

Black Bean and Red Wine Stew with Crispy Chorizo and Charred Scallions paired with Davis Estates Rutherford Cabernet Sauvignon

INGREDIENTS:

Black Bean and Red Wine Stew

As needed olive oil
½ yellow onion, diced
½ red, yellow, or green bell pepper, chopped
2 Roma tomatoes, diced
½ jalapeno, seeds removed and diced small
1 teaspoon garlic, chopped
1 cup diced chorizo, Spanish
1 teaspoon cumin

SERVES: 4

½ teaspoon oregano
4 cups black beans cooked
½ teaspoon sugar
1 cup Davis Estates Cabernet Sauvignon
1 tablespoon sherry vinegar
4 cups chicken broth
Salt and black pepper

Garnish

½ cup sliced chorizo
8 scallions (roots removed)
4 tablespoons crème fraîche

METHOD:

Black Bean and Red Wine Stew

- Combine olive oil, onions, bell peppers, jalapenos, garlic, diced chorizo, cumin, and oregano in a large stockpot over medium heat and sweat until vegetables are soft but not brown.
- Add the red wine and cook until almost dry.
- In a blender puree half of the stock along with the beans with then set aside.
- Add the rest of the beans to the pot with tomatoes, sugar, vinegar and the rest of the chicken broth.
- Bring to a simmer and cook for 10 minutes. Add the black bean puree and simmer for 5 minutes. Taste and adjust seasoning as needed.

Garnish

- Heat a frying pan with a little bit of olive oil. Once hot, add sliced chorizo and cook until it is crispy.
- Remove the chorizo from the pan and place on paper towels to drain.
- Using the same pan, place the scallions in a single layer and cook for 1-2 minutes per side, until dark grill marks and char spot appear, then remove from pan. Do not walk away, as they can burn quickly.

To Finish

Using a larger serving bowl spoon in the stew and garnish with crème fraîche, a few slices of chorizo and 2 green onions. Pour a glass of Rutherford Cabernet Sauvignon and enjoy!