



NUEVO LATINO GAME DAY MENU

Nuevo Latino Chicken Wings

Ecuadorian Ceviche

Queso Fundido

Hearts of Palm & Queso Fresco Chopped Salad

Fabada

Recipes courtesy of Douglas Rodriguez, on behalf of Wine Market Council

WINE MARKET COUNCIL WINE NOTES:

To complement the mild spiciness and tangy flavors found in Rodriguez's Latin dishes, Wine Market Council president, John Gillespie, recommends lighter wines, typically higher in acid and often with sweet, spicy or fruity characteristics.

Winning white wines include bright Sauvignon Blanc or unoaked Chardonnay.

For red wine fans, he suggests lightly spicy Pinot Noir, fruity Beaujolais, traditional Spanish Rioja or other red wines made from the Tempranillo or Garnacha (Grenache) grapes.

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NUEVO LATINO CHICKEN WINGS

These wings are a great alternative to Buffalo wings for a number of reasons. Not only are they easier and healthier to prepare since they are baked in an oven and not fried, but they have greater dimension of flavor with the addition of herbs, spice and tangy orange zest.

48 chicken wings (6 pounds), wing tips removed
2 tablespoons vegetable oil
12 scallions, thinly sliced on the bias

Marinade

1 cup distilled white vinegar
Zest of 4 oranges
Juice of 4 oranges
3/4 cup honey
16 cloves garlic, peeled
4 tablespoons coriander seeds, toasted
4 tablespoons cumin seeds, toasted
2 tablespoons dried oregano
2 tablespoons crushed red pepper flakes
1 cup fresh cilantro, cleaned and stemmed
4 tablespoons salt

Cabrales Sauce

4 ounces crumbled Cabrales blue cheese (or any other blue cheese aged 6 months or less)
8 ounces mayonnaise
8 ounces sour cream
Juice of 1 lemon
10 dashes Tabasco sauce
1 pinch salt

Place all marinade ingredients in blender and puree on high for 1 minute; reserve. Place all Cabrales sauce ingredients in a food processor and puree for 1 minute; transfer to serving bowl and chill.

Score each wing three times on each side. Reserve 1/2 cup of marinade for basting wings, cover with plastic wrap and refrigerate. In large bowl, toss wings in remaining marinade, cover with plastic wrap and refrigerate 24-48 hours to allow all the marinade flavors to fully develop.

Preheat oven to 350 degrees Fahrenheit. Drain marinade fully from chicken wings and toss in vegetable oil to prevent sticking. Place chicken wings on a cookie sheet and place in oven. Bake for 10 minutes; flip each wing and baste with reserved marinade. Bake an additional 10 minutes and baste again with remaining marinade. To see if wings are done, pry open one of the scores with a knife blade – no blood should be visible on the bone and wings should be brown and caramelized.

To serve, sprinkle with scallions and serve with the Cabrales sauce on the side. Serves 12.

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ECUADORIAN CEVICHE

This ceviche is the Latin equivalent of a shrimp cocktail, and the spiciness can be adjusted to suit your tastes. The avocado provides a cool, creamy backdrop to clear your palate for the next bite.

3 pounds medium shrimp, raw, shell on
1 1/2 gallons water
3 lemons, halved
3 tablespoons salt

Sauce

1/2 medium red onion, peeled and sliced in 1/2-inch slices
2 beefsteak tomatoes
2 red peppers
2 green jalapenos
1 ounce vegetable oil
Juice of 3 oranges
Juice of 3 lemons
2 tablespoons ketchup
10 dashes Tabasco
1 tablespoon black pepper
3 tablespoons salt

Ceviche

1 tablespoon salt
Juice of 3 limes
1/2 medium red onion, peeled and shaved thinly with a sharp knife or on a Japanese mandolin
4 scallions, sliced thinly on the bias
1/4 cup cilantro, cleaned and stemmed
3 avocados, pitted, peeled, and cut into large dice

To poach shrimp: Place water with 3 tablespoons salt and 3 halved lemons in large stockpot; bring to rapid boil over high heat. Place shrimp in water, constantly stirring slowly, until shrimp are approximately 50 percent cooked (flesh is half white and half opaque in the center when sliced in half lengthwise); approximately 30-60 seconds. Strain water, discard lemons and place shrimp on large cookie tray in refrigerator to cool for 15-20 minutes. Once cooled, peel shrimp completely, slice in half lengthwise and remove vein.

For sauce: Preheat oven to 450 degrees Fahrenheit. In large bowl, toss onion, tomato, red pepper and jalapenos in vegetable oil with 1 tablespoon of salt. Place on cookie sheet and roast in oven until skin on peppers and jalapenos are blistered, approximately 20-30 minutes. Cool vegetables slightly and remove stems and seeds from red peppers and jalapenos, leaving skin intact. Place all roasted vegetables in blender and liquefy on high for 1 minute. Transfer vegetable puree to large bowl and whisk in ketchup, Tabasco, lemon juice and orange juice. Season to taste with salt and pepper; refrigerate.

