



FRESH FLAVORS RECIPE



MOLE STYLE CHILI

Serves 6

INGREDIENTS

- 1 lb ground chuck
- 1 c onion, chopped
- 1 clove garlic, chopped
- 1/3 c Starborough Sauvignon Blanc
- 1 oz Scharffenberger 99% unsweetened baking chocolate bar, coarsely chopped
- 1 14.5 oz can fire roasted tomatoes, undrained
- 1 c water
- 2 tbsp chili powder, substitute 1 tbsp chipotle chili powder you prefer
- 1 tsp ground cumin
- 1 tsp each salt and fresh cracked pepper
- Sour cream and cilantro for garnish



*This recipe
pairs perfectly with*
STARBOROUGH
SAUVIGNON BLANC

(Over)



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PREPARATION

Cook beef in a large saucepan over medium-high heat until browned, stirring using a wooden spoon to crumble. Drain, if necessary, set beef aside and return pan to heat. Lower heat to medium and add onion and garlic; cook 4 minutes or until tender. Add Starborough Sauvignon Blanc and use a wooden spoon to scrap up any browned bits from the bottom of the pan. Add Scharffenberger baking chocolate, tomatoes, water and bring to a simmer. Add cooked beef, chili powder, cumin, salt and pepper; cover and simmer 20-25 minutes. Serve hot topped with a dollop of sour cream and fresh cilantro.



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SWEET AND SPICY BACON JAM DIP

Serves 8-10

INGREDIENTS

- 3 oz goat cheese, softened
- 8 oz cream cheese, softened
- 1 tbsp shallot, finely chopped
- 1 jar Terrapin Ridge Farms Hot Pepper Bacon Jam

PREPARATION

Place goat cheese and cream cheese in a large mixing bowl. Using a wooden spoon or fork mash cheese together until thoroughly combined.

Fold in shallots and Terrapin Ridge Farms Hot Pepper Bacon Jam. Serve with cracker or a freshly sliced baguette.



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