



NEYERS

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BARBARA NEYERS' Chanterelles on Toast

Ingredients

- 1pound fresh chanterelles
- 2 to 4 thick slices country bread for toasting such as Levain bread
- 1 teaspoon minced thyme
- 1 teaspoon minced chives
- 2 to 4 tablespoons chopped Italian parsley
- 3 tablespoons extra virgin olive oil
- 1 tablespoon butter
- Kosher salt and fresh ground black pepper

Preparation

Clean the mushrooms with a knife removing any discolored spots and lightly wash off any dirt.

Slice the mushrooms 1/8 to 1/4 -inch thick.

Over medium heat, sauté the mushrooms in olive oil until lightly browned, approximately 4 to 5 minutes.

Meanwhile, toast the bread slices until golden. Lightly butter them.

Add the thyme, chives, and parsley to the mushrooms and season with salt and pepper.

Spoon mushrooms and juices over the bread.

Suggested Pairing: Neyers Chardonnay '304'



BARBARA NEYERS'

Peperonata

Serves 4-6

Ingredients

- ¼ cup of olive oil
- 1 large white onion cut into thin slices
- 2 medium red bell peppers
- 2 medium yellow bell peppers
- 2 medium orange bell peppers
- 4 to 6 jalapeno peppers
- 4 garlic cloves peeled and minced
- Grilled bread

Preparation

Stem, seed and remove ribs from the peppers. Cut lengthwise into 1/4" strips.

Sauté the sliced onions in olive oil until clear in color. Add the minced garlic to the onions and cook until softened, being careful not to burn the onions and garlic.

Add the peppers to the onion and garlic mixture and toss for 1 to 2 minutes over medium heat. Cover pan and turn heat to low. Cook stirring occasionally until peppers are soft, approximately 15 minutes.

Remove cover and raise heat to medium, stirring often until the liquid evaporates and the peppers are glazed, about 3 minutes.

Season with salt and pepper.

Serve the peperonata warm or at room temperature on grilled bread.

Suggested Pairing: Neyers Sage Canyon Red



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BARBARA NEYERS' Picholine Olive Tapenade

Ingredients

- 2 cups pitted picholine olives
- 1 clove minced garlic
- 1 tablespoon capers, rinsed and drained
- 1 anchovy fillet
- ½ tablespoon fresh thyme leaves
- ½ tablespoon fresh basil leaves
- ½ tablespoon fresh Italian parsley leaves
- ¼ cup olive oil

Preparation

Process all ingredients in a food processor, except the olive oil, until well blended.

Slowly add the olive oil at the end until well blended.

Suggested Pairing: Neyers A&ME Cabernet Sauvignon



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BARBARA NEYERS'

Roasted Bell Pepper Crostini

Ingredients

- 3 medium bell peppers – 1 red, 1 yellow, and 1 orange
- 3 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon minced fresh thyme
- Kosher salt and fresh ground pepper
- 4 cloves garlic (optional)
- 8 slices of crusty bread grilled (garlic rubbed on bread optional)

Preparation

Grill the peppers over a medium-high fire, turning occasionally until the skin chars all over, 15 to 20 minutes. Put the charred peppers in a bowl and cover with plastic wrap and let sit until cool enough to handle, about 30 minutes.

In a large bowl combine the olive oil, balsamic vinegar, thyme, salt and about 5 grinds of pepper. Mix well.

Remove the pepper skins and seeds and cut the peppers into thin strips. Add the peppers to the olive oil and vinegar mixture and let them marinate for at least 1 hour, or up to 2 days. If making ahead, refrigerate and return to room temperature before assembling the crostini.

Spread each slice of grilled bread with the peppers and serve immediately.

Suggested Pairing: Neyers Mourvèdre 'Evangelho Vineyard'



BARBARA NEYERS' Asian Chicken Salad

Ingredients

- 4 cups shredded cabbage
- 4 cups shredded romaine lettuce
- 4 chicken breasts, boned and skinless
- ¼ cup of peanuts
- 2 jalapeno peppers, seeds removed and cut into rounds
- 1 cup crisp wonton strips

VINAIGRETTE

- ¼ cup rice wine vinegar
- 3 tablespoon vegetable oil
- 2 tablespoons sesame oil
- 1 tablespoon sugar
- 2 tablespoon fresh ginger, grated
- 1 tablespoon soy sauce
- 1 tablespoon freshly squeezed lemon juice
- Fresh ground pepper to taste

Preparation

Grill the chicken breasts over mesquite charcoal if possible, or sauté in a cast iron pan.

Whisk the vinaigrette ingredients together and set aside.

Use a portion of the vinaigrette to coat the chicken pieces.

Cut the chicken breasts in half lengthwise, and shred the chicken into ½-inch to ¾ inch pieces.

Toss the cabbage and lettuce with the vinaigrette and put the chicken on top.

Put the peppers and peanuts on top of the chicken.

Season to taste with fresh ground pepper.

Add the wonton strips on top before serving.

Suggested Pairing: Neyers Mourvèdre 'Evangelho Vineyard'



BARBARA NEYERS'

Chicory Salad with Meyer Lemon Vinaigrette

Serves 6-8

Ingredients

- 10 cups cleaned chicory lettuces - endive, radicchio, escarole, and frisée
- ½ cup extra virgin olive oil
- 3 tablespoons freshly squeezed juice of Meyer lemons
- 1 teaspoon white wine vinegar
- 1 teaspoon Dijon mustard
- Kosher Salt & fresh ground pepper
- 12 to 14 thin slices of San Daniele prosciutto

Preparation

Whisk together the lemon juice, Dijon mustard, and white wine vinegar.

Continue whisking and slowly add the extra virgin olive oil.

Season with Kosher salt and fresh ground pepper to taste.

Place chicory lettuces in a large bowl and toss with vinaigrette until evenly coated.

Remove fat from the prosciutto.

Serve beside the slices of prosciutto.

Suggested Pairing: Neyers Chardonnay '304'



BARBARA NEYERS'

Couscous Salad with Grilled Chicken Breast

Serves 4

Ingredients

- 2 cups dried couscous
- 2 cups cherry tomatoes, cut in half – Sweet 100 and Sungold tomatoes
- 1-2 Cucumbers, Persian or Armenian, peeled and sliced 1/4 to 1/8-inch thick
- 2 chicken breasts, boned and skinless
- 1 cup canned chickpeas, rinsed
- 1/3 cup crumbled feta cheese
- Fresh basil torn into pieces for garnish
- Kosher salt and fresh ground pepper

VINAIGRETTE

- 1 Tablespoon minced shallot
- 2 Teaspoons fresh squeezed lemon juice
- 1/2 Teaspoon paprika
- 1/2 Teaspoon coriander
- 1/2 Teaspoon turmeric
- 1/2 cup extra virgin olive oil

Preparation

Cook the chicken breasts on a grill using mesquite charcoal.

Cook the couscous as directed on the package. Refrigerate the couscous if not using immediately.

Combine the vinaigrette ingredients and set aside.

Cut the chicken breasts in half lengthwise and then into 1/2-inch pieces.

In a bowl combine the couscous, chicken breasts, chickpeas and vinaigrette.

Season with Kosher salt and fresh ground pepper to taste.

Serve the couscous with cherry tomatoes and cucumbers on top and garnish with basil and feta cheese.

Suggested Pairing: Neyers Chardonnay 'Carneros' or Neyers Chardonnay '304'



BARBARA NEYERS' Goat Cheese Salad

Ingredients

- 1 8-ounce fresh goat cheese log
- 1 tablespoon minced shallot
- 2 tablespoons Dijon mustard
- 1/2 cup breadcrumbs
- 1/4 cup red wine vinegar
- 3/4 cups extra virgin olive oil
- 8 cups loosely packed lettuce leaves
- 8 croutons
- Kosher salt and freshly ground pepper

Preparation

Slice goat cheese into 1/2-inch thick discs.

Drizzle each disc with olive oil, then coat both sides with breadcrumbs.

Whisk together shallots, mustard and vinegar, then slowly whisk in the olive oil.

Lightly brown goat cheese on both sides in olive oil. I prefer to sauté the cheese, but you can also broil it in an oven.

Toss lettuce leaves with vinaigrette to lightly coat with dressing, then season with salt and pepper. Garnish with croutons, then top with warm goat cheese discs.

