



# COOPER'S HAWK™

WINERY & RESTAURANTS

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### MEMORIAL DAY BBQ – 5/23/2020

#### **SURF N TURF:**

- Butter
- Kosher Salt
- Fresh Cracked Black Pepper
- Ancho Pepper
- Granulated Garlic
- 6 oz - 8 oz Filet Mignon or 14 oz rib-eyes
- Large Shrimp, 16/20 or U15 size (Chef Matt prefers Mexican Brown or Gulf Shrimp)
- 1 Zucchini
- 1 Red Pepper
- Cilantro
- Lemon

#### **BAKED POTATOES PREP:**

- Large Idaho potatoes & whatever else you like on your potatoes
1. Generously rub baked potatoes down with olive oil and liberally dust with kosher salt.
  2. Wrap well in foil.
  3. Place on the top grate of a preheated 400-degree grill turning over every 20 minutes for approximately 1 hour.

#### **BIN 61 SOUR:**

- 1.5 oz Bourbon (Woodford Reserve)
- 0.5 oz simple syrup
- 0.5 oz lemon juice
- 0.5 oz orange juice
- Cooper's Hawk Nightjar
- Ice

[Click here for Surf N Turf and Bin 61 Sour instructions.](#)



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SUNDAY FUNDAY BRUNCH – 4/26/2020

## PRETZEL BREAD FRENCH TOAST:

*Serves 8, or cut this in half for 4*

- 1 cup whole eggs, whisked (5 large eggs measured 1 cup)
  - 1 cup granulated sugar
  - 1 cinnamon stick (or a dash of cinnamon if you don't have sticks)
  - 3 cups heavy cream (no, this isn't a typo - use it ALL)
  - 1 Tbsp vanilla Bean Paste or vanilla extract
  - ¼ tsp Kosher Salt
  - 2-Pretzel Bread Rolls, cut into 1" cubes
  - 4 Slices Thick Bread such as Challah or Brioche
  - 2 oz Cream Cheese
1. Preheat oven to 400°
  2. In a medium bowl, whisk eggs very well and set aside.
  3. Heat cream with the sugar, cinnamon stick, and vanilla.
  4. Heat until hot, but not simmering.
  5. Add ¼ of the cream mixture into the eggs and whisk well. Add that mixture back into the rest of the cream.
  6. Break or cube the breads into a buttered 9" x 13" baking dish, distributing evenly. Break the cream cheese into small pieces over the top.
  7. Pour warm custard mixture over bread in baking dish.
  8. Allow bread to soak in custard for about 20 minutes.
  9. Cover with foil.
  10. Place baking dish in a larger pan, then fill with about 1 inch of hot water.
  11. Place in oven and bake for 60 minutes at 400° - or until knife comes out clean. Remove the foil the last 20-30 minutes to brown.

## STRAWBERRY WATERMELON BASIL SANGRIA:

- 1 bottle Rosé - or any Cooper's Hawk Sparkling Wine
  - 2 cups strawberries, diced
  - ½ cup sugar
  - 1 cup Lillet Rose
  - 2 cups watermelon
  - 5 basil leaves torn or coarsely chopped
1. Combine strawberries and sugar at least 1 hour before to bring out the flavors.
  2. Add all ingredients to a pitcher and top with La Croix to serve.
  3. Adjust according to taste with more sugar.



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EASTER SUNDAY – 4/12/2020

## DEVEILED EGG SALAD & TOAST:

- Parmesan Spread (yields 1 cup)
- 1/3 cup Hellmann's Mayonnaise
- 1 tsp EVOO
- ½ tsp Fresh Squeezed Lemon Juice
- 1/8 tsp Garlic, Chopped
- 2 tbsp Green Onion, Sliced
- 2 tsp Parsley, Chopped Fine
- 1 pinch Black Pepper
- ½ cup Freshly Grated Parmesan (use a microplane)
- Chopped Deveiled Eggs
- 4 each Hard-Boiled Eggs, Chopped
- ¼ cup Giardiniera, drained
- ¼ cup Calabrian Chili Aioli
- 3 TBL Mayo, 1 tsp Calabrian chili paste, 1 tsp each Dijon and grainy mustard, a few capers, chopped, pinch of chopped garlic, tarragon, parsley, lemon juice, salt, and pepper
- 1 tsp Parsley, Chopped Fine
- 5 pieces Oven Roasted Grape Tomato Halves
- 1 tsp Radish, Fine Julienne
- 3 pieces Roasted Red Pepper, Julienne
- ½ slice Applewood Smoked Bacon
- ¼ Avocado
- 1/8 tsp Maldon Sea Salt
- 1 tsp Green Onion, Sliced

