



delicious

fall 2019

grilled gruyere, proscuitto & arugula panini with french onion soup



We will be serving this combination of savory crunch and warmth at the 2019 Wine and Food Affair. This recipe will delight the tastebuds and pairs beautifully with our 2016 Russian River Laguna de Santa Rosa Pinot Noir.

Cheers!

Paul
Cheryl Lawton

french onion soup

the ingredients

2 tablespoons unsalted butter melted
2 tablespoons olive oil
5 medium onions thinly sliced
pinch dried thyme

2 tablespoons dry sherry
3 1/2 cups beef stock
1 1/2 teaspoons salt
1/4 teaspoon black pepper

the method SERVES: 4 | RECIPE BY: Kathie K King Catering

Heat in a soup pot over medium-low heat until the butter is melted with the olive oil. Add and stir to coat the onions and dried thyme.

Cook over medium heat, stirring occasionally and keeping an eye on the onions so they do not scorch. Reduce the heat to medium low as soon as they start to brown, after about 15 minutes.

Continue to cook, covered, stirring more often until the onions are a rich brown color, about 40 minutes.

Stir in the dry sherry. Increase the heat to high and cook, stirring constantly, until all the sherry has cooked off, about 2 to 3 minutes.

Stir in the beef stock. Bring to a boil, then reduce the heat and simmer partially covered, for 20 minutes.

Season with the salt and pepper.

grilled gruyere, proscuitto, & arugula panini

the ingredients

8 slices bread of choice
8 slices proscuitto
8 slices gruyere cheese
2 cups arugula
1/2 cup olive oil

the method SERVES: 4 | RECIPE BY: Kathie K King Catering

Pre-heat your panini press to manufacturer's specifications.

Brush the outside of bread with the olive oil.

Place the cheese, proscuitto and arugula on 4 slices of the bread. Close the sandwiches and place in the panini press. Close the lid and apply slight pressure. Cook without disturbing for 5 to 8 minutes.

Open the press and check for color and temperature, the cheese should be melted and the bread golden. If the bread is sticking to the press, allow it to cook for a bit longer and it will unstick itself. If the press seems to be hotter on the bottom, flip the sandwich halfway through to ensure even cooking.

When they are cooked, cut into halves and serve.

NOTE: If you don't have a panini press, you can grill the sandwiches in a hot skillet. Brush the outside of the sandwich with a little olive oil and place in the hot pan over medium-high heat. Press the sandwich by placing another heavy pan on top and reduce the heat to medium-low. When the bottom is golden and crusty, and the cheese has started to melt, flip the sandwich and grill on the other side.

Serve the soup with the grilled panini which can be dipped into the soup if desired.

