

Bacon Wrapped Bleu Cheese Stuffed Dates

Curated by Chef Christina Machamer

Makes 10 Appetizers

INGREDIENTS:

- 10 each: Small Cubes Mild Bleu Cheese, such as Maytag or Point Reyes Bay Bleu
- 10 each: Medjool Dates (pitted if available, though I've never seen them)
- 5 each: Slices Smoked bacon, thinner cut works best
- 10 each: Toothpicks or Small Bamboo Skewers
- Micro greens or herbs for garnish

METHOD:

1. Preheat oven to 400°F.
2. Slice dates in half, and open, removing pit. Stuff with bleu cheese, and close halves.
3. Wrap each date with 1/2 a slice of bacon, and secure with a toothpick.
4. Arrange dates in a single layer on a baking rack over a large sheet tray – This allows the fat from the bacon to drain preventing burning. If a rack is not available, use a parchment lined baking sheet.
5. Bake for approximately 15 minutes. Once bacon is crisp, remove dates from oven.

TO SERVE:

1. Arrange on a large platter or serving tray. Garnish with micro greens.



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Dungeness Crab Cakes

Curated by Chef Christina Machamer

INGREDIENTS:

1 tbl	Canola Olive Oil
¼ cup	Red Onion, small dice
¼ cup	Red Bell Pepper, small dice
1 each	Jalapeño, small dice
2 tbl	Old Bay Seasoning
1 each	Lemon, zest
¼ cup	Chopped Herbs - such as Parsley, Cilantro, Chives, or Tarragon
1 tsp	Black Pepper, finely ground
1 tsp	Smoked Paprika
Dash	Cayenne Pepper
Dash	Garlic Salt
Dash	Ground Mustard
Dash	Ground Ginger
½ cup	Mayonnaise
2 each	Eggs, beaten
1 lbs.	Dungeness Crab Meat
1 each	12oz Box Ritz Cracker, ground in a food processor
¼ cup	Canola Oil

METHOD:

1. Heat a large sauté pan over medium high heat. Add canola, and sauté onion and bell pepper until they become translucent (About 5 minutes)
2. In a large bowl, combine sautéed onion and bell pepper, jalapeño, spices, mayonnaise, egg, lemon zest, crab, and 1 cup of ground butter crackers. Gently fold mixture together, making sure as many lumps of crab meat stay intact as possible.
3. Form mixture into desired cake size - smaller for an appetizer, larger for an entrée. Place in freezer for about 20 minutes. This will help the cakes stay firm when you bread them.
4. Roll cakes in cracker crumbs to form a dry outer coating.
5. Heat a large sauté pan over medium high heat and add ¼ cup canola oil. Lightly sauté cakes in batches until golden brown, replacing the oil, and wiping the pan with each batch.
6. Evenly space sautéed cakes onto a parchment lined sheet tray.
7. In a preheated oven at 350°F, bake the cakes until warmed throughout, approximately 10 minutes.



Baked Brie

Curated by Chef Christina Machamer

INGREDIENTS:

1 each	Small Wheel of Brie Cheese
2 tbl	Brown Sugar
1-2	Granny Smith Apples

METHOD:

1. Preheat oven to 350.
2. Remove the top rind from the wheel of Brie, and cover with brown sugar.
3. Bake until the cheese begins to melt ~15 minutes. Serve hot with slices of granny Smith Apples



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