



BARREL ASSOCIATES
INTERNATIONAL



DARGAUD & JAEGLE
Tonnellerie



FIRE BENT BY JAEGLE



RECIPE COLLECTION
VOLUME ONE



FRIENDS OF
BARREL ASSOCIATES
RECIPE COLLECTION

We hope that you enjoy the recipes that our Barrel Associates International team is cooking in our kitchens as much as we do. We would love to hear about which wines you are savoring with our recipes and what you are cooking in your kitchens. If you would like to contribute a recipe and wine pairing to the next volume of our cookbook, please send those to us at office@barrelassociates.com.

SOUPS & SALADS	5
MAIN DISHES	11
DESSERTS	25
BEVERAGES	31



SOUPS AND SALADS

SPRING SALAD OF GREEN VEGETABLES

Recipe contributed by Cédric Jagéle

INGREDIENTS

Green beans
Fava beans
Snow peas
Basil leaves
Mushrooms, preferably chanterelles
Toasted sesame seeds
Yellow onion
Balsamic vinegar
Walnut oil or hazelnut oil
Grapeseed oil
Butter
Black pepper
Pink (or white) salt

PREPARATION

Rinse all green ingredients and shell the fava beans.

Cook green beans, fava beans and snow peas, in boiling, salted water, for 10 minutes. Vegetables should not be overcooked, but al dente.

Remove green vegetables from boiling water and put into an ice water bath to keep vibrant color.

Cut onion into rings and sauté in grapeseed oil until translucent and slightly caramelized.

Saute mushrooms in butter. When cooked, drain and cool. Remove excess butter on paper towels.

In salad bowl, mix vegetables, chopped basil leaves, sesame seeds, drizzle with hazelnut oil and a small drizzle of balsamic vinegar.

Toss gently and serve.

NOTES

Broccoli, green peas or asparagus may be substituted for any of the above green vegetables.

For vegan preparation, simply substitute butter with grapeseed oil or olive oil.

PAIR WITH

Carhartt Vineyards — Top Branch Chardonnay

Aged in Vallaurie barrels

SICILIAN SAUSAGE SOUP

Recipe contributed by Becky Hendricks

INGREDIENTS

Makes about 6 cups

1 pound bulk pork sausage
1 large onion chopped (about 1 cup)
15 ounces tomatoes
3 ½ cups chicken broth
1 teaspoon leaf basil, crumbled
½ teaspoon salt
¼ teaspoon pepper
½ cup Acini de Pepe noodles

PREPARATION

Brown the sausage in a pot large enough to hold the other ingredients, breaking up the meat with a wooden spoon until all the pink color has disappeared. If you prefer, you can drain the fat from the sausage.

Saute onions in the pot used to brown the sausage until they are soft. Add the tomatoes, broth, and basil. Bring to a boil. Stir in the macaroni, salt, and pepper. *(The salt and pepper can be added with the tomatoes, broth, and basil if you prefer.)* Lower the heat and simmer 20 minutes until the noodles are tender.

NOTES

You can use whatever flavor of pork sausage that you and your eaters prefer, though an Italian seasoned sausage will lend itself well to this soup.

If you don't have Acini de Pepe noodles or can't locate them in the store, you can use another small noodle such as salad macaroni or alphabet. You can also use other items such as rice.

The soup's consistency is more similar to a stew than to a broth based soup. If you prefer your soup to have a higher broth-to-meat/noodle ratio you can do one or more of the following:

—Double the amount of all ingredients except the sausage and noodles

—Buy smaller tomatoes (diced instead of whole/stewed) or use one can tomatoes one can puree/sauce.

