

WINE BY JOE

Wine By Joe goes with so many wonderful dishes-- from double-anchovy pizza and buffalo meatloaf to kumquat chutney dabbed on Pacific sand dabs. Take a peek at some of Joe's favorite recipes. Pair them with his one of his three Oregon Pinots -- Pinot Noir, Pinot Gris or Pinot Blanc – share with your friends and enjoy! Oh, and if you don't have a certain ingredient on hand (like opossum), feel free to substitute something similar.

Joe's Smoked Saddle of Wild Boar with Cherry Sauce and Wine By Joe Pinot Noir

Serves 6

Ingredients

- 1 saddle of wild Boar (6 to 8 pounds) (the saddle adds a wonderful leathery flavor!)
- charcoal and wood chips for smoking

Brine for smoking

- 2 cups cider vinegar
- 4 cups water
- 1 tablespoon black peppercorns
- 1 teaspoon juniper berries, crushed
- 1/2 cup firmly packed dark, brown sugar
- 1 bay leaf
- 3 whole cloves
- 2 teaspoons grated orange zest
- 2 tablespoons chopped fresh parsley
- 1 medium yellow onion, chopped
- 1 clove garlic, halved
- 1 medium carrot, peeled and sliced
- 1 medium celery stalk, sliced
- 1 cup of Wine By Joe Pinot Noir

Sauce

- 1/2 cup dried Bing cherries
- 1/2 cup Wine By Joe Pinot Noir
- 1/4 cup cherry jam
- 2 cups beef, or game meat stock
- 1/2 yellow onion, chopped
- 2 teaspoons fresh lemon juice
- 1/2 teaspoons Dijon mustard
- 2 tablespoons unsalted butter
- salt and freshly ground black pepper

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Directions

1. Brine: Combine all ingredients, except wine, in a large, saucepan and bring it to a boil. While sipping Wine By Joe Pinot Noir, reduce heat and simmer for 30 minutes. Strain into a large container; add the Wine By Joe Pinot Noir. Place boar in brine (fully covering the meat) in refrigerator a couple of days in advance of cooking.
2. Remove boar from brine and allow to sit for about 45 minutes before smoking. Use a covered grill and the indirect-heat method; after the coals have burned for 30 minutes, make 2 piles of coals with drip pan in the middle. Sprinkle each pile of coals with 1 cup wet wood chips that have been soaked in Wine By Joe Pinot Noir for 20 minutes and drained. Place boar on grill and cook, covered, until meat reaches 160°F, about 1-1/2 to 2 hours. Replenish coals and chips about every 30 minutes.
3. Sauce: In a small saucepan, soak dried cherries in Wine By Joe Pinot Noir for 45 minutes. Add all remaining ingredients, except butter, salt and pepper, and reduce over medium heat to a light sauce consistency. Swirl in butter. Season with salt and pepper. Keep warm.
4. Remove boar from grill and let rest 10 minutes, while sipping Wine By Joe Pinot Noir. Carve and serve with sauce and another bottle of Wine By Joe Pinot Noir to all of your best friends and family!

Joe's Shredded Yak & Vegetable Soup with Wine By Joe Pinot Noir

Serves 4

2 lb cooked yak shreds (tastes just like chicken!...actually, it tastes a lot like beef.)

- 1 medium onion (chopped)
- 2 t olive oil
- 1 15 oz can sliced stewed tomatoes
- 1 C peas
- 1 C corn
- 1 C green beans
- 1 C carrots peeled and sliced
- 1/2 C chopped celery
- 1/2 C diced turnips
- 2 C water
- 1/2 C Wine By Joe Pinot Noir
- 2 t beef bullion

Open a bottle of Wine By Joe Pinot Noir and pour yourself a glass. Heat the olive oil in a large pot on your stove and sauté the onion until it is tender. Add the yak shred to the pot and break it up a bit so there aren't big chunks that will get stuck in your craw. Add everything else and bring to a low simmer for a half hour or so, while making sure the Wine By Joe Pinot Noir is tasting well. Serve it to your best friends, with savory biscuits for dipping and another bottle or two of Wine By Joe Pinot Noir!

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Joe's 'Possum and 'Spuds with Pinot Gris

Serves 4

1 opossum, cut into serving pieces
Half water and half Wine By Joe Pinot Gris to cover the critter
2 teaspoons salt
1/8 teaspoon black pepper

1 small clove garlic
4 baking size sweet potatoes, pared and quartered
1 cup granulated sugar
1/2 cup (1 stick) margarine, chopped

Skin and dress opossum (the opossum will surely be chilly without its skin, so dress it in lots of layers!) Put in Dutch oven and cover with water and Wine By Joe Pinot Gris. Add salt and pepper and garlic. Cover and cook over medium heat until very tender. Place opossum pieces in center of large baking pan and arrange sweet potatoes around them. Sprinkle sugar and margarine over potatoes. Pour 2 cups of broth from cooked opossum over all. Open bottle of Wine By Joe Pinot Gris and taste test it thoroughly. Place opossum and spuds in preheated 375 degrees F oven and bake until potatoes are fork tender, slightly browned, and broth has evaporated. Open a second bottle of Wine By Joe Pinot Gris and drink it before you realize you're about to eat tenderized road kill!