1. Combine all the ingredients for the parmesan spread, except the parmesan, in a mixing bowl. Mix with a whisk until combined. Finish by folding in the grated parmesan.
2. Slice the sourdough bread and spread approximately 1 ½ tablespoons of parmesan spread covering one side of the bread. Arrange slices on a baking pan or cookie sheet and bake in a 400-degree oven for approximately 5-7 minutes until golden brown and bubbling.
3. When ready, remove the Parmesan Toast from the oven. It should be golden brown on the top and nicely toasted on the bottom. Transfer to a cutting board and slice on a bias; set aside
4. While the Parmesan Toast is heating, combine the eggs, giardiniera, Calabrian chili aioli, and parsley into a mixing bowl and mix well with a spatula. (The Calabrian chili aioli has a few ingredients, but the most important ones are the mayo and Calabrian chili paste. The other ingredients just add more dimension and complexity if you have them but not a must)
5. Nicely mound the egg salad mixture on the plate and garnish with the roasted tomatoes, radish and roasted red peppers.
6. Cut the bacon and avocado into ½" pieces and arrange on top of the garnished salad. Sprinkle the Maldon salt on the pieces of avocado.
7. Finish with the green onion.
8. Serve with the parmesan toast and enjoy with a glass (or two) of Cooper's Hawk Unoaked Chardonnay



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## PANTRY PASTA WINE CLUB DINNER – 3/29/2020

### CACIO E PEPE:

- Kosher salt
  - 12 oz. pasta, whatever you have! Chef Matt suggests bucatini.
  - 6 Tbsp. unsalted butter, cubed, divided
  - 2 tsp. freshly cracked black pepper; and a little extra for garnish over the top
  - 1 1/2 cup finely grated Parmesan Cheese
  - 1/2 cup finely grated Pecorino Romano
  - Extra Virgin Olive Oil for Drizzling
1. Bring 4 quarts water to a boil in a 5-qt. pot.
  2. Season with salt until it the water tastes salty like the sea
  3. Add pasta and cook, stirring occasionally, until about 2 minutes before tender.
  4. Drain, reserving 1 1/2 cup pasta cooking water.
  5. Meanwhile, melt 4 Tbsp. butter in a large heavy skillet over medium heat.
  6. Add pepper and cook, swirling pan, until toasted, about 1 minute.
  7. Add 1 cup reserved pasta water to skillet and bring to a simmer.
  8. Add pasta and remaining butter.
  9. Reduce heat to low and add Parmesan Cheese, stirring and tossing with tongs until melted.
  10. Remove pan from heat; add Pecorino, stirring and tossing until cheese melts, sauce coats the pasta, and pasta is al dente. (Add more pasta water if sauce seems dry.)
  11. Transfer pasta to warm bowls or platter and garnish with Extra Virgin Olive Oil and a fresh grind of black pepper.

### LIMONCELLO SPRITZ:

- 1oz Limoncello
- 1/2 oz Elderflower Liqueur
- 1/3 oz of Lemon Juice
- 1 oz Club Soda
- 3 oz Prosecco

[Click here for Limoncello Spritz instructions.](#)



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## JUNE 2020 MIXOLOGY 101 -PASSIONATE SUMMER:

### *On the Rocks:*

- 3 oz Cooper's Hawk Passion Fruit wine
- 1 oz Cooper's Hawk Chocolate wine
- ¾ oz lemon juice
- ¾ oz St-Germain
- 5 mint leaves
- 1 strawberry, sliced

1. Build in rocks glass over ice.
2. Stir
3. Serve

### *Frozen:*

- 12 oz Cooper's Hawk Passion Fruit wine
- 4 oz Cooper's Hawk Chocolate wine
- 3 oz lemon juice
- 3 oz St-Germain
- Mint leaves
- Strawberries

1. Add all liquid ingredients to the frozen cocktail maker and freeze overnight.
2. Squeeze and serve! Alternatively, freeze in a large freezer Ziplock bag.
3. Garnish with strawberry slices and mint sprigs.

## MAY 2020 MIXOLOGY 101 – AU PEAR:

### *Single Serving:*

- 1½ oz Cooper's Hawk Lux Ice Wine
- ¾ oz pear vodka
- ½ oz ginger liqueur
- ¾ oz fresh lemon juice
- 2 oz Prosecco

1. Build in rocks glass over ice
2. Top with Prosecco.
3. Stir to combine.
4. Garnish with a pear fan.

### *Pitcher:*

- 1 bottle Cooper's Hawk Lux Ice Wine
- 6 oz pear vodka
- 4 oz ginger liqueur
- 6 oz fresh lemon juice
- ½ bottle Prosecco
- 15 pear slices

1. Build in pitcher.
2. Add ice
3. Stir to combine.
4. Serve over ice.

## APRIL 2020 MIXOLOGY 101 – MAPLE MASON:

- 2 oz Cooper's Hawk Rhubarb Wine
- 2 oz Hibiscus-infused apple juice\*
- 1 oz maple syrup
- 4-5 blackberries
- 4-5 orange slices
- 1-2 oz sparkling water