PAIR WITH

Terra D'oro Amador County — Barbera

Aged in Barrel Associates American oak barrels

SUMMER CORN CHOWDER

Recipe contributed by Gretchen Brakesman

INGREDIENTS

Serves 4 to 5 people

- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 1 large yellow onion, cut into $\frac{1}{4}$ inch diced
- 3 tablespoons flour
- 5 cups vegetable broth
- 2 russet potatoes, cut into $\frac{1}{4}$ inch diced
- 4 cups fresh corn kernels
- $\frac{1}{2}$ cup diced ($\frac{1}{4}$ inch) red bell pepper
- $\frac{1}{2}$ cup diced ($\frac{1}{4}$ inch) green bell pepper
- Salt, to taste
- $\frac{1}{4}$ teaspoon freshly ground pepper
- 1 cup half – and – half
- 2 ripe plum tomatoes, seeded and cut into $\frac{1}{4}$ inch dice, for garnish
- $\frac{1}{2}$ cup thinly slivered fresh basil leaves, for garnish
- 1 pound crab meat or bacon *if you want to add a little something*

PREPARATION

Place the oil and butter in a pot over low heat. Add the diced onion and wilt for about 10 minutes. Sprinkle the flour over the onion: cook, stirring for additional 3 to 5 minutes. Add the broth and potatoes, bring to a boil.

Reduce the heat to medium and cook, partially covered, for 10 minutes or until the potatoes are tender, stirring occasionally.

Add the corn, red and green peppers, salt, pepper and half and half, cook over low heat for 8 minutes, stirring occasionally. At this point you could add the crab meat or cooked bacon.

Ladle 2 cups of soup into each bowl. Before serving, place 1 tablespoon of diced tomatoes in the center of each and top generously with slivered basil. Serve hot.

PAIR WITH

Porter Family Vineyards — Chardonnay

Aged in Dargaud & Jaegle barrels





MAIN DISHES

PORK RIB TACOS

Recipe contributed by Jerry DeLorenzo

INGREDIENTS

3-4 pounds country style pork ribs (NOT baby backs)
2 cups BBQ sauce
1 tablespoon paprika
1 tablespoon chili powder
1 tablespoon dry oregano
1 tablespoon garlic powder
1 tablespoon cumin
Salt and pepper, to taste
1 onion diced
3 cloves garlic minced
2 cups salted chicken broth
¼ cup olive oil (in skillet)
Large crock pot

PREPARATION

Marinate the ribs in the BBQ sauce over night.

Create and mix together a dry rub with equal parts paprika, chili powder, dry oregano garlic powder and cumin. Salt and pepper the rub to taste. Drizzle olive oil over washed and dried ribs. Heavily dust ribs and press spices on both sides.

Heat a large skillet on medium high heat add olive oil and brown the ribs thoroughly. Remove pork from the pan. Add 1 diced onion to the same pan once pork is removed, sauté onions in pork drippings until transparent.

Add 3 cloves of minced garlic to the same pan for the last 2-3 minutes of onion softening. De-glaze pan (including all the crispy bits) with 1 cup of chicken stock.

Add pork and onion/chicken stock to a crock pot and cover with additional chicken stock. Turn heat to high until boiling then reduce to low and reduce to low and cook for 3 hours. Pull out pork, strain broth and reduce broth by half on medium heat in a sauce pan. Pull rib meat clean and top meat with reduced broth. Serve with taco fixings

PAIR WITH

Domaine Serene - Yamhill Cuvéé Pinot Noir

Aged in Dargaud & Jaegle barrels



CHOUCROUTE GARNIE WITH DIJON VINAIGRETTE GREENS

Recipe contributed by Jeff Jaeger

DIJON VINAIGRETTE INGREDIENTS

2 tablespoons sherry vinegar
½ tablespoon minced shallot
½ tablespoon Dijon mustard
½ cup extra-virgin olive oil
Salt and freshly ground pepper

CHOUCROUTE GARNIE INGREDIENTS

1½ pounds smoked meaty ham hocks
1 pound fully cooked bratwurst
8 ounces thick-sliced bacon strips, cut crosswise into 1-inch pieces
2 large onions, chopped
1 teaspoon juniper berries (optional)
1 teaspoon whole black peppercorns
10 whole cloves
8 whole allspice
3 bay leaves
3 Red Delicious apples, unpeeled, cored, cut into 1-inch pieces
2 2-pound jars sauerkraut, squeezed dry
2 pounds fully cooked kielbasa, cut diagonally into 1-inch pieces
1 pound fully cooked knockwurst
2 cups Alsatian Pinot Blanc or other dry white wine
2 pounds small red-skinned potatoes
¾ cup chopped fresh parsley
Assorted mustards
Prepared white horseradish

PREPARATION

In a small bowl, whisk the sherry vinegar with the shallot and Dijon mustard. In a thin, steady stream, whisk in the olive oil until emulsified. Season with salt and pepper.

