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Petaluma Gap Winemakers Choose Their Favorite Recipes To Celebrate the Bounty This Winter



Petaluma, CA – November 18, 2021. With easing restrictions and a pent-up-desire to gather, the winemakers of the Petaluma Gap American Viticultural Area (AVA) have chosen recipes to pair with their wines for upcoming holiday celebrations. “We selected the wines that have received the highest scores over the last year of lockdown,” said Erica Stancliff, President of the Board of Directors of the Petaluma Gap Winegrowers Alliance (PGWA). “The business of growing grapes and making wine continues and we are grateful for the plethora of awards our wines have garnered over the last year. At last count there were more than 100 wines that joined PGWA’s 90+ Point Club, since last year’s harvest.” The

Alliance staff asked winemakers to suggest which recipes they would pair with their wines. Over the next six weeks the Alliance will post these recipes, along with details about the wines to pair with them, on its social media channels. An initial set of recipes for the Thanksgiving holiday is included below.

Gust Wines 2019 Chardonnay, \$38

- Tom Gendall, Winemaker
- 93 Points, Tasting Panel
- Paired with Baked Brie with Walnuts & Honey

Trombetta Family 2018 Gap's Crown Chardonnay, \$65

- Erica Stancliff, Winemaker
- 93 Points, Wine Enthusiast
- Paired with Pumpkin Sourdough Rolls

Adobe Road 2018 Sangiacomo Vineyard Chardonnay, \$49

- Garrett Martin, Winemaker
- 91 Points, Wine Spectator
- Paired with Turkey Wellington

Montagne Russe Wines 2018 Roberts Road Pinot Noir, \$58

- Kevin Bersofsky, Winemaker
- 95 Points, New York International Wine Competition
- Paired with Smoked Black Pepper Crusted Duck Breast

Adobe Road 2018 Roberts Road Pinot Noir, \$68

- Garrett Martin, Winemaker
- 92 Points, Wine Spectator
- Paired with Turkey Wellington

Gust Wines 2018 Syrah, \$48

- Tom Gendall, Winemaker
- 90Points, Wine Enthusiast
- Paired with Sausage Stuffing

Bruliam Wines 2018 Pinot Noir, \$00

- Kerith Overstreet, Winemaker
- 91 Points, Wine Enthusiast
- Paired with Mushroom Schnitzel

Pfendler Vineyards 2019 Chardonnay, \$45

- Erica Stancliff, Winemaker
- 93 Points, Wine Enthusiast
- Paired with Oyster Stew & Lefsa

Bruliam Wines 2018 Pinot Noir, \$00

- Kerith Overstreet, Winemaker
- 91 Points, Wine Enthusiast
- Paired with Potato Latkes and Cranberry-Apple Relish

Thirty-Seven Wines 2019 Riesling, \$24

- Shane Finley, Winemaker
- 91 Points, Wine Enthusiast
- Paired with Scalloped Potatoes and Ham

Thirty-Seven Wines 2018 Grenache, \$32

- Shane Finley, Winemaker
- 92 Points, Wine Enthusiast
- Paired with Butternut Squash with Bacon

About the Alliance

Founded in 2005, the Petaluma Gap Winegrowers Alliance (PGWA) exists to educate members of the wine trade and consumers about the Petaluma Gap AVA and to increase awareness of the region's unique growing conditions and resulting wine quality. PGWA additionally supports member winegrowers and vintners within the region through ongoing programs and communications designed to help them maximize their success within the industry. The group's membership is made up of grape growers, wineries, associate business members, sponsors and local community members with a passion for the region and its wine.

GUST WINES

GUST WINES 2019 CHARDONNAY

RATED 93 POINTS BY THE TASTING PANEL

PAIRED WITH BAKED BRIE WITH WALNUTS AND HONEY



Baked Brie with Walnuts and Honey



Tom Gendall, Winemaker

“Our 2019 Chardonnay has an amazing freshness that can cut through the creaminess of the brie. Walnuts and honey help elevate the texture and overall deliciousness.”



