

Crispy Ginger Sticky Rice – by Genevieve Ko (serves 6)

Pair with Gewurztraminer

Ingredients

- **2 cups** sticky short-grain rice
 - **2 cups** water (for rice cooker) or **2 ¼ cups** water (for saucepan)
 - **1 (5-inch)** piece fresh ginger, peeled and finely chopped
 - **3 tablespoons** canola or vegetable oil
 - **4 ounces** thick-cut bacon or Chinese sausage (lop cheong), thinly sliced *optional*
 - **4 ounces** fresh shiitake or cremini mushrooms, stemmed and thinly sliced
 - **1 bunch** scallions, trimmed and thinly sliced (reserve some greens for garnish)
 - **1 tablespoon** brown sugar
 - **2 tablespoons** soy sauce, tamari, or liquid aminos
1. Rinse the sticky rice in a sieve until the water runs clear. Cook it in a rice cooker with 2 cups of water, or combine the rice and 2 ¼ cups of water in a saucepan, bring to a boil over high heat, cover, and simmer on low for 15 minutes. Remove from the heat and let stand covered for 10 minutes.
 2. While the rice cooks, combine the oil and chopped ginger in a large, deep nonstick skillet or Dutch oven over medium heat. Cook, stirring often, until the ginger turns golden brown and crisp (3 to 5 minutes). Use a slotted spoon to transfer the crispy ginger to a small bowl and set aside.
 3. In the same oil remaining in the pan, add the sliced bacon or Chinese sausage and cook until it starts to brown (about 2 minutes). Spoon out all but 2 tablespoons of fat, then add the sliced mushrooms. Spread in an even layer and cook undisturbed until the mushrooms brown and the bacon crisps (about 3 minutes).
 4. Add the sliced scallions to the pan and cook for 1 to 2 minutes until tender. Turn the heat to low, stir in the brown sugar and soy sauce, and then add the cooked sticky rice all at once.
 5. Stir until well mixed. Just before serving, fold in the reserved crispy ginger and garnish with the saved scallion greens.

Garlic-Parmesan Roasted Carrots – by Laura Rege

Pair with Dry Riesling

Ingredients

- **2 lb.** small to medium carrots, peeled (about 15)
- **3** cloves garlic, finely chopped
- **2 Tbsp.** extra-virgin olive oil
- **¾ cup** finely grated Parmesan, divided
- Kosher salt
- Freshly ground black pepper
- **2 Tbsp.** fresh lemon juice
- **2 Tbsp.** chopped fresh parsley

1. Preheat oven to 425°. Cut carrots crosswise on a bias into 2" to 3" pieces. Cut thicker pieces in half lengthwise.
2. On a large baking sheet, toss carrots with garlic, oil, 1/2 cup Parmesan, 1/2 teaspoon salt, and a few grinds of pepper. Spread in a single layer.
3. Bake carrots until tender and caramelized in spots, 25 to 30 minutes.
4. Transfer carrots to a platter. Toss with lemon juice. Sprinkle with parsley and remaining 1/4 cup Parmesan and toss just to combine.

Pumpkin Mac & Cheese – by Leah Perez

Pair with Blackbird

Ingredients

- **1/4 cup plus 2 tbsp.** unsalted butter, divided
 - **3** cloves garlic, grated and divided
 - **1/2 cup** panko breadcrumbs
 - **2 tsp.** kosher salt, divided, plus more for pasta water
 - **3/4 tsp.** ground black pepper, divided
 - **1/4 cup** grated parmesan cheese
 - **1 lb.** dry cavatappi pasta
 - **6** sage leaves
 - **1/2** medium yellow onion, grated
 - **2 Tbsp.** all-purpose flour
 - **1 tsp.** ground mustard
 - **1/4 tsp.** ground nutmeg
 - **1/4 tsp.** cayenne pepper
 - **2 cups** whole milk
 - **1 (15-oz.)** can pumpkin puree
 - **8 oz.** fontina cheese, shredded
 - **8 oz.** smoked gouda cheese, shredded
1. In a small nonstick skillet, melt 2 tablespoons of the butter over medium heat. Add 1 grated garlic clove and cook until fragrant, about 30 seconds. Stir in the panko breadcrumbs, ½ teaspoon salt, and ¼ teaspoon pepper and toast, stirring frequently, until the panko is golden brown, 2 minutes.
 2. Remove the mixture to a small bowl and cool for 5 minutes. Stir in the parmesan.

