

3401 Mt Diablo Blvd
Lafayette, CA 94549
(925) 299-9070



5443 Clayton Road
Clayton, CA 94517
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Domaine Lamargue Chardonnay, VdP d'Oc 2006

Château Lamargue is one of the most famous and prestigious wineries in the south of France, situated on a terrain of roughly 120 hectares. It produces a range of ten wines divided in two different appellations: Costières de Nîmes and Vins de Pays d'Oc. The wines are characterised by the unique and incomparable flavour that the land, the location and the exposure to the sun of the Mediterranean give them. The Vins de Pays d'Oc series, nicknamed "Domaine", are perfect in every occasion, from the most informal to those more refined. This 100% chardonnay expresses the personality of its base fruit: aromas of ripe peach, apricot and citrus, with flavors of melon, ripe fuji apple and stone fruit. Lighter bodied than most domestic chardonnay, it shows off the mineral content of the hillsides it grows on.

\$12 value. *Thieves' price:* \$8.99

Roasted Asparagus Soup

Ingredients:

4 slices bread, cut into 1-inch cubes

Cooking spray

2 tablespoons grated Parmesan

1 tablespoon olive oil

2 leeks, rinsed well and chopped

2 cloves garlic, minced

2 bay leaves

1 teaspoon dried thyme

Roasted asparagus, chopped, about 4 cups

1 baking potato, peeled and cut into 1-inch pieces

6 cups reduced-sodium chicken or vegetable broth

1/2 cup diced oil-packed sun-dried tomatoes

Special Equipment: Immersion blender,

Directions

Preheat oven to 400 degrees F. Coat a large baking sheet with cooking spray.

Arrange bread cubes on prepared baking sheet and spray with cooking spray. Sprinkle cubes with parmesan cheese. Bake for 10 to 15 minutes, or until golden brown.

While the croutons are baking, heat oil in a large saucepan over medium heat. Add leeks and garlic and cook for 2 minutes, or until soft. Add bay leaves and thyme and cook for 1 minute, or until fragrant. Add asparagus, potato and broth and bring to a simmer.

Reduce heat to medium, partially cover and simmer for 10 minutes, or until potato is fork tender. Remove bay leaves, and using an immersion blender, or a regular *blender working in batches, puree soup until smooth. Ladle soup into bowls and top with sundried tomatoes and croutons.

*When blending hot liquids: Remove liquid from the heat and allow to cool for at least 5 minutes. Transfer liquid to a blender or food processor and fill it no more than halfway. If using a blender, release one corner of the lid. This prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times then process on high speed until smooth. (4 servings)

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Chapel Hill Shiraz / Grenache, McLaren Vale 2004

These two grape varieties epitomize the unique character of McLaren Vale. The opulently-flavored plum and cinnamon backbone of shiraz is perfectly enhanced by the rustic earthy tones of the Grenache.

Grapes were sourced from vines aged between ten and forty years.

Maturation in 50/50 French and American oak adds further complexity and preserves pure varietal expression. "... an alluring perfume of cedar, wood smoke, blueberry, and black cherry liqueur. This leads to a seamless, elegant, tasty wine with gobs of ripe fruit and a moderately long, pure finish." ~ Jay Miller, *Wine Advocate*

\$18 value. *Thieves'* price: \$11.99

Beer-in-the-Rear Chicken (serves 2-4)

Ingredients

1 (3-pound) chicken
Seasoned salt
Paula's House Seasoning, recipe follows
1 (12-ounce) can Oskar Blues "Gordon" beer
1 sprig rosemary
Assorted BBQ and hot sauces, your choice

Directions

Wash and drain the chicken and pat dry. Season the chicken inside and out with the seasoned salt and House Seasoning. Refrigerate until ready to cook. Prepare the charcoal grill. When the coals are hot and glowing, carefully push them over to the sides of the grill, leaving an open space in the middle of the grill. Open the can of beer and pour off approximately 1/4 cup. Insert the sprig of rosemary into the can, then place the beer can, keeping it upright, into the rear cavity of the chicken. Carefully place the chicken, standing up on the beer can, in the center of the grill, making sure not to spill the beer. Cover the grill and cook the chicken for approximately 1 hour, rotating the chicken as necessary. The chicken is done when the juice runs clear when pierced with a fork. Carefully remove the beer can from the chicken using mitts and discard the can. Cut the chicken into halves or quarters.

