



Backyard Barbeque for Fidelitas Reds

2009 Columbia Valley Malbec and 2008 Optu Red Wine

The Malbec and Optu Red Wine are two Fidelitas fan favorites for obvious reasons. They are bold and flavorful, offering elegant texture and expression. However, they are both approachable and easy drinking wines, perfect for social gatherings and fun foods. For a different kind of dinner party, try letting your guests create their own burger or hot dog combinations. Fire up the grill, add a variety of meat options (throw in some veggie burgers too!), create some unique condiments and let guests go wild building their own dinner. It is interactive and fun with some surprisingly good results. For winning combinations, check out fidelitaswines.com/blog.

Meats

Beef Patties (80/20 seasoned with just salt and pepper)
Lamb Patties (seasoned with salt and pepper)
Hebrew National Beef Dogs
Italian Chicken Sausages
Bacon (oven baked)

Breads

Ciabatta Rolls
Whole Wheat Hamburger and Hotdog Buns
Mini Baguettes

Cheeses

Gruyere
Brie
Blue Cheese Crumbles
White Cheddar

Tomato Jam

1 ½ pounds Roma tomatoes, cored, seeded and roughly chopped
1 jalapeño, stemmed, seeded and minced
1 c sugar
2 tbs freshly squeezed lime juice

Combine all ingredients in a heavy medium saucepan, Bring to a boil over medium heat, stirring often. Reduce heat and simmer, stirring occasionally, until mixture has consistency of thick jam, about 1 ½ hours. Allow to cool. Serve either at room temperature or refrigerate for up to one week.

Roasted Garlic Mayo

4 cloves roasted garlic
1 c good quality mayonnaise

Blend all ingredients together in a food processor. Season to taste.

Veggies

Baby Arugula
Chopped Romaine
Grilled Walla Walla Sweets
Sliced Roma Tomatoes

Condiments

Pesto Mayo (just pesto and mayo mixed together to your liking)
Roasted Garlic Mayo (recipe below)
Tomato Jam (recipe below)
Chipotle Ketchup (pureed chipotles in adobo blended with ketchup to your liking)
Heinz 57
Whole Grain Dijon Mustard
French's Yellow Mustard

1 tbs fresh grated or minced ginger
1 tsp ground cumin
¼ tsp ground cinnamon
¼ tsp ground cloves
1 tsp salt

1 tsp fresh lemon juice
Pinch white pepper