

Featured Recipe

GARLIC LEMON BRUSSELS SPROUTS WITH MANCHEGO CHEESE

To pair with **2017 LONGORIA ALBARIÑO**

by **Christina Meraz, Longoria Tasting Room Manager**

Serves 2 to 3 people



Ingredients

1 LB. BRUSSELS SPROUTS

½ LB. MANCHEGO CHEESE

2 GARLIC CLOVES

2 TABLESPOONS EXTRA VIRGIN OLIVE OIL

1 LEMON

SALT (A PINCH)

PEPPER (A PINCH)

1 BOTTLE OF 2017 LONGORIA ALBARIÑO

Method

Pour yourself a glass of the Longoria 2017 Albariño ;)

Cut off the ends of the Brussels sprouts, peel off the first layer from the outside and rinse with cold water.

Cut Brussels sprouts in half.

Mince the garlic cloves

In a pan add 2 tablespoons of the olive oil and the chopped garlic. Sauté for 1 to 2 minutes, then add Brussels sprouts.

Cook for 7-10 minutes or until the outsides are a caramelized brown. 1 to 2 minutes before removing the Brussels sprouts, add 2 tablespoons of fresh lemon juice, salt and pepper (to taste) and toss.

Once cooked, place Brussels sprouts in a serving bowl, add another tablespoon of fresh lemon juice and toss again. Then generously add shaved manchego cheese on top.

Serves about 2-3 people. It can be used as an appetizer or a side for your main course, and it pairs beautifully with the 2017 Albariño!