1. Build in a 12-oz mason or ball jar.
2. Add ice
3. Top with sparkling water
4. Stir briefly

### *\*HIBISCUS-INFUSED APPLE JUICE:*

Bring 1 cup of good-quality apple juice to a bar simmer on the stove. Remove from heat, add two Hibiscus tea bags and let infuse approximately 15 minutes. Strain, chill, and reserve. Rhubarb is the springtime flavor. The Hibiscus infusion adds a soft, floral, note and the maple rounds everything out. Just a touch of sparkling water brightens up the cocktail. We like to serve this in a mason jar for easy entertaining: you can mix everything ahead of time (except for the ice and sparkling water), screw a cap on the jar, and when your guests arrive just open the jars, add ice and a splash of soda water.



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## JUNE RECIPE OF THE MONTH – GRILLED ASPARAGUS SALAD:

- 2 pounds thick asparagus (about 24 spears), ends trimmed and washed well
- ½-in-thick sliced red onion
- 3 Tbsp extra virgin olive oil, divided
- ¼ tsp kosher salt
- 8-10 fresh grinds black pepper
- ⅛ tsp granulated garlic
- ⅛ tsp ancho chili powder
- Zest of 1 lemon (microplaned)
- Juice of half a lemon
- 3 oz feta cheese, crumbled (about ¾ cup)
- ½ cup sweet grape tomatoes, cut in half
- 5-6 mint leaves, rough chopped

1. Place the asparagus spears on a foil-lined baking sheet for easy cleanup. Toss the asparagus with 2 tablespoons of the oil, kosher salt, pepper, garlic, and ancho. Oil and season the red onion on both sides the same way. Season the tomato halves with about ¼ tsp of the kosher salt, gently stir, then head to the grill.

2. Place the red onion and asparagus spears on the grill, making sure they are perpendicular to grates so they don't fall through. Cover and cook the red onion and asparagus for 2 to 3 minutes, until nicely browned on one side and still crisp — do not overcook. Flip the red onion over, then roll asparagus to other side and cook another minute, then remove the asparagus from the grill and place back on the foil-lined baking dish. Cook red onion another minute to get some color on the other side, then remove with the asparagus. Let the red onion and asparagus cool to room temperature.

3. Transfer the asparagus to a nice platter and break the red onion apart and lay over the top. Microplane the lemon zest over the top of the asparagus and drizzle the remaining olive oil and squeeze the lemon over the top. Sprinkle the feta



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## MAY RECIPE OF THE MONTH – GRILLED OR WOOD ROASTED BROCCOLI:

- 1 head broccoli, washed, split into 4 or 6 pieces depending on size
- Kosher salt for blanching
- ½ lemon

### *GARLICKY HERB BUTTER*

- 8 oz unsalted butter, softened
- 2 Tbsp fresh garlic, finely minced or paste
- 1 tsp kosher salt
- ¼ tsp fresh cracked black pepper

### *OPTIONAL:*

- 2 Tbsp parsley, finely chopped
- 2 Tbsp basil, tarragon, thyme and/or chives

*(Basically, you can add one of these or a mixture of any of them. No rules here. You can also use dried spices if that is all you have, but just cut the amount in half.)*

1. Bring a pot of salted water (salty to taste like the sea) to a boil. Add the broccoli and bring back to a simmer and blanch for about 1 ½-2 minutes to cook about two-thirds of the way. “Blanching” is a term for when you par cook anything.
2. Using tongs, take the broccoli out of the water and place on a platter in a single layer. Let sit at room temperature for a few minutes until it just stops steaming and then place in the refrigerator while you make the butter. You want the broccoli to get very cold.

### *GARLICKY HERB BUTTER PROCEDURE*

1. Using either a mixer with paddle attachment or by hand with a whisk, begin by beating the butter, garlic, salt, and pepper together until well combined. Gently fold in the herbs. The butter is great without the herbs if you don't have any on hand, but they add a little more depth. My personal favorite is a combination of parsley, tarragon, and chives!
2. While the butter is still soft and the broccoli is cold, using a brush (or I like to just use my hands) coat the broccoli well in the butter. Make sure to get a coating of butter in all the nooks and crannies as well as the dark green top and stem. Refrigerate until ready to grill. It can sit covered overnight as well. Take any leftover butter and cover up to one week in the refrigerator, or freeze up to three months making sure to seal container well.

### *GRILLING*

1. Grill the broccoli on high heat until slightly charred and heated through. Be careful not to walk away as the butter melts since it can flare up. I like to grill my broccoli on a green egg over wood or on my gas grill with some wood chips! Serve with lemon on the side, or, if you are feeling adventurous, grill the lemon!