Add the dressing to your favorite mix of greens.

PREPARATION

Place ham hocks in large saucepan. Add enough water to cover by 2 inches. Bring to boil. Reduce heat, cover and simmer until meat is very tender, about 2 hours. Transfer hocks to medium bowl. Boil broth until reduced to 2 cups, about 15 minutes. Remove meat from bones; discard bones. Place hock meat in medium bowl. (Can be made 1 day ahead. Cover hock meat and broth separately; chill.)

Preheat oven to 350°F. Heat heavy large pot over medium-high heat. Add bratwurst and bacon. Sauté until bacon is crisp and bratwurst is brown, about 10 minutes. Place in bowl with hock meat.

Add onions, spices and bay leaves to same pot. Sauté until onions are tender, about 5 minutes. Add apples; sauté 2 minutes. Mix in sauerkraut. Add all meats; press to submerge. Add reserved broth and wine. Boil 10 minutes. Cover choucroute and bake 1½ hours.

Meanwhile, cook potatoes in pot of boiling salted water until tender, about 18 minutes. Drain; cool slightly. Cut potatoes in half. Dip cut sides into parsley. Arrange sauerkraut and meats on platter. Surround with potatoes. Serve with mustards and horseradish.

PAIR WITH

Etude — Estate Grace Benoist Ranch Carneros Pinot Noir

Aged in Dargaud & Jaeger barrels

CHICKEN WITH MOREL MUSHROOMS AND CREAM

Recipe contributed by Chantal Jaegle

INGREDIENTS

1-4 $\frac{1}{2}$ pound chicken, cut into 8 pieces. Leave the skin on.
1 cube of butter - 8 ounces
1 onion
2 cloves of garlic (optional)
2 tablespoons of flour
 $\frac{3}{4}$ cup dry white wine
2 $\frac{1}{4}$ cup heavy cream
 $\frac{1}{4}$ cup dried morel mushrooms
Salt and pepper to taste

PREPARATION

Cut the chicken into 8 pieces (use the neck and the backbone to make broth to use in another recipe).

Peel and chop the onion. Crush the garlic.

In a large, heavy casserole dish, melt the butter and brown the chicken pieces. Remove the chicken from the casserole. Add onion and garlic and sauté until golden. Add salt and pepper and sprinkle with flour. Stir and then add the wine to deglaze the pan and reduce the liquid. Mix until juices are well caramelized. Add the heavy cream. Simmer for 25-30 minutes.

While the above is cooking, soak mushrooms in a bowl for 15 minutes. Drain them and put into a small pot of boiling water for 10 minutes. Drain and mix into the casserole dish at the end of cooking.

Adjust seasoning and serve hot.

NOTES

This dish can be served with silver-dollar sized bellini pancakes.

PAIR WITH

Pedernales Cellars – Viognier

Aged in Dargaud & Jaegle barrels



CHICKEN PARMESAN

*Recipe contributed by Rich Davis
Recipe by Chef John, Allrecipes*

INGREDIENTS

4 skinless, boneless chicken breast halves
salt and freshly ground black pepper to taste
2 eggs
1 cup panko bread crumbs, or more as needed
1/2 cup grated Parmesan cheese
2 tablespoons all-purpose flour, or more if needed
1 cup olive oil for frying
1/2 cup prepared tomato sauce
1/4 cup fresh mozzarella, cut into small cubes
1/4 cup chopped fresh basil
1/2 cup grated provolone cheese
1/4 cup grated Parmesan cheese
1 tablespoon olive oil

PREPARATION

Preheat oven to 450°F. Place chicken breasts between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound chicken with the smooth side of a meat mallet to a thickness of 1/2-inch. Season chicken thoroughly with salt and pepper.

