



## EM'S "BLUE NOTE" EGGROLLS

ENJOY THESE EGGROLLS WITH OUR 2006 COURTNEY BENHAM SONOMA COUNTY CABERNET FRANC

*Em, one of our staff members here at Martin Ray Winery loves to experiment with eggrolls. She would like to share with you one of her creations. Enjoy! -*

### Ingredients:

- vegetable oil for frying
- 1 yellow or white onion, cut in rings
- 1 lb. roast beef, cut in strips
- 8 oz. Blue Castello (or your favorite blue cheese)
- 1 package eggroll wrappers (from produce aisle)
- 1/2 cup Courtney Benham 2006 Sonoma County Cabernet Franc (or other red wine)
- salt to taste

1. Pour enough oil in a pan to coat bottom. Cook onions on medium heat, stirring often until golden brown, about 15 mins. Add wine and cook until absorbed, about 10 mins. Remove from heat and cool.
2. In a bowl, loosely mix beef, onions and blue cheese to create filling.
3. Place eggroll wrapper on work surface with points facing "North", "South", "East" and "West" (pretending wherever you are facing is north); Add 3 tbsp filling to center of eggroll wrapper. Gently bring "South" point up over filling mound. Then wrap "East" and "West" points over as well. Dip fingertip in water and moisten "North" flap. Gently roll over eggroll and seal.
4. Once eggrolls are all rolled, add enough oil to pan and completely submerge eggrolls. Heat oil to 350 degrees. Fry them uncrowded, in batches, until golden brown. Cool on paper towels and salt to taste.

*Wash down with the rest of your bottle of Courtney Benham Cab Franc!*



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