

Shrimp & Cucumber Rounds

Ingredients

1 or 2 English Cucumbers

Shrimp that is previously cooked, peeled & deveined.

Herbed Cheese Spread (ingredients below - Make the Herbed Cheese Spread the day prior to serving.)

Directions

Cut English cucumbers in ½ inch slices. Pat the slices with paper towels to remove some of the moisture. Spread or pipe the herbed cheese spread on and add the shrimp on top. Finish with some parsley sprigs.

Herbed Cheese Spread

Ingredients

1 (8 oz) package cream cheese, softened

¼ cup heavy cream

2 cloves garlic, crushed

1 tablespoon dry vermouth

1 teaspoon dried parsley

¼ teaspoon salt

¼ teaspoon dried basil

¼ teaspoon Worcestershire

1/8 teaspoon dried tarragon

1/8 teaspoon dried sage

1/8 teaspoon ground white pepper

Directions

Mix cream cheese, garlic, vermouth, parsley, salt, basil, Worcestershire, tarragon, sage, and white pepper in a food processor until smooth. Refrigerate at least 1 day before serving.



Wine Pairing- 2020 Alma Albariño

Seasonal Pasta Primavera Salad

Ingredients

2 Tablespoon butter

1 Tablespoon Olive Oil

½ Cup frozen peas

1 Broccoli floret with stem

1 – 2 Small carrots – cut in ribbons

2 Asparagus stalks with bottom hard husk broken off

3 Cloves minced garlic

1 teaspoon fresh lemon juice

1 Dash of Italian seasoning

1 Tablespoon fresh basil – thinly sliced or minced

5 oz. Cherry or small round heirloom tomatoes, cut in half or fourths

½ Cup freshly grated parmesan cheese

8 oz. cooked pasta of choice (I like tri-colored bow tie or rotini)



Salt & pepper to taste

Directions

Boil water for your pasta. While boiling cut up and prep your all your vegetables. Add the oil and butter to a skillet over medium-high heat.

Once the pan is hot, add the vegetables and garlic and sauté, stirring often, for about 5 minutes or until the vegetables are tender-crisp.

Stir in the lemon juice, Italian seasoning and basil.

Before draining the pasta, add a Tablespoon or 2 to the skillet. Drain the pasta and add it to the pan and toss. Just before serving, stir in the tomatoes and parmesan cheese. Season with salt & pepper as needed.

You can switch up the veggies according to what you like.

Wine Pairing- 2020 Leadfoot Louie

Pork Sliders

Ingredients

Pork Butt / Shoulder – you choose size depending on your needs

Minced Garlic over entire pork

Equal Parts of the next 5 spices to cover the pork on top of the garlic

- Salt
- Black Pepper
- Ground Ancho Chili Powder
- Paprika
- Thyme

Apple Cider Vinegar

Beer – Rainier beer or a non-stout beer

Spritzer Bottle filled with 50% of ACV and Beer

Directions

Rub the pork with the spices and minced garlic mentioned above. Spritz with a 50/50 mixture of apple cider and beer in a spritzing bottle, every 90 minutes. Smoke the pork for 10 – 12 hours, or until the temperature of 195 to 205 degrees. Optional to then tenderize in a crock pot for 6 to 8 hours.

Wine Pairing- 2020 Secondo Amore Syrah Rosé



Lemon Grass Salami & Balsamic Enrobed Cheese (some w/ Castelvetrano Olives)

This nosh was sourced from two trusted brands we love. The lemon grass salami is from Coro Meats of Kent. They also have a deli in Seattle. They are amazing. We purchased these salamis and cut them to size. The cheese is a hand crafted, small batch Wisconsin cheese that they enrobe in a balsamic vinegar with a hint of Cipollini onions. It has a sweet and savory flavor. The manufacturer is La Bottega di BelGioioso.

Wine Pairing- 2018 Bare Knuckle Syrah

16 hour Smoked Brisket with MMM Secret Sauce

Ingredients

Beef Brisket

Kosher Salt – to cover brisket

Crushed Black Pepper – to cover brisket

Directions

Smoke the brisket for 16 hours with hickory chips or internal temperature turns 195 to 205 degrees.

Pull it out and let it rest for 2 hours before carving.

The MMM secret sauce has a combination of cream cheese, Greek yogurt, Frank's Red Hot and some spices.

Wine Pairing- 2018 NOTORIOUS ___ Washington Red Blend



Chocolate Mini Cupcakes from Simply Sweet Cupcakes

We bought these delicious treats from Simply Sweet Cupcakes in Snohomish. They are lightly topped with a Coffee Mocha or Salted Carmel frosting.

Wine Pairing- 2019 Vaqueras Washington Dessert Wine

