

Berry Cobbler

Filling:

2 ½ pounds ripe boysenberries or black berries
¼ cup sugar
½ teaspoon cornstarch
1 tablespoon juice from lemon
¼ cup Clavo Cellars Dessert Wine

Topping:

1 cup flour
1 cup sugar
½ teaspoon salt
1 Tablespoon Baking Powder
1 beaten egg
1 cube of butter

Preheat oven to 425. Mix berries and sugar with cornstarch, lemon juice, and wine. Place in an 8 inch baking dish.

Mix beaten egg with dry ingredients until crumbly. Sprinkle over fruit. Melt butter and drizzle over the top of the crumb mixture. Bake in oven for 30 minutes. Serve with vanilla ice cream and Clavo Cellars Dessert Wine.

Blueberry-Zin Compote
(Can also be made with blackberries)

1 ½ cups fresh blueberries
¼ cup sugar
Pinch of salt
½ cup Clavo Cellars Zinfandel Dessert Wine

Combine 1 cup blueberries and the rest of the ingredients in small saucepan. Bring to a boil and then simmer for 20 minutes until reduced to a light syrup. Mash in the pan with a potato masher. Add remaining blueberries and simmer until soft. Cool and serve over double cream vanilla ice cream. Serve with a glass of dessert wine.

Peach Cobbler

Filling:

2 ½ pounds ripe firm peaches (6-7 medium)
¼ cup sugar
½ teaspoon cornstarch
1 tablespoon juice from lemon
¼ cup Clavo Cellars Dessert Wine
1 teaspoon cinnamon

Topping:

1 cup flour
1 cup sugar
½ teaspoon salt
1 Tablespoon Baking Powder
1 beaten egg
1 cube of butter

Preheat oven to 425. Peel peaches, halve and remove stones. Cut each half into wedges. Mix peaches and sugar together in a bowl and let sit for 30 minutes. Drain peaches and whisk ¼ cup of drained juice with cornstarch, lemon juice, wine and cinnamon. Place in an 8 inch baking dish.

Mix beaten egg with dry ingredients until crumbly. Sprinkle over fruit. Melt butter and drizzle over the top of the crumb mixture. Bake in oven for 30 minutes. Serve with vanilla ice cream and Clavo Cellars Dessert Wine.

Sun Dried Zin-Berry Sauce for Meats

¼ cup mixed dried cherries, cranberries and blueberries

½ cup Clavo Cellars Zinfandel Dessert Wine

1 shallot, minced

1 serrano chili, minced

Combine ingredients in saucepan and simmer until berries are soft and liquid is reduced. Serve spooned over roasts, chops, tenderloins.

Warm Zin-Pear Salad

2 cups Clavo Cellars Zinfandel Dessert Wine
1 pear, peeled halved and cored
2 tablespoons Stilton Cheese
2 tablespoons walnuts
1 cup mixed baby greens
Vinaigrette (below)

Preheat oven to 400. In a medium saucepan, bring the port to boil. Add pear halves. Reduce heat to a simmer and poach pears for 5-8 minutes, until soft when pierced by a knife. Set the pears aside to cool in the port.

In a small bowl, blend cheese and walnuts. In the cooled pear half, add a tablespoon or two of the cheese mixture into the centers. Bake for 4 minutes.

Vinaigrette
1 shallot, minced
2 ½ tablespoons pear or champagne vinegar
Salt and pepper

Whisk together and toss with the baby greens. Make a bed of the greens on a salad plate and place a pear in the center. Serve with Zinfandel wine.