



  
**STONE HOUSE**  
V I N E Y A R D

# FALL RECIPES

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## SALMON CAKES & STONE HOUSE CHARDONNAY

½ lb of fresh salmon

Good olive oil

4 tablespoons unsalted butter

1 shallot, finely chopped

1 ½ cup celery, finely chopped

½ cup red pepper, ½ cup yellow pepper, finely chopped

½ cup Italian parsley, finely chopped

¼ teaspoon hot sauce

1 cup Panko bread crumbs

½ cup mayonnaise

2 teaspoons Dijon mustard

Heat the oven to 350 degrees. Place salmon on sheet pan, brush with olive oil, salt and pepper, and bake in oven for 12 minutes. Cool.

Meanwhile, melt 2 tablespoons of butter and 2 tablespoons of olive oil and add shallot, peppers, celery and cook until slightly softened, about 15 minutes. Cool.

In a large bowl, flake the salmon, and add the panko crumbs, Dijon mustard, mayonnaise. Blend in the remaining ingredients. Taste for salt and pepper.

Heat the remaining 2 tablespoons of butter and olive oil in a skillet, and place the nicely shaped salmon cakes (about 4 ounces each) in the pan and cook for approximately 4 minutes on each side. Drain on paper towels and can be kept warm in a low oven.

## STONE HOUSE MEAT LOAF & MALBEC

### MEATLOAF

*2 ½ pounds of ground beef*

*3 eggs*

*2 sprigs of thyme, leaves removed*

*About 1 cup of fresh breadcrumbs (not store bought)*

*Salt and pepper to taste*

### TOMATO RELISH

*1 onion finely chopped*

*2 garlic cloves, finely chopped*

*2 bay leaves*

*2 red peppers, cored and seeded, finely chopped*

*2 tomatoes, seeded, finely chopped*

*12 oz bottle ketchup*

*1 tablespoon Worcestershire sauce*

*Salt and pepper to taste*

In a skillet place 2 tablespoons of olive oil and sauté the onion, garlic and bay leaves for a few minutes. Then add the red peppers and soften for a couple of minutes. Add the tomatoes and cook a further two minutes. Stir in the ketchup, Worcestershire sauce, salt and pepper to taste. Simmer the relish for a few minutes so the flavors integrate.

Combine the ground beef and remaining ingredients, adding the tomato relish, and mixing with your hands (much easier)

Fill a loaf pan with the mixture and top it off with ½ cup of the relish, or some tomato paste.

And then bake it in a 375 degree oven for about 1 hour or so. Let it rest a bit before slicing. Delicious and moist and a real crowdpleaser!

## GRILLED FENNEL-SPICED LAMB CHOPS

### & ROASTED CHERRY VINAIGRETTE (*Serve with THE SURVIVOR*)

*2 racks of lamb brought to room temperature*

*1 packet of frozen cherries, defrosted*

*1 tablespoon coriander seeds*

*1 tablespoon fennel seeds*

Dry roast coriander and fennel seeds in skillet and then grind in spice grinder (coffee grinder) with rock salt and whole peppercorns to taste.

Rub lamb racks with the spice mixture. Brown well in a skillet and then place lamb in the oven for approximately 15 minutes at 350 degrees F

Meanwhile slice cherries in half and add to skillet with some minced garlic and olive oil. Cook gently and then add 2 tablespoons of red wine vinegar - or to taste. And salt and pepper.

Slice lamb and drizzle over the lamb. Delicious served with creamy polenta.