Beat eggs in a shallow bowl and set aside. Mix bread crumbs and 1/2 cup Parmesan cheese in a separate bowl, set aside.

Place flour in a sifter or strainer; sprinkle over chicken breasts, evenly coating both sides. Dip flour coated chicken breast in beaten eggs. Transfer breast to breadcrumb mixture, pressing the crumbs into both sides. Repeat for each breast. Set aside breaded chicken breasts for about 15 minutes.

Heat 1 cup olive oil in a large skillet on medium-high heat until it begins to shimmer. Cook chicken until golden, about 2 minutes on each side. The chicken will finish cooking in the oven.

Place chicken in a baking dish and top each breast with about 1/3 cup of tomato sauce. Layer each chicken breast with equal amounts of mozzarella cheese, fresh basil, and provolone cheese. Sprinkle 1 to 2 tablespoons of Parmesan cheese on top and drizzle with 1 tablespoon olive oil. Bake in the preheated oven until cheese is browned and bubbly, and chicken breasts are no longer pink in the center, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165°F (74°C).

PAIR WITH

J. Lohr — Cabernet Sauvignon
Aged in Barrel Associates American oak barrels

TURKEY (OR SIMPLE CUT OF MEAT) POT-AU-FEU

Recipe contributed by Cédric Jagéle

INGREDIENTS

Serves 6 people

2 large turkey legs
2 beef marrow bones (2 good beef bouillon cubes may be substituted)
5 carrots
2 leeks
4 turnips
2 stalks of celery
1 onion
4 cloves
6 potatoes
1 clove of garlic
1 bouquet garni (thyme, bay leaf and parsley)
Butter

Grapeseed oil
Salt and pepper

PREPARATION

Firmly Brown the turkey legs in butter, for about 5 minutes on each side. Put browned legs aside.

Wash and peel all vegetables and cut into large pieces/chunks. Insert all cloves into the onion. Cook potatoes and set aside.

Boil 3 quarts of water and add all of the vegetables, (except the potatoes) along with the bouquet garni, garlic, salt and pepper. After 10 minutes of cooking the vegetables, add the turkey legs and cook on low, for about 2 hours. Skim, from time to time. 1 hour into cooking, add the beef marrow bones.

Drain the vegetables and meat. Keep the flavorful cooking water for another use: pasta, rice, etc..

Present nicely in a heavy cast-iron pot. Serve with spicy mustard, salt and pepper.

NOTES

The good thing about this recipe is that many simple cuts of meat may be substituted for the turkey legs and you will have a wonderful meal!

PAIR WITH

Bethel Heights — Estate Willamette Valley Pinot Noir
Aged in Vallantine barrels

MEAT RUB

Recipe contributed by Ron Angold

INGREDIENTS

- 3 Tablespoons of California ground chili pepper
- 3 Tablespoons of New Mexico ground chili pepper
- 3 Tablespoons of kosher salt
- 1 Tablespoon of onion powder
- 1 Tablespoon of garlic powder
- 1 Tablespoon of ground cumin
- 1 Tablespoon of brown sugar (*for tri-tip and pork chops, omit for poultry*)
- ½ Tablespoon of cayenne chili powder (*add more for additional heat*)

Thoroughly mix all ingredients in a bowl before applying. Save remaining rub for the next time you cook.

PREPARATION

TRI-TIP PREP

Take tri-tip out of the fridge 1 hour prior to cooking, pat dry with paper towel. If needed, trim excess fat on the “fatty” side, some fat is good but too much will be chewy.

Liberal apply rub on the tri-tip by hand. *Note: Give it a “deep tissue” massage, ensuring application in every nook and cranny while also tenderizing the meat.*

Let meat sit for remainder of the hour. *Note: Getting the tri-tip close to room temp not only reduces cook time, but creates a more consistent cook temp throughout.*

“BBQ”ING

Preheat Grill on High 400°F (if using charcoal make sure to put charcoal on one side to create “zones”). If using a gas grill place one burner on high with others on medium.

