

THAI CURRIED BUTTERNUT SQUASH

Ingredients:

2 tablespoons olive oil
2 1/2 cups butternut squash, cubed
1 teaspoon salt
1 teaspoon pepper
1 teaspoon minced garlic
1/2 teaspoon garlic paste
1 can coconut milk
1 tablespoon red curry paste
1/2 cup vegetable broth
1/4 teaspoon nutmeg
pumpkin seeds, garnish
lime juice, garnish

Directions:

Place one baking rack towards the top of the oven and one towards the bottom. Preheat oven to 400F. Line a baking sheet with parchment paper. Coat squash cubes in olive oil, salt and pepper. Roast squash cubes on the top rack from 10 minutes, then move to the bottom rack for an additional 10 minutes. Note: the rack placement is important when creating the smoky flavor. Proximity to the top and bottom racks create a better roast on the squash.

While the squash cools, heat oil in a dutch oven. Add minced garlic and ginger paste, cook until it's fragrant (roughly 30 seconds). Add coconut milk, red curry paste, vegetable broth, salt and pepper. Bring ingredients to a boil. Turn off heat.

Add butternut squash cubes into a blender, then add the cooled liquid mixture (garlic/ginger, coconut milk, red curry paste, broth). Remove steam vent on blender before blending. Blend until smooth or desired consistency. Add nutmeg and adjust to preferred taste. Serve hot.

WINEMAKERS CHILI

Ingredients:

- 2 tablespoons olive oil
- 2 tablespoons ghee
- 1 pound ground lamb
- 1 pound ground wagyu beef
- 2 teaspoons ground oregano
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 tablespoon dried oregano
- 2 ounces Mezcal
- 2 white onions, finely chopped
- 4 poblano peppers, seeded & diced
- 1 manzano pepper, seeded & diced
- 2 small bunches cilantro, keep leaves and stems separate, dice stems
- 8 garlic cloves, finely chopped
- 2 small jalapeños, seeded & finely chopped
- 2 serrano peppers, seeded and finely chopped
- 6 tablespoons chili powder
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- 4 tablespoons tomato paste
- 4 cans white beans
- 1-4 limes, juiced
- lime zest
- 4 cups beef stock
- 4 cups vegetable stock
- Jack Stack All-Purpose seasoning
- Plain greek yogurt

WINEMAKERS CHILI

Directions:

Heat the oil and Ghee in a soup pot over medium-high heat. Add the lamb and beef, break up. Season with 2 teaspoons Kosher salt and ground pepper, onion powder, garlic powder, ground oregano and dried oregano. Cook until well browned, 5 minutes. Drain meat through Colander. Capture oil and Ghee. Set both aside. Return Pot to Stove.

Add the Mezcal and let cook for 10 seconds. Add the Oils from the Lamb/Beef. Add the onion, poblano and Manzano peppers. Cook until the vegetables are softened, 5 to 7 minutes. Add cilantro stems, Garlic, Serrano's, Jalapeños and zest of lime and cook for 3-4 minutes. Stir in the chili powder, coriander and cumin, and cook 2 minutes. Stir in the tomato paste and cook until it begins to turn brown – about 4 Minutes

Return the lamb/beef to the pot. Stir in 4 cups Beef Stock and 4 Cups Vegetable Stock, the beans. Bring to Boil. Simmer over medium-low heat for 45 minutes. Add lime juice, Jack Stack seasoning and cilantro leaves according to taste (You will probably only use less than half of Cilantro you have and a tablespoon or two of Lime Juice – if that – Add both judiciously and taste – A little goes a long way). Ladle into bowls, and top with a dollop of yogurt if needed to tame heat and/or add richness.

SMOKED CORN VELOUTE

Ingredients:

10 ears of corn
8 cups heavy cream
2 tablespoons salt
2 tablespoons pepper

Directions:

Place 10 ears of corn in smoker. Smoke corn for 3-4 hours on medium heat.

Remove corn kernels from cob and bring corn and cream to a boil. Add salt and pepper. Simmer for 10 minutes.

Place cream and corn mixture into a blender. Remove steam vent on blender then blend on high until smooth.

Lastly, press through a cheesecloth or Shinwa strainer. Serve hot.