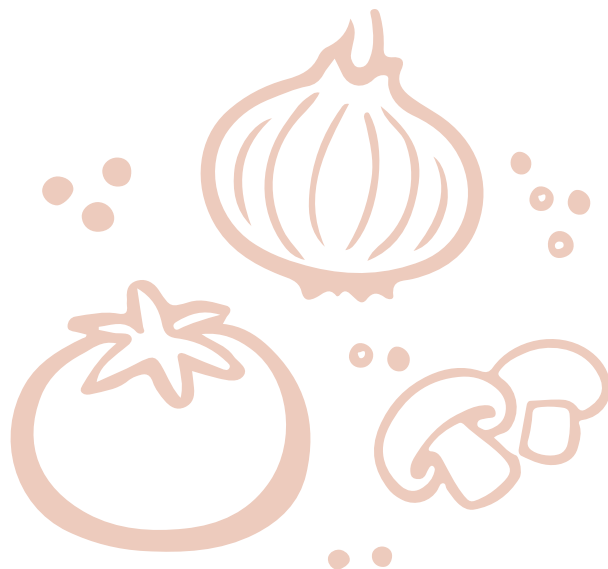
This lighter grilled option works well with La Storia d'Amore Pinot Grigio (IML), and other light-bodied white wines.



Classic Lasagna

INGREDIENTS

1 pound bulk Italian sausage or hamburger
1 medium onion, chopped (about ½ cup)
1 clove garlic, pressed
1 can (16 ounces) crushed tomatoes
1 can (15 ounces) tomato sauce
2 tablespoons dried parsley flakes
1 teaspoon sugar
1 teaspoon dried basil leaves
½ teaspoon salt
9 uncooked lasagna noodles (about 8 ounces)
16 ounces ricotta or cottage cheese (about 2 cups)
¼ cup grated Parmesan cheese
1 tablespoon dried parsley flakes
1½ teaspoons salt
½ teaspoon dried oregano leaves
2 cups shredded mozzarella cheese (about 8 ounces)
¼ cup grated Parmesan cheese



DIRECTIONS

1. Cook and stir Italian sausage, onion and garlic in a 10-inch skillet until sausage is light brown; drain.
2. Add tomatoes (with liquid), tomato sauce, 2 tablespoons parsley, the sugar, basil and ½ teaspoon salt.
3. Heat to boiling, stirring occasionally; reduce heat. Simmer uncovered until mixture is the consistency of thick spaghetti sauce, about 1 hour. Reserve ½ cup of the sauce mixture.
4. Cook noodles as directed.
5. Mix ricotta cheese, ¼ cup Parmesan cheese, 1 tablespoon parsley, 1½ teaspoons salt and the oregano.
6. Layer each of the noodles, sauce mixture, mozzarella cheese and ricotta cheese mixture in ungreased oblong pan, 13 x 9 x 2 inches. Repeat 2 times (total of 3 layers).



Classic Lasagna

DIRECTIONS

7. Spoon reserved sauce mixture onto top; sprinkle with $\frac{1}{4}$ cup Parmesan cheese.
8. Cook uncovered in 350°F oven 45 minutes. Let stand 15 minutes before cutting. Makes 8 to 10 servings.
9. After cooking, lasagna can be covered and frozen no longer than 3 weeks. To serve, cook uncovered in 375°F oven until bubbly, about 1 hour.

WINE PAIRING

Pairs well with many of our Italian red wines such as Capo di Capi (IPY), Piccolomini Montepulciano d'Abruzzo (IBM), and Piccolomini Sangiovese Primitivo to name a few.



Chipotle Burgers with Avocado Salsa

INGREDIENTS

1 bunch fresh cilantro, chopped
1 pound ground beef
1 (7 ounce) can chipotle peppers in adobe sauce
1 cup chopped fresh mushrooms
1 tablespoon Worcestershire sauce
1 avocado - peeled, pitted and diced
1 onion, diced
1 tomato, diced
2 jalapeno peppers, seeded and chopped
1 lime, juiced
Salt to taste
Ground black pepper to taste
4 onion rolls, split



DIRECTIONS

1. Preheat your outdoor grill for medium-high heat and lightly oil the grate.
2. Place half the chopped cilantro in a large bowl and mix with the ground beef. Add chipotle peppers in adobe sauce, mushrooms and Worcestershire sauce and mix. Form the beef mixture into 4 patties.
3. Lightly toss remaining cilantro in a bowl with avocado, onion, tomato, jalapeno peppers, lime juice, salt and black pepper. Set aside.
4. Grill burgers until browned and no longer pink inside, about 5 minutes per side.
5. Serve the burgers on the onion rolls topped with the avocado salsa.