Sear fatty side down first, for 5 to 7 minutes then flip to sear the other side for 5 minutes.

Turn down BBQ to ~300°F and leave for 20 minutes (fatty side up), flip and cook another 5 to 10 minutes. Check temp and pull of grill with an internal temp of 125°F.

REVERSE SEAR OVEN

Preheat oven to 250°F, with convection on.

Place tri-tip (fatty side up) on rimmed baking sheet with wire rack and add enough water to cover the bottom of the sheet. Bake to an internal temp of 125° F (check temp after 30 minutes).

Meanwhile, bring a cast iron skillet with oil to high heat (should be smoking), and sear all sides of the tri-tip until dark brown. *Note: turn down temp if getting too much splatter and make sure to have the vent on (and probably some windows open). You can also you the broiler in your oven if it can get over 500°F, watch closely and make sure to flip. This will result in less mess (and smoke).*

FINISHING

Take the meat off the grill and allow it to sit for a minimum of 10 minutes. This allows the muscle fibers to reabsorb the juices they released during cooking. If carving too early, the juices will just run out.

Make sure to carve the tri-tip across the muscle fibers.

Note: This spice blend was created after years of testing, adjusting, eating, and repeating. For the rub, I prefer to use Badia spices (in little bags) that can be found in the Mexican section of most grocery stores. This rub brings a structured, balanced and slow building spice to any meats you put it on, and for additional heat just add more cayenne.

PAIR WITH

Hidden Bench Estate Winery – Terroir Cache Red Blend

Aged in Dangoud & Jaeger barrels

STEAK WITH RED WINE

Recipe contributed by Ed Schulz

INGREDIENTS

1 bottle Washington State red wine, or white if you prefer.
1 steak
1 raw russet potato
1 bunch of broccolini

PREPARATION

Open the wine and check for flavor. If good, proceed.

Place potato in oven to roast at 425°F for one hour.

Place broccolini in a glass pie plate, drizzle with olive oil

Heat grill while checking wine for flavor.

Cook steak to desired tenderness, set aside in kitchen to rest.

Continue checking wine for flavor.

About 45 minutes after starting Potato to roast, slip the prepared broccolini into the oven.

Check wine for flavor. Pre-heat a serving plate.

Plate Steak, potato and broccolini together, enjoy whilst checking your Washington wine for flavor.

PAIR WITH

B. Leighton — Petit Verdot

Aged in Dargaud & Jaeger barrels





DESSERTS

LEMON MERINGUE PIE

*Recipe contributed by Lizette Jaeger
Recipe by Cindy Paulcyn, Mustard's Grill*

PIE CRUST INGREDIENTS

2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon granulated sugar
3/4 cup cold unsalted butter, cut into small pieces
2 tablespoons plus 1 teaspoon water
1/4 teaspoon vanilla extract
1 large egg

PREPARATION

To make the crust, combine the flour, sugar, salt, and butter in food processor, electric mixer, or large mixing bowl. Using the blade attachment of the food processor, the paddle attachment of the electric mixer, or a pastry cutter, cut the cold butter into the flour until the mixture resembles a coarse meal. If you are using a processor, transfer the mixture to a bowl. Sprinkle the 2 tablespoons water and the vanilla over the mixture and mix with a fork until the dough clumps together. Gather the dough into a ball, wrap it in plastic wrap, and flatten into a 1-inch-thick disk. Refrigerate the dough for 30 minutes, until it is firm enough to roll out.