2019 Chardonnay (\$38)

93 POINT
RATING
THE **tastingpanel**
MAGAZINE

Baked Brie with Walnuts and Honey

PAIRED WITH

Gust Wines 2019 Chardonnay

INGREDIENTS

1 wheel of brie

¼ cup honey

½ cup toasted walnuts, roughly chopped

INSTRUCTIONS

Preheat the oven to 350 degrees F.

Place the brie in a baking dish. Top with the honey and the walnuts then bake for 15 minutes.

Serve hot with crostini, slices of bread or crackers.

TROMBETTA FAMILY WINES

TROMBETTA FAMILY WINES 2018 GAP'S CROWN CHARDONNAY

RATED 93 POINTS BY WINE ENTHUSIAST

PAIRED WITH PUMPKIN SOURDOUGH ROLLS

*Photo & Recipe Courtesy of
Maurizio Leo, The Perfect Loaf*



Pumpkin Sourdough Rolls



2018 Gap's Crown Chardonnay (\$65)



Erica Stancliff, Winemaker



93 PTS

Pumpkin Sourdough Rolls

PAIRED WITH

Trombetta Family Wines 2018 Gap's Crown Chardonnay

INGREDIENTS

3 eggs	3/4 c. + 2 tbsp. flour
1 c. sugar	2 tsp. pumpkin pie spice
2/3 c. canned pumpkin	1 tsp. baking powder
1 tsp. grated lemon rind	
1/2 c. sourdough starter	

INSTRUCTIONS

Beat eggs and sugar together until thick. Stir in pumpkin, lemon rind and sourdough starter. Fold in remaining ingredients until blended. Bake at 375 degrees F. in a 15x10x1 inch baking pan for 12-15 minutes.

Invert cake on towel dusted with powdered sugar, roll up cake and towel, place on wire rack and cool. Unroll. Spread cake with cream cheese filling. Roll up and slice.

CREAM CHEESE FILLING:

Beat together until smooth:

6 oz. cream cheese
4 tbsp. butter
1/2 tsp. vanilla
1 c. powdered sugar

SOURDOUGH STARTER:

1 c. flour
1 c. warm water
1 pkg. dry yeast

Mix together in large glass jar or bowl. Cover loosely. Let sit overnight on counter. (Remaining starter may be stored indefinitely in refrigerator. Before using again, let sit out overnight. To make more, reserve one cup starter, add one cup flour, one cup warm water, stir thoroughly and set in warm spot.)

ADOBE ROAD

ADOBE ROAD 2018 SANGIACOMO VINEYARD CHARDONNAY

RATED 91 POINTS BY WINE SPECTATOR

PAIRED WITH TURKEY WELLINGTON



Turkey Wellington



Garrett Martin, Winemaker



2018 Sangiacomo Vineyard Chardonnay (\$49)

Wine Spectator

91 PTS

Turkey Wellington

PAIRED WITH

Adobe Road 2018 Sangiacomo Vineyard Chardonnay

INGREDIENTS

1 (1 1/2-pound) boneless turkey breast	2 tablespoons olive oil
3/4 cup cranberry jam	1 tablespoon butter
1 bunch fresh thyme, divided	3/4 cup baby portabella mushrooms
Sea salt, to taste	finely chopped
Black pepper, to taste	1/2 cup herbed breadcrumbs
Kitchen twine	1 package puff pastry, defrosted

INSTRUCTIONS

Preheat oven to 350 degrees. Salt and pepper the turkey breast well. Sprinkle with thyme leaves then slice the breast lengthwise, creating a pocket.

Place the cranberry jam inside the pocket then wrap the turkey tightly around itself in a roulade fashion.

Tie the roll tightly with twine, drizzle with olive oil then bake for about 40 minutes.