Paula's House Seasoning:

1 cup salt
1/4 cup garlic powder
1/4 cup pepper
Combine all in a bowl



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Miner Family Viognier, California 2007

Sourced from John Simpson's low-yielding vineyards in Madera, this quintessential food wine was whole cluster pressed and stainless steel fermented to allow the vibrant, tropical and stone fruit characteristics of this varietal to shine. "Sweetly spiced peaches merge with touches of honey, anise and kiwi in the deep, impressively filled aromas of this well-focused youngster, and the equally rich flavors that follow show lots of fruity substance and no let-up in depth. Full-bodied and quite well-balanced, with Chardonnay-like richness and weight, it is a wine of considerable potential and should grow better with a year or two of quiet time in your cellar. Good Value." **92 points (2 puffs)** ~ *Connoisseur's Guide*, March 2009

\$20 Value. Thieves' price: \$16.99

Pork Roast w/ Cumin & Berry Sauce (serves 4)

Ingredients

1 (3 pound) pork loin
Salt and ground black pepper
1 cup chopped fresh strawberries
1/2 cup strawberry preserves
1/4 cup raspberry preserves
1/4 cup boysenberry preserves

1 teaspoon ground cumin
2 parsnips, peeled and cubed
Olive oil cooking spray

Sauteed Snow Peas

2 cups snow peas
1 tablespoon butter
Salt and ground black pepper
In a medium skillet, saute the snow peas in the butter over medium-low heat until

Hints

Preheat oven to 400 degrees F.

Cut 1/3 of the pork off the entire loin. Transfer both pieces of pork to the prepared baking dish. Season the pork all over with salt and black pepper.

In a small bowl, combine the strawberries, strawberry preserves, raspberry preserves, boysenberry preserves, and cumin. Mix well. Pour the mixture all over the larger portion of the pork.

Arrange the parsnips all around the pork. Lightly coat the parsnips with the cooking spray and season with salt and ground black pepper.

Roast for 45 minutes, or until an instant-read thermometer reads at least 160 degrees F (the meat may still be pink in the center).

Let the pork rest for 10 minutes.

Slice crosswise into 1/2-inch thick slices using 1 pound of pork for this meal (with parsnips and snow peas), slice 1 pound crosswise into 8 (1/2-inch) thick slices for a second meal (chili-seared pork with pineapple salsa), and shred the remaining 1 pound pork for the third meal (radicchio cups with pork and seasoned rice).

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Miner Family Sangiovese, Mendocino 2006

Sourced from grapes grown in Hopland by third-generation vineyard owner Bob Gibson, this Sangiovese is hand-harvested only after the fruit has achieved optimal ripeness. It exhibits a great balance of ripe fruit, tannin and fresh acidity that complement a wide range of foods, particularly tomato-based pasta dishes and barbequed fare. Brimming with aromas of red berry fruits, cedar planks and a hint of cinnamon, this wine delivers consistent flavors, with plenty of wild raspberry, warm cherry and currant that linger on the palate. Eight months in 45% new French and 10% new American oak create an elegant finish of cocoa and vanilla notes. This Sangiovese is very easy to drink now but will age beautifully over the next two or three years.

Another great Thieves/Bandit Gang exclusive. Enjoy!

\$24 Value. *Thieves' price:* \$19.99

Stuffed Shells w/Arrabiatta Sauce (serves 4)

Ingredients

2 ounces (1 box) jumbo pasta shells
(approximately 36 shells)
2 tablespoons olive oil, plus extra for greasing
baking sheet
6 ounces thinly sliced pancetta, diced
2 teaspoons dried crushed red pepper flakes
2 garlic cloves, minced
5 cups marinara sauce

2 (15-ounce) containers whole milk ricotta
cheese
1 1/3 cups grated Parmesan
4 large egg yolks
3 tablespoons chopped fresh Italian parsley
leaves
3 tablespoon chopped fresh basil leaves
1 teaspoon chopped fresh mint leaves
1 1/2 teaspoons salt
1/2 teaspoon freshly ground black pepper
1 cup shredded mozzarella cheese

Directions

Lightly oil a 12 by 9 by 2-inch baking dish and set aside. Lightly oil the baking sheet and set aside. Partially cook the pasta shells in a large pot of boiling salted water until slightly tender but still quite firm to the bite, about 4 to 6 minutes. You will continue cooking the shells in the oven after they have been stuffed. Using a slotted spoon, drain pasta shells and place on oiled baking sheet, spreading them out so that they don't stick together and allow to cool. Heat the oil in a heavy medium saucepan over medium heat. Add the pancetta and saute until golden brown, about 5 minutes. Add the red pepper flakes. Add the garlic and saute until tender, about 1 minute. Add the marinara sauce. Bring the sauce to a simmer, stirring often. In a medium bowl, stir the ricotta, Parmesan, egg yolks, basil, parsley, mint, salt, and pepper. Set aside. Preheat the oven to 350 degrees F. Spoon 1 1/4 cups of the sauce over the prepared baking dish. Fill the cooked shells with the cheese mixture, about 2 tablespoons per shell. Arrange the shells in the prepared dish. Spoon the remaining sauce over the shells, then sprinkle with the mozzarella. Bake in the lower third of your oven until the filling is heated through and the top is golden brown, about 25 to 30 minutes.