Have ready an 11-inch fluted tart pan with a removable bottom (or a 9-inch deep-dish pie pan). On a lightly floured surface, roll out the dough into a 13-inch circle. Set the rolling pin on top of the dough on the diagonal, and flip the dough edge (about one-third of the dough width) over the rolling pin. Holding the dough against the pin gently with one hand, pick up the pin and set the dough in the tart pan, centering it as well as you can. Trim the dough to leave about a 1/2-inch overhang all the way around, saving the trimmings at room temperature for later crust repair work. Gently push the dough into the pan so that it fits snugly against the sides, then fold the overhang toward the inside, pressing the folded dough against the sides. With thumb and forefinger, gently pinch the dough so that the sides of the tart extend about 1/4 inch above the edge of the pan, with an even thickness all the way up and around. Freeze the crust for 30 to 40 minutes, until it is hard. While the crust is chilling, preheat the oven to 350°F.

When the crust is hard, line it with a piece of aluminum foil large enough to cover it, and fill with beans, rice, or pie weights. (Do not prick the crust!) Bake the crust for 35 minutes, then remove the weights and foil and bake for another 15 minutes, until the crust is golden brown and feels dry. If holes developed anywhere in the crust, they can easily be patched now by gently spackling with the leftover dough, but be careful not to break the tart sides while making repairs. Whisk the egg with 1 teaspoon of water to make an egg wash and brush all over the bottom and sides of the crust. Return the crust to the oven and bake for 5 minutes more, until the egg is set and dry.

Set the crust aside on a rack to cool.

LEMON FILLING INGREDIENTS

6 large eggs
1 1/2 cups granulated sugar
1/2 cup freshly squeezed lime juice (4 to 6 limes)
1/4 cup freshly squeezed lemon juice (about 2 lemons, zested before juicing)
1 cup heavy whipping cream
1 tablespoon grated lemon zest

MERINGUE INGREDIENTS

3/4 cup egg whites (about 6 large)
1/4 teaspoon cream of tartar
1 1/2 cups firmly packed brown sugar

PREPARATION

Prepare the pie crust as directed and place in the oven to bake.

About 15 minutes before the crust will finish baking, make the filling: Whisk the eggs and granulated sugar together in a bowl until smooth. Whisk in the lime juice and lemon juice, until smooth. Whisk in the cream, then strain the filling through a fine-mesh sieve into a large measuring cup and stir in the lemon zest. The filling will be quite liquid at this point.

Without removing the crust from the oven, pour the filling into the crust (it's easier to do it this way than to juggle the full pie shell from counter to oven). Reduce the oven heat to 325°F and bake the pie for 35 to 40 minutes, until the center is just set. Cool the pie on a rack, then refrigerate until cold.

To prepare the meringue, place the egg whites and cream of tartar in an electric mixer fitted with the whip attachment. Place the brown sugar in a small, heavy saucepan, add water to cover, attach a candy thermometer to the pan, and turn the heat on high. When the sugar is at about 240°F, start whipping the whites on high speed (they should be foamy and starting to thicken before you add the sugar). When the sugar is at the high soft-ball stage (245°F), remove the thermometer from the sugar and, with the mixer still running, carefully avoiding the whip, pour the sugar into the egg whites in a thin stream. When steam starts to come off the whites, add the sugar more quickly. When all sugar has been added, continue whipping until firm but soft peaks form. The meringue should still be quite warm. Quickly spread the meringue on top of the pie, shaping it with a rubber spatula to form a high, smooth dome. With the back of a soup spoon, make decorative waves, working quickly because as the meringue cools it will become stiff and difficult to shape. Preheat the broiler and place the pie on a lower oven rack to brown, turning every few seconds to brown evenly. Store the finished pie in the refrigerator, but plan on serving it within 3 to 5 hours, as the meringue may start to weep.

PAIR WITH

Honing Vineyard & Winery — Late Harvest Sauvignon Blanc
Aged in Dargaud & Jaeger barrels

CHOCOLATE RED WINE CAKE

Recipe contributed by Kris Jaeger

INGREDIENTS

2 cups all-purpose flour
 $\frac{3}{4}$ cup unsweetened cocoa powder (*not Dutch process*)
 $1\frac{1}{4}$ teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
2 sticks unsalted butter, softened
 $1\frac{3}{4}$ cups sugar
2 large eggs
1 teaspoon pure vanilla extract
 $1\frac{1}{4}$ cups dry red wine
Confectioner's sugar, for dusting
Whipped cream, for serving

PREPARATION

Preheat the oven to 350°F. Butter and flour a 12-cup bundt pan. In a bowl, whisk the flour, cocoa powder, baking soda and salt.