Suggested Pairing: Neyers A&M Cabernet Sauvignon



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BARBARA NEYERS'

Late Summer Mixed Green Salad

Serves 4

Ingredients

- 2 early girl tomatoes
- 1 avocado
- 6 cups of washed lettuce, a combination of red leaf lettuce, romaine, frisée, watercress and arugula
- Bread for croutons
- 1 clove garlic
- 2 tablespoons olive oil for croutons
- Diamond Crystal Kosher salt & fresh ground black pepper

VINAIGRETTE:

- 4 tablespoons Balsamic vinegar
- 4 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- $\frac{3}{4}$ cup Extra virgin olive oil

Preparation

Prepare the vinaigrette by combining the two vinegars and mustard. Slowly add olive oil whisking until the mixture is emulsified. Set aside.

Cut bread into bite-size pieces and sauté in olive oil until lightly browned on both sides. After cooling, rub one side with an open face of garlic.

Cut the tomato and avocado into chunks and put in the salad bowl. Sprinkle with Kosher salt and fresh ground pepper.

Wash, and thoroughly dry the lettuce. Tear the lettuce leaves and add to the salad bowl along with frisée, watercress and arugula.

Toss the tomatoes, avocado, lettuce, frisée, watercress, arugula and croutons with the vinaigrette.

Suggested Pairing: Neyers Sage Canyon Red



BARBARA NEYERS' Roasted Pepper Salad

Ingredients

- 1 each red, orange, and yellow bell pepper
- 8 ounces fresh mozzarella, sliced
- ¼ cup of balsamic vinegar
- ¾ cup of extra virgin olive oil
- Mixed olives (Nicoise, Kalamata, Picholine), with pits removed
- Diamond Crystal Kosher salt and fresh ground black pepper
- Arugula, for garnish

Preparation

Place bell peppers directly on the flame of a burner on a gas stove. Let the skins blister and blacken. Turn with tongs to ensure the entire pepper is evenly blackened. Set aside.

Once the peppers are cooled, cut them in half from top to bottom and remove seeds and membrane. Using a knife, scrape away the blackened skin. It's best not to rinse the peppers. Wipe off char that cannot be removed using a knife. Cut the pepper into long ½-inch wide strips. Place the strips in a bowl and season lightly with Kosher salt and fresh ground black pepper.

Mix the balsamic vinegar and olive oil together and set aside.

Arrange the pepper strips on a platter, alternating red, yellow and orange strips. Top with slices of mozzarella. Drizzle a portion of the vinaigrette on top of the peppers and mozzarella.

Toss the arugula with the remaining vinaigrette. Arrange the arugula around the peppers and mozzarella and place olives on the top of the mozzarella.

Suggested Pairing: Neyers Mourvèdre 'Evangelho Vineyard'



NEYERS

BARBARA NEYERS'

Royal Corona & Alubia Blanca Bean Salad with Radicchio

Ingredients

- 1 cup cooked Rancho Gordo Royal Corona beans
- 1 ½ cups cooked Rancho Gordo Alubia Blanca beans
- 1 to 2 heads radicchio, halved and cored
- 2/3 cups freshly grated Parmesan cheese
- ¾ cup of croutons made from a baguette
- 2 tablespoons extra virgin olive oil for croutons
- Vinaigrette
- 2 tablespoons balsamic vinegar
- 1 tablespoon Dijon mustard
- 1/3 cup extra virgin olive oil
- Fresh ground black pepper

Preparation

Vinaigrette – Combine the balsamic vinegar and Dijon mustard. Slowly whisk in the olive oil until the vinaigrette thickens.

Sauté slices of a baguette in olive oil until lightly browned on both sides. Cut into ½-inch pieces. Set aside.

Separate the radicchio leaves and soak them in cold water for 10 to 15 minutes. Drain and dry the leaves. Cut leaves into 1-inch pieces.

In a large bowl, combine the radicchio and 1/3 cup of Parmesan cheese and slowly add approximately half of the vinaigrette, the royal corona beans and croutons. Toss together.

Spread the Alubia Blanca beans on a serving platter. Put the radicchio salad on top of the beans.

Drizzle the remaining vinaigrette on top and sprinkle with the remaining Parmesan cheese and fresh ground pepper.

Suggested Pairing: Neyers Chardonnay 'Carneros District'



NEYERS

BARBARA NEYERS' Black Bean Chili

Ingredients

- ½ pound Rancho Gordo Domingo Rojo Beans – the beans can be soaked overnight to shorten cooking time
- 1 medium onion diced
- 1 red bell pepper, medium diced
- 2 jalapeno peppers, seeds and membranes removed and finely diced.
- 1 pound ground beef
- 2 cups tomato sauce
- ½ cup extra virgin olive oil
- 1 tablespoon red chili powder
- 1/2 teaspoon oregano
- 1 teaspoon salt
- 1 teaspoon sugar

Preparation

Put the beans in a Dutch oven and add water to cover by about 2 inches.

Bring to a boil and cook for 10 minutes. Reduce to medium-low heat, cover and simmer until the beans are tender.

In a sauté pan cook the onions in olive oil until clear in color. Add the bell pepper and jalapeno and cook until the peppers have softened.

Slowly add the ground beef in chunks and cook until browned.

Add the tomato sauce, chili powder, oregano, salt, sugar and stir well to combine.

Once the beans are tender transfer them along with the cooking liquid to the chili base. Simmer for 30 minutes, stirring occasionally until desired thickness.

Serve with shredded cheddar cheese, sour cream, salsa, diced avocado and fresh tortilla chips.

Suggested Pairing: Neyers Sage Canyon Red



NEYERS

BARBARA NEYERS' Black Bean and Corn Soup

Ingredients

- ½ pound Rancho Gordo Domingo Rojo beans — the beans can be soaked overnight to shorten cooking time
- 4 cups of water
- ¼ bunch tender green and white stems of green onions
- 1 tablespoon extra-virgin olive oil
- ½ yellow onion, finely chopped
- ½ cup extra-virgin olive oil
- 1 cup tomato sauce
- 1 cup fresh corn kernels
- ½ cup chopped cilantro
- ½ avocado, cut into pieces
- Diamond Crystal Kosher salt and fresh ground black pepper

Preparation

In a large pot combine beans, water, green onions, 1 tablespoon olive oil and 2 teaspoons salt.

Bring to a boil and cook for 10 minutes. Reduce to medium-low heat, cover and simmer until the beans are tender.

Approximately 1 to 1 ½ hours. Uncover the pot and let the beans cool.

Remove the remains of the green onions.

In a skillet warm the ½ cup olive oil and add the onion. Sauté until the onion is clear in color.

Add the onion to the beans and their broth and continue cooking until the flavors are blended.

Add the tomato sauce and corn. Cook for a few minutes as the soup thickens.

Correct the seasoning and serve with chopped cilantro and avocado pieces.

Suggested Pairing: Neyers Cabernet Sauvignon 'Neyers Ranch'



BARBARA NEYERS'

Butternut Squash Soup

Serves 4

Ingredients

- 3 pounds butternut squash, peeled and cut into cubes
- 1 medium white onion, peeled and cut into cubes
- 3 garlic cloves, peeled
- 3 tablespoons olive oil
- 2 ½ teaspoons fresh ground black pepper
- 1 ¼ teaspoons smoked paprika
- 1 ¼ teaspoons garam masala
- 2 teaspoons diamond crystal kosher salt
- 6 cups chicken broth or vegetable broth

FOR THE GARNISH:

- 2 tablespoons white sesame seeds
- 2 teaspoons coriander seeds
- 1 teaspoon cumin seeds
- 1 ½ teaspoons fennel seeds
- ¼ cup finely chopped toasted pistachios
- Sourdough bread croutons

Preparation

Preheat oven to 400 degrees.

On a baking sheet toss together the squash, onion, garlic, olive oil, 1 ½ teaspoons black pepper, smoked paprika, garam masala, teaspoon salt. Bake approximately 40 minutes or until the squash is caramelized on the edges.

While the squash and onion mixture are baking, cook the sesame seeds, coriander seeds, cumin seeds and fennel seeds in a small pan over medium heat, until they are lightly browned. Once the seeds have cooled completely, coarsely grind the mixture in a mortar and pestle. Mix with the pistachios and set aside.

Cook the croutons in olive oil until lightly browned and set aside.

Place the roasted squash mixture in a blender with the broth and blend until smooth. Add the remaining black pepper and 1 teaspoon of salt.

