

COMPLIMENTS OF CLOVER HILL WINERY

Eggplant Bruschetta

For best results, serve with Clover Hill Red.

*1 large eggplant
1 plum tomato chopped
2 cloves of garlic
2 tablespoons of olive oil
1/2 onion chopped
1/4 cup of olive tapenade or
1/4 cup of chopped mixed olives*

*1 tablespoon of lemon juice
2 tablespoons of fresh or dried cilantro
salt and pepper to taste
2 baguettes sliced
1 bar of semi-soft goat cheese or
cream cheese can be used*

Cut the eggplant in half lengthwise, place on lightly oiled sheet and bake at 350 for 1 hour or until it is soft. Let the eggplant cool so it can be scooped out. Take olive oil and two cloves of garlic minced and mix together, spread this mix on the bread and toast in oven till golden. In a food processor place the eggplant, tomato, onion, garlic, lemon juice, spices, olives and oil. Process till smooth. Spread the goat cheese on the toasted baguette and top with the eggplant. The eggplant bruschetta can be made in advance and be refrigerated for a few days. Enjoy!

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COMPLIMENTS OF CLOVER HILL WINERY

Southwestern Black Bean Cakes with Spicy Jalapeno Cream

Black Bean Cake Ingredients

*1 red bell pepper, diced
1 lrg sweet onion, diced
1/2 c. shredded carrot
2 tbs. canola oil
4 cloves garlic, minced
1 diced jalapeno
4 lrg can (1lb.13oz) Goya Black Beans
1/2 bunch chopped fresh cilantro
4 sprigs fresh thyme
3 bay leaves
1 can veggie or chicken stock
Juice of 1/2 lime
1/2 jar salsa
salt and white pepper*

*Ground cumin
2 c. Plain bread crumbs
1 beaten egg
1 c. monterey jack cheese or
mexican cheese blend
Yellow corn meal*

Jalapeno Cream Ingredients

*1 Pt. Sour cream
1 jalapeno, small dice
2 small garlic cloves, minced
1/2 bunch chopped cilantro
1 tsp. cumin
Salt & white pepper to taste
1/2 lime
1 tbs. honey*

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Southwestern Black Bean Cakes with Spicy Jalapeno Cream

Directions:

Saute pepper, onion and carrot in canola oil for 3 mins. Add garlic and jalapeno for 1 min. Add 3 cans drained black beans, stock, thyme and bay leaves and simmer on low 20 mins. Add salsa, 2 tsp. salt, 1 tsp. white pepper & 2 tsp. cumin and simmer 20 mins more, stirring often. Remove from heat and discard thyme sprigs and bay leaves. Add 1/2 bunch chopped fresh cilantro and 1/2 lime juiced. Puree 1/2 of mixture and then add last can of drain black beans. Let mixture cool and stir in 2c. bread crumbs, 1 egg, and 1c. jack cheese. Form into patties, dust with yellow cornmeal and saute in canola oil on med. heat until crispy on outside. Dollop with jalapeno cream and enjoy! (Jalapeno cream is better made one day in advance)

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