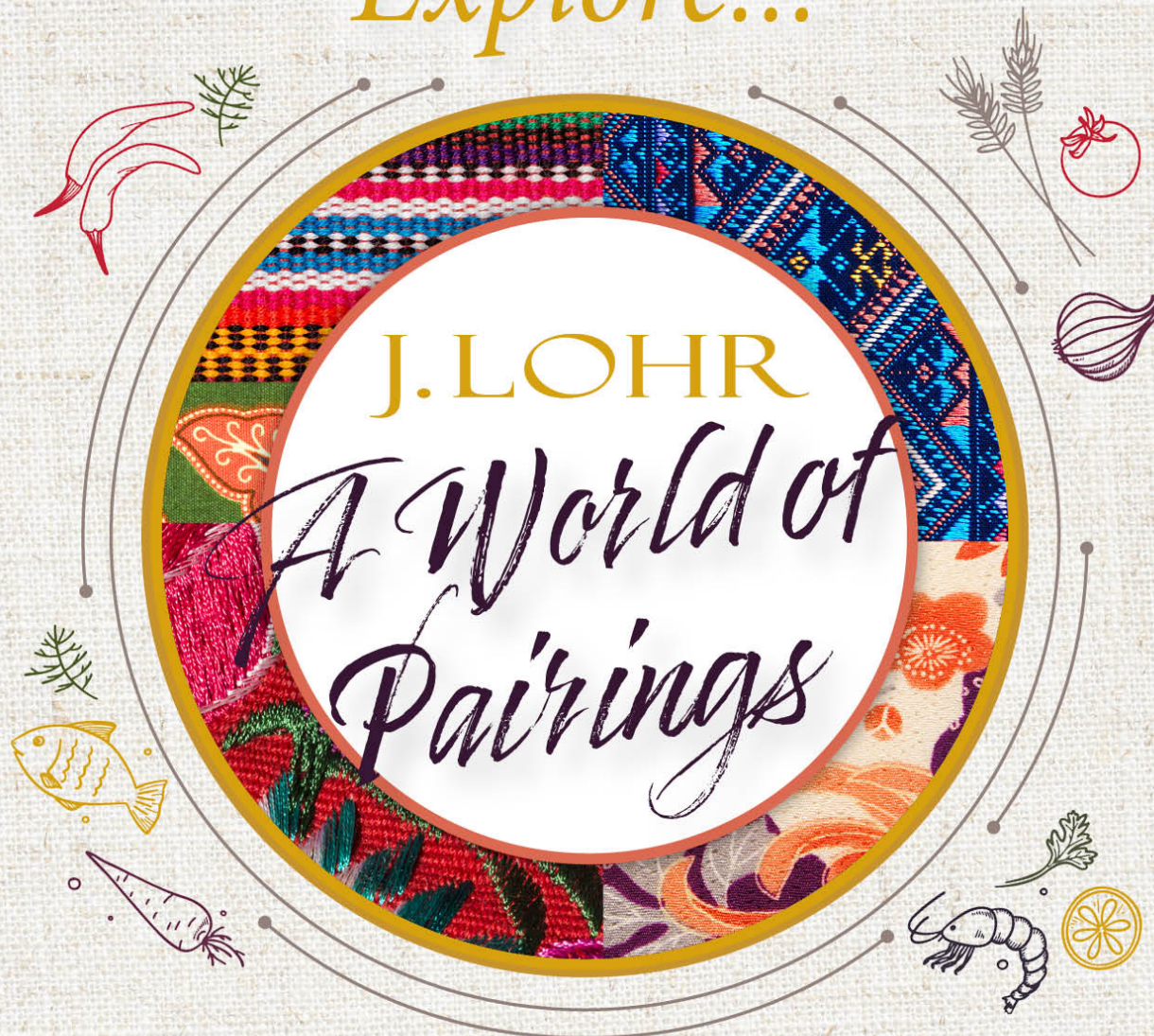


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*Travel the world through fresh,
fun recipes and adventurous pairings.*

J. LOHR
VINEYARDS & WINES

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J. Lohr has partnered with some of our favorite chefs for fresh, easy recipes with an international flair. It's a sensory journey of exciting flavors and combinations – with the versatile wines of J. Lohr as your guide...

