

Spice Paste Serving Suggestions

Peppercorn & Merlot for Roast Beef

Roasted Garlic & Merlot Roast Beef with Grilled Asparagus

Serves 4-6

Ingredients:

- 8 tbsp **Wildly Delicious Peppercorn & Merlot Spice Paste**
- 4 lb beef tenderloin roast (about 1.8 kg)
- 2 celery stalks, roughly chopped
- 2 carrots, roughly chopped
- 1 large Spanish onion, roughly chopped
- 1 bulb garlic
- 1 cup red wine
- 1 lb asparagus
- 3 tbsp extra virgin olive oil (separate into two portions of 2 and 1 tbsp)
- 2 tbsp black pepper (separate into two 1 tbsp portions)
- 2 tbsp salt (separate into two 1 tbsp. portions)
- 1 clove garlic, minced
- 1 tbsp flat leaf parsley, chopped

Preheat oven to 400 °F.

Place bulb of garlic in the oven and bake for 35-40 minutes. The skin should become dark and the garlic cloves should be soft with slight caramelization. Take the garlic out of the oven. Remove the cloves of garlic and place them in a mortar. Grind the cloves into a paste and combine thoroughly with the Peppercorn & Merlot Spice Paste.

Vigorously rub the spice paste/roasted garlic mixture into the tenderloin, covering all sides (1-2 tbsp per lb of meat). Refrigerate for 2 hours or overnight.

Preheat oven at 450 °F.

In a roasting pan place the carrots, celery and onions. Place the roast on top of the vegetables, fat side up. Place in the oven and roast (about 15 minutes/lb). Keep the meat moist by brushing on additional paste during cooking. Use a meat thermometer inserted into the centre of the roast to determine doneness:

- For rare, roast to 140°F
- For medium, roast to 150-160°F
- For well done, roast to 165-170°F

Meanwhile, preheat grill to 375 °F.

In a small bowl, combine 2 tbsp. of olive oil, parsley, minced garlic, salt, and pepper.

Wash and pat dry the asparagus spears. Lay them on a sheet of aluminum foil and add the spice mixture to the asparagus. Mix well using hands or a spoon.

Wrap up the asparagus in the foil and place on the grill for 10-15 minutes per side or until the asparagus has grill marks on both sides and are soft.

Remove from the grill. Keep covered with foil and set aside until ready to serve.

Remove the roast from the roasting pan, cover with aluminum foil, and let rest for about 15 minutes.

To prepare the sauce, add 1 cup of red wine to the roasting pan. Cook on the stove at medium-high heat while scraping the bottom of the pan to incorporate all the pan drippings. Simmer for about 10 minutes, then strain and set aside. Preheat a saucepan and add 1 tbsp. of olive oil. Add the strained sauce to the saucepan and simmer for 2-3 minutes. Add salt and pepper (1 tbsp of each) and stir well.

Slice the roast beef and serve with the sauce drizzled over it and the asparagus on the side.

French Style Roast Beef With Oven Roasted New Potatoes

Serves 4-6

Ingredients:

8 tbsp **Wildly Delicious Peppercorn & Merlot Spice Paste**
4 lb beef tenderloin roast
2 celery stalks, roughly chopped
2 carrots, roughly chopped
1 large Spanish onion, roughly chopped
2 cloves of garlic, whole
1 cup red wine
1 lb new potatoes
3 tbsp extra virgin olive oil (separate into two portions of 2 and 1 tbsp)
1 tbsp fresh rosemary, chopped
2 tbsp black pepper (separate into two 1 tbsp portions)
2 tbsp Salt (separate into two 1 tbsp portions)
1 clove garlic, minced
1 tbsp flat leaf parsley, chopped

Preheat oven to 450 °F.

In a large bowl, combine 2 tbsp of olive oil, rosemary, parsley, minced garlic, salt, and pepper.

Wash and pat dry the potatoes. Place onto a baking tray and add the spice mixture to the potatoes. Mix well using hands or a spoon.

Place in the oven at the same time as the roast beef and roast for 30-45 minutes or until the exterior of the potatoes are golden brown, crispy, and soft when stabbed with a fork.

Remove from the oven, cover with foil and set aside until ready to serve.

Vigorously rub the Peppercorn & Merlot Spice Paste into the tenderloin, covering all sides (1-2 tbsp per lb of meat). Refrigerate for 2 hours, or overnight.

Preheat oven at 450 °F.

