

2007 Carménère paired with Meatloaf Cupcakes



Great recipes for great wines

Recipe pairing by Marlene Rossman

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MEATLOAF CUPCAKES

Basic American Foods, www.baf.com

Yield: 12 servings

1 ½ lb. 85% fat free ground beef
(beef round)
¾ c. uncooked oats, quick or old
fashioned
¾ c. tomato juice
2 large eggs
½ c. minced yellow onion
¾ t. salt
½ t. black pepper
½ c. ketchup
1 ½ c. Basic American Foods Potato
Pearls® EXCEL Original Recipe Mashed
Potatoes
3 c. boiling water
Shredded cheddar cheese, optional
topping

Method (1) Combine beef and next 6 ingredients; mix well. Divide mixture between 12 medium muffin cups lined with foil liners (heaping 1/3 c. in each), pressing down and smoothing top of meat mixture. **(2)** Spread ketchup evenly over meat mixture. Bake in convection oven at 325°F for 20 minutes or standard oven at 350°F for 30 minutes or until internal temperature of meat mixture reaches 160°F. **(3)** Cover potato pearls with boiling water; mix well for 20 seconds to ensure even distribution. Let stand 5 minutes to thicken. Pipe hot potatoes over baked meatloaf cupcakes.

Wine pairing: Northwest Cellars "Horse Heaven Hills" 2007, Washington State. A spicy, smoky "big red" made from one of the original Bordeaux grapes, this Carménère is a textbook quaff with the meatloaf cupcakes.

Diners crave savory "cupcakes" because they capitalize on much-loved flavors in a novel, whimsical presentation. This meatloaf cupcake is "frosted" with mashed potatoes, and is ideal for snacking on the run.

