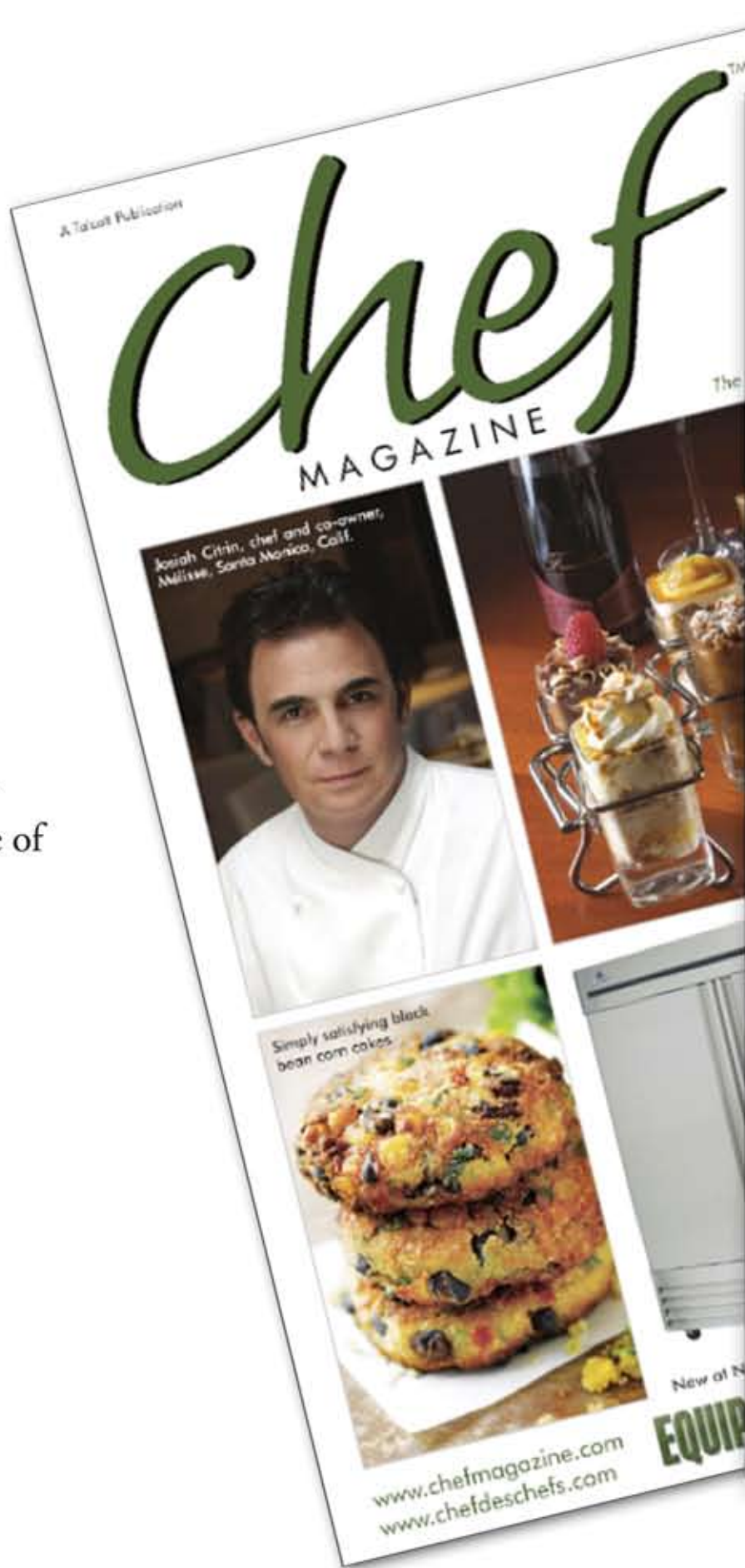


Black Bean Corn Cakes
 paired with our
 2008 Donelan Cuvee Moriah.
 Featured in the February Issue of
 Chef Magazine (page 18).



Standout Shared Appetizers

Anything-but-average appetizers for sharing, with wine pairings by Marlene Rossmann



BLACK BEAN CORN CAKES

Bush Brothers & Company, www.bushbrothers.com

Yield: 12 servings (one 1/2-cup cake or two 1/4-cup cakes)

- 1 qt. chopped sweet onions
- 1 qt. corn kernels
- 2 c. finely chopped red bell pepper
- 2 T. minced garlic
- 2 T. minced jalapeño
- 1/2 c. vegetable oil
- 3 c. Bush's Black Beans, drained
- 2 qt. crumbled cornbread
- 2 c. dry bread crumbs
- 1 c. minced fresh cilantro
- 4 large eggs, lightly beaten
- 1 t. each kosher salt and cracked black pepper

Method (1) Toss onions, corn, peppers, garlic and jalapeño with oil. Mix well. (2) Spread into 1-in. thick layer on a sheet pan. (3) Roast in 350°F convection or 400°F conventional oven

for 15–20 minutes. Stir often to prevent browning. Let cool slightly. (4) Combine roasted vegetables with beans. (5) In large bowl toss cornbread, dry crumbs and corn and bean mixture. Stir in eggs and adjust seasonings. (6) Shape into 12 (4-in.) or 24 (2-in.) patties. Place on sheet pan, cover, refrigerate until ready to fry. (7) Dip each corn cake in flour, coat completely. Place on sheet pan when ready. Fry in hot oil after coating. (8) To serve, in skillet, heat 3 T. oil over medium heat. Add a coated corn cake. Cook 3 minutes or until golden brown on each side and heated through to an internal temperature of 160°F. Place hot corn cake on a 2-c. bed of salad greens tossed with 2 T. vinaigrette. Sprinkle with 2 T. salsa crumbles. Serve immediately.

Wine pairing: Donelan Cuvee Moriah 2008, California – A smoky, blackberry-infused Rhône style blend of Grenache and Syrah will bring out the savory notes in the luscious corn cakes.

FARRO GUACAMOLE STYLE

Jason Zibrowski, corporate chef, Indian Harvest, www.indianharvest.com

Yield: 2 1/2 cups

- 2 c. lightly salted water
- 8 oz. Indian Harvest Farro, dry
- 3 poblanos chiles
- 2 jalapeño chiles
- 1/2 c. chopped fresh d'antio
- 2 garlic cloves, peeled
- 1/3 c. olive oil
- Salt and pepper, to taste
- 1/4 c. white or red vinegar
- 1/2 c. water
- 1 lime

Method (1) On stove top, bring lightly salted water to a boil and add farro. Simmer 30 minutes. (If liquid disappears, add a little more water to keep farro moist.) Drain and chill farro on a sheet tray. (2) Char chiles on a medium grill for 10 to 15 minutes. Turn once or twice to get an even cook. (3) Remove chiles from grill and place in a zip-lock bag. Seal bag and let sit for 15 minutes. (4) Remove chiles from bag, seed and peel, then cool. (5) In a food processor, pulse charred chiles, cilantro, garlic and olive oil. Season to taste with salt and pepper. (6) Add chilled farro, vinegar and 1/2 c. water. Pulse until fairly smooth. Adjust seasoning as needed. Add juice from lime and incorporate well. Chill until served.

Wine pairing: Black Tower Riesling 2009, Germany – This off-dry, aromatic white wine has sweet flavors of tropical fruit to offset the heat of the chiles and work beautifully with its smooth farro.



Farro grain lends a healthy and unique twist and delightful texture to the beloved classic guacamole appetizer.