Heat the soup for 5 minutes and garnish with the croutons and the pistachio and seed mixture.

Suggested Pairing: Neyers Carignan 'Evangelho Vineyard'



BARBARA NEYERS' Chicken and Rice Soup

Ingredients

- 8 cups chicken broth
- 1 pound cooked boneless, skinless chicken breasts shredded into bite-size pieces
- 4 celery stalks, thinly sliced
- $\frac{3}{4}$ cup jasmine rice
- $\frac{1}{2}$ cup fresh Italian parsley leaves
- 1 teaspoon fresh lemon zest
- $\frac{1}{4}$ cup fresh lemon juice
- Diamond Crystal Kosher salt

Preparation

In a large pot, cook the rice in the chicken broth over medium heat. As the rice cooks, it may begin to break down and lose its shape.

While the rice is cooking, finely chop the parsley leaves and combine with the lemon zest. Set aside.

Approximately 3 minutes before the rice has finished cooking, add the sliced celery.

Once the celery has softened, add the shredded chicken.

Stir in the lemon juice a little at a time to brighten the soup.

Serve the soup topped with the parsley lemon mixture.

Suggested Pairing: Neyers Sage Canyon Red



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BARBARA NEYERS'

Chicken Noodle Soup with Fresh Corn Kernels

Serves 6

Ingredients

- 3 cooked boneless, skinless chicken breasts shredded into bite-size pieces
- 3 tablespoons extra virgin olive oil
- 2 stalks celery, washed and sliced in 1/4-inch pieces
- 2 medium carrots, peeled and sliced in 1/4-inch pieces
- 1 medium white onion minced
- 4 ears fresh corn on the cob, husked
- 8 cups chicken broth
- 6 ounces egg noodles cut into 4-inch pieces
- Diamond Crystal Kosher salt and fresh ground black pepper

Preparation

Remove the corn from the cob by holding the cob upright and slicing down along the cob. Set the kernels of corn aside.

In 3 tablespoons of olive oil, lightly sauté the minced onion until clear in color. Add the celery and carrots and sauté with the onion until they are partly cooked but still crisp.

Combine the chicken broth and egg noodles with the celery, carrots, and onion. Cook the soup until the noodles are soft. The carrots and celery should soften while the noodles cook.

Add the fresh kernels of corn and chicken.

Heat the soup to warm the chicken and corn.

Season to taste with Diamond Crystal Kosher salt and fresh ground black pepper.

Suggested Pairing: Neyers Zinfandel 'Vista Notre'



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BARBARA NEYERS' Corn Soup

Ingredients

- 1 cup minced white onion
- 4 tablespoons unsalted butter
- 16 ears yellow corn husked with silk removed (approximately 10 cups)
- 6 cups chicken broth
- Kosher salt and fresh ground black pepper
- 1/2 cup crème fraîche

Preparation

Holding ears of corn in a bowl, slice off kernels and set aside.

In a large pot, sauté onions in butter until clear in color.

Add corn and chicken stock to onions and bring to a boil. Reduce heat to medium-low and simmer for approximately 5-10 minutes.

Purée soup in a blender until smooth.

Add salt and pepper to taste.

Heat soup to serve and garnish with crème fraîche.

Suggested Pairing: Neyers Chardonnay 'Carneros District'



BARBARA NEYERS' Leek and Potato Soup

Serves 4-6

Ingredients

- 2 tablespoons unsalted butter
- 3 cups leeks, approximately 6 leeks, white part only, cleaned and sliced crosswise into 1/4-inch pieces
- 3-4 cups Yukon gold potatoes, peeled and cut into 1-inch pieces
- 6-7 cups chicken stock or vegetable stock
- 2 tablespoons of minced chives for garnish
- Crystal Diamond Kosher salt & fresh ground pepper

Preparation

In a large pot melt the butter over medium heat. Add the sliced leeks and stir to coat with butter.

Cover the pot and reduce the heat. Cook until the leeks are softened. Approximately 10 minutes. Be sure not to brown the leeks.

Add the chicken broth and potatoes. Bring to a boil. Lower heat and simmer until the potatoes are very tender. Approximately 30 minutes.

Purée the soup in batches in a blender. Return to pot and add Crystal Diamond Kosher salt and fresh ground pepper to taste.

Place the pot of soup over medium heat to warm soup before serving.

Garnish each bowl of soup with a few minced chives.

Suggested Pairing: Neyers Left Bank Red



BARBARA NEYERS' Red Lentil Soup

Ingredients

- 3 tablespoons of extra virgin olive oil
- 1 large onion, chopped
- 1 tablespoon tomato paste
- 1 teaspoon cumin
- Large pinch of chili powder or more to taste
- 1 quart plus 2 cups chicken broth
- 1 cup red lentils
- 1 carrot, peeled and diced
- Diamond Crystal Kosher salt & fresh ground black pepper
- Juice from ½ lemon, plus more to taste
- 3 tablespoons chopped fresh cilantro

Preparation

Cook the onions in 3 tablespoons extra virgin olive oil until translucent.

Add the tomato paste, cumin, salt, pepper, and chili powder and sauté for 1 minute.

Add the chicken broth, lentils, and carrot, and simmer partly covered over medium-low heat until the lentils are soft, approximately 30 minutes.

The soup should be slightly chunky.

Adjust the seasoning with chili powder, salt and pepper.

When ready to serve, stir in the lemon juice and sprinkle the chopped cilantro on top of each serving.

Suggested Pairing: Neyers Chardonnay 'Carneros District'



BARBARA NEYERS' Red Pepper Bisque

Ingredients

- 8 medium sweet red bell peppers—roasted, seeded, deveined, peeled, and quartered
- 1 onion, chopped
- 3 cups chicken broth
- 2 cups cream
- 1/8 cup olive oil
- Salt and pepper
- Olive oil

Preparation

Broil peppers until the skins blister—rotating them on all sides—approximately 5 minutes.

While peppers are hot, put them into a bowl and cover for 15 to 20 minutes to steam.

Remove skins, membrane, stems, and seeds. Set aside.

Sauté onion in olive oil until soft and clear.

Combine the onion, peppers, and 2 cups of chicken stock in a sauce pan. Simmer for 30 minutes. Puree the mixture until smooth.

Stir in remaining chicken broth and cream and heat to serving temperature.

Season with salt and pepper to taste.

Suggested Pairing: Neyers Syrah Garys' Vineyard



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BARBARA NEYERS'

Summer Tomato Gazpacho

Serves 4-6

Ingredients

- 2 pounds ripe red tomatoes, cored and roughly chopped
- 1 cucumber approximately 6-10 inches long, peeled and roughly chopped
- 1 Anaheim pepper, seeds removed and roughly chopped
- 1 small white onion, peeled and roughly chopped
- 2 teaspoons white wine vinegar or sherry vinegar
- 2 teaspoons Diamond Crystal Kosher salt
- ¼ cup extra virgin olive oil
- Garnish with dime-size pieces of peeled cucumber

Preparation

Combine tomatoes, pepper, cucumber, and onion in a blender. Depending on how smooth or chunky you prefer the soup, blend until preferred consistency is reached.

The soup can be strained through a food mill or strainer for a smoother consistency.

Add salt and vinegar to the mixture.

Add the cucumber pieces to the soup.

Cover and chill soup until very cold. Chilling overnight is best.

Before serving, adjust the seasoning to taste with salt and vinegar.

Drizzle extra virgin olive oil in each bowl as the soup is served.

Suggested Pairing: Neyers Chardonnay '304'



NEYERS

BARBARA NEYERS' Vegetable Beef Soup

Ingredients

- ½ pound rib eye steak
- 3 tablespoons extra virgin olive oil
- 4 ears fresh corn on the cob, husked
- 2 stalks celery, washed and sliced in ¼-inch pieces
- 2 medium carrots, peeled and sliced in ¼-inch pieces
- Handful of green beans cut into bite-sized pieces
- 20 pearl onions, cooked and peeled
- 8 cups beef broth
- 3 cups orecchiette pasta
- Diamond Crystal Kosher salt and fresh ground black pepper

Preparation

Remove the corn from the cob by holding it upright and slicing down along the cob. Set the corn kernels aside.

Sauté the rib eye steak in the olive oil until cooked, preferably medium-rare. Set aside.

Cook the orecchiette pasta in the beef broth until about halfway done and still firm.

Add the beans, celery, and carrots, and cook until the vegetables have softened. The pasta should also be cooked through at this point.

