

RECIPE

Dish: Down South Egg Rolls with Red Pepper Sauce, Spicy Mustard and Peach Chutney

Restaurant: Magnolias | Chef Donald Barickman

Pairing: 2019 'Catie's Corner' Viognier

EGG ROLLS

Ingredients (makes 8 egg rolls): 2 tbsp olive oil | 2 cups julienned yellow onion | 1 tbsp plus 1 tsp minced garlic | 1 lbs boneless skinless chicken breast cut into small strips | 1 cup small strips of Tasso | 2 packed cups cooked, chopped collard greens, well drained | 8 egg roll wrappers | 2 tsp cold water | 2 tbsp cornstarch for sealing | 1 cup cornstarch for dusting | 12 cups peanut or oil or canola oil for frying

Directions: Heat olive oil in a large frying pan over medium-high heat. Add the onion, garlic, chicken, and Tasso. Sauté, stirring, for 5 minutes or until chicken is fully cooked. Squeeze all juice from the collard greens and add them to the frying pan. Cook for 1 or 2 minutes to heat the collards and meld all of the flavors. Pour into a colander and drain. Spread the mixture out onto a pan let cool. Squeeze out as much moisture as you can, the drier - the better.

Lay the egg roll wrappers on a clean, dry surface lightly dusted with cornstarch, setting them up in a diamond pattern. Portion 3/4 cup filling on the centers of each. Place the 2 tbsp of cornstarch in a small bowl and slowly add the cold water, stirring until you have a smooth paste. Lightly brush the edges of each egg roll wrapper with the paste. Fold the bottom quarter of the diamond up toward the top. Fold the two sides inward to form an envelope. Bring the top corner over towards you. Gently press the edges to seal. Lightly dust the egg rolls with cornstarch to keep them dry. (Continued on next page...)

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Directions (continued): Put the oil in a deep frying pan. If you are using something smaller, use only enough oil to fill the fryer about three quarters of the way up the sides. Gradually heat the oil to 340 degrees.

Put only 4 egg rolls in the hot oil at a time. Fry, turning frequently until the egg rolls are golden brown and crispy. Remove from oil and place on a paper towel to absorb excess oil.

Serve at once with the following sauces and a large glass of Viognier!

RED PEPPER SAUCE

Ingredients (makes 3 1/2 cups): 2 tbsp plus 1 tsp olive oil | 1/2 cup roughly chopped yellow onion | 1 tsp roughly chopped garlic | 1/4 cup flour | 2 1/2 cups chicken broth | 3 4-ounce cans pimientos, drained and chopped | 1/4 cup chopped basil | salt and cayenne pepper to taste

Directions: Heat olive oil in a saucepan over medium heat. Add the chopped onion and garlic and sauté for 1 minute. Reduce heat and make a roux by adding the flour and stirring until well combined. Cook over low heat for 2 minutes, stirring constantly. Do not let the onions or flour color. Turn heat up to medium and add 1 1/4 cups broth, stirring vigorously until the broth thickens and is smooth. (Continued on next page...)

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Directions (continued): Gradually add the remaining 1 1/4 cups of chicken broth, the pimiento, and the basil, stirring constantly until the broth thickens into a sauce.

Bring the sauce to a low boil, then simmer over medium heat for 10 minutes. Remove from heat and let cool for 10 minutes. Purée in a blender or food processor until smooth. Season with salt and cayenne pepper to taste. Will keep for 1 week in refrigerator.

SPICY MUSTARD

Ingredients (makes 1 1/2 cups): 1 tbsp olive oil | 1/2 roughly chopped yellow onion | 12 cup roughly chopped unpeeled ginger root | 1 tsp chopped garlic | 1 stemmed and chopped jalapeño | 1/2 lemon | 1/2 orange | 1/2 cup soy sauce | 1 cup Coleman's dry mustard | 6 ounces cold water

Directions: Heat olive oil in a saucepan over medium heat to just below the smoking point. Add the onion, ginger, garlic, and jalapeño. Sauté for 2 minutes. Cut the lemon and orange into quarters and squeeze the juice over the vegetables. Rough chop the rinds and add them. Add the soy sauce. Cook for 5 minutes over medium heat. Strain and press out the juices.

While this is cooking, place the dry mustard in a small mixing bowl and slowly add the water, stirring until you have a smooth paste. (Continued on next page...)

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Directions (continued): Let this mixture sit for 10 minutes, then stir it into the soy mixture. Will keep for 2-3 weeks in refrigerator.

PEACH CHUTNEY

Ingredients: 2 cups peeled fresh or frozen peaches | 1/2 cup minced yellow onion | 1 tbsp plus 1 tsp peeled and finely minced fresh ginger | 1/2 cup finely diced red pepper | 1/2 cup light brown sugar | 1/2 cup white sugar | 2 tbsp cider vinegar

Directions: Place all of the ingredients in a saucepan over medium heat and stir well to combine. Bring to a boil, stirring, and simmer for 25 to 30 minutes until the chutney begins to thicken slightly and is syrupy. Remove from heat and let the chutney cool. Will keep for 2-3 weeks in the refrigerator.