In a large bowl, using a handheld electric mixer, beat the butter with the sugar at medium-high speed until fluffy, 4 minutes. Add the eggs, one at a time, and beat until incorporated. Add the vanilla and beat for 2 minutes longer. Working in two batches, alternately fold in the dry ingredients and the wine, until just incorporated.

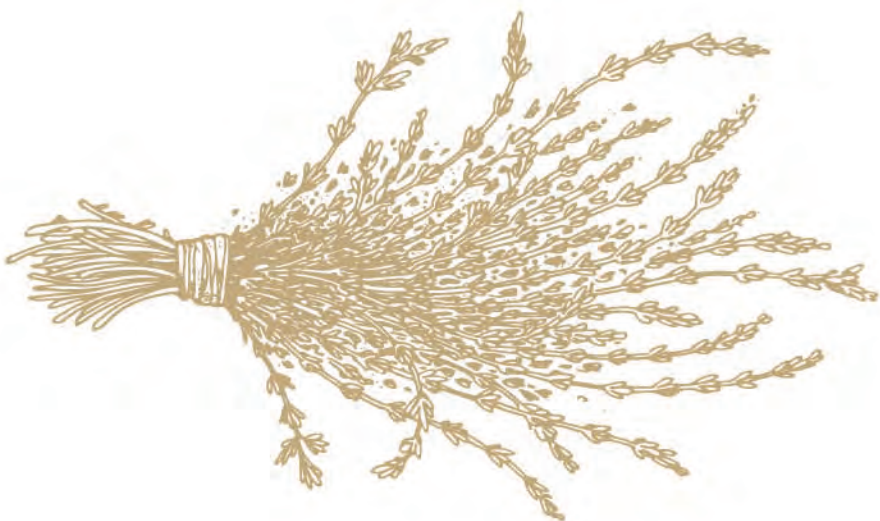
Scrape the batter into the prepared pan, and bake for 45 minutes, until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes, then turn it out onto a rack; let cool completely. Dust the cake with confectioner's sugar and serve with whipped cream.

PAIR WITH

Moshim Vineyards — Dry Creek Valley Zinfandel

Aged in Dargaud & Jaeger barrels





BEVERAGES

STRAWBERRY FIELDS

Recipe contributed by Lizette Bell

INGREDIENTS

$\frac{1}{4}$ cup of puréed fresh strawberries
1 shot of vodka
Seltzer water
Simple syrup ($\frac{1}{2}$ tablespoon honey mixed with $\frac{3}{4}$ tablespoon warm water)
Fresh lime

PREPARATION

Place a $\frac{1}{4}$ cup of puréed fresh strawberries in a mason jar
Add 1 shot of vodka
Fill remainder of jar with seltzer water
Add $1\frac{1}{2}$ tablespoons of simple syrup
Squeeze lime for taste
Stir and share with friends



CLASSIC MANHATTAN COCKTAIL

Recipe contributed by Jerry DeLorenzo

INGREDIENTS

Bourbon or rye Whiskey minimum 90 proof
Sweet Vermouth, preferably Dolin or Carpano Antica
Bitters, such as Angostura or Peychaud
Luxardo maraschino cherries
Cocktail shaker and strainer
Ice

PREPARATION

Pour 2 ounces of Bourbon and $\frac{3}{4}$ ounce of Vermouth, $\frac{1}{4}$ ounce of cherry juice and 1-2 drops of bitters into a cocktail shaker.

Add ice and shake.

Strain into a martini glass or pour over fresh ice into a rocks glass. Garnish with a cherry. ENJOY!!!!

NOTES

This recipe is a little different since the cherry juice is substituted for a portion of the vermouth.