In a roasting pan place the carrots, celery, whole garlic and onions. Place the roast on top of the vegetables, fat side up. Place in the oven and roast (about 15 minutes/lb). Keep the meat moist by brushing on additional paste during cooking. Use a meat thermometer inserted into the centre of the roast to determine doneness:

- For rare, roast to 140°F
- For medium, roast to 150-160°F
- For well done, roast to 165-170°F

Remove the roast from the roasting pan, cover with aluminum foil, and let rest for about 15 minutes.

To prepare the sauce, add 1 cup of red wine to the roasting pan. Cook on the stove at medium-high heat while scraping the bottom of the pan to incorporate all the pan drippings. Simmer for about 10 minutes, then strain and set aside. Preheat a saucepan and add 1 tbsp. of olive oil. Add the strained sauce to the saucepan and simmer for 2-3 minutes. Add salt and pepper (1 tbsp of each) and stir well.

Slice the roast beef and serve with the sauce drizzled over it and the potatoes on the side.

Merlot & Garlic for Steak

New York Sirloin Strips Served Over French Country Salad

Serves 4

Ingredients:

4 tbsp **Wildly Delicious Merlot & Garlic Spice Paste**, plus 1 tbsp
4 New York striploin steaks (about 7 oz each)
4 eggs, hard boiled, peeled and quartered
4 tomatoes, quartered
1 large cucumber, peeled and diced
10 small red potatoes, cooked, cooled, and quartered
7 ounces green beans, cooked
2 tbsp capers
3 tbsp Nicoise olives, pitted
2 tbsp Dijon mustard
1/4 cup white wine vinegar
1/4 cup extra virgin olive oil
Salt, to taste
1 tbsp freshly cracked black pepper

Vigorously rub 1 tbsp of Merlot & Garlic Spice Paste into each steak and set aside for 30 minutes.

Preheat a grill to 450 °F.

Place the steaks on the grill and cook for about 2-3 minutes per side, or until desired doneness is reached.

Place the steak in foil and set aside for 10 minutes.

In a large bowl, combine the mustard, 1 tbsp of Merlot & Garlic Spice Paste, vinegar, olive oil, salt, and pepper. Mix until well incorporated. Add the potatoes, green beans, capers, tomatoes, cucumbers, and olives. Gently fold the mixture together until the dressing coats the vegetables. Distribute equal portions into four separate bowls.

Arrange the egg quarters around each bowl of salad.

Cut each steak into strips and place on top of the salad and serve.

Merlot & Asiago Burgers Served on Ciabatta Buns

Serves 6 (makes 6 burgers)

Ingredients:

8 tbsp **Wildly Delicious Merlot & Garlic Spice Paste** (separate into two 4 tbsp portions)

1lb ground beef

1 cup bread crumbs

1 egg, beaten

1 cup Spanish onion, diced

1 clove garlic, minced

1 tbsp. salt

1 tbsp. black pepper

1 cup asiago cheese, grated

½ cup Polish pickles

¼ cup Boston or iceberg lettuce, shredded

1 tomato, sliced

In a large bowl, combine ground beef, onion, minced garlic, salt, pepper, and breadcrumbs. Mix well after each addition.

Add in the beaten egg and mix vigorously. Form six thick 3" diameter patties, place on a plate and put in the refrigerator for one hour to set.

Brush the patties with Merlot & Garlic Spice Paste and place on a hot grill. Cook for 5 minutes per side and brush on more paste regularly during grilling. Cut one patty down the centre to check for doneness. When the patties are nearly done, sprinkle asiago cheese on top and let melt. Remove from grill and set aside.

Cut and toast the ciabatta buns. Place a patty on the half of each bun. Top with tomatoes, lettuce, pickles, and more Merlot & Garlic Spice Paste. Cover the bun and serve.

Smokey Chipotle & Chilli for Ribs

Chipotle & Chilli Beef Brisket With Oven Roasted Potatoes

Serves 6

Ingredients:

8 tbsp **Wildly Delicious Chipotle & Chilli Spice Paste**
4 lb beef brisket with the fat on
1 can of peeled mandarins
¼ cup orange juice (pulp free)
2 cups red wine (separated into two 1 cup portions)
1 Spanish onion, roughly chopped
2 lb roasting potatoes, washed, dried, and halved
2 tbsp black pepper
2 tbsp coarse salt
1 tbsp garlic, minced
1 tbsp fresh rosemary, chopped
2 tbsp extra virgin olive oil
1 tbsp lemon juice

With a sharp knife, cut slits into the brisket. Vigorously rub the Chipotle & Chilli Spice Paste into the brisket, covering every side. Transfer the Brisket into a large plastic bag and store in the refrigerator overnight.