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Enchiladas Suizas

CHEF RICK BAYLESS
FRONTERA GRILL, CHICAGO, IL



PREP TIME
8 MINUTES



TOTAL TIME
48 MINUTES



SERVES
4 TO 6

INGREDIENTS

- 2 lbs. ripe plum tomatoes or 2 lbs. tomatillos, husked and rinsed
- 3 serranos or 2 jalapeños to taste
- 1 medium white onion, sliced ½ in. thick
- 2 Tbsp. vegetable oil
- 2 cups chicken broth
- ½ cup Mexican crema, crème fraîche or heavy cream
- salt
- 2 cups coarsely shredded cooked chicken
- 12 corn tortillas
- 1 cup shredded Mexican melting cheese such as Chihuahua or Monterey Jack

Garnish:

- A few slices of white onion, separated into rings
- A few sprigs of cilantro

INSTRUCTIONS

1. Spread out the tomatoes or tomatillos, chiles, and onion onto a rimmed baking sheet and roast under a pre-heated broiler until blackening and soft on one side (6 minutes), then flip over and roast on the other side. Cool. (If using tomatoes, remove blackened skins) Scrape everything into a blender and process until nearly smooth.
2. Heat oil in a large saucepan over medium-high heat. When hot enough, add puree and cook, stirring until almost thick like a paste, 8 to 10 minutes. Stir in the chicken broth and crema, then simmer for a few minutes. The sauce should be the consistency of a light cream soup. Taste and season with salt, cover and keep warm over low heat.
3. Heat the oven to 400°F. Stir ½ cup of sauce into the chicken and warm in a small saucepan for 1 minute. Brush tortillas with light coating of oil and put in a plastic bag. Fold bag without sealing and microwave at high power for 1 minute; let stand for 1 minute. Spread a scant cup into a 13 x 9 in. baking dish. Two or three tortillas at a time, spoon a portion of chicken onto each one, roll up and lay into the baking dish. Douse evenly with sauce and sprinkle with cheese. Bake until cheese begins to brown and serve right away, garnish with the onion rings and cilantro.

Traditional Pairing: J. Lohr Estates Riverstone Chardonnay

Adventurous Pairing: J. Lohr Estates Los Osos Merlot





Crying Tiger Steak Salad

CHEF NITTAYA PARAWONG
NITTAYA'S SECRET KITCHEN, LAS VEGAS, NV



PREP TIME
10 MIN



TOTAL TIME
25 MIN



SERVES
2

INGREDIENTS

6 to 8 oz. ribeye steak
1 Tbsp. Thai seasoning soy sauce
1 pinch black pepper
1 head butter lettuce, cut into bite sized pieces
½ cup grape tomatoes, halved
½ English cucumber, halved, then sliced
8 to 10 mint leaves, removed from stems
½ cup cilantro, chopped
¼ cup green onion, chopped
¼ cup purple onion, diced, or 1 shallot finely sliced
Dressing:
4 to 8 Thai chili red peppers
¼ cup cilantro
4 garlic cloves
¼ cup fresh squeezed lime juice
¼ cup Thai fish sauce
1 Tbsp. palm sugar
pinch of salt

INSTRUCTIONS

1. Place dressing ingredients in a blender using chopping mode. Adjust the taste as desired, then set aside.
2. Marinate ribeye steak with Thai seasoning soy sauce and black pepper for 10 minutes. On stove, preheat a skillet over high heat until smoking. Place steak in skillet and cook to desired doneness. Remove steak from the skillet and set aside to rest for 5 minutes.
3. After steak has rested, slice into thin strips. In a large bowl, add the sliced steak, a small amount of dressing (enough to coat the steak), and toss together. Then remove steak from bowl and set aside. In the same bowl, add butter lettuce, English cucumber, grape tomatoes, cilantro, purple onion, green onion, mint leaves, and Chinese celery. Add more dressing as needed, then toss

it gently. Using two plates, place one half vegetable salad mixture on each plate, then one half of steak on top of each salad.