Meanwhile, heat the butter over medium and cook down the mushrooms until the liquid has evaporated. Add a few sprigs of thyme then add in the breadcrumbs. Season well with salt and pepper and set aside.

Raise oven temperature to 400 degrees. To assemble, roll out the puff pastry and sprinkle with the mushroom mixture.

Remove twine from turkey and place the turkey roulade in the center of the puff pastry. Garnish the puff pastry with leaves and a crisscross design if desired.

Bake the Wellington at 400 degrees for 20 minutes, then lower the oven temperature to 350 degrees and roast for another 40 minutes or so, until the turkey reaches an internal temperature of 165 degrees.

Allow to sit for 10 minutes before serving.

MONTAGNE RUSSE

MONTAGNE RUSSE 2018 ROBERTS ROAD PINOT NOIR

RATED 95 POINTS BY NEW YORK INTERNATIONAL

PAIRED WITH SMOKED BLACK PEPPER CRUSTED DUCK BREAST



Smoked Black Pepper Crusted Duck Breast



Kevin Berfosky, Winemaker

"Duck and Pinot Noir are a no-brainer. We love the simplicity of this recipe, and Roberts Road Pinot adds a nice dose of juice red fruit to make this a mouthwatering meal."



2018 Roberts Road Pinot Noir (\$58)



95 PTS

Smoked Black Pepper Crusted Duck Breast

PAIRED WITH

Montagne Russe 2018 Roberts Road Pinot noir

INGREDIENTS

4 small or 2 large skin-on duck breasts

2 tsp smoked pepper corns

2 tbsp sea salt

2 cups of wild rice

INSTRUCTIONS

Using a sharp knife, score the skin in a grid pattern, cutting just halfway through the thickness of the skin.

Using a spice grinder, lightly grind the smoked pepper corns

Pat the pepper and sea salt on the duck, be generous

Heat a non-stick pan and place duck skin side down for 4 minutes

Flip the duck breast in the pan and place pan in a hot oven for 10 minutes

Serve with wild rice

GUST WINES

GUST WINES 2018 SYRAH

RATED 90 POINTS BY WINE ENTHUSIAST

PAIRED WITH SAUSAGE STUFFING



Sausage Stuffing



Tom Gendall, Winemaker

"This sausage stuffing is super savory so we knew it would be perfect match for our Syrah. We use a bunch of herbs in this recipe as well that complement the pepper and umami character of this wine. The cranberries give the perfect balance of sweetness and brightness"



2018 Syrah (\$48)



90 PTS

Sausage Stuffing

PAIRED WITH

Gust Wines 2018 Syrah

INGREDIENTS

16 cups 1-inch bread cubes, white or sourdough (1 ½ pound loaf)

8 tablespoons (1 stick) unsalted butter

2 cups medium-diced yellow onion (2 onions)

1 cup medium-diced celery (2 stalks)

2 Granny Smith apples, unpeeled, cored and large-diced

2 tablespoons chopped flat-leaf parsley

1 tablespoon kosher salt

1 teaspoon freshly ground black pepper

¾ pound sweet or spicy Italian sausage, casings removed

1 cup chicken stock

1 cup dried cranberries

INSTRUCTIONS

Preheat the oven to 300 degrees F.

Place the bread cubes in a single layer on a sheet pan and bake for 7 minutes. Raise the oven temperature to 350 degrees F. Remove the bread cubes to a very large bowl.

Meanwhile, in a large saute pan, melt the butter and add the onions, celery, apples, parsley, salt and pepper. Saute over medium heat for 10 minutes, until the vegetables are softened. Add to the bread cubes.

In the same saute pan, cook the sausage over medium heat for about 10 minutes, until browned and cooked through, breaking up the sausage with a fork while cooking. Add to the bread cubes and vegetables.

Add the chicken stock and cranberries to the mixture, mix well, and pour into a 9 by 12-inch baking dish. Bake for 30 minutes, until browned on top and hot in the middle. Serve warm.

