

GERVAIS & VINE WINE CLUB “WINE TERMS of the MONTH”

If you couldn't quite finish off your bottle (this is not a problem I usually have) here are some ideas:

Chill: After you open a bottle (save the cork) it should be stored in the refrigerator with the cork back in it. This goes for all wine: white, red, rose and obviously sparkling. Keeping a wine cold or cool will slow down the aging process.

Preserve: Invest in a can of Private Preserve. This is a cheap and effective way of keeping your wine fresh. Private Preserve may be found at most wine shops and is basically a can of nitrogen, carbon dioxide and argon that covers your wine like a blanket, protecting it from oxidation. My other favorite is the Vacu-Vin, a rubber stopper with an air-removing pump. Since air is the biggest enemy of wine, sucking it out helps a lot.

Stopper: Buy a champagne stopper. Although I have several friends who insist that a teaspoon inserted into an open bottle of Champagne will keep it bubbly, nothing is as



GERVAIS & VINE WINE CLUB NOTES

Smoked Salmon

3 1/4 cups grated, cooked potato or frozen hashbrown potatoes, thawed and squeezed dry

2 TB melted butter, plus 1 TB whole butter

Salt and pepper to taste

1/4 cup finely grated Parmesan

2 medium leeks, halved, thinly sliced, about 1 cup

1/2 tsp minced garlic

4 ounces cream cheese, at room temperature

2 tsp fresh lemon juice

3 eggs

1 cup heavy cream

6 ounces smoked salmon

2 TB chopped fresh dill

1/2 tsp kosher salt

1/2 tsp freshly ground black pepper

In a bowl, combine the potatoes, 1 tablespoon of the melted butter and salt and pepper. Toss to combine. Add the Parmesan and toss to combine. Press the potato mixture into the prepared pie plate, spreading to evenly cover the bottom and up the sides. Bake until the potatoes are golden brown, 25 to 30 minutes. Remove from the oven and cool on a wire rack.

Reduce the oven to 350 degrees F.

Pour the remaining tablespoon of butter into a small skillet over medium heat. Add the leeks and saute until softened, about 4 minutes. Add the garlic and cook for 30 seconds. Remove from the heat.

Place the cream cheese in a large bowl and using a wooden spoon, stir in the leeks and lemon juice. Add the eggs, 1 at a time, stirring just until combined. Add the cream, salmon, dill, salt, and pepper and mix well.

Pour the cream cheese-salmon mixture into the cooled potato crust and bake for about 30

Grilled Venison with Chasseur Sauce

4- six ounce pieces of tender venison cuts, like tenderloin, tri-tip, sirloin, etc

Salt and pepper to taste

Vegetable oil for sauteing

2 TB butter

4 shallots, peeled and chopped

1/2 oz crushed garlic

2 TB tomato paste

¼ cup parsley chopped

2 TB tarragon

2 TB Dijon or whole grain mustard

2 cups sliced mushrooms, use white, cremini, etc

1 ½ cups white wine

1 cup beef stock

2 TB butter

Salt, to taste

cracked black pepper, to taste

In a heavy-bottomed sauté pan, heat oil. Season venison and add to hot pan. Sear until browned and about medium-rare. Set aside to rest. Reduce heat on pan to medium.

In the same pan, add the butter and another TB of vegetable oil. Add shallots and garlic and sauté briefly. Add mushrooms and sauté longer. Add tomato paste, mustard, white wine, beef stock, parsley and tarragon and simmer until liquid has reduced by half.

Season with salt and pepper. Stir in remaining butter.

Slice venison and serve with sauce and a glass of Pinotage. You may