



Bottled with love, for the joy of living

CHIPOTLE PULLED PORK EMPANADAS PAIRED WITH 2014 ZINFANDEL, CASSATA VINEYARDS

INGREDIENTS

1 tablespoon olive oil
1/2 diced onion, small dice
1 cup finely diced sweet potato
1/2 each diced red and green pepper, small dice
2 cups shredded pork (notice this pork already has some mild flavor)
2 to 3 tablespoons water
a cup of chopped greens, 1/2-inch pieces, kale is great
1 minced Chipotle in Adobo (one pepper, not one can)
1 few dashes of red wine vinegar, to taste
1/2 teaspoon honey, a small drizzle, to taste
salt and pepper to taste
12 five-inch rounds of Empanada dough
1 egg, mixed with a little water, about a tablespoon
Sea salt, to sprinkle on top, optional (not traditional)

Dare to Pair!

The sweet yet bold spice notes in these empanadas compliment the lush fruit in this wine while nodding to the fruit's own accent of delicate spice, while the dough-wrapped pork offers a fatty richness that matches the body of the wine without overpowering the fruit.

INSTRUCTIONS

To create filling, add oil to a large skillet, heat and sauté onions and sweet potato for several minutes. Add the bell peppers and sauté until tender. Add the pork, water, minced Chipotle pepper and kale. Stir to mix. Add honey and salt and pepper to taste.

Cook until the moisture is mostly evaporated. Run a spoon across the bottom to separate the ingredients and then cool completely.

Preheat oven to 425 degrees. Add a piece of parchment to a cookie sheet. To each round of dough, wet one half of the inside edge with an egg wash. Fill each round with 1/3 cup of filling. In the palm of your hand, fold so the egg wash side meets the side without and brush 1/2 with the egg wash, add the filling. With the other hand, pinch the top edges closed, then pinch down each side to the points.

When the dough is pinched closed, go around the outside edge of the empanada again, pressing so there is a lip about a half-inch wide, all along the pinched edge. Lay on clean counter and press lightly with the prongs of a fork, all along the edge, being careful not to pierce the body of the Empanada. Do this with the other Empanadas.

Brush each Empanada with egg wash and place on parchment-lined baking sheet. Sprinkle with a little sea salt. Bake at 425 until dough is browned and cooked through, 20 to 25 minutes or so.