



Bottled with love, for the joy of living

SCALLOPED SWEET POTATO WITH BACON & GRUYERE PAIRED WITH 2018 ZINFANDEL, LOS CHAMIZAL VINEYARDS SONOMA VALLEY

INGREDIENTS

2 pounds sweet potatoes (about 3-4 medium potatoes)
8 slices bacon, cooked and chopped
2 1/2 cups grated Gruyere cheese (about 8 ounces)
1 tablespoon butter, cut into 8 cubes
HERB CREAM
3 cups heavy cream
1 large onion, thinly sliced
3 bay leaves
3 garlic cloves, minced
1 tablespoon fresh parsley, chopped or 1 tsp. dried)
1 tablespoon chopped fresh chives (or 1 tsp. dried)
1 1/2 teaspoons fresh thyme (or 1/2 tsp. dried)
1/8 teaspoon cayenne pepper (optional)
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon pepper

Dare to Pair!

The medium weight of this dish along with the sweetness of the potato and savory notes of the gruyere will be an ideal balance for this high-elevation Zinfandel which is less jammy than most Zins, allowing for the grape's natural white pepper and mountain herbs to shine through.

INSTRUCTIONS

Preheat oven to 400 degrees F & add the “Herb Cream” ingredients to a medium saucepan. Bring to a simmer for 5-10 mins & grease a 9×13 casserole dish. Peel & slice potatoes into 1/8 inch slices. Transfer potatoes to a large bowl. Discard bay leaves.

Spoon just enough of the herb cream that has been simmering to cover the bottom of the casserole dish. Pour the remaining cream over the potatoes and gently toss to coat.

Use a slotted spoon & layer the bottom of the dish with 1/3 of the potato/onion slices. Layer 1 cup of the cheese, 1/3 of the bacon then top with 1/3 of remaining cream. Repeat layers.

Top the casserole with remaining potato/onion slices and pour over remaining cream. Dot the potatoes with cubed butter. Cover the casserole with aluminum foil and bake for 30-40 minutes or until fork tender (will depend on how thin your potato slices are).

Remove from the oven, sprinkle with remaining cheese then broil until cheese is golden. Remove and sprinkle with remaining bacon. Let potatoes rest for 10 minutes before serving.