



Rigatoni with Spiced Coffee Sausage

To be paired with your January Wine Club Reds



Sausage Ingredients: 1/2 pound ground pork, 1/2 pound ground beef, 3 tbsp. **Black Dust Coffee & Spice Rub**

Pasta Ingredients: 1 pound rigatoni pasta, 1/2 cup white wine, 1/4 cup Guinness beer, 3/4 cup heavy cream, 1/2 tsp. **dehydrated minced garlic** or 4 cloves garlic, minced, 1/2 yellow bell pepper, sliced in 2 inch pieces, pinch of **crushed red pepper flakes**

For garnish: 4 scallions, cut into 1 inch bias cut pieces 10-12 grape tomatoes cut in half

Directions:

Thoroughly mix sausage ingredients, cover and place in refrigerator for 30 minutes. Cook rigatoni according to package directions until al dente; drain. Meanwhile, place sausage mixture into a deep skillet and brown over medium high heat, 4-6 minutes. Add the bell peppers, garlic, wine and Guinness and simmer until reduced by half, 4-5 minutes. Next, stir in the cream and simmer for to 2-3 minutes. Stir in the drained rigatoni, tomatoes, scallions and crushed red pepper and toss to coat.

Yields: 8 servings

Thanks to: Mike Johnston, Savory Spice Shop Founder



Cambodian Lemongrass Marinated Grilled Steak & Sauce with Veggies

To be paired with your January Wine Club Whites



For marinade:

2 tbsp. **Cambodian Lemongrass Curry powder**, 1/2 cup lemon juice, 1/2 cup white wine vinegar, 2 tbsp. soy sauce **For sauce with veggies:** 1 cup coconut milk, 1/2 cup water, 1 tbsp. lime juice, 12 oz. bag frozen vegetables*, small can straw mushrooms, drained (optional), small can water chestnuts, drained (optional) **For paste:** 3 tbsp. **Cambodian Lemongrass Curry powder**, 2 tbsp. water, 2 tbsp. soy or fish sauce, 2 tbsp. olive oil **and:** 1-1 1/2 pounds of flank or skirt steak

*Notes:

Following an Alton Brown tip, we used a frozen vegetable product that can be microwaved in the unopened bag. Cooked a little less than halfway, they stay crisp and cut the final prep time down.

Directions:

In a gallon size ziplock bag, combine all the marinade ingredients and marinate steak for 30 minutes. Preheat grill. Mix all ingredients for paste in a small bowl and set aside. Microwave veggies for 2-2 1/2 minutes. Meanwhile, in a large skillet, heat coconut milk and water over low heat for 5-6 minutes, stirring occasionally. Thoroughly mix in curry paste, veggies and lime juice. Simmer covered over medium/low heat for 10 minutes, stirring occasionally. Meanwhile, grill steaks to desired doneness. For a slightly thicker sauce, remove cover and simmer for 5-10 minutes more, depending on desired consistency.

Serving Suggestions:

Serve over steak and rice.

Yields: 4 servings

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