

Featured Recipe



SPRING FRITTATA

To pair with

2013 LONGORIA PINOT GRIGIO

by Elizabeth Gunn-Baumann
**Online Promotions
Administrator & Sales Associate**

Serves 4 to 6 people

Ingredients

12 EGGS

1 BUNCH PENCIL-THIN ASPARAGUS, WOODY STEMS REMOVED AND SLICED INTO 1" PIECES

6 OZ CRUMBLED GOAT CHEESE

4 OZ FRESHLY GRATED PARMESAN CHEESE

HANDFUL OF KALAMATA OLIVES, CHOPPED

1 SWEET ONION, CHOPPED

2 CLOVES GARLIC, SLICED THINLY

½ CUP MILK (WHOLE IS PREFERRED)

1 TEASPOON RED CHILI FLAKES

1 TABLESPOON OLIVE OIL

SALT AND PEPPER

Method

Heat oven to 375°F. Using a 10" skillet, sauté the onions and asparagus with olive oil over medium heat. When they've softened (about 5 minutes) add garlic and sauté an additional minute or two. Season with salt. In a large bowl add the eggs and milk and whisk until well incorporated. Add chili flakes, 1 teaspoon salt, freshly ground pepper and whisk again.

Pour egg mixture into the skillet and scrape the cooked egg off the bottom and sides. Add Kalamata olives, goat cheese and parmesan cheese and scrape cooked egg off bottom and sides again until mixture is slightly firmed up and all ingredients are well incorporated. Place in oven for 10 minutes. Sit back and enjoy some Pinot Grigio while waiting and congratulate yourself on the amazing dish you are whipping up. When the buzzer rings, jiggle the pan. The frittata should still look a little moist on the top and be slightly jiggly. If you have achieved this, place skillet under the broiler for 1-2 minutes to cook the top. Remove from oven and let it set for a few minutes before devouring. Enjoy!



Elizabeth and her frittata-loving daughter, Ella Rose

"I love this dish because it is easy, quick to make and you can enjoy it for breakfast, lunch, dinner or midnight snack. When I pair it with fresh greens dressed with vinaigrette, strawberries and Pinot Grigio, I want to scream "brunch is served!" and do a little dance with my

wine glass, but my family has kindly asked me to stop. I hope you enjoy this as much as I do and that you'll be inspired to do your own little dance."