Preheat oven to 250 °F.

In a roasting pan, create a bed of onions, mandarins, and add 1 cup of red wine. Place the brisket on top of the bed (fat side up), cover with foil, and cook for 4 hours, or until meat is tender. Keep the meat moist by brushing on more paste periodically during cooking.

In a large bowl, combine black pepper, salt, garlic, rosemary, lemon, and olive oil. Mix well.

Add roasting potatoes to the bowl and toss to coat.

Transfer the potatoes onto a baking sheet or tray.

Turn over up to 375 °F.

Remove brisket from the roasting pan, cover with foil, and set aside for 30 minutes.

Place potatoes in oven and roast for 30-45 minutes or until potatoes are golden brown, crispy, and soft inside when stabbed with a fork.

Place the other cup of wine in the roasting pan and heat over medium-high heat for 2-3 minutes. Scrape the roasting pan to deglaze all the caramelized onions, mandarins, and wine. Strain the liquid and reserve.

Heat a saucepan over medium-high heat and add 1 tbsp. of olive oil. Add the strained sauce, orange juice and some salt and pepper. Simmer for 2-3 minutes.

Slice the brisket and place some onto a plate. Set roasted potatoes beside the brisket, drizzle with sauce, and serve.

Smokey Barbeque Ribs with Caramelized Onions

Serves 6-8

Ingredients:

8 tbsp **Wildly Delicious Chipotle & Chilli Spice Paste**

3 full racks pork or beef ribs, 8 ribs per rack

2 Spanish onions, cut into long strips

2 cups hickory wood chips

2 cups water

1/4 cup canola oil

2 tbsp olive oil

Wash and pat dry the ribs.

Vigorously rub Chipotle & Chilli Spice Paste into the ribs. Place ribs in a plastic bag and refrigerate overnight (at least 24 hours).

Remove ribs from the refrigerator and let sit at room temperature for 30 minutes.

Meanwhile, place wood chips in the water for 5 minutes. Drain off water, place wood chips in aluminum foil, and wrap completely. Poke some holes into foil using a fork.

Preheat barbeque to 300 °F. Brush the canola oil onto the grill.

Place ribs in the centre of the barbeque meaty side up (bone side down) and cook for 2 hours, or until the meat begins to shrink away from the end of the rib bones.

Turn down the barbecue heat to 150 °F. Place aluminum foil/wood chip package on the grill in the corner.

Brush a little more spice paste onto the ribs, cover the barbeque, and cook for another 25 minutes.

Place olive oil in a skillet heated to medium-high heat. Add onions and cook until browned on all sides.

Cut finished ribs into individual pieces and serve with caramelized onions on the side.

Roasted Garlic & Basil for Chicken & Pork

Pancetta Wrapped Chicken Breasts

Serves 4

Ingredients:

4 tbsp **Wildly Delicious Roasted Garlic & Basil Spice Paste**

4 skinless boneless chicken breasts

½ lb Italian pancetta, thinly sliced

1 tbsp extra virgin olive oil

Wash and pat dry the chicken breasts. Vigorously rub the Roasted Garlic & Basil Spice Paste into the chicken breasts (1 tbsp per breast). Place on a plate, cover with saran wrap, and place in the fridge for 30 minutes to 2 hours.

Preheat oven to 375 °F.

Remove chicken from the fridge and, working with one breast at a time, wrap the breast with slices of pancetta. Repeat for all breasts. Use a toothpick to hold the chicken and pancetta together.

Grease a baking sheet with olive oil. Place the wrapped breasts in the oven and cook until the pancetta is crispy and the breasts are white throughout.

Remove from oven and serve with a mixed green salad and your favorite risotto.

Caesar Salad With Roasted Garlic & Basil Chicken

Serves 4

Ingredients:

4 tbsp **Wildly Delicious Roasted Garlic & Basil Spice Paste**
4 chicken breasts, boneless, skinless
2 tbsp extra virgin olive oil
1 baguette
2 tbsp butter
2 cloves garlic, minced
1 tbsp fresh parsley, chopped
1 clove, whole
1 anchovy fillet (optional)
½ cup Parmigiano-Reggiano cheese, grated
4 tbsp Wildly Delicious Roasted Garlic & Parmesan Bread Dipper
1 head Romaine lettuce
1 tsp Worcestershire sauce
1 tsp Dijon mustard
2 tsp cracked black pepper
1 tsp salt
2 tbsp lemon juice
1 egg yolk

Wash and pat dry the chicken breasts and score them on either side. Vigorously rub the Roasted Garlic & Basil Spice Paste (1 tbsp per breast) into the chicken. Place in a plastic bag and refrigerate for 30 minutes to 2 hours.