While the pasta and vegetables are cooking, shred the steak into bite-size pieces and add to the soup.

Add the pearl onions and corn kernels to the soup.

Heat the soup before serving.

Season to taste with salt and pepper.

Suggested Pairing: Neyers Left Bank Red



NEYERS

BARBARA NEYERS' Watercress Soup

Ingredients

- 3 to 4 cups peeled, sliced potatoes
- 3 cups thinly sliced white part of leeks or yellow onions
- 1 packed cup watercress leaves including any tender stems
- 2 quarts water
- 1 Tablespoon salt
- Kosher salt & fresh ground black pepper to taste

Preparation

Simmer the potatoes, leeks or onions, water and salt together in a partially covered large saucepan for 40 to 50 minutes.

Stir in the watercress 5 minutes before the leeks and potatoes are cooked.

Pass the soup through a food mill or purée the cooled soup in a blender.

Before serving, heat the soup and correct the seasoning.

Suggested Pairing: Neyers Chardonnay '304'



NEYERS

BARBARA NEYERS'

Asian Chicken and Mushrooms

Ingredients

- 1 pound boneless, skinless chicken breasts
- 5 tablespoons olive oil
- 2 tablespoons cornstarch
- 1 cup chicken broth
- 1 tablespoon soy sauce
- 1 teaspoon granulated sugar
- 1 teaspoon toasted sesame oil
- 1 medium carrot, peeled and thinly sliced
- 1 2-inch piece of fresh ginger, peeled and thinly sliced
- 1 pound mushrooms, a mixture of shiitake and white button mushrooms, stemmed and sliced
- 2 cups sugar snap peas, trimmed and cut into 1-inch pieces
- 1 8-ounce can sliced bamboo shoots, drained and rinsed
- 1 8-ounce can sliced water chestnuts, drained and rinsed
- Steamed white rice for serving

Preparation

Cut the chicken breasts crosswise into 1/4-inch thick slices and place in a bowl with 2 tablespoons of olive oil, 1 tablespoon water, and 1 tablespoon cornstarch. Toss ingredients together and marinate for 15 minutes to 2 hours. Refrigerate if marinating longer than 15 minutes.

In a medium bowl whisk 3/4 cup of chicken broth, soy sauce, sesame oil, and 1 tablespoon cornstarch. Set aside.

Using a cast iron skillet, heat 2 tablespoons of olive oil and add the marinated chicken. Cook the chicken on both sides until lightly browned. Add more olive oil as needed. Transfer to a plate and set aside.

Add the remaining 2 tablespoons of olive oil, carrot and ginger to the pan. Stirring occasionally, cook until the ginger is golden brown. Stir in the mushrooms and add the remaining 1/4 cup of chicken broth. Simmer until the mixture has reduced by half. Add the chicken, sugar snap peas, bamboo shoots and water chestnuts to the mushroom mixture and simmer over medium heat.

Whisk the reserved chicken broth mixture again and add to the pan. Over medium heat, stir until everything is combined and the sauce has slightly thickened, the chicken is fully cooked, and the mushrooms and vegetables are heated through. This may take a few minutes.

Serve with the cooked rice.

Suggested Pairing Neyers Sage Canyon Red



NEYERS

BARBARA NEYERS'

Baked Ham and Cavatappi Pasta Macaroni & Cheese

Ingredients

- Caggiano ham 4 to 8 pounds at room temperature
- Whole cloves
- Cavatappi pasta
- 3 tablespoons butter
- 4 tablespoons flour
- 4 cups whole milk
- 3-4 cups extra sharp cheddar cheese shredded

Preparation

Press cloves into the top of the ham.

Preheat oven to 325 degrees.

Place ham on a rack in a shallow roasting pan.

Cook ham to internal temperature of 140 degrees in the thickest part, approximately 12 minutes per pound.

Cook the pasta according to directions on the box. While the pasta is cooking, melt the butter in a saucepan. Add the flour to the melted butter and stir until the flour is combined. Slowly whisk the milk into the flour mixture and bring to a simmer. Add the shredded cheddar cheese, stirring until the cheese is melted and the sauce has thickened.

Drain the pasta and add to the cheese mixture. Pour pasta into a gratin dish and place under a broiler to brown the top.

Slice the ham and serve with the mac and cheese.

Suggested Pairing: Neyers Pinot Noir 'Placida Vineyard'



BARBARA NEYERS'

Breaded Chicken Breasts

Serves 4

Ingredients

- 4 boneless, skinless thin chicken breasts
- ½ cup of flour
- ½ cup fresh sourdough breadcrumbs
- ½ cup grated Italian parmesan cheese
- 2 eggs
- 5 tablespoons olive oil
- Kosher salt and fresh ground pepper
- Lemon wedges for serving

Preparation

In a shallow dish whisk eggs together with 1 tablespoon olive oil. In another shallow dish put flour. In a third dish combine the breadcrumbs and grated Parmesan cheese.

Coat each chicken breast with flour, shaking off excess. Dip the chicken in the egg mixture, and then dip in the breadcrumbs and Parmesan mixture turning twice and pat so the mixture adheres to the chicken.

At this point you can refrigerate the chicken breasts and cook the next day.

Put remaining olive oil in a cast iron skillet and cook the chicken over medium heat until the chicken is browned. Approximately 4 minutes a side. Adjust heat as necessary during cooking.

Salt and pepper chicken before serving.

Serve chicken on a platter garnished with lemon wedges.

Suggested Pairing: Neyers Chardonnay '304'



BARBARA NEYERS'

Chanterelle Pasta

Serves 6

Ingredients

- ½ white onion finely chopped
- ½ pound chanterelles cleaned and sliced, approximately 4 cups
- 2 slices of pancetta about ¼-inch thick, cut into lardoons and sautéed until crisp
- 6 tablespoons extra virgin olive oil
- 1 cup toasted breadcrumbs
- 1 package of Orecchiette pasta or pasta of your choice
- Diamond Chrystal Kosher salt and fresh ground pepper

Preparation

Sauté the onions in 2 tablespoons of olive oil until clear in color

Add the chanterelles and continue cooking until the mushrooms are soft.

Add the remaining olive oil as needed.

While the onions and mushrooms are cooking, sauté the lardoons of pancetta until crisp and set aside.

Following the directions on the package, cook the pasta until done.

Add the pasta to the hot mushroom and onion mixture.

Season with Diamond Chrystal Kosher salt and fresh ground black pepper.

Add the cooked pancetta.

Serve the pasta dish and sprinkle toasted breadcrumbs on top of the pasta.

Suggested Pairing: Neyers A&ME Cabernet Sauvignon



BARBARA NEYERS'

Cherry Tomato Pasta

Serves 4

Ingredients

- 8-ounce package of dry or fresh pasta – I prefer rigatoni
- 4 cups cherry tomatoes - Sweet 100 and Sungold
- 1 Tablespoon cayenne
- 1 cup Extra virgin olive oil
- 2 slices of pancetta ¼-inch thick - cut into lardoons
- Fresh basil – torn into small pieces
- 1 cup freshly grated Parmesan
- Kosher salt and fresh ground pepper

Preparation

Depending on the size of the tomatoes, use whole or cut in half.

Sauté the pancetta until crisp – set aside.

Following the directions of the pasta, cook in boiling, salted water until done.

While the pasta is cooking, heat the tomatoes and cayenne in olive oil in a sauté pan and cook until the tomatoes are softened.

Toss the hot pasta with the tomatoes, pancetta, and basil.

Add Kosher salt and fresh ground pepper to taste.

Garnish the pasta with freshly grated Parmesan.

Suggested Pairing: Neyers Cabernet Sauvignon 'Neyers Ranch'



BARBARA NEYERS' Classic Onion Tart

Ingredients

- An 8-inch partially cooked puff pastry or pastry shell on a baking sheet
- 2 pounds sweet onions, about 7 cups, preferably sweet white onions
- 2 tablespoons olive oil
- 2 eggs
- 2/3 cup whipping cream
- 1 and one-half tablespoons flour
- 1/2 cup grated Swiss cheese
- 1 tablespoon butter cut in small pieces
- Salt & pepper
- Pinch of nutmeg

Preparation

Over low heat and stirring occasionally, cook onions in a heavy skillet with olive oil until tender and golden yellow. Approximately 45 minutes.

Sprinkle with flour and continue cooking slowly for 2 to 3 minutes.