To prepare ceviche: Toss shrimp with salt in large bowl and let stand for 1 minute (to allow salt to fully dissolve on shrimp and avoid being washed off by the lime juice). Toss in lime juice and let stand for an



additional minute, until shrimp begins to turn opaque. Add shaved red onion, scallion, cilantro, avocado and sauce. Gently fold ingredients together to avoid mashing avocado. Serve in chilled dishes. Serves 12.

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QUESO FUNDIDO

Queso fundido is a Mexican fondue that serves as a festive, interactive appetizer for your guests. This easy version finishes in the microwave – perfect for game day entertaining.

- 3 Poblano chilies
- 4 Portobello mushroom caps, stems and gills removed
- 2 tablespoons vegetable oil
- 3 plum tomatoes
- 8 ounces shredded white cheddar cheese
- 8 ounces shredded mozzarella cheese
- 5 dashes Tabasco sauce
- 1/4 cup cilantro, cleaned and stems removed

- 1 dozen 10 inch flour tortillas (1-16 ounce package)
- 1-16 ounce package corn tortilla chips

For poblano chilies: Preheat oven to 450 degrees Fahrenheit. Roast poblano chilies on cookie sheet until skin is blistered, approximately 15-20 minutes. Allow chilies to cool slightly and remove stem, seeds and skin. Cut poblanos into small dice.

For Portobello mushrooms: Cut mushrooms into medium dice (1/4 inch). Heat medium skillet over high heat and sauté mushrooms in oil until they have shrunk to 1/4 of original size and are well caramelized, approximately 5 minutes. Remove mushrooms from skillet and dry on paper towels.

For plum tomatoes: Cut tomatoes in quarters and remove seeds and inner flesh with a small knife. Cut outer flesh and skin of tomatoes into small dice.

For flour tortillas: Preheat oven to 400 degrees Fahrenheit. Cut tortillas into 8 equal wedges and spread flat onto cookie sheet, working in batches if necessary, and toast in oven until slightly crispy, approximately 3-5 minutes.

To prepare queso fundido: Mix together poblano chilies, Portobello mushrooms, diced tomatoes, white cheddar, mozzarella and Tabasco sauce in a microwavable bowl. Cover with plastic wrap and microwave on high for 1 minute. Remove plastic wrap and stir. Re-cover with plastic wrap, microwave on high for 1 minute and stir. Repeat process until cheese is fully melted, usually 3-5 minutes. Stir in cilantro and serve immediately with corn tortilla and flour tortilla chips. Serves 12.

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HEARTS OF PALM & QUESO FRESCO CHOPPED SALAD

This Latin take on a chopped salad is a lighter, cooling addition to a game time buffet.

4 heads romaine lettuce hearts, shredded
4 ounces crumbled queso fresco cheese (feta can be substituted if queso fresco is not available)
1-20 ounce can garbanzo beans, drained
1 pint grape tomatoes, quartered
1/2 cup sliced black olives
1-14 ounce can hearts of palm, sliced into 1/2-inch rounds
1/2 medium red onion, peeled and shaved thinly with a sharp knife or on a Japanese mandolin
1/4 cup fresh oregano, cleaned, stemmed and slightly chopped
1/4 cup fresh Italian flat leaf parsley, cleaned, stemmed and slightly chopped
Juice of 2 lemons
1/4 cup extra virgin olive oil
1 tablespoon salt
1 teaspoon fresh ground black pepper

Toss all ingredients together in a large bowl, seasoning to taste with salt and pepper. Serve immediately.
Serves 12.

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FABADA

This Spanish white bean stew is a nice alternative for chili, providing hearty warmth to a cold winter day.

1 pound dry white navy beans
1 pound dry white lima beans
2 quarts chicken stock or broth
4 quarts water
8 ounces bacon, diced
8 ounces ham, large dice
8 ounces soft (not dry) Spanish or Mexican chorizo, large dice
4 ounces blood sausage, large dice (1-inch) – *optional*
2 Idaho or Russet potatoes, peeled, medium dice
1/4 cup fresh thyme, cleaned and stems removed
2 tablespoons tomato paste
1 tablespoon salt
1 teaspoon fresh ground black pepper

In medium pot, place navy beans with half of water and chicken stock. In separate medium pot, place white lima beans with remaining water and chicken stock. Simmer both pots of beans until very tender, approximately 1 to 1 1/2 hours, adding more water to cover if necessary.

In large pot, sauté diced bacon over medium heat, stirring often, until crispy, approximately 5 to 10 minutes. Add chorizo, blood sausage and ham; sauté for additional 5 minutes. Add potatoes, tomato paste and beans with their broths. Simmer for 30 minutes, add fresh thyme and simmer for additional 5 minutes. Adjust seasoning if necessary. Serve hot. Serves 12.

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