WINE PAIRING

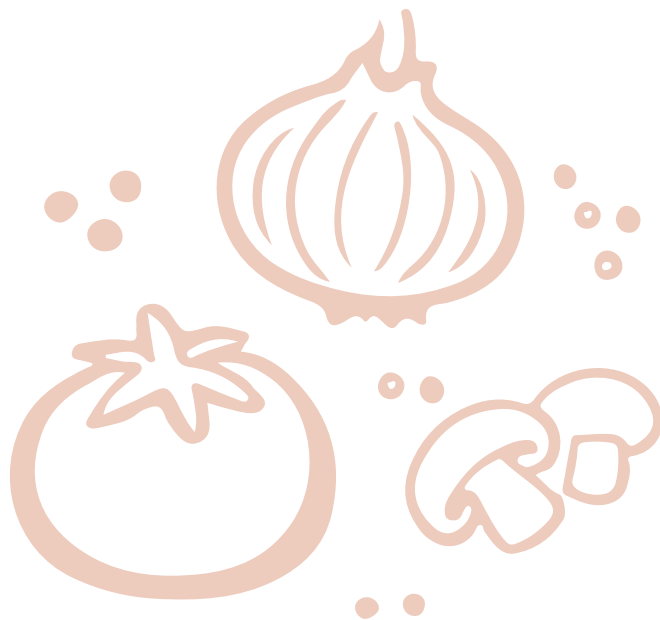
Enjoy this burger with our Bor Forras, Blaufrankisch (PFK) or our Cape Root Cabernet Sauvignon (PDB).



Acqua Pazza

INGREDIENTS

2 cod fillets (6-8oz)
2 tbsp olive oil
2 garlic cloves, thinly sliced
1 cup cherry tomatoes, halved
½ cup Duca d'Amalfi (JDC24D)
½ c fish or chicken stock
Pinch red pepper flakes
1 tsp fresh thyme
Handful of fresh parsley
Salt & cracked pepper
Lemon wedges
Bread to soak up the broth



DIRECTIONS

1. Heat olive oil in the skillet. Add garlic and cook gently until fragrant.
2. Stir in cherry tomatoes and cook until they begin to soften.
3. Add white wine and let it reduce slightly, scraping the bottom to deglaze.
4. Stir in stock, herbs, and a pinch of red pepper flakes.
5. Nestle cod into the broth. Cover and simmer gently 6-8 minutes until flaky.
6. Finish: Sprinkle with fresh parsley and squeeze of lemon.
7. Serve immediately with bread.

WINE PAIRING

Paired with the Duca d'Amalfi (JDC), this dish really comes alive. The wine mirrors the freshness of the tomatoes while softening the briny edge of the seafood. It's the kind of pairing that tastes like sunshine, sea air, and a long lunch along the Amalfi Coast.



Slow Cooker BBQ Beef & Cole Slaw

INGREDIENTS

2 $\frac{3}{4}$ – 3 lb. boneless beef chuck roast
1 large yellow onion, thinly sliced
1 (6-oz.) can tomato paste
2 Tbsp. Dijon mustard
1 $\frac{1}{2}$ Tbsp. apple cider vinegar
 $\frac{1}{2}$ cup water
2 tsp. garlic powder
1 $\frac{1}{2}$ tsp. dried oregano
2 tsp. chili powder
2 tsp. smoked paprika
1 tsp. salt
 $\frac{1}{2}$ tsp. black pepper

Cole Slaw:

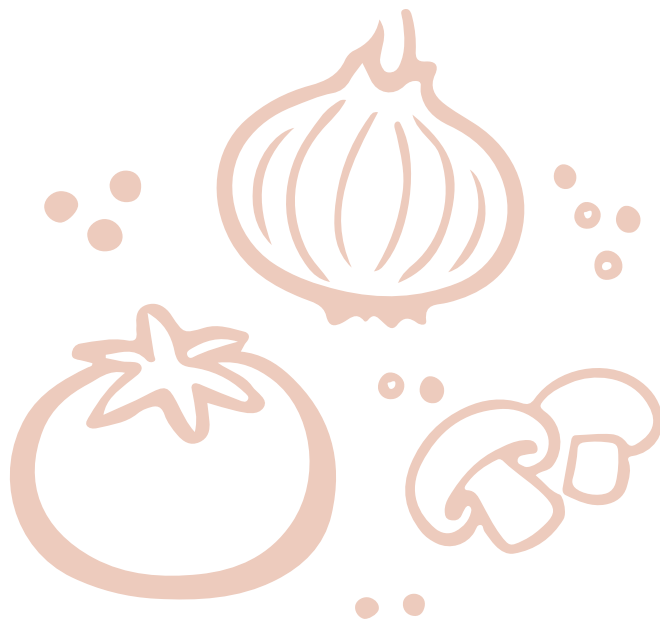
1 (9-ounce) bag coleslaw mix
 $\frac{1}{3}$ cup mayo
3 Tbsp. apple cider vinegar
 $\frac{1}{4}$ tsp. garlic powder
Salt & Pepper to taste

DIRECTIONS

1. Slice onions and place on the bottom of the slow cooker.
2. Cut beef roast into 3 chunks, about 1 lb. each. If searing meat before placing in the slow cooker, heat 1 Tbsp. fat of choice in a Dutch oven or other large pan over medium-high heat. When fat is hot, add beef and sear 4-5 minutes on each side, turning once.
3. Transfer meat to slow cooker with the onions.
4. Mix remaining ingredients and pour over beef and onions. Stir to coat meat and onions.
5. Place lid on slow cooker and cook on LOW heat for 8-10 hours or until meat is tender and shreds easily.
6. Remove meat from slow cooker to a baking dish and shred with 2 forks, return meat to slow cooker and stir into onions and sauce before serving.

WINE PAIRING

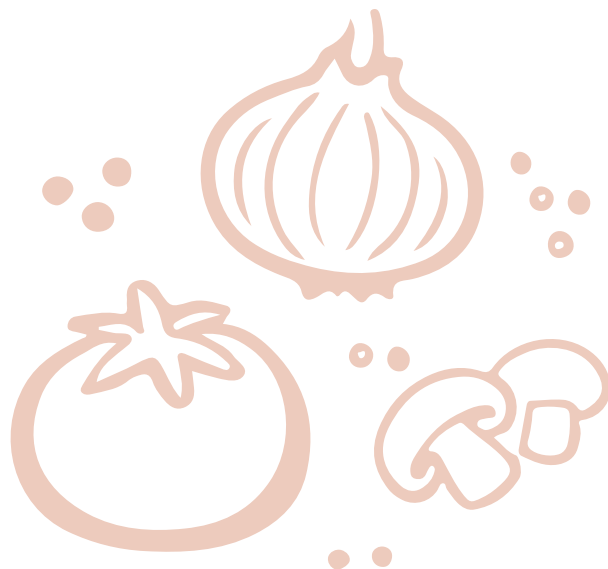
Pair this recipe with our Casa Nueva Carmenère (JBO).



Slow Cooker Tuscan Beef Stew

INGREDIENTS

1 can (10.75 oz) Condensed Tomato Soup
1 can (10.5 z) Condensed Beef Broth
½ cup dry red wine
1 tsp dried Italian seasoning, crushed
½ tsp garlic powder
1 can (14.5 ounces) diced tomatoes with basil, garlic, and oregano
3 large carrots, peeled and cut into 1-inch pieces
2 pounds beef for stew, cut into 1-inch pieces
2 cans (15 oz each) white cannellini beans, rinsed and drained



DIRECTIONS

1. Stir the soup, broth, wine, Italian seasoning, garlic powder, tomatoes, carrots, and beef in a 3.5 quart slow cooker.
2. Cover and cook on LOW for 8-9 hours or HIGH for 4-5 hours.
3. Stir in the beans. Increase the heat to HIGH. Cook for 10 minutes or until the mixture is hot.