Preheat oven to 375 degrees.

Beat the eggs, cream, and seasonings in a bowl until blended. Gradually mix in the onions and half of the cheese. Pour into puff pastry or tart shell and spread the remaining cheese and butter pieces on top.

Bake in preheated oven for 25 to 30 minutes until tart has puffed and browned.

Slice and serve.

Suggested Pairing: Neyers Chardonnay '304'



BARBARA NEYERS'

Creamy Polenta with Sautéed Chanterelles

Serves 4

Ingredients

- 1 cup yellow polenta
- 1 ½ teaspoon Kosher salt
- 2 Tablespoons unsalted butter
- 4 to 4 ½ cups water or chicken stock
- ½ cup freshly grated Parmigiano-Reggiano cheese
- 1-pound chanterelle mushrooms – cleaned and sliced
- ¼ cup extra virgin olive oil

Preparation

CHANTERELLES:

Sauté the prepared mushrooms in olive oil until cooked through. Set aside.

POLENTA:

In a large saucepan, bring water or stock to a boil. Add the polenta and whisk constantly until there are no lumps.

Reduce heat to low simmer, whisking often until the polenta begins to thicken — approximately 5 minutes.

Cover and cook for 30 minutes, whisking every 5 minutes until the texture is creamy.

Remove from heat and add 2 Tablespoons of butter. Mix in the freshly grated Parmigiano-Reggiano cheese

Serve the polenta with the chanterelles on the side.

Suggested Pairing: Neyers Mourvèdre 'Evangelho Vineyard'



BARBARA NEYERS' Fresh Herb Omelet

Serves 2

Ingredients

- 6 Eggs
- 3 Tablespoons unsalted butter
- 4 Tablespoons finely chopped fresh herbs, such as:
Italian parsley, chervil, tarragon, and chives. It's okay to use other fresh herbs you may have available, like basil, but do so in small quantities.
- Salt & Pepper

Preparation

In a bowl, use a fork to whisk the eggs with salt & pepper.

Slowly stir in the chopped herbs.

In a small 8-10-inch skillet, heat the butter until melted, then add eggs.

Cook over moderate heat.

While cooking the eggs, use a spatula to push the cooked eggs from the edge of the pan to the center of the pan as a curd forms.

Once the eggs begin to set but are still moist in the center, roll the omelet by folding over one side and then the opposite side.

Slide the plate under the skillet and tip the skillet so the omelet gently falls onto the plate.

Suggested Pairing: Neyers Chardonnay 'Chuy's Vineyard'



BARBARA NEYERS'

Fettuccini with Sugar Snap Peas & Pancetta

Serves 4-6

Ingredients

- Fresh or dried Fettuccini
- 1 cup extra virgin olive oil
- ½ pound Sugar snap peas washed and any tough ends removed
- 1 small white onion, minced
- 3 cloves garlic, minced
- 6 slices of pancetta, ¼-inch thick, cut into lardons
- ¼ cup Parmesan cheese, grated
- Salt & pepper

Preparation

In the olive oil, sauté minced onion until clear in color. Add minced garlic and sauté another minute, being careful not to burn the onions and garlic.

In a separate pan, cook the pancetta until crisp and set aside.

In a large pot, boil the water and add salt and the pasta. Cook until the pasta is ready to eat. While the pasta is cooking, add the sugar snap peas and a few tablespoons of water to the onion and garlic, cooking the peas under tender, warm and still slightly crunchy. Add the hot pasta and pancetta to the pan and combine with the vegetables. Serve the pasta and garnish with grated Parmesan cheese.

Suggested Pairing: Neyers Carignan 'Evangelho Vineyard'



BARBARA NEYERS'

Grilled Quail with Scorched Sweet Peppers & Onions

Serves 4

Ingredients

- 4 Quail
- Juice from 1 lemon
- 1 large onion, cut into 1/4-inch slices
- 3 medium red and/or yellow sweet peppers sliced 1/4-inch wide
- 4 Tablespoons Olive oil
- 2 cloves garlic
- Red pepper flakes
- Chopped parsley or basil
- Salt & pepper

Preparation

Start charcoal or gas fire.

Butterfly quail: Breast side up, insert knife into cavity and cut down through the backbone. Cut off and discard wing tips. Rub the quail with lemon juice and sprinkle with salt and pepper.

Grill quail until brown on both sides, 5-10 minutes depending on the fire.

Heat a wide cast-iron skillet over high heat. Throw in the onion and peppers and stir briskly, then continue stirring until the vegetables begin to soften and char slightly, about 2 minutes. Adjust the heat if they seem to be cooking too quickly. Season with salt and pepper, add the olive oil, and stir fry until nicely caramelized, another minute or so.

Add the garlic and a pinch of red pepper flakes and turn off the heat.

Add the chopped parsley or basil to the peppers and onions.

Serve the quail with the scorched sweet peppers.

Suggested Pairing: Neyers Sage Canyon Red



BARBARA NEYERS' Legendary Fried Chicken

Ingredients

- 3-4 chicken breasts
- 4 chicken thighs
- 4-6 chicken drumsticks
- Rock salt
- Milk
- Peanut oil
- Flour
- Corn meal
- Salt & pepper

Preparation

Rinse the chicken and put in a bowl with the rock salt surrounding each piece. Refrigerate for one day.

Wash off the rock salt and put the chicken in a clean bowl and cover with milk. Refrigerate for one day.

Remove the chicken from the milk and rinse in water. Bread the chicken with a mixture of flour and cornmeal.

Heat the peanut oil in cast iron pans and fry the chicken, turning occasionally until browned and the juices run clear.

Drain and cool the chicken for 10 minutes before serving. The chicken can be refrigerated and served the next day.

Suggested Pairing: Neyers Cabernet Sauvignon 'Neyers Ranch'



BARBARA NEYERS'

Lemon Chicken with Mushrooms, Noodles, Herbs & Fresh Peas

Ingredients

- 4 tablespoons butter or extra virgin olive oil
- 1 pound white mushrooms, sliced
- 1 ½ pounds boneless, skinless chicken thighs and chicken breasts, cut into bite-sized pieces
- 2 tablespoons white flour for dusting the chicken
- 2 large shallots, diced
- 2 ½ cups chicken broth
- 9 ounces of wide egg noodles for serving
- ¼ cup crème fraîche
- 1 cup shelled peas
- 2 tablespoons chopped chives
- 1 tablespoon chopped tarragon
- 3 tablespoons chopped Italian parsley
- Zest of 2 lemons
- Diamond Crystal kosher salt and fresh ground pepper

Preparation

Heat 2 tablespoons of olive oil or butter in a stock pot. When the butter or oil is hot, add the mushrooms. Cook the mushrooms until they have softened. Set the mushrooms aside.

Season the chicken with salt and pepper and dust the chicken with flour.

Add 2 tablespoons of butter or oil to the same stock pot. When the butter/oil is hot, brown the chicken on all sides. Depending on the size of the pot, you may have to brown the chicken in batches. Remove chicken from the pot and set aside.

Add shallots to the stock pot and cook over medium heat until softened. Add ½ cup of chicken broth and simmer together.

Return the chicken and 2 cups of chicken broth to the pot. Simmer the chicken until tender. Once the chicken is tender, raise the heat to high to reduce the liquid by half. While the liquid is reducing, cook the noodles in salted water according to the directions on the package.

Combine the herbs and lemon zest and set aside.

Add the mushrooms, crème fraîche, and peas to the stew. Continue to reduce the sauce until thick enough to coat a spoon. Stir in half of the herb mixture.

Drain the noodles and transfer to a warm platter. Spoon the chicken and sauce on top and sprinkle with more of the herb mixture.

Suggested Pairing: Neyers Cabernet Sauvignon Neyers Ranch'



NEYERS

BARBARA NEYERS'

Linguine with Corn, Summer Squash, Shell Beans
& Pancetta *Serves 4-6*

Ingredients

- 8oz dried linguine
- 1 cup extra virgin olive oil
- 4 ears of fresh corn
- ½ pound summer squash – patty pan, crookneck, zucchini or a combination of the three
- 1 small white onion, minced
- 3 cloves garlic, minced
- 6 slices pancetta, ¼ inch thick, cut into lardons
- ¼ cup Parmesan cheese, grated
- Salt & pepper

Preparation

Season the filets with salt and pepper, and dust with flour on both sides. Be sure to shake off any excess flour.