Heat a skillet at medium-high heat. Place olive oil in the skillet, followed by the chicken breasts. Cook chicken for 3-4 minutes per side or until the chicken is golden brown. Brush on more spice paste during cooking if desired. Wrap the chicken breasts in foil and set aside.

Split the baguette in half lengthwise. In a bowl combine the butter, minced garlic, and parsley. Mix well. Spread the mixture onto each half of the baguette. Toast the baguette until it is hard and crispy. Cut the baguette into 1" cubes, place in a bowl, and set aside.

Place the salt and pepper in a mortar. Add the whole garlic clove and grind using a pestle. Add the anchovy fillet and continue grinding until a paste is formed. Set aside.

In a large bowl, combine the bread dipper, lemon juice, Worcestershire sauce, egg yolk, and Dijon mustard. Mix well. Add in the paste from the mortar and mix again until everything is well incorporated.

Place the Romaine lettuce in a large salad bowl. Add the croutons, and sprinkle liberally with Parmigiano-Reggiano cheese. Add the dressing and toss the whole mixture well.

Cut the chicken breasts into long strips and place on top of the salad. Sprinkle with additional cheese and serve.

Dill & Meyer Lemon for Fish & Seafood

Grilled Lobster Tails with Grilled Vegetables

Serves 6

Ingredients:

6 tbsp **Wildly Delicious Dill & Meyer Lemon Spice Paste**
2 tbsp unsalted butter, at room temperature
6 (8 oz) lobster tails, cooked and shelled
3 tbsp lemon juice
1 red pepper, sliced into long strips
1 yellow pepper, sliced into long strips
1 eggplant, sliced lengthwise
1 zucchini, sliced lengthwise
1 large Spanish onion, cut into rings
6 large Portobello mushroom caps
½ cup Wildly Delicious Pro Cuisine Vegetable & Potato Grilling oil
Salt & pepper, to taste

Preheat the grill to 325 °F.

Place all the vegetables in a large bowl. Drizzle with the grilling oil and toss until the oil completely coats all the vegetables. Season to taste with salt and pepper.

Wrap the vegetables in aluminum foil and place on the grill for 10 minutes. Turn the foil package over and grill for another 10 minutes, or until grill marks are present on the vegetables and they are soft. Remove from heat but keep in aluminum foil until ready to serve.

Mix the Dill & Meyer Lemon Spice Paste with the unsalted butter.

Squeeze ½ tsp of lemon juice over each lobster tail. Spread one tablespoon of the spice paste/butter mixture over each tail and let sit for 30 minutes.

Place lobster tails on the grill, cook for 2-3 minutes or until grill marks form. Brush on a little more paste/butter during cooking. Serve with grilled vegetables.

Thai Cilantro Crab Cakes

Serves 7

Ingredients:

4 tbsp **Wildly Delicious Dill & Meyer Lemon Spice Paste**

1 large egg

1 tbsp mayonnaise

1 tbsp coconut milk

1 tsp Dijon mustard

1 tbsp lemon juice

1 lb of fresh crab meat

1 cup of fresh breadcrumbs

¼ cup green onions, chopped

2 tbsp fresh cilantro, chopped

½ tsp salt

1 tsp Thai chillies (green or red), chopped fine

½ tsp white pepper

1 tbsp unsalted butter

2 tbsp vegetable oil

Pat dry the crab meat.

In a large bowl, combine the mayonnaise, Dijon mustard and egg. Mix well.

Add the lemon juice, Dill & Meyer Lemon Spice Paste, coconut milk, crab meat, breadcrumbs, green onions, chillies, cilantro, salt, and pepper. Mix thoroughly after each addition to ensure all the ingredients are well combined.

Form the mixture into cakes about 2 inches in diameter and place on a baking sheet. Place finished crab cakes into the refrigerator for 1 hour to set.

Heat a non-stick skillet at high heat and add both the butter and vegetable oil.

Once the pan is very hot, add a few crab cakes at a time (not too many at once) to the pan and cook about 2-3 minutes per side, or until the cakes are crispy.

Serve the crab cakes on crackers, crostinis, or toasted baguette with a dollop of coconut milk on top or on the side.