ADOBE ROAD

ADOBE ROAD 2018 ROBERTS ROAD PINOT NOIR

RATED 92 POINTS BY WINE SPECTATOR

PAIRED WITH TURKEY WELLINGTON



Turkey Wellington



Garrett Martin, Winemaker



2018 Roberts Road Pinot Noir (\$68)

Wine Spectator

92 PTS

Turkey Wellington

PAIRED WITH

Adobe Road 2018 Roberts Road Pinot Noir

INGREDIENTS

1 (1 1/2-pound) boneless turkey breast	2 tablespoons olive oil
3/4 cup cranberry jam	1 tablespoon butter
1 bunch fresh thyme, divided	3/4 cup baby portabella mushrooms
Sea salt, to taste	finely chopped
Black pepper, to taste	1/2 cup herbed breadcrumbs
Kitchen twine	1 package puff pastry, defrosted

INSTRUCTIONS

Preheat oven to 350 degrees. Salt and pepper the turkey breast well. Sprinkle with thyme leaves then slice the breast lengthwise, creating a pocket.

Place the cranberry jam inside the pocket then wrap the turkey tightly around itself in a roulade fashion.

Tie the roll tightly with twine, drizzle with olive oil then bake for about 40 minutes.

Meanwhile, heat the butter over medium and cook down the mushrooms until the liquid has evaporated. Add a few sprigs of thyme then add in the breadcrumbs. Season well with salt and pepper and set aside.

Raise oven temperature to 400 degrees. To assemble, roll out the puff pastry and sprinkle with the mushroom mixture.

Remove twine from turkey and place the turkey roulade in the center of the puff pastry. Garnish the puff pastry with leaves and a crisscross design, if desired.

Bake the Wellington at 400 degrees for 20 minutes, then lower the oven temperature to 350 degrees and roast for another 40 minutes or so, until the turkey reaches an internal temperature of 165 degrees.

Allow to sit for 10 minutes before serving

BRULIAM WINES

BRULIAM WINES 2018 GAP'S CROWN VINEYARD PINOT NOIR

RATED 91 POINTS BY WINE ENTHUSIAST

PAIRED WITH PORTOBELLO MUSHROOM SCHNITZEL



Portobello Mushroom Schnitzel



2018 Gap's Crown Vineyard Pinot Noir



Kerith Overstreet, Winemaker



91 PTS

Portobello Mushroom Schnitzel

PAIRED WITH

2018 Gap's Crown Vineyard Pinot Noir

INGREDIENTS

1 1/4 cups flour	12 oz beer or seltzer water or more as needed
1 tbsp cornstarch	3-4 cups panko breadcrumbs
1 tsp salt	2 tbsp sesame seeds optional, recommended
1 tsp garlic powder	4 large portobello mushroom caps (1/2 lb. total), cut into slices a little wider than 1/2 inch
1/2 tsp cayenne pepper	Grapeseed oil for frying
1 tbsp hot sauce	

INSTRUCTIONS

In a mixing bowl whisk together the flour, cornstarch, salt, garlic powder and cayenne.

Stir in the hot sauce and beer or seltzer until a thick but pourable batter forms. Note that the beer will be difficult to measure out due to foam; you'll need at least one 12 oz. bottle of beer to make this batter. The batter should be thick like pancake batter, but if it appears clumpy or overly thick add more beer, seltzer or water until mixture is thin enough for dipping.

Stir together the panko breadcrumbs and sesame seeds, then pour them onto a plate. Dip the mushroom slices into the batter...

...then into the panko sesame mixture to coat. Use one hand for wet dipping and the other for dry, otherwise you'll end up with lots of clumps in the dry coating ingredients.

Heat ½ inch of grapeseed oil in a skillet over medium until hot but not smoking. Fry the mushroom slices in batches of 4 or 5 pieces for 2-3 minutes on each side until golden brown and crispy. You may need to add more oil midway through cooking. Drain on paper towels or a wire cooling rack.

