



LAKEWOOD

VINEYARDS

COOK + CORK - Episode #8: Abby Rose

Dill Cracker Pork Schnitzel

Peanut Butter and Grape Jelly Monte Cristo à la mode, topped with Abby Rose Sabayon sauce

Pork Schnitzel Ingredients

- 1 lb. pork eye round
- 1 package of Catherine Valley Dill Crackers, crushed into crumbs
- 1 egg
- ¾ cup of flour
- 2 tablespoons half and half
- Peanut oil
- Salt and pepper to taste

Preheat the oven to 300. Use meat tenderizer to pound the pork eye rounds into thin pieces of pork. Create an assembly line for dredging the flattened pork through three bowls: first flour, then the egg mixed with half and half and then crushed dill crackers. Fry the coated cutlets in peanut oil until well browned. Transfer to a lined baking sheet and keep warm in a 300 degree oven while creating the sauce and preparing the noodles.

Roasted jalapeño grape sauce

- Sliced red grapes
- Roasted mild jalapeños
- 3 tablespoons of Welch's grape jelly
- Splash of Abby Rose

Deglaze the pork schnitzel pan with Abby Rose picking up all the tasty brown bits. Then add the grape jelly, stirring to reduce over medium heat until it slightly thickens. Add sliced grapes and roasted jalapenos and warm through.

Semolina egg noodles

- 1 cup semolina flour
- 2 eggs
- ¼ cup of chopped parsley
- 3 tablespoons butter

Bring a pot of lightly salted water to boil. Use a clean, even counter surface to make the noodles. Pour one cup of flour onto the counter, making a dip in the middle for two eggs. Crack the eggs into the flour and use your hands to mix and create the dough. Roll dough into a ball. Sprinkle the counter surface with flour and then roll out the dough to about ½ inch thick using a rolling pin. Use a noodle cutter to slice the noodles into strips. Add the fresh noodles to a pot of boiling water. When the noodles float to the top, they are done. (This part happens quickly.) Drain noodles and add to a frying pan where they are combined with butter and chopped parsley. Plate the buttered noodles with one pork schnitzel and then top with the grape jalapeno sauce. Garnish with chopped parsley (optional).

PB&J Monte Cristo a la mode

- 2 slices of white bread (texas toast is preferred)
- Smooth peanut butter (Bev used Jif)
- Welch's grape jelly
- 1 egg
- ¼ teaspoon cinnamon
- ¼ teaspoon freshly ground nutmeg
- 1 teaspoon vanilla
- 1 tablespoon butter
- Handful dark chocolate chips
- Shtayburne Farm vanilla ice cream

Create an egg mixture combining one egg, cinnamon, nutmeg and vanilla. Spread peanut butter on one piece of bread, grape jelly on the other and combine for sandwich. Dip the outside sides of the sandwich in the egg mixture. Melt 1 tablespoon of butter in a frying pan and then cook the sandwich until nicely browned on both sides.

Abby Rose Sabayon sauce

- 4 egg yolks
- 6 tablespoons sugar
- 4 tablespoons Abby Rose
- 2 tablespoons heavy whipping cream

Place the egg yolks, sugar and Abby Rose into a metal bowl. Place the bowl over a saucepan of barely simmering water, making a double boiler. Whisk the mixture constantly until it foams and then becomes creamy and doubles in size, about 5 minutes. Mixture should be uncomfortably warm to the touch, but not burning. Remove the pan from heat and whisk in the sour cream.

Slice warm peanut butter and jelly Monte Cristo in half on the diagonal, add one scoop of vanilla ice cream, top with Abby Rose sabayon sauce and sprinkle of dark chocolate chips.