



## Chicken Lollipops with Honey Glaze

### Ingredients:

- 8 medium drumsticks
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1/3 cup honey
- 2 tablespoons soy sauce
- 2 teaspoons corn starch
- 2 tablespoons water
- 1 medium thumb size grated ginger
- 2 cloves grated garlic
- 1 teaspoon sesame seeds for garnish
- 1 medium chopped green onion for garnish

### Instructions:

1. Slice each drumstick, in a circular motion clean around the bone, about three inches from the knuckle. Pull the skin and flesh from the top. Press the meat down to expose the bare bone at the top so the meat sits flat on the bottom.  
In other words, the top should be a bone handle and the bottom a round chunk of meat. Place in a large mixing bowl.
2. Add the salt, pepper, paprika, and garlic to the bowl and mix until the chicken is completely coated.
3. Set the lollipops on a wire rack with baking pan lined with aluminum foil on the bottom.
4. Bake at 375 degrees F or 195 C for 40 minutes.
5. Just before the chicken is done, make the sauce by combining the honey, water, corn starch, soy sauce, ginger, and garlic in a small saucepan.
6. Stir and bring to a boil over medium heat. Once it begins to froth and bubble, continue stirring and simmer for a few minutes until the sauce thickens.
7. Remove the lollipops from the oven and dip in the sauce until completely coated and return to the wire rack. Bake for an additional 3 minutes.
8. Plate and garnish with the sesame seeds and green onions.
9. Enjoy your chicken lollipops with honey glaze.

**Wine pairing:** Ménage à Trois Luscious Pinot Noir  
This new Californian lives up to its luscious name and will smoothly join the honey glaze with waves of berry fruit.



## Spanish Prawn Tapas

### Ingredients:

- 8 medium drumsticks
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1/3 cup honey
- 2 tablespoons soy sauce
- 2 teaspoons corn starch
- 2 tablespoons water
- 1 medium thumb size grated ginger
- 2 cloves grated garlic
- 1 teaspoon sesame seeds for garnish
- 1 medium chopped green onion for garnish

### Instructions:

1. Combine prawns, 2 tablespoon olive oil, salt, baking soda, and 2 cloves minced garlic together in a bowl.
2. Toss well to coat. Cover, and set aside to marinate for 30 minutes at room temperature.
3. Heat a large skillet over medium-low heat and add 6 tablespoons olive oil.
4. Smash 4 of the garlic cloves and add to oil. Cook until garlic is lightly golden, then transfer garlic to a small plate and set pan aside and turn off heat until shrimp has finished marinating.
5. Slice 8 cloves of garlic into thin slices and return skillet to a low heat. Cook garlic slices and add in bay leaf and dried chili.
6. Turn heat up to medium-low and add shrimp, cooking until just pink (about 2 minutes, turning them once).
7. Increase heat to high and add sherry and parsley. Cook for 15-20 seconds and serve immediately with chopped olives and bread.

### Notes

The sauce is truly the star of this dish, so be sure to use bold-flavored quality ingredients. If your prawns are frozen, you can place them in a deep container under cool running water to thaw. Be sure to pat the prawns dry before marinating so they absorb all the flavors better. Don't skip the fresh parsley. It adds peppery citrus flavor and brightens up the whole dish. Before serving, you can squeeze fresh lemon juice over the dish and garnish it with a sprinkling of paprika.

**Wine pairing:** Marqués de Cáceres Rioja Blanco  
Lively and refreshingly fruity wine from the Spanish Rioja region, to highlight the tapenade and of course the prawns.



## Pan-Seared Salmon with Lemon Risotto

This pan-seared salmon is served with a dairy-free lemon risotto made with seafood broth, Arborio rice and lemon zest. Optionally, add saffron for extra flavor and color!

### Ingredients:

#### Lemon Risotto:

- 3 cups seafood stock or use vegetable broth
- 1 tablespoon olive oil
- 1 onion, diced
- 2 garlic cloves, finely diced
- ¾ cup Arborio rice
- ¼ teaspoon red chili flakes (use ½ teaspoon for a little more heat)
- small pinch saffron (optional)
- 1 cup dry white wine or use an additional 1 cup stock or broth
- 1 lemon, zested + juiced
- extra sea salt, to taste (optional). Amount of salt needed will depend on how salty your stock or broth is.

#### Salmon:

- 4 ounces salmon (2 fillets)
- ¼ teaspoon paprika (optional)
- pinch salt + pepper
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 lemon, juiced

#### Instructions:

##### Lemon Risotto:

1. Heat stock in saucepan over medium heat until hot, and then keep warm on low heat.
2. Meanwhile, heat olive oil over medium heat in a large pan (such as a wok) or a Dutch oven. When the oil begins to ripple, add the diced onion, and cook 3-4 minutes until the onions soften.
3. Add garlic to the pan and cook 1 minute.
4. Add rice and stir 1-2 minutes to toast.
5. Add the chili flakes. If using saffron, add it now.
6. Lower the heat to medium-low. Add white wine and simmer, stirring constantly, until wine is completely absorbed (4-5 minutes).
7. Ladle about ½ cup of stock into the pan, and stir every few minutes until all the liquid is absorbed.

Test to see if you're ready to add more stock: Use a spatula or spoon to pull the rice across the pan. If the space immediately fills with liquid, the rice isn't ready. When the space stays dry, the rice is ready for more broth.

8. Continue adding the stock in ½ cup batches, stirring until the liquid is totally absorbed before adding more stock. Continue until you're out of stock and the rice is tender but firm.
9. Stir in the lemon zest and juice. Remove from heat and cover to keep warm.

##### Salmon:

1. Pat salmon dry. Rub the flesh-side of the salmon with paprika (if using). Sprinkle fillets on both sides with salt and pepper.
2. Add olive oil and butter to a heavy pan. Melt butter over medium heat.
3. Place the fillets skin-side down in the pan and cook 2-4 minutes, depending on the thickness of the fillets. (If your salmon fillets don't have skin, it doesn't matter which side you cook first.)  
As the salmon cooks, the flesh will begin to turn opaque from the bottom up. When the fish has cooked halfway through, it's ready to flip. Avoid touching the fish until the fish is ready to flip.
4. Use a thin metal spatula to test the fish. If you can slide the spatula under the fish without the fish sticking to the pan, it's ready to flip. If the fillets won't release, give them another 30 seconds. They'll release when they've finished cooking. Cook fish another 2-4 minutes until done. Timing will depend on the thickness of the fillet. (Watch the sides of the fillets to see when the fish is done cooking. It's finished as soon as there are no more translucent patches and it's fully opaque.)
5. Transfer the fish to plates, leaving the excess butter in the pan. Cover fish to keep warm or set fish in a 200°F oven.
6. Reduce heat to medium-low. Add the lemon juice to the pan, stir with a wooden spoon, and allow the juice to reduce for about a minute, then turn off the heat. Pour the pan sauce into the risotto and stir.
7. Plate the risotto first and top with the salmon. Serve immediately.

**Wine pairing:** Noble Vines Collection 446 Chardonnay  
Just enough creaminess to pair with the rich risotto and salmon,  
just enough zest to accentuate lemon  
flavors: a match made in heaven, straight from California.

