
OPERA UNCORKED 2022: FOOD & WINE PURCHASE LOCATIONS

Wine & Cheese Purchases

Gary's Wines at 121 Main Street, Madison, New Jersey

Ask for the Summit Chorale wines at the wine section.
Provide the following list at the cheese counter or you can choose any cheeses you would like to try.

Wine & Cheese List

	Wine	Cheese
First Course	<i>Val de Cune Prosecco Superiore di Valdobbiadene (sparkling)</i>	<i>Delice de Bourgogne (France)</i>
Second Course	<i>J & H Selbach Saar Riesling Spatlese (limited supply)* Studert Prüm Riesling Spatlese (if above is unavailable)</i>	<i>Comte Rivoire & Jacquemin (France)</i>
Third Course	<i>Verga La Storia Montepulciano (red) (limited supply)*</i>	<i>Piave Riserva (Italy)</i>
Fourth Course	<i>Chateau Bourdieu Blaye Côtes de Bordeaux (red)</i>	<i>Vacherousse d'Argental (France)</i>

* Limited supply, if unavailable please ask for a similar substitute

Food Purchase

Any grocery store, Trader Joe's

You can make or buy your food for each wine course.
Recipes can be prepped or made ahead – vegetarian options are provided for all courses.

OPERA UNCORKED 2022: COURSE DESCRIPTIONS

First Course

The cheese recommended above will go very nicely with this Prosecco.
Pick up some crackers or crusty bread for this creamy, buttery cheese

Second Course

This Riesling pairs with a wide variety of foods, including asparagus and smoked meat.
A recipe from Jacques Pepin that combines both is provided below.

Asparagus with Croutons and Chorizo (Serves 4)

- 1 pound large, thick, firm asparagus, tough ends snapped off
- 1/4 cup olive oil
- 1 cup 3/4-inch pieces chorizo sausages (about 4 oz.)
(Not fresh chorizo – should be in the deli section, not the refrigerated section)
- 1 1/2 cups 3/4-inch bread cubes (croutons), preferably from a baguette or country loaf
- 1/4 cup whole almonds
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

1. Cut each asparagus stalk into 3 or 4 pieces
2. At serving time, heat the olive oil in a large skillet over high heat until very hot. Add the asparagus, chorizo, bread, and almonds, and sauté, covered, for 5 to 6 minutes, tossing or stirring the mixture a few times so it browns and cooks all over. Add the salt and pepper, toss again, and serve.

Vegetarian Version: Leave out the chorizo or see below purchase option.

Purchase Option: This wine goes well with Thai food – Trader Joe's has a frozen Thai Vegetable Pad Thai that would pair well.

OPERA UNCORKED 2022: COURSE DESCRIPTIONS

Third Course

This Montepulciano goes well with ground beef, mushrooms, and beef brisket. Two recipes from *Cooking Light* and a third recipe are provided below (choose one).

Option 1: Grilled Beef-Mushroom Burgers (serves 4)

- 4 oz. sliced button mushrooms
 - 1 lb. 90% lean ground sirloin
 - 2 Tablespoons olive oil
 - 1/8 teaspoon black pepper
 - 3/8 teaspoon kosher salt
 - 4 large butter lettuce leaves (or hamburger buns)
 - 4 tomato slices
 - 4 red onion slices
1. Preheat grill or grill pan to medium-high (about 450 degrees). Place mushrooms in a food processor, and process until minced (about 1 minute).
 2. Combine mushrooms, ground sirloin, oil, pepper, and 3/8 teaspoon salt in a medium bowl, gently shape into 4 (4-inch) patties.
 3. Place burgers on grill grate and grill, uncovered, to desired degree of doneness, about 4 minutes per side for medium.
 4. Place butter leaf (or bun) on each plate; top each with a burger patty, tomato slice, and red onion slice (or whatever you like to top your burgers with).

OPERA UNCORKED 2022: COURSE DESCRIPTIONS

Third Course (cont.)

Option 2: Easy Braised Brisket (serves 8)

THIS TAKES 3-4 HOURS SO START IT WELL AHEAD OF TIME OR MAKE EARLIER AND REHEAT.

- 1 (2 1/2 lb.) beef brisket, trimmed
 - 1 1/2 cups chopped onion
 - 1 teaspoon dried oregano
 - 1/3 cup chopped pitted kalamata olives
 - 1 (14.5 oz.) can diced tomatoes, undrained
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1. Sprinkle brisket evenly with 3/4 teaspoon salt and 1/4 teaspoon freshly ground pepper.
 2. Heat a large Dutch oven over medium-high heat. Coat pan with cooking spray. Add brisket to pan; cook 10 minutes, browning on all sides. Remove brisket from pan.
 3. Add onion and oregano to pan; sauté 3 minutes.
 4. Return brisket to pan; add 1/2 cup water. Cover; reduce heat and simmer 2 hours.
 5. Add olives and tomatoes; cover and cook 1 hour.
 6. Remove brisket from pan. Let stand 5 minutes. Cut brisket against grain into thin slices; return brisket slices to pan. Cover and cook over medium-low heat 30 minutes.