Traditional Pairing:

J. Lohr Hilltop Cabernet Sauvignon

Adventurous Pairing:

J. Lohr Estates Flume Crossing
Sauvignon Blanc

Braised Lamb Shanks

CHEF PATRICIO PATINO
SOTANO RESTAURANT, FISHKILL, NY



INGREDIENTS

- 2 lamb shanks
- salt and pepper to taste
- 2 Tbsp. vegetable oil
- 2 onions, chopped
- 3 large carrots, cut in to ¾ in. rounds
- 3 celery stalks
- 5 garlic cloves, minced
- 3 rosemary sprigs
- 3 thyme leaves
- 3 oz. tomato paste
- 1 cup dry red wine
- 1 qt. demi-glace

DIRECTIONS

1. Clean fat from lamb shanks, then sprinkle with salt and pepper. Heat oil in large heavy pot or Dutch oven over medium-high heat. Cook shanks until browned on all sides – about 8 minutes. Transfer to a plate and set aside.
2. Add onions, carrots, celery, and garlic to the same pot and sauté until golden brown, about 10 minutes. Stir in wine and tomato paste. Season with fresh thyme, rosemary, and sage. Continue to cook until liquid is reduced by half.
3. Add shanks back into the pot and cover with demi-glace. Bake covered in pre-heated oven at 375°F for 2 to 3 hours, checking often.
4. Serve over pappardelle or oven-roasted potatoes.

Traditional Pairing: J. Lohr Estates South Ridge Syrah

Adventurous Pairing: J. Lohr Arroyo Vista Chardonnay



PREP TIME
18 MIN



TOTAL TIME
4 HRS



SERVES
2 TO 4



Salvadorean-Style Empanadas

CHEF OSCAR BENDECK
THE WINE COUNTRY COLLECTIVE, SONOMA, CA



PREP TIME
40 MINUTES



TOTAL TIME
2 HOURS



SERVES
16

EMPANADA DOUGH

1 lb. masa harina
10 – 12 oz. water
½ tsp. baking soda
1 tsp. vegetable bouillon
1 tsp. annatto seed (ground)
1 Tbsp. vegetable oil
1 tsp. salt

EMPANADA FILLING

1 onion, diced	1 Tbsp. paprika
4 garlic cloves, minced	1 tsp. oregano
1 zucchini, diced	1 tsp. garlic powder
1 squash, diced	1 tsp. cumin powder
1 bell pepper, diced	2 tsp. salt
1 carrot, diced	2 Tbsp. vegetable oil
1 potato, par-cooked and diced	2 oz. white wine
	8 oz. queso fresco

SALSA DE TOMATO

6 Roma tomatoes
1 onion
8 garlic cloves
2 tsp. dried oregano
½ jalapeno pepper
1 Tbsp. salt
2 tsp. black pepper
2 oz. lime juice
4 cups water
2 Tbsp. distilled white vinegar

INSTRUCTIONS

EMPANADA DOUGH

1. In a shallow bowl, mix dry ingredients. Then slowly incorporate wet ingredients. (You may not need to use all the water– use extra masa if the dough is too wet). Once dough takes form of playdough, knead for about 2 minutes. Cover in plastic wrap and refrigerate for at least 30 minutes, but no longer than 2 days.

EMPANADA FILLING

1. Heat a small amount of vegetable oil in a sauté pan, add onion, carrot, and bell pepper. Cook thoroughly over medium heat for 3 minutes. Add minced garlic and cook until fragrant, add zucchini and squash along with seasonings. Add diced potatoes (that were par-cooked in boiling water), stir ingredients together and turn heat to high.
2. When the mixture begins to sizzle or steam, add wine and stir. Remove from heat and cover. Once cooled, add the crumbled queso fresco.

ASSEMBLY

1. When the dough has rested and cooled, use a rolling pin on a lightly floured surface and roll dough to ¼ inch thickness. Using a 2 ½ to 3 in. ring mold, cut out discs. Place 1 oz. of cooked/cooled filling in each disc, sprinkle with cheese, then fold in half, and crimp edges with a fork. (Can be made up to 2 days in advance.)
2. Once you are ready to cook the empanadas, in a tall pot or Dutch oven, deep fry in ½ in. vegetable oil for 4 to 6 minutes or until empanadas reach an internal temperature of 165°F. Alternatively using an air fryer, spray empanadas with oil and air fry for 6 to 8 minutes or until they are golden brown. Let the empanadas rest for 2 minutes before serving with a drizzle of Salsa de Tomato.

SALSA DE TOMATO

1. In a saucepan, add water, salt, oregano, and vinegar and bring to a boil. Score tomatoes and place in boiling water for 30 seconds, then remove and plunge into a bowl of ice water. Skins should loosen and be peeled off easily. Once peeled, place back into pan of boiling water along with the onion, garlic, and jalapeno, simmer for 2 minutes.
2. Strain mixture, reserving juices in a separate bowl. Place strained mixture into a blender, season with salt and pepper to taste, add lime juice, and blend. Use remaining strained juice to reach desired salsa consistency.

