

Wintery Winery Recipe Selection from CLOVER HILL



Portabella Mushroom Stew



For best results, serve with Clover Hill Cabernet Sauvignon

*4 tbsp olive oil
1 large onion diced
2 tsp diced fresh rosemary
2 cloves minced garlic
8 oz. sliced portabella mushrooms
2 cups sliced with button mushrooms*

*1 16oz. can diced tomatoes with green chiles
3 tbsp tomato paste
1/2 cup water
1 cup Clover Hill Cabernet Sauvignon
Salt and Pepper to taste*

Sauté the onion, garlic and rosemary just till slightly soft. Add the tomatoes, tomato paste and the water, bring to a boil. Add the mushrooms, fold into pan. Pour the cup of wine over the mixture and simmer for 15 minutes. This is best served over scalloped potatoes and crusty bread.
Pair with the Cabernet Sauvignon and enjoy!



Oak Vidal Chicken



Clover Hill Oak Vidal is great for winter sipping and cooking!

*1 Whole Chicken
Paprika (not hot)
Salt & Pepper*

*6 Cloves of crushed Garlic
Clover Hill Oak Vidal Blanc*

Rinse chicken. Salt and pepper well and add the paprika. In the bottom of the pan, add 1.5- 3 cups of Oak Vidal Blanc wine. Add 6 cloves of crushed garlic. Allow chicken to sit breast side down for at least one hour. Keep chicken breast side down and bake at 325 for first 45 mins (This will make the white meat really juicy). Turn chicken over and continue baking for another 45-60 minutes.
Enjoy with a glass of Oak Vidal Blanc!