Sprinkle with additional salt to taste, if desired. Serve hot.

BRULIAM WINES

BRULIAM WINES 2018 ROBERTS ROAD SANGIACOMO PINOT NOIR

RATED 91 POINTS BY WINE ENTHUSIAST

PAIRED WITH POTATO LATKES AND CRANBERRY-APPLE RELISH



Potato Latkes and Cranberry-Apple Relish



2018 Sangiacomo Roberts Road Pinot Noir



Kerith Overstreet, Winemaker



91 PTS

Potato Latkes and Cranberry-Apple Relish

PAIRED WITH

Bruliam Wines 2018 Sangiacomo Roberts Road Pinot Noir

INGREDIENTS

Potato Latkes:

1 1/2 pounds baking potatoes (3 to 4 potatoes)

1/2 medium yellow onion, peeled and quartered

1 large egg

2 tablespoons matzo meal or unseasoned dry breadcrumbs

1 teaspoon kosher salt

1/8 teaspoon freshly ground black pepper

1 cup canola oil or chicken schmaltz, or a combination of both

Cranberry-Apple Relish:

2 navel oranges

2 (12 ounce) packages cranberries

2 apples - peeled, cored and chopped

2 celery, chopped

3 cups white sugar

INSTRUCTIONS

Potato Latkes:

Heat the oven and fit one baking sheet with paper towels and another with a cooling rack. Arrange a rack in the middle of the oven and heat to 200°F. Line 1 rimmed baking sheet with a double layer of paper towels. Fit a wire cooling rack into another baking sheet.

Scrub the potatoes well, but do not peel. Cut each potato in half crosswise. Grate potatoes and onion with a food processor. Grate the potatoes and onion using the shredding disk of a food processor.

Make a cheesecloth tourniquet and squeeze liquid from potato and onion. Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners and tie around the handle of a wooden spoon. Dangle the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.

Pour off the liquid, but keep the potato starch. Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.

Heat the oil. Place the oil or schmaltz (or a combination of the two) in a large skillet so that when melted there is a depth of 1/4 inch (for a 10-inch skillet you'll need 1 cup of melted oil/schmaltz). Heat over medium-high heat until a piece of the latke mixture sizzles immediately.

Cranberry-Apple Relish:

Grate peel of orange; reserve. Peel oranges and discard white membranes.

Separate oranges into sections and place half in a food processor or blender. To the food processor add half of the cranberries, apples and celery. Process until coarsely chopped.

Transfer to a bowl; repeat with remaining oranges, cranberries, apples and celery. Stir in sugar and reserved orange peel.

Cover and refrigerate overnight.

THIRTY-SEVEN WINES

THIRTY-SEVEN WINES 2018 GRENACHE

RATED 92 POINTS BY WINE ENTHUSIAST MAGAZINE

PAIRED WITH CREAMY BUTTERNUT SQUASH WITH BACON AND PUMKIN SEEDS



Creamy Butternut Squash with Bacon & Pumpkin Seeds

This simple, healthy and delicious recipe is the perfect pairing for our 2018 Grenache, and is a wonderfully easy weeknight meal during the busy holiday season.



Shane Finley, Winemaker



2018 Thirty-Seven Wines Grenache (\$32)



92 PTS

Creamy Butternut Squash Topped with Bacon and Pumpkin Seeds

PAIRED WITH

Thirty-Seven Wines 2018 Wines Grenache

INGREDIENTS

6 cups chopped butternut squash (1 medium squash)

NOTE: to make this recipe even simpler, you can purchase already prepped and cubed butternut squash from your local market.