Traditional Pairing: J. Lohr Estates Flume Crossing Sauvignon Blanc

Adventurous Pairing: J. Lohr Estates Falcon's Perch Pinot Noir



Harvest Short Ribs

ROB MARTIN, EXECUTIVE CHEF
CR'S THE RESTAURANT, HAMPTON, NH



PREP TIME
15 MINUTES



TOTAL TIME
2 HRS



SERVES
2

INGREDIENTS

- beef short rib, 3-bone 2x2 cut
- 2 carrots, medium diced
- 1 whole fennel bulb, quartered
- 3 Cipollini onions, peeled
- 2 stalks celery, medium diced
- ½ cup sundried tomatoes
- 5 sprigs thyme
- 1 sprig rosemary
- ¼ cup whole peeled garlic cloves
- 6 medium-sized fingerling potatoes
- 1 cup J. Lohr Cabernet
- 2 qts. dark veal or beef stock
- 4 Ashlock prunes
- ½ tsp. cocoa powder
- salt and pepper

Gremolata

- 3 Tbsp. parsley, chopped
- 1 Tbsp. Cerignola olives, chopped
- ½ tsp. lemon zest
- 1 clove garlic, finely sliced
- 1 Tbsp. fresh thyme leaves, chopped
- 1 tsp. fresh rosemary, chopped
- ¼ cup extra virgin olive oil

INSTRUCTIONS

1. Heat broiler on high, then place lightly oiled, deep 9 inch - 12 inch cast iron pan in broiler. Season short rib with salt and pepper, then remove hot pan from broiler and place short rib in pan on its side with bones up. Return to broiler for 7 minutes, then remove and flip short rib.
2. Place cipollini, carrots, celery, garlic, and fennel in pan with short rib before returning pan into broiler for 5 to 7 minutes. Remove pan from broiler and change oven setting to bake at 325°F. Add remaining dry ingredients and wine to pan, and place in oven for 12 minutes. Then add stock and bake until beef is fork tender (1½ hrs, check at 1 hour).
3. When tender, remove short rib and set aside. Place pan with remaining mixture on stovetop on medium heat and reduce liquid until thick. Adjust seasoning to taste and return short rib to vegetable mixture.
4. For Gremolata, place all dry ingredients in heat resistant bowl. In a separate pan, heat extra virgin olive oil to 275°F and pour over herb mix.

Traditional Pairing:

J. Lohr Estates Seven Oaks Cabernet Sauvignon

Adventurous Pairing:

J. Lohr Estates Riverstone Chardonnay



Korean BBQ Rack of Lamb



CHEF CHRIS O'BRIEN
FARM TO TABLE BISTRO, FISHKILL, NY



PREP TIME

8-24 HRS



TOTAL TIME

24-32 MINS



SERVES

4

INGREDIENTS

- 2 Tbsp. gochujang
- 6 cloves garlic, crushed
- ¼ cup green onions, minced and using white and light green parts only
- 1 ½ Tbsp. brown sugar
- 3 Tbsp. rice vinegar
- 1 Tbsp. sesame oil
- ¼ cup soy sauce
- 1 tsp. Kosher salt
- 2-1 lb. racks of lamb, Frenched (have your butcher do this for you)

INSTRUCTIONS

1. Combine all ingredients except lamb and mix thoroughly. Place in large plastic bag with lamb and marinate for a minimum of 8 hours and preferably 24 hours.
2. After marinating, remove lamb from bag and pat down. Reserve marinade. Preheat oven to 425°F.
3. Grill lamb racks fat side down for 5-7 minutes, then finish in preheated oven for 12 to 15 minutes. Using a meat thermometer, check the temperature, and when lamb reaches 125°F, remove from oven. Loosely tent lamb and let rest for 7 to 10 minutes.
4. While lamb is resting, using a sauté pan, bring remaining marinade to a boil and reduce.
5. Carve lamb and spread marinade over meat, leaving the balance in a small bowl for dipping.

