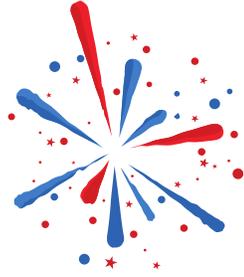


Tinte Cellars Independence Day Recipes

Balsamic and Rosemary Grilled Salmon (D)

Ingredients

- 4 x 4 oz. salmon fillets
- sea salt to taste
- 1 tablespoon balsamic vinegar
- 3 tablespoons olive oil
- ¼ cup lemon juice
- 1 clove garlic, minced
- 1 sprig fresh rosemary, minced



Directions

1. Season salmon fillets to taste with sea salt, and place into a shallow, glass dish. Whisk together vinegar, olive oil, lemon juice, garlic, and rosemary; pour over salmon fillets. Cover, and refrigerate at least 30 minutes.
2. Preheat an outdoor grill for medium-high heat, and lightly oil grate.
3. Remove salmon from marinade, and shake off excess. Discard remaining marinade. Cook on preheated grill until fish is opaque in the center and flakes easily with a fork, about 4 minutes per side.
4. My favorite - serve it hot off the grill over fresh spinach drizzled balsamic vinaigrette and sprinkled with blue cheese crumbles and fresh sliced strawberries.

Smoked Brisket (Zach)

Ingredients:

- 15 pound brisket
- Worcestershire sauce
- Fine sea salt
- Finely ground black pepper



Directions

1. Wake up at 3am before the sun rises.
2. Set the smoker to 225-250F.
3. Trim excess fat from the brisket. There are many great videos showing how to do this part.
4. Coat the brisket in Worcestershire sauce. This will act as a binding agent for the salt and pepper.
5. Make a salt and pepper mix of 2 pepper for every 1 salt.
6. Generously coat the brisket.
7. Place the uncovered brisket on the smoker for 6-8 hours until the internal temperature reaches 165F.
8. Enjoy the sunrise.
9. Go back to bed for a few hours.
10. When the brisket hits 165F, wrap in foil or butcher paper. This is the temperature where the internal fat within the brisket starts to render, which is what makes a nice tender meat.
11. Cook wrapped brisket for another 4-8 hours until the internal temperature hits 204F.
12. Let brisket rest for at least one hour.
13. Slice against the grain and get ready to have some of the best brisket you have ever tasted.

Smoked Beef Barbacoa Tacos (Matt)

Ingredients for Marinade:

- 3 pounds beef chuck roast (fat trimmed), cut into 2-inch chunks
- 4 cloves garlic, minced
- 2 chipotles in adobo sauce, chopped
- 1 (4-ounce) can diced green chiles
- 1 small white onion, finely chopped
- 1/4 cup fresh lime juice
- 2 tablespoons apple cider vinegar
- 3 bay leaves
- 1 tablespoon ground cumin
- 1 tablespoon dried Mexican oregano (or standard dried oregano)
- 2 teaspoons fine sea salt
- 1 teaspoon freshly-ground black pepper
- 1/4 teaspoon ground cloves
- 1/2 cup beef stock or water

Ingredients for Serving:

- 20-30 Corn Tortillas
- 1 Minced white onion
- 1 bunch of rough chopped cilantro
- Cotija Cheese
- Your favorite hot sauce, salsa or guacamole
- Sliced limes

Instructions:

1. Combine all ingredients for marinade and beef in a bowl. Transfer to roasting tray (foil tray works good).
2. In either a smoker or wood pellet grill smoke on low or 180 degrees for 5-8 hours or until meat becomes tender and cooked through.
3. Shred the beef with a fork.
4. Serve on corn tortilla and garnish with onion, cilantro, Cotija cheese, sauce of your liking and lime wedge on the side.

Suggested Wine

2018 Tinte Cellars Malbec

Accolades: Double Gold, Best of Class (Sunset Int'l Wine Competition), Double Gold (Seattle Wine Awards)

What is it? 100% Malbec

How was it made? Sourced entirely from Gamache Vineyard, this wine spent 21 months in French oak, 31% which was new

What does it taste like? White pepper, black pepper, blackberry, cedar, violet, with a long, elegant finish, good acidity with ample structure

Pairings: Steak, empanadas, anything braised