WINE PAIRING

This mouthwatering, Mediterranean-inspired stew can hold up to the complex flavors of our Casa Nueva La Alianza (JTA), and our Meerendal Passion Cape Blend (JPK), making these both great pairings for this dish.



Chocolate Fudge

INGREDIENTS

1-1/2 cups sugar
1 – 5 ounce can evaporated milk
½ cup butter
2 cups tiny marshmallows
1 cup semisweet chocolate pieces
½ cup chopped walnuts (optional)
½ teaspoon vanilla



DIRECTIONS

1. Line an 8 x 8 x 2 baking pan with foil, extending the foil over the edges of the pan. Butter the foil.
2. Butter the sides of a 2-quart heavy saucepan. Combine sugar, evaporated milk and butter. Cook until mixture boils, approx. 10 minutes. Reduce heat to medium, cook for 6 minutes, stirring constantly.
3. Remove saucepan from heat. Add marshmallows, chocolate, walnuts (optional) and vanilla, stirring until marshmallows and chocolate are melted. Beat by hand for 1 minute.
4. Spread fudge evenly in the baking pan. Score into squares while warm. Cover and chill for 3 hours or until firm. When fudge is firm, use foil to lift out of pan. Cut fudge into squares.
5. Can be stored tightly covered in refrigerator for up to 1 month.

WINE PAIRING

Pair with our Golden Grape Black Shiraz (GDS), or Murfatlar (PDM).



Golden Tango Coconut Pie

INGREDIENTS

2 large eggs
¾ cup Golden Tango Cream
½ cup butter (melted)
2 tbsp. flour
1 tsp. cinnamon
Dash of salt
2 cups sweetened shredded coconut
½ cup sweetened shredded coconut
¼ cup chopped walnuts or pecans
1 graham cracker crust



DIRECTIONS

1. Preheat oven to 425 degrees
2. In a large bowl beat together first six ingredients. Stir in 2 cups coconut. Pour into pie crust. Sprinkle with ½ cup coconut and ¼ cup nuts.
3. Bake on lower rack of oven for 10 minutes.
4. Reduce oven to 325 degrees
5. Cover pie loosely with foil. Bake 45-50 minutes until filling is set.
6. Cool on wire rack.
7. Refrigerate and enjoy!

WINE PAIRING

Enjoy this pie with our Golden Tango Cream (JTG) and you won't be disappointed!



Rosé Donuts with Rosé Glaze

INGREDIENTS

1 1/2 cups all-purpose flour
1/4 cup freeze-dried strawberries, finely ground
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon fine sea salt
1/2 cup granulated sugar
2 tablespoons vegetable oil
1 egg
3/4 teaspoon vanilla extract
1/2 cup Chevalier de Bayard Rosé (JQC19D)
2 tablespoons whole milk
Nonstick cooking spray

Glaze:

2 cups powdered sugar
3/4 teaspoon freeze-dried strawberries, finely ground
2 tablespoons heavy cream
3 tablespoons Chevalier de Bayard Rosé (JQC)

Tools Needed:

6-cavity donut pan

DIRECTIONS

1. Preheat oven to 350°F and lightly coat the donut pan with nonstick cooking spray. Set aside.
2. In a bowl, whisk together the flour, ground strawberries, baking soda, baking powder, and salt.
3. In a separate bowl, whisk together sugar, vegetable oil, egg, vanilla extract, Chevalier de Bayard Rosé, and milk until smooth. Slowly add the dry ingredients into the wet ingredients and keep mixing until combined.
4. Transfer the batter into a zippered plastic bag or piping bag to make it easier to pour. Snip the end and pipe the batter into the donut pan, filling each 2/3 of the way full.



Rosé Donuts with Rosé Glaze

DIRECTIONS

5. Bake for 16 to 18 minutes, or until a toothpick inserted in the middle comes out clean. Cool in the pan for 2 to 3 minutes and then transfer to wire racks to cool. Repeat with the remaining batter, lightly coating with more nonstick cooking spray before filling.
6. In a bowl, whisk together powdered sugar with freeze-dried strawberries, heavy cream, and Chevalier de Bayard Rosé until smooth. Dip cooled donuts into the glaze.

WINE PAIRING

Pair these delicious donuts with our Chevalier de Bayard Rosé (JQC), or one of our other Rosé wine offerings.