In a large skillet or cast-iron pan, melt the 2 tablespoons of butter over medium-high heat.

Once the butter is melted, add the fish.

Sauté the fish until golden brown. Since the fish is delicate, be careful when turning the fish to the other side. If the fish becomes too brown, lower the heat to medium. Depending on the thickness of the filets, cook about 2 minutes on each side.

While the fish is cooking, melt 4 tablespoons of butter and add the lemon juice.

Serve the fish with the lemon butter mixture. Add a lemon wedge to each plate.

Suggested Pairing: Neyers Pinot Noir 'Placida Vineyard'



BARBARA NEYERS'

Pan Sautéed Petrale Sole

(Or Hawaiian Ono)

Ingredients

- 4 6-ounce skinless Petrale Sole or Ono filets
- ½ cup all-purpose flour
- 6 to 8 tablespoons unsalted butter
- Juice from 1 lemon
- 4 lemon quarters

Preparation

In the olive oil, sauté minced onion until clear in color. Add minced garlic and sauté another minute, being careful not to burn the onions and garlic.

In a separate pan, cook the pancetta until crisp. Husk the corn and cut the kernels off the husk. Slice the squash and sauté in olive oil until slightly cooked. Cook the shell beans separately until each variety is cooked.

In a large pot, boil the water then add salt and pasta. Cook until the pasta is ready to eat. While the pasta is cooking add the squash, shell beans and corn to the onion and garlic mixture. Heat until warm. Season with salt and pepper.

Add the hot pasta to the pan and toss together with the corn, squash and shell beans, adding the pancetta. Garnish the pasta with the grated Parmesan cheese.

Suggested Pairing: Neyers Chardonnay 'Carneros'



BARBARA NEYERS'

Pasta e Fagioli

Serves 4-6

Ingredients

- 3 cups cooked Rancho Gordo beans, preferably Borlotti Lamon
- 4-6 cups vegetable broth
- 2 slices of pancetta ¼-inch thick, chopped
- 1 onion, finely diced
- 2 celery ribs, diced
- 2 carrots, diced
- 1 tablespoon tomato paste
- 8 ounces rigatoni
- 4 tablespoons extra virgin olive oil
- 1/3 cup freshly grated Reggiano Parmesan cheese
- Diamond Crystal kosher salt and fresh ground black pepper to taste

Preparation

Sauté the pancetta until crisp and set aside.

In the olive oil, sauté the onion, celery and carrots until soft.

Add the tomato paste to the onion, celery and carrot mixture and cook until the tomato paste is heated.

Add 4 cups of the vegetable broth and simmer the mixture for approximately 15 minutes, or until the mixture begins to reduce.

Cook the pasta in salted water according to the package directions.

Heat the cooked beans.

Drain the pasta and combine with the heated cooked beans, pancetta, and the mixture of broth, tomato paste, onion, celery and carrots. Cook briefly to bring the flavors together.

Season with salt and pepper to taste.

Serve each bowl with a sprinkle of Parmesan cheese.

Suggested Pairing: Neyers Mourvèdre 'Evangelho'



BARBARA NEYERS'

Pasta with Sautéed Baby Artichokes and Pancetta

Ingredients

- Orecchiette pasta or pasta of your choice
- 2 ½ pounds baby artichokes
- Juice of 2 lemons
- ½ onion thinly sliced
- ½ cup extra virgin olive oil
- 2 slices of pancetta ¼ inch thick, cut into lardoons, then pan sautéed
- ¼ cup toasted breadcrumbs
- Kosher salt and fresh ground pepper

Preparation

Snap off the outer leaves of artichokes, leaving only white leaves.

Trim stems and cut off thorny tops. As you trim the artichokes, place in bowl of cold water and lemon juice.

Cut artichokes in half or quarters depending on their size.

Cook pasta according to instructions on the package.

While the pasta is cooking, sauté the onion in olive oil until clear in color.

Add the artichokes and continue to sauté over medium heat until tender to a fork's touch — approximately 4 to 5 minutes.

Season with salt and pepper.

Toss the artichoke, onion, and pancetta with the pasta, and top with toasted breadcrumbs.

Suggested Pairing: Neyers Zinfandel 'Vista Notre'



BARBARA NEYERS' Red Beans and Rice

Ingredients

- 4 cups Camellia Brand red kidney beans (or Rancho Gordo if available)
- 2 tablespoons olive oil
- 1 medium onion chopped
- 1 tablespoon white wine vinegar
- 1 teaspoon Crystal hot sauce
- 2 pounds smoked ham hock
- 2 cups ham cut into bite-sized pieces
- 4 cups cooked white rice

Preparation

Soak the beans overnight in enough water to cover them. Drain and set aside.

In a heavy pot cook the onions, stirring occasionally until softened.

Stir in the beans, vinegar and hot sauce. Add the ham hock and enough water to cover the beans by 2-inches.

Once the water has come to a boil, reduce the heat and simmer the beans until tender, about two to three hours. If necessary, add more water to keep the beans moist.

Remove the smoked ham hock and mash about one-fourth of the bean mixture against the side of the pot with a heavy spoon to thicken the juices.

Add the 2 cups of ham pieces and heat the mixture.

Serve the hot rice in bowls topped with the bean mixture. Serve with additional Crystal hot sauce on the side.

Suggested Pairing: Neyers Pinot Noir 'Roberts Road'



BARBARA NEYERS'

Rigatoni with Roasted Eggplant, Tomato, Basil,
& Parmesan Cheese *Serves 6*

Ingredients

- 1 ½ pounds eggplant cut into 1-inch cubes
- One-half onion minced & sautéed until clear in color
- 2 pounds ripe tomatoes, peeled, seeded and cut into ½-inch chunks
- 2 cloves garlic finely minced
- 1 teaspoon red pepper flakes minced
- 1 cup basil leaves torn into bite size pieces
- One-half cup olive oil
- Rigatoni pasta
- Parmesan cheese

Preparation

Sauté eggplant cubes until soft and golden brown on all sides, approximately 5 minutes.

Add garlic, onion, and tomatoes and simmer until the sauce thickens, approximately 15-20 minutes.

Add the minced red pepper flakes.

Just before serving, add the basil leaves and salt and pepper to taste.

Meanwhile, cook pasta according to directions on the package and drain.

Serve the pasta and cover each serving with sauce and sprinkle with grated parmesan cheese.

Suggested Pairing: Neyers Mourvèdre 'Evangelho Vineyard'



BARBARA NEYERS'

Roast Chicken

Serves 4

Ingredients

- 1 whole chicken, 3 to 4 pounds – Mary's free-range air chilled chicken
- 4 tablespoons extra virgin olive oil
- Kosher salt and fresh ground pepper

Preparation

Place a heavy-duty roasting pan or cast-iron pan in the oven and preheat the oven to 450 degrees.

Rub the chicken with the olive oil and generously sprinkle it with salt and pepper. Place the chicken breast side up in the hot pan and roast for 15 minutes, then turn the oven down to 350 degrees.

Continue to roast the chicken until deep golden brown, the juices run clear when pierced, and an instant-read thermometer inserted in the meaty part of the thigh reads 165 degrees. Approximately 20 minutes per pound.

Remove the chicken, letting any juice flow from the chicken's cavity into the pan. Transfer the chicken to a platter and let it rest for at least 5 minutes.

While the chicken is resting, reduce the pan juices and any brown bits that remain in the pan.

Carve the chicken and drizzle with the pan juices.

Suggested Pairing Neyers Sage Canyon Red



BARBARA NEYERS'

Roast Tangerine Chicken

Serves 4

Ingredients

- 1 whole chicken, approximately 4 pounds: I suggest Mary's Organic Chicken
- 8 slices peeled fresh ginger
- 6 to 8 tangerines: I suggest Page Tangerines from Churchill Farms, Ojai, CA
- ½ cup brown sugar
- ¼ cup soy sauce
- 1½ teaspoons rice wine vinegar
- 1 teaspoon cayenne
- Crystal Diamond Kosher salt and fresh ground black pepper

Preparation

Preheat oven to 400 degrees.

Squeeze into a small bowl ¼ cup of tangerine juice reserving the peels. Whisk together the tangerine juice, brown sugar, soy sauce, vinegar and cayenne until the sugar is dissolved and ingredients are well combined.

Season the chicken with salt and pepper. Stuff the tangerine peels and half of the ginger slices into the chicken cavity.