Joe's Sand Dabs with Wine By Joe Pinot Gris

Serves 2

- 2 whole Pacific Sand Dabs about 8 ounces each gutted (ouch!) and cleaned
- 1/4 cup olive oil
- 1 tablespoon unsalted butter
- 1/4 cup flour, seasoned with salt and pepper
- 1 recipe garlic lemon butter

Garlic Lemon Butter

- 3 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 2 tablespoons fresh lemon grass chopped
- 3 teaspoons fresh lemon juice
- 2 teaspoons of Wine By Joe Pinot Gris
- itty bitty dash of white pepper

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In a small skillet, sauté the minced garlic in olive oil and butter until garlic is softened and turns golden. Remove from heat and stir in lemon grass, white pepper and lemon juice. Season with salt to taste.

Open a bottle of Wine By Joe Pinot Gris and pour yourself a glass. Rinse the sand dabs in cold running water. Pat dry like they are a newborn babe, with clean paper towel. Drench sand dabs in seasoned flour. Heat olive oil in a large skillet and sauté the sand dabs until golden brown on each side. Place fish on heated platter or individual serving plates and top with the garlic lemon butter. Dab a bit of Wine By Joe Pinot Gris on your wrist for good luck, and enjoy the dish with all your Joe (or Josephine) friends!

Joe's Shark Ceviche and Noodle Salad with Wine By Joe Pinot Blanc

Serves 4

Ceviche

4 fresh shark portions, about 6 oz each
2 t finely diced ginger root
1 finely diced red chili
3 juice of three limes
¼ bunch coriander finely chopped
½ stick lemon grass chopped as fine as possible
1 C Wine By Joe Pinot Blanc

Place all the chopped ingredients in a bowl. Add the lime juice, Wine By Joe Pinot Gris and a pinchy-pinch of salt. Mix thoroughly. Slice the shark as thin as possible, against the grain. Place the sliced shark in the lime and Wine By Joe Pinot Gris mixture and marinate overnight or just a couple of hours for those of you who like that that funky, rubbery texture of fish.

Salad

1 package rice noodles, cooked and rinsed (don't over cook 'em!)
¾ C diced papaya
2 T finely diced red pepper
½ C finely diced Roma tomato
10 each whole coriander & mint leaves
2 T freshly grated coconut
10 chopped celery leaves

Dressing

¼ C Sweet chili sauce
2 each lime juice
2 each lemon juice

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¼ bunch fresh coriander leaves
1 t granulated sugar
½ each fresh red chili pepper
Few drop of fish sauce to taste

Place all the ingredients in a bar blender (kind of like a Bass-o-matic!) Blend thoroughly and keep refrigerated.

Open a bottle of Wine By Joe Pinot Blanc and pour yourself and your friends a glass. Mix the salad ingredients together and place a bit on each plate. Remove the shark from the marinade and place it on so carefully and pretty on top of the salad portion. Give the dressing a quick stir and drizzle it all over the shark and salad. Your friends will love biting into this shark and sipping Wine By Joe Pinot Blanc as the spicy noodles slide happily down their throats!

Joe's Frog Legs Marinated in Wine By Joe Pinot Blanc Serves 4

Ingredients

- 8 to 12 pairs large frog legs (2 to 3 pairs per serving)
- 3 cups Wine By Joe Pinot Blanc
- 2 tablespoons fresh thyme leaves
- salt and white pepper to taste
- flour for dredging
- 4 tablespoons unsalted butter
- 2/3 cup pine nuts
- 2 tablespoons fresh lemon juice
- 2 tablespoons slivered garlic
- 1/4 cup minced fresh parsley
- 1/4 cup yellow bell peppers

Directions

1. Combine Wine By Joe Pinot Blanc and thyme in a bowl, add frog legs, and marinate for 2 hours at room temperature.
2. Remove frog legs from marinade and pat dry with paper towels. Season with salt and pepper and dredge in flour.
3. Heat oil in a sauté pan and sauté legs until golden brown and tender, about 10 to 12 minutes. Remove to paper towels to drain; keep them warm so they don't get cold feet!
4. Drink one glass of Wine By Joe Pinot Blanc.
5. Sauté: In a separate sauté pan, melt butter and sauté pine nuts until lightly golden. Add lemon juice, garlic, parsley, basil, and bell peppers and cook for 2 more minutes.
6. Arrange frog legs on individual warm serving plates and pour sauce over them. Serve immediately. Hey, nice legs, Joe!
7. Although it's been rumored that frog legs will literally jump out of a hot skillet, Joe promises that if you have enough Wine By Joe Pinot Blanc around, you can whack the leg with a bottle and safely return it to the pan without altering the fabulous flavor!