Purchase Option:

- Trader Joe's Italian style frozen meatballs
- Trader Joe's Traditional Meatloaf (in refrigerated section)

OPERA UNCORKED 2022: COURSE DESCRIPTIONS

Third Course (cont.)

Stovetop Mac and Cheese (from Cooking Light. Serves 4)

VEGETARIAN OPTION

- 8 ounces uncooked elbow macaroni
 - 1 cup 1% low-fat milk
 - 2 Tablespoons all-purpose flour
 - 1 1/4 cups (5 ounces) shredded sharp cheddar cheese (or use reduced-fat version)
 - 1/2 teaspoon salt
 - 1/8 teaspoon freshly ground black pepper
 - 1 slice white or multigrain bread
 - 1 Tablespoon butter, melted
1. Cook pasta according to package directions, omitting salt and fat. Drain.
 2. Meanwhile, combine milk and flour in a medium saucepan, stirring with a whisk. Cook over medium heat 2 minutes or until thick, stirring constantly with a whisk. Add cheese, salt, and pepper, stirring with a whisk until smooth. Add pasta; toss to coat. Let stand 4 minutes.
 3. Place bread in a food processor, and pulse 10 times or until the crumbs measure 1 1/4 cups.
 4. Heat a large nonstick skillet over medium heat. Add breadcrumbs, and cook 5 minutes or until lightly browned, stirring occasionally. Stir in melted butter; cook 2 minutes, stirring occasionally. Sprinkle breadcrumb mixture over pasta mixture. Serve.

Vegetarian Purchase Option: Trader Joe's frozen Mac & Cheese

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Fourth Course

Sounds like an odd pairing but this Bordeaux pairs well with BBQ Chicken Pizza and mushrooms.

Two recipes are provided below (choose one).

BBQ Chicken Pizza (serves 4)

- 1 pound ground chicken
 - 3/4 cup frozen corn kernels
 - 1/2 cup sliced green onions
 - 1/3 cup barbecue sauce
 - 1 thin Boboli pizza crust (or similar)
 - 1 1/2 cups shredded part-skim mozzarella cheese (6 oz.)
1. Preheat oven to 425 degrees. In nonstick 10-inch skillet, cook ground chicken over medium-high heat until no longer pink, breaking up meat into chunks with side of spoon.
 2. Stir in frozen corn, green onions, and barbecue sauce; heat through.
 3. Place pizza crust on large cookie sheet or pizza stone. Spoon chicken mixture onto crust and sprinkle with mozzarella. Bake pizza 10 minutes or until cheese is melted. Cut into wedges to serve.

Purchase Option: Trader Joe's frozen BBQ Chicken Pizza

OPERA UNCORKED 2022: COURSE DESCRIPTIONS

Fourth Course (cont.)

Wild Mushroom Pizza (serves 4)

VEGETARIAN OPTION

- 1 teaspoon olive oil
 - 1 can (13.8 oz.) refrigerated Pillsbury Classic or Thin Crust Pizza Crust
 - 1 Tablespoon butter or margarine
 - 1 lb. assorted fresh wild mushrooms (shiitake, oyster, crimini, baby bella) cut into 1/4-inch thick slices
 - 1 teaspoon dried thyme leaves, crushed
 - Salt and pepper to taste, if desired
 - 4 oz. 1/3-less-fat cream cheese, softened
 - 1 ounce fontina cheese, shredded
 - 1 cup shredded mozzarella cheese (4 oz.)
1. Preheat oven to 400 degrees. Brush large cookie sheet with oil. Unroll dough; place on oiled cookie sheet. Starting at center, press out dough into 15x10-inch rectangle. Bake 8 to 10 minutes or until crust is very light brown.
 2. Meanwhile, in 12-inch skillet, heat butter over medium-high heat until melted. Add mushrooms; cook about 6 minutes, stirring frequently until well browned; drain. Stir in thyme, salt, and pepper.
 3. Spread cream cheese evenly over crust. Sprinkle fontina cheese over cream cheese. Spread cooked mushrooms over cheese. Sprinkle mozzarella cheese over mushrooms.
 4. Bake 10 to 12 minutes longer or until cheese is melted and crust is golden brown. Cool 5 minutes. Cut into slices and serve.

Vegetarian Purchase Option: Trader Joe's frozen Mushroom and Black Truffle Flatbread