Place the chicken in a roasting pan and put the tangerine wedges and the remaining ginger around the chicken. Pour the tangerine juice mixture over the chicken and roast for 30 minutes.

Baste the chicken and continue roasting until the chicken is browned and cooked through, an additional 30 to 40 minutes. An instant thermometer should register 170 degrees in the deepest part of the thigh.

Transfer the chicken to a plate. The sauce should have thickened to a syrup-like consistency. If it needs further thickening, on the stovetop bring to a boil over medium heat, stirring occasionally until sauce is syrupy. Remove the ginger slices.

Let the chicken rest for 5 minutes before carving. Pour the sauce over the chicken and garnish with the tangerine wedges.

Suggested Pairing: Neyers Pinot Noir 'Placida'



BARBARA NEYERS'

Tortellini Pasta with Hot and Sweet Italian Sausage

Ingredients

- 1 pound of sweet Italian sausage, casing removed
- ¼ pound of Italian hot sausage, casing removed
- 1 pound of fresh cheese tortellini
- 2 tablespoons tomato paste
- 1 can whole tomatoes, breaking the tomatoes into bite-size pieces
- 1 tablespoon extra virgin olive oil
- 1/3 cup freshly grated Parmesan
- Diamond crystal Kosher salt and fresh ground black pepper

Preparation

In a large Dutch oven combine the olive oil and tomato paste. Stir until it is rusty red in color.

Breaking the sausage into small pieces, add to the olive oil and tomato paste mixture.

Cook, stirring occasionally, until the sausage is starting to crisp — Approximately 8 minutes.

Stir in the tomatoes and the tomato juice from the can and add the tortellini.

Cover the pot and cook until the tortellini are tender — Approximately 8 to 10 minutes.

Stir the mixture occasionally. Add water if the sauce looks dry.

Season to taste with salt and pepper.

Sprinkle each portion with grated Parmesan cheese and serve.

Suggested Pairing: Neyers Left Bank Red



NEYERS

BARBARA NEYERS' Breadcrumbs

Ingredients

- One day old sour dough baguette or sweet baguette
- 3-5 tablespoons of olive oil

Preparation

Cut or tear bread into 1-inch pieces.

Put bread in a food processor or blender and process until there are crumbs. If using a blender, process bread in small batches.

Lightly sauté the breadcrumbs in olive oil stirring them until lightly brown.

Set aside until ready to use.

Use as a part of Barbara's Breaded Chicken Breasts



NEYERS

BARBARA NEYERS' Celery Root Purée

Ingredients

- 1 celery root peeled and cut into small chunks
- Juice of 1 lemon
- 1/3 cup whipping cream or milk
- 2 tablespoons unsalted butter
- Diamond Crystal Kosher salt

Preparation

Place celery root, lemon juice and salt in a large pot. Cover with water and bring to a boil. Reduce heat to medium and simmer until tender. Drain off any excess water.

Blend celery root, cream, and butter in a blender until smooth.

Salt to taste.

Suggested Pairing: Neyers Cabernet Sauvignon 'Neyers Ranch'



BARBARA NEYERS'

Corn Fritters

Serves 4

Ingredients

- 3 ears of corn, husks and silk removed
- 1/3 cup milk
- 1 egg
- 1/2 teaspoon baking powder
- 1 teaspoon sugar
- 1/4 cup corn meal
- 1/4 cup flour
- 2 tablespoons vegetable oil
- Salt & pepper

Preparation

Remove kernels by cutting off the tip of each cob, stand in a shallow bowl, and with a sharp knife slice downward to remove kernels.

Add to bowl milk, egg, sugar, baking powder, 1/2 teaspoon of salt and 1/4 teaspoon pepper and mix. Fold in cornmeal and flour.

In a large nonstick skillet heat 1 tablespoon of oil over medium heat.

Working in batches, drop batter into pan by heaping tablespoons and fry until golden brown about 2 minutes per side. Sprinkle with salt and pepper.

Transfer to baking sheet lined with paper towels and put in a preheated 220 degree oven to keep warm.

Suggested Pairing: Neyers Left Bank Red



BARBARA NEYERS' Glazed Baby Turnips

Ingredients

- 2 bunches small turnips
- 2 Tablespoons butter
- 1 Tablespoon sugar
- ½ cup chicken stock or water
- Salt & Pepper

Preparation

Wash the turnips and trim greens to ½-inch stems. Greens can be reserved for cooking later.

If the turnips are young and tender it isn't necessary to peel them. If using regular turnips, peel and cut into 1-inch pieces.

Blanch turnips in sauce pan of boiling salted water until tender, but not mushy—depending on their size—approximately 2-3 minutes.

Melt butter in a skillet and add sugar. Add turnips and stock and bring to a simmer. Cover and cook until liquid is reduced by half. Uncover and continue cooking, stirring occasionally until the turnips are coated with the glaze and caramelized.

Season with salt & pepper.

Suggested Pairing: Neyers Syrah 'Garys' Vineyard'



NEYERS

BARBARA NEYERS'

Potato and Celery Root Purée

Yields 6 cups

Ingredients

- 1 pound celery root, peeled and sliced ½ inch thick
- 3 pounds potatoes, peeled and cut in 1-inch cubes
- 4 to 6 cloves garlic, peeled
- Salt
- 1 cup milk or half & half, more if necessary
- ¼ pound unsalted butter, cut into 8 pieces, at room temperature

Preparation

Put the celery root, potatoes, and garlic cloves in a soup pot. Cover with cold water and salt and bring to a boil. Cook over medium-high heat until tender, about 15 minutes. Drain and press through a ricer or the large holes of a food mill and return to the pot. To make a rough textured purée, mash the potatoes and celery root with an electric beater or a hand-held potato masher.

Over medium-low heat, whisk in the milk or half & half until the thickness of the purée is to your liking. It shouldn't be too stiff. Whisk in the butter until well blended. Taste and adjust the salt if necessary. Before serving, be sure the purée is heated through.

Suggested Pairing: Neyers Pinot Noir 'Roberts Road'



BARBARA NEYERS'

Sautéed Baby Artichokes

Serves 6

Ingredients

- 3 pounds baby artichokes (20-30)
- 2 lemon quarters
- 3 tablespoons extra virgin olive oil
- ½ cup chicken stock
- Kosher salt and fresh ground pepper

Preparation

Pull off outer leaves (about 5 layers) from baby artichokes until reaching inner leaves that are yellow.

Trim stem end rubbing cut surface with a lemon quarter. Cut off top third of artichoke and discard.

Halve or quarter artichokes lengthwise (depending on their size) and rub cut surfaces with lemon quarter. Repeat with remaining artichokes.

Over moderate heat, simmer artichokes in chicken stock - covered - until they are tender when pierced with a knife, about 15 minutes.

Drain artichokes. Sauté in olive oil over medium heat until golden brown, approximately 2 minutes.

Add kosher salt and fresh ground pepper to taste.

Suggested Pairing: Neyers Carignan 'Evangelho Vineyard'



NEYERS

BARBARA NEYERS' Sautéed Winter Greens

Ingredients

- 1 ½ pounds of fresh spinach, Swiss chard, and escarole
- ½ of a medium white onion finely chopped
- 4 Tablespoons olive oil
- Salt & pepper
- Lemon wedges

Preparation

Remove stems from greens and coarsely chop.

Over medium heat, sauté onions in olive oil until they begin to color.

Add the greens, a handful at a time, to the olive and onion mixture.

As each batch wilts down, add more.

Season with salt and pepper to taste.

Serve with a lemon wedge.

Suggested Pairing: Neyers Carignan 'Evangelho Vineyard'



NEYERS

BARBARA NEYERS' Straw Potato Pancake

Ingredients

- 6 Yukon gold potatoes
- 4 Tablespoons extra virgin olive oil
- Salt & Pepper

Preparation

Peel the potatoes, slice using a mandolin, and cut into matchstick size pieces.

In a sauté pan, heat olive oil to medium temperature.

Season with salt and pepper and cook until browned on one side.

Carefully turn the pancake and cook until browned on the other side.

Add more salt and pepper if necessary.

Allow to drain before serving.

Suggested Pairing: Neyers A&E Cabernet Sauvignon



BARBARA NEYERS' Aioli

Ingredients

- 2 garlic cloves
- 2 large egg yolks at room temperature
- 1 Tablespoon fresh lemon juice
- 1 Tablespoon water
- 1 $\frac{3}{4}$ cups of extra virgin olive oil
- Salt

Preparation

Chop garlic and add a pinch of salt. Mash into a paste with the flat side of a knife or use a mortar and pestle.

