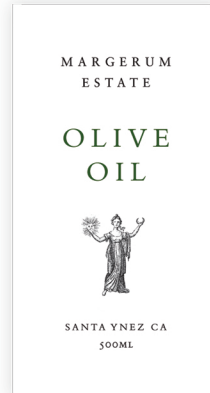


# TURKEY BOLOGNESE WITH ROASTED CAULIFLOWER

You won't miss the pasta with this hearty dish that uses cauliflower as a base.

- 1 carrot
- 1 stalk celery
- 1 onion
- 4 T butter, divided
- 4 T cooking olive oil, divided
- 1 lb ground turkey
- Red pepper flakes
- ¼ cup Parsley
- 1 T Oregano
- 1 T Thyme
- 4 chopped tomatoes + juices
- 1 14 oz can tomato sauce
- 1 head cauliflower
- ½ cup grated Parmesan Cheese
- ¼ cup chopped basil
- Margerum Extra Virgin Olive Oil



Heat oven to 350

Slice cauliflower into 1 inch wedges. Put in bowl and toss with 2T olive oil and 2T melted butter salt and pepper. Arrange on baking sheet and roast 15 minutes on each side. Remove from oven and add Parmesan cheese and basil. Put back in oven for 5 minutes until cheese melted.

Heat large frying pan or dutch oven over medium heat and add butter and olive oil. Sauté celery, onions and carrots until tender, about 5 minutes. Add ground turkey, parsley, oregano, thyme and red pepper flakes. Cook 5 minutes. Add chopped tomatoes and tomato sauce. Reduce heat and simmer 15 minutes.

Arrange cauliflower on plates. Spoon Bolognese over the top.

Drizzle with Margerum Olive Oil.

***Drink with: This dish goes great with our lighter red wines.  
Try it with Margerum Grenache or Barden Pinot Noir.***

# GRILLED ASPARAGUS

## Ingredients:

- 1 bunch asparagus
- 2T cooking olive oil
- Parmesan Cheese
- Margerum Extra Virgin Olive Oil

Place asparagus on a plate. Drizzle oil over the asparagus and turn spears until they are coated. Sprinkle with salt and turn again. Grill asparagus for 5 minutes over a hot grill. Each minute or so, roll each spear 1/4 turn. Asparagus should begin to brown in spots but should not be allowed to char.

Remove from grill, sprinkle grated parmesan and Margerum Extra Virgin Olive Oil and serve.

***Drink with: Most food and wine pairing experts will warn you to stay away from asparagus but we love this with our light crisp expressions of white wine; Margerum Sybarite Sauvignon Blanc or Klickitat Pinot Gris***



# RIB-EYE STEAK

Finishing off a grilled ribeye steak with a high quality Extra Virgin Olive Oil is a classic presentation.

Ingredients:

- Choice Rib-eye steaks
- Smoked paprika
- Salt
- Pepper
- Margerum Extra Virgin Olive Oil

Heat grill. Rub steak with EVOO and coat with smoked paprika, salt and pepper. Transfer seasoned steaks to the hot grill, and cook to desired temperature – we recommend medium rare. Remove steaks and let rest for 5 to 10 minutes before serving. Slice on the bias. Drizzle Margerum Extra Virgin Olive Oil over cut slices and serve.

***Drink with: Recent vintages of our heartiest and most tannic wines such as Black Oak Syrah or Barden Syrah***



## Margerum Estate Extra Virgin Olive Oil

*The varietals chosen were the three most popular for Italian olive oil: Frantoio, Leccino, and Pendolino, in a ratio of 50%, 35%, and 15%. Frantoio is a fruity classic Tuscan variety that produces a flavorful, sharp oil. It is self-pollinating. Leccino produces a rich, buttery oil. It requires a pollinator, in our case Pendolino. The oils pressed from these olives are blended, as is a common practice in Italy.*

*The trees were planted in 2003.*

*Olive oil is a natural complement to the Mediterranean cuisine we favor with Margerum wines. Olive oil is the oil of choice for both cooking and dipping. And in addition to a beautiful taste, both wine and olive oil have health benefits. In fact, the Food and Drug Administration recently confirmed that olive oil can be advertised as good for reducing the risk of coronary disease, citing the value of it being a mono-unsaturated fat.*



MARGERUM  
WINE COMPANY

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