3. In a large pot over medium-high heat, bring water to a boil. Add the pasta and salt to taste. Cook, stirring the pasta, until just under al dente, 5 to 6 minutes. Drain the pasta, reserving $\frac{1}{2}$ cup of the pasta water.
4. In the same pot over medium heat, melt the remaining $\frac{1}{4}$ cup of butter. Stir in the sage leaves. Cook, stirring frequently, until the sage is lightly fried and the butter is deeply golden and smells toasty. Remove the sage leaves to a paper towel-lined plate and add the onion to the butter. Cook until the onion is soft and translucent, 3 to 4 minutes. Add the remaining 2 grated garlic cloves and cook until fragrant, about 30 seconds. Whisk in the flour, mustard, nutmeg, cayenne, the remaining $1\frac{1}{2}$ teaspoons of salt, and the remaining $\frac{1}{2}$ teaspoon pepper. Cook until the raw flour smell disappears, 3 to 4 minutes. Gradually whisk in the milk until smooth. Whisk in the pumpkin puree and cook until very thick, 5 minutes.
5. Remove the pot from heat and gradually add the shredded cheeses, whisking until melted before adding more. Taste for salt.
6. Fold in the drained noodles, adding pasta water 1 tablespoon at a time until the sauce coats the noodles.
7. Serve the pumpkin mac and cheese hot, sprinkled with the toasted panko bread crumbs and crumbled sage.

Sweet Potato Souffle – by Trisha Yearwood

Pair with Blanc de Blancs

Ingredients:

Souffle:

- 1/2 cup butter (1 stick), at room temperature, plus more to grease pan
- 5 medium sweet potatoes
- 2 large eggs
- 1 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1/2 cup milk
- Pinch of salt

Topping:

- 1 cup finely chopped pecans
- 1 cup brown sugar, packed
- 1/2 cup all-purpose flour
- 1/4 cup butter (1/2 stick), softened

1. For the souffle: Preheat the oven to 350 degrees F. Grease a 2 1/2-quart baking dish with butter.
2. Poke the sweet potatoes with a fork and bake on a foil-covered baking sheet until they are soft, 1 hour. When cool enough to handle, peel the potatoes, place the flesh in a large mixing bowl and mash until very smooth. Add the eggs, sugar, butter, vanilla, milk and salt. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.

3. For the topping: In a medium bowl, stir together the pecans, brown sugar, flour and butter until thoroughly combined. Spoon the mixture over the sweet potatoes, making an even layer. Bake the casserole until slightly browned, 40 minutes. Let the casserole sit for 5 minutes before serving.

DESSERT: Apple Butter Pie – by Makinze Gore

Pair with Late Harvest Riesling

Ingredients

Crust

- **1 1/2 cups** all-purpose flour, plus more for surface
- **1 Tbsp.** granulated sugar
- **1/2 tsp.** kosher salt
- **1/2 cup** cold unsalted butter, cut into **1/2"** cubes
- **1/4 cup** cold water
- **1 Tbsp.** apple cider vinegar

Topping

- **1/2 cup** old-fashioned oats
- **1/3 cup** packed light brown sugar
- **1/3 cup** all-purpose flour
- **1/4 cup** granulated sugar
- **1/2 tsp.** ground cinnamon
- **4 Tbsp.** cold unsalted butter, cut into **1/2"** cubes

Filling

- **2 cups** apple butter
- **1 can** sweetened condensed milk
- **2** large eggs
- **1 tsp.** pure vanilla extract
- **1 tsp.** ground cinnamon
- **1/4 tsp.** ground cloves
- **1/4 tsp.** ground nutmeg

Crust

1. In a large bowl, whisk flour, granulated sugar, and salt. Add butter and rub into dry ingredients with your hands until butter is the size of walnut halves, making sure to toss and keep butter coated in flour. Add water and vinegar and toss to combine. Add more

water 1 tablespoon at a time, if needed, until dough comes together when squeezed, is moist, and easily holds together, but isn't wet and sticky.

2. Form dough into a smooth disc and cover with plastic wrap. Refrigerate at least 2 hours or up to 3 days (or freeze up to 1 month).
3. Let dough sit at room temperature 5 to 10 minutes. On a lightly floured surface, roll dough to a 12" round. Unfurl into a 9" pie plate and gently press dough into bottom and up sides of pan. Refrigerate until cold, about 10 minutes.
4. Trim edges, leaving a 1" overhang. Tuck edges underneath so they're flush with edge of pie plate, then crimp edges. Refrigerate until cold, about 15 minutes more.
5. Preheat oven to 400°. Place parchment in dough and fill with pie weights or dry beans. Place pan on a baking sheet.
6. Bake crust until lightly golden, 12 to 15 minutes. Remove parchment and weights.

Topping

In a large bowl, mix oats, brown sugar, flour, granulated sugar, and cinnamon. Add butter and rub into oat mixture with your hands until butter is pea-sized and topping holds together when squeezed.

Filling

1. Reduce oven temperature to 375°. In a large bowl, whisk apple butter, milk, and eggs until smooth. Add cinnamon, vanilla, cloves, and nutmeg and whisk to combine.
2. Pour filling into crust; smooth top. Crumble topping all over filling.
3. Bake pie until slightly jiggly in the center and topping is golden brown, 35 to 45 minutes. Let cool to room temperature, then refrigerate until chilled, at least 2 hours or up to overnight.