CATCH ME IF YOU CAN

*Recipe contributed by Gretchen Brakesman
Recipe by Nicole Trzaska*

INGREDIENTS

1 $\frac{1}{2}$ parts Lip Service Rye
 $\frac{1}{4}$ part fresh lime juice
2 parts ginger beer
Dash simple syrup

PREPARATION

Build over ice in a Copper Moscow Mule Mug

Garnish with fresh blackberry and a slice of candied ginger

SALTED CARAMEL OOLONG

*Recipe contributed by Becky Hendricks
Recipe from the Trim Healthy Mama Cookbook*

INGREDIENTS

12 ounces boiling water
1 bag oolong tea
 $\frac{1}{8}$ teaspoon mineral salt
 $\frac{1}{4}$ caramel extract
2 Tablespoon heavy cream
2 teaspoon sugar
1 Tablespoon Whey protein
Whipped cream (optional)

PREPARATION

Place the boiling water in a large mug and add the tea bag, covering it while it brews.

Place the steeped team, salt, extract, cream, and sugar into a blender and mix together.

Add the whey protein and blend for 5-10 seconds more.

Top with whipped cream if desired.

NOTES

If you don't like oolong, you can choose another type of black tea, such as Earl Grey or English Breakfast.

You can change the flavor of the recipe by using a different extract, such as vanilla or peppermint.

If you find heavy cream too much, you can also use:

- 1 tablespoon half-and half
- 1 teaspoon cream
- 3 tablespoons your dairy of choice, such as milk, soy milk, or nut-based milk

If you don't want to use the blender, just mix everything together in the cup you steeped the tea in, especially making sure the whey protein gets dissolved completely.

This recipe lends itself well to modifications, and you can make a different drink by changing out the type of tea, extract used, cream option, or protein type (plain, chocolate, peanut butter, etc.).

FROG NOG EGGNOG

Recipe contributed by Gretchen Brakesman

INGREDIENTS

12 fresh egg yolks
1 pound confectioners' sugar
2 cups dark rum, brandy or bourbon (*these liquors form the basis of the "nog"; and you may choose on variety or mix to taste*)
3 cups of liquor (combination of the above and add in some Kahlua)
2 quarts heavy whipping cream,
1 teaspoon vanilla (or to taste)
12 fresh egg whites
Fresh nutmeg, to taste
Cinnamon, to taste

PREPARATION

Beat egg yolks until light in color. Beat in confectioners' sugar gradually to the egg yolks

Add in very slowly, beating constantly to the egg and sugar mixture: 2 cups dark rum, brandy or bourbon {these liquors form the basis of the "nog", and you may choose on variety or mix to taste}

Let mixture stand covered for 1 hour to dispel the "eggy" taste.

Add to mixture, beating constantly:

3 cups of liquor combination with Kahlua added
2 quarts whipping cream,
1 teaspoon vanilla (or to taste)

Refrigerate covered for 3 hours

While mixture is in the fridge, beat 12 egg whites until stiff, but not dry. Take mixture out of fridge and fold egg whites lightly into the ingredients.

Serve sprinkled with fresh nutmeg and cinnamon to taste

NOTES

Use good quality liquor

Use fresh nutmeg kernels and grate onto each glass serving

Recipe yields about 1 gallon. I recommend making a double batch.

The eggnog refrigerates very well because of all the booze but you will need to fold the egg whites back into the nog after sitting for a while.



FANCY WATER

Recipe contributed by Ed Schultz

INGREDIENTS

Fennel
Lemon Balm
Miners Lettuce
Citrus

PREPARATION

Sometimes plain old water tastes like plain old water.

Jazz it up with a healthful spray of wild fennel (*Foeniculum vulgare*), lemon balm (*Melissa officinalis*), miners lettuce (*Claytonia perfoliata*) and whatever citrus is at hand. Lemons and grapefruit are plentiful and fragrant in late Winter to early Spring.

Rinse ingredients well, muddle and combine with water.





**BARREL ASSOCIATES
INTERNATIONAL**

2180 OAK KNOLL AVENUE

NAPA, CA 94558

(707) 226-2725

INFO@BARRELLASSOCIATES.COM

BARRELLASSOCIATES.COM