Traditional Pairing:

J. Lohr Estates Los Osos Merlot

Adventurous Pairing:

J. Lohr Pure Paso™ Proprietary Red Wine



Caesar Mussels

CHEF STEVE LEWIS
THE KEG RESTAURANT,
VANCOUVER, BC, CANADA



INGREDIENTS

Sauce Base

- 1 oz. butter
- 2 oz. shallots
- 2 oz. garlic, minced
- ½ oz. chives, finely diced
- 32 oz. Clamato juice
- ½ oz. Tabasco sauce
- ½ oz. Worcestershire sauce
- salt and pepper

Mussels

- 2 ½ lbs live mussels
- 2 oz. dill, roughly chopped
- 2 oz. pickled beans, chopped into ¼ pieces
- bacon, fried until crispy, then break into pieces
- 4 lime wedges

DIRECTIONS

Sauce

1. Place butter in a sauce pot on medium heat until melted. Add in the shallots and garlic, and cook until softened, about 5 to 6 minutes.
2. Add in all remaining ingredients and simmer until reduced by a third.

Mussels

1. Heat the mussel sauce in a large sauté pan until boiling, then add in mussels and cover. Cook for 2 to 4 minutes, until all mussels are opened and hot throughout.
2. Transfer the hot mussels and all liquid into 4 bowls. Top with dill, beans and crispy bacon pieces. Garnish with lemon wedges and add some warmed baguette slices if desired.

Traditional Pairing: J. Lohr Estates Riverstone Chardonnay

Adventurous Pairing: J. Lohr Estates Falcon's Perch Pinot Noir



PREP TIME
15 MIN



TOTAL TIME
2 HRS



SERVES
4



Lomo Saltado

CHEF TAMARA MURPHY
TERRA PLATA RESTAURANT, SEATTLE, WA



PREP TIME
15 MINUTES



TOTAL TIME
26 MINUTES



SERVES
4

INGREDIENTS

- 2 Tbsp. olive oil
- 2 cloves fresh garlic, minced
- ½ red onion, sliced
- 1 Tbsp. aji amarillo paste (found in Latin grocers)
- 1 red bell pepper, seeded and sliced thin
- 1 lb. sirloin steak, cut in to ½-in. strips and seasoned with salt and pepper to taste
- 2 Tbsp. soy sauce or tamari
- 1 large tomato, quartered
- 1 bunch cilantro leaves, chopped
- juice of one fresh lime
- 2 cups of cooked white rice (½ cup per person)

INSTRUCTIONS

1. Heat olive oil in a large sauté pan until very hot (almost smoking). Add steak and stir fry for about 3 to 4 minutes. Remove steak from pan with slotted spoon, place on a plate and set aside. Then add a little more oil if necessary to sauté pan, and when hot, add peppers, onions, and garlic. Stir for 2 to 4 minutes until al dente.
2. Add steak to vegetable mixture, along with the aji amarillo, soy or tamari, and the quartered tomato. Allow the stew to simmer for a few minutes, as the tomatoes give their juice to the pan. Add water to the pan if dry. Season again to taste and squeeze fresh lime over the cooked mixture.
3. Place one scoop of rice (½ cup) onto center of the plate, then spoon mixture around it. Garnish with cilantro and serve immediately.

Traditional Pairing:

J. Lohr Hilltop Cabernet Sauvignon

Adventurous Pairing:

J. Lohr Estates Flume Crossing Sauvignon Blanc





Chicken Thighs & Sweet Potato Sheet Pan

CHEF / OWNER CARLOS CRUSCO
CHEF CRUSCO CATERING, AUSTIN, TX



PREP TIME

20 MINS



TOTAL TIME

40-50 MINS



SERVES

2 to 3

- 4 chicken thighs, boneless with fat removed
- 1 large sweet potato, peeled and cut into 1 in. chunks
- 2 bell peppers, sliced lengthwise into 4 sections
- 2 shallots, peeled and sliced lengthwise into 4 parts each
- 5 stems green onion, white bottom removed
- 6 thyme stems, some leaves removed
- 5-6 Tbsp. extra virgin olive oil
- sea salt/pepper to taste

INSTRUCTIONS

1. Line a sheet pan with foil and parchment paper. Preheat oven to 450°F.
2. Place sweet potato pieces, peppers, shallots, green onions, and thyme scattered throughout the sheet pan. Dress all with olive oil, salt, and pepper. Place the chicken thighs on the sheet pan among the veggies. Season both sides with sea salt and pepper.
3. Place in oven, and bake for 15-20 minutes or until the top of the chicken begins to color. Remove from the oven and turn the chicken over (as well as the peppers and shallots that have browned).
4. Bake another 5 to 10 minutes or until the chicken is fully cooked through, then remove from oven. Once cooled, serve as is or with a Caesar salad.

Traditional Pairing:

J. Lohr Arroyo Vista Chardonnay

Adventurous Pairing:

J. Lohr Pure Paso™ Proprietary Red Wine

