



STONE HOUSE

V I N E Y A R D

STONE HOUSE TABLE

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BURRATA WITH GREEN RELISH + RIESLING

Burrata is a creamy fresh cow's milk cheese of stretched curd and cream inside a mozzarella skin (available at Wholefoods & Central Market)

2 burrata

Crusty bread to serve

Fragrant green relish

1 tbsp coriander seeds

1 tsp cumin seeds

¾ cup cilantro, coarsely chopped

½ long green chili

2 tbsp coarsely chopped roasted unsalted pecans

1 garlic clove, crushed

½ cup EVO plus extra to serve

Juice of 1 lemon

For the relish, dry roast coriander and cumin seeds, grind in a coffee grinder or with a mortar and pestle, then combine in a food processor with herbs, chili, garlic, nuts and oil and blend to a paste. Add a few grinds of black pepper and sea salt to taste. Just before serving add lemon juice to taste and a little more olive oil. Serve over the burrata with crusty bread.

GRILLED TRI TIP BEEF & GRILLED VEGETABLES, CHIMICHURRI + ANGELA'S WISH or CABERNET SAUVIGNON

4 Pieces of Tri Tip beef approximately 8 oz each

Sea salt and pepper

2 Dulce red pepper, yellow peppers

3 zucchini

4 medium size Yukon gold potatoes, par boiled with skins left on

1 red onion

Heat the grill. Make sure beef is at room temperature and just before placing on the grill add some olive oil, salt and pepper. Slice peppers – thick slices, zucchini sliced on the slant, potatoes sliced about ½ thick, and red onion. Brush with olive oil, salt and pepper before placing on a medium hot grill.

Grill beef on medium heat turning once or twice. Remove and rest on platter. Finish grilling all the vegetables.

Slice the beef on the slant into thick slices before serving with the platter of vegetables and chimichurri.

VEGAN MEXICAN LASAGNE + TEMPRANILLO

1 large onion, chopped
1 green capsicum, chopped
1 chopped jalapeno, chopped
1 can Italian diced tomatoes
1 cup frozen corn
2 cans black beans, rinsed and drained
1 tablespoon tomato paste
2-4 tablespoons chilli powder
2 teaspoons ground cumin
Corn tortillas
shredded vegan cheddar cheese
shallots, chopped tomatoes, lettuce, etc.

Heat some extra virgin olive oil in a large skillet on medium heat. Sauté onion, green pepper, jalapeno, and chopped garlic until tender. Add the can tomatoes, corn, black beans, tomato paste (and water if more liquid is needed) and spices. Cook until warm.

Grease a baking dish and place a layer of corn tortillas (cut to fit) on bottom of dish. Put half of your bean mixture on top followed by a layer of cheese. Place another layer of tortillas, remaining bean mix, another layer of tortillas and cheese to cover.

Place in a 400F oven and bake 12-15 min. or until cheese is melted and heated through. Top with any toppings you like.

BRAISED CHICKEN AND BABY POTATOES WITH ROSEMARY & SAGE + HOWLING COGS OR MERLOT

4 whole chicken legs (legs and thighs)

3 tablespoons olive oil

12 small red or white potatoes – about 1 ½” diameter

15 large cloves of garlic, peeled and lightly crushed

½ cup Howling Cogs

½ cup chicken stock or canned low sodium chicken broth

2 teaspoons fresh rosemary – finely chopped

1 tablespoon fresh sage – finely chopped

Salt & freshly ground black pepper

Preheat the oven to 350 degrees.

Season the chicken with salt and pepper. Heat the oil in a large sauté pan over medium heat. Add the chicken, skin side down, and cook until well browned. Flip the chicken over then add the potatoes, wine, garlic, chicken stock and herbs. Cover and cook in the oven for 30 minutes