

The Ultimate Winemaker Approved Holiday Wine Pairings & Recipe Roundup

If you are up to your ears in eggnog and aren't feeling the fruitcake then a Christmas miracle is coming your way. Even if you aren't stuck in a holiday rut, 'Tis the Season of switching things up! We've got the **Ultimate Winemaker Approved Holiday Wine Pairings & Recipe Roundup**.

Travel with us to Portugal for a Port and almond ice cream pairing straight from one of the region's most popular producers. Then it's off to Alsace for a taste of Baeckeffe (baek-wahhh??? say what???). We reached out to our friends in the wine community around the world to come up with this extensive list that will leave you feeling a little naughty and nice. So, spend the rest of 2015 stepping out of your comfort-zone and digging into these delicious dishes.

Wine: 2008 Donnafugata Mille e Una Notte

Rich and complex meat dish it pairs well with the structured, complex and intense red wine Mille e una Notte

Ingredients:

Serves 4

4 slices veal, about 4 mm (1/4-inch) thick

5 oz ground pork

5 oz ground veal or beef

1 clove garlic

1 oz grated breadcrumbs

3 eggs (1 hard-boiled, 2 raw)

1 oz mined almonds

1 oz grated pecorino or Parmesan cheese

1 sprig parsley

1 pinch nutmeg

1 pinch coriander

1 pinch cinnamon

salt and pepper to taste

Instructions:

Put the ground meat in a bowl, add the grated breadcrumbs and cheese, the 2 raw eggs whole, the minced parsley, nutmeg, cinnamon and minced almonds.

Mix together with your hands and place portions of the mixture in the centers of the veal slices you have laid out flat, and lightly salted, on the work counter.

Top with quarters of the hard-boiled egg, roll up and secure with kitchen twine. These roulades can be cooked in the tomato sauce used to season pasta, braised with bacon, mushrooms and white wine or baked with potatoes and peas. (If desired, you can also flatten them with the palm of your hand and grill them).



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