Whisk egg yolks with $\frac{1}{2}$ teaspoon salt in a bowl.

Slowly add lemon juice and water - whisk until thoroughly blended.

While whisking, slowly add $\frac{1}{4}$ cup olive oil, drop by drop, until emulsified.

Gently whisk in the remaining olive oil in a steady stream.

Stir in the garlic and salt paste.

Aioli should be stored in the refrigerator until used.

Suggested Pairing: Neyers Chardonnay 'Chuy's Vineyard'



BARBARA NEYERS' Bearnaise Sauce

Ingredients

- ¼ cup white wine vinegar or Champagne vinegar
- ¼ cup white wine
- 1 tablespoon minced shallots
- 3 tablespoons minced fresh tarragon
- 3 egg yolks
- 2 tablespoons cold butter
- 1/2 to 2/3 cup melted butter
- Pinch Kosher salt
- 1/8 teaspoon fresh ground black pepper

Preparation

Combine the vinegar, white wine, shallots, 1 tablespoon minced fresh tarragon, and salt and pepper in a small saucepan. Bring to a boil and lower heat to a simmer until reduced to 2 tablespoons of liquid and the shallots are soft and translucent. Remove from heat and set aside in a bowl to cool.

In a 6-cup saucepan, beat the egg yolks with a whisk for about 1 minute until they become thick.

Strain the vinegar mixture and add to the egg yolks.

Over low heat, add 1 tablespoon cold butter to thicken the egg yolks. Beat in the second tablespoon of cold butter.

While continuing to whisk, slowly add the melted butter by droplets until all the butter has been absorbed.

Correct the seasoning and beat in remaining 2 tablespoons of tarragon.

Suggested Pairing: Neyers A&ME Cabernet Sauvignon



NEYERS

BARBARA NEYERS'

Beurre Blanc with Sungold Cherry tomatoes

Ingredients

- ¼ cup white wine vinegar
- ¼ cup lemon juice
- 1 tablespoon finely minced shallots
- 12 ounces (3 sticks) unsalted butter cut into tablespoon-size pieces
- 1 cup Sungold cherry tomatoes stems removed
- Kosher salt and fresh ground pepper
- Lemon juice

Preparation

In a medium enameled saucepan, boil the white wine vinegar, lemon juice, shallots, and salt and pepper until they have reduced to about 1 ½ tablespoons.

Remove the pan from the heat and immediately whisk in 2 pieces of chilled butter. As the butter softens, beat in another piece.

Place the saucepan over very low heat whisking constantly. As each piece of butter has almost creamed into the sauce, continue to add successive pieces.

Mix in the Sungold cherry tomatoes and gently stir until the tomatoes have softened.

Suggested Pairing: Neyers Chardonnay 'Carneros District'



BARBARA NEYERS' Hollandaise Sauce

Ingredients

- 3 large egg yolks
- 4 teaspoons warm water
- 1 ½ tablespoons fresh lemon juice
- 1 tablespoon unsalted butter chilled
- 1 ½ sticks melted unsalted butter
- Diamond Crystal salt to taste

Preparation

Whisk egg yolks in a bowl until they turn pale. Whisk in 4 teaspoons warm water.

Set bowl over a pan of simmering water and heat yolk mixture whisking constantly until thickened, 2 to 3 minutes.

Whisk in lemon juice and 1 tablespoon cold butter.

Whisking constantly, pour in melted butter—initially one drop at a time—until all the melted butter has been added and the sauce has thickened.

Season with salt.

Suggested Pairing: Neyers Pinot Noir 'Roberts Road'



NEYERS

BARBARA NEYERS' Marinade for Flank Steak

Ingredients

- 1 cup olive oil
- ¼ cup balsamic vinegar
- ¼ cup soy sauce
- 1 tablespoon Dijon mustard
- 2 garlic cloves minced
- Leaves from 4 branches of fresh thyme

Preparation

Combine all the ingredients. The marinade can be made ahead. The steak should be in the marinade for 6 hours or overnight.



NEYERS

BARBARA NEYERS' Marinade for Lamb Chops

Ingredients

- 1 cup blood orange juice
1/2 onion, chopped
Zest of blood orange
1 teaspoon minced fresh thyme
1 teaspoon Kosher salt
1/2 teaspoon fresh ground black pepper

Preparation

In a blender combine the blood orange juice, onion, thyme, salt and pepper. Blend well. Add the blood orange zest to the mixture. Marinate the lamb for 4 hours in the refrigerator prior to cooking.



BARBARA NEYERS' Meyer Lemon Mayonnaise

Ingredients

- 2 large egg yolks
- 3 teaspoons fresh squeezed Meyer lemon juice
- 1 cup extra virgin olive oil
- ¼ teaspoon Diamond Crystal Kosher salt

Preparation

In a medium-sized bowl whisk the egg yolks with the Meyer lemon juice and salt.

Using a whisk, slowly add the extra virgin olive oil a drop at a time to the egg yolks until the mayonnaise begins to thicken. Continue adding the olive oil until it has all been absorbed.

Refrigerate the mayonnaise until ready to serve.

Suggested Pairing: Neyers Chardonnay '304'



BARBARA NEYERS' Pesto

Ingredients

- 3 to 4 cups lightly packed basil leaves
- 2 Tablespoons pine nuts
- ½ cup freshly grated Parmigiano Reggiano
- 1 clove peeled garlic
- ½ cup extra virgin olive oil
- ¼ teaspoon Kosher salt

Preparation

Using a mortar and pestle, combine garlic and Kosher salt and grind into a paste.

Add pine nuts and continue to crush with pestle smashing them until a sticky paste forms.

Add basil leaves a handful at a time and pound and grind against the walls of the mortar. Continue until all basil leaves have been crushed to fine bits.

Add cheese and slowly drizzle in olive oil working it into the pesto with the pestle until a smooth creamy sauce forms.



BARBARA NEYERS' Salsa Verde

Ingredients

- 1 pound tomatillos husked and rinsed
- ¼ cup finely minced onion
- ¼ to ½ cup cilantro leaves
- 1 Tablespoon fresh lime juice
- 1 Jalapeño pepper, ribs and seeds removed for less heat, coarsely chopped

Preparation

Remove papery husks from tomatillos and rinse well.

Place tomatillos in a sauce pan and cover with water. Bring to a boil and then simmer until tomatillos are soft, approximately 5 minutes.

Cool the tomatillos.

Place the cooked tomatillos, lime juice, onions, cilantro, and peppers in a blender or food processor - pulse until all ingredients are finely chopped and mixed.

Season to taste with salt.

Suggested Pairing: Neyers Syrah 'Garys' Vineyard'



BARBARA NEYERS'

Spinach Sauce

Yield: 2 cups

Ingredients

- 1 ½ pounds baby spinach, remove stems and wash
- 2 Shallots, minced
- 2 cups milk and cream mixture
- 2 Tablespoons butter
- 2 Tablespoons white flour
- Salt & Pepper

Preparation

Steam spinach in a large pot over medium high heat stirring occasionally until wilted, 2-4 minutes. This can be done in batches. Remove from water and put in ice water, drain and squeeze out excess water. In a blender or food processor, puree the spinach.

Sauté minced shallots in butter until clear in color. Add flour and stir into the butter shallot mixture until flour has been absorbed.

Over a low heat, slowly whisk the cream and milk mixture into the shallots and flour. The sauce should thicken.

Add the pureed spinach to the sauce and salt and pepper to taste.

If you have extra spinach, set it aside after steaming. Warm the extra spinach and serve as an accompaniment with the fish.

Suggested Pairing: Neyers Chardonnay 'Chuy's Vineyard'



NEYERS

BARBARA NEYERS' Tomatillo Salsa

Ingredients

- 1 pound husked and rinsed tomatillos
- ½ cup diced white onion
- 2 Jalapeno peppers seeded and diced
- 1 tablespoon lime juice
- Salt

Preparation

Bring saucepan of water to a boil and add tomatillos.

Reduce heat to a simmer and cook until the tomatillos are soft. Drain well.

In a blender puree the tomatillos, onion, and peppers. Add lime juice and salt to taste.

Suggested Pairing: Neyers Mourvèdre 'Evangelho Vineyard'



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BARBARA NEYERS'
Recipes

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