3 cloves garlic, minced

2 tablespoons olive oil

3 slices bacon

1 ½ teaspoon fresh sage

½ cup chicken broth

¾ cup cream

½ cup parmesan cheese

12 ounces linguini pasta

1 ½ cups pumpkin seeds, well-cleaned, dried and roasted after coating with 2 teaspoons olive oil and sea

INSTRUCTIONS

Boil a large pot of water. Add the chopped butternut squash, boil for 15 minutes or so, until the squash is tender. Drain the squash, and rinse with cold water. Set aside.

Preheat your oven to 375F and line a baking sheet with parchment paper. In a medium bowl, toss the pumpkin seeds lightly with olive oil and sea salt. Transfer the pumpkin seeds to the prepared baking sheet in a single layer. Bake for approximately 15-30 minutes until the seeds are deeply golden, checking regularly after 10 minutes. Remove from the oven and allow to cool.

Fill a medium pot with water and put in on high heat for pasta.

Place the slices of bacon in a skillet over medium heat and cook until crispy, 5 to 7 minutes. Remove the bacon from the skillet and place on a plate with a paper towel on top. Drain the excess bacon fat from the skillet and wipe the skillet with a paper towel to get most of the bacon grease out but leaving a bit for flavor. When the bacon has cooled, crumble it into small pieces.

Add a tablespoon of olive oil to the skillet, and heat on medium. Add the minced garlic, cook for a minute.

Add the cooked squash to the skillet along with the chicken broth and sage. Bring the broth to a simmer, stir occasionally with a sturdy spoon. As you stir, gradually break up the squash.

Let the squash simmer for about 10 minutes, and it will gradually break up into a creamy sauce. When most of stock has been absorbed, gradually stir in the cream to finish the sauce. Keep the sauce warm on low heat as the pasta cooks.

Put the pasta into the medium pot of boiling water and cook according to package instructions.

When the pasta is cooked, drain it and add it to the skillet with the sauce. Toss to combine the pasta, sauce and the additional tablespoon olive oil. Stir in the cheese.

Plate the pasta right after tossing with the sauce. Top the pasta with bacon bits and roasted pumpkin seeds.

Serve and enjoy with our 2018 Thirty-Seven Wines Grenache.

PFENDLER VINEYARDS

PFENDLER VINEYARDS 2019 CHARDONNAY

RATED 92 POINTS BY WINE ENTHUSIAST

PAIRED WITH OYSTER STEW AND LEFSA



Oyster Stew and Lefsa (Norwegian Flatbread)

"Kimberly Pfendler celebrated a very traditional, Scandinavian Christmas with her family. On Christmas Eve her grandmother always made Oyster Stew and served it with Lefsa, a traditional, soft, Norwegian flatbread. The 2019 Pfendler Vineyards Chardonnay is the perfect wine to serve with winter holiday dishes."



2019 Pfendler Vineyards Chardonnay (\$45)



Erica Stancliff, Winemaker



93 PTS

Oyster Stew and Lefsa (Norwegian Flatbread)

PAIRED WITH

Pfendler Vineyards 2019 Chardonnay

INGREDIENTS

Oyster Stew:

1 ½ cups whole milk, at room temperature
½ cup half-and-half or heavy cream, at room temperature
1 ½ cups whole milk, at room temperature
½ cup half-and-half or heavy cream, at room temperature
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon ground nutmeg
4 tablespoons butter

1 pint of shucked oysters, liquid included (do not strain)

1 teaspoon Worcestershire sauce

Chopped fresh chives for garnish

Lefsa:

5 large potatoes (about 2 lbs.), peeled and cut into large chunks

½ cup cream

3 tablespoons butter

1 teaspoon salt

½ cups flour for each cup of mashed potatoes

INSTRUCTIONS

Oyster Stew:

Place milk, cream, salt, pepper and nutmeg in a medium saucepan or soup pot. Warm over medium-low heat for about 10 minutes, stirring regularly, just until hot. Be sure that it does not boil.

In a separate skillet, melt butter over low heat. Add the oysters, liquid and Worcestershire sauce. Sauté about 2-3 minutes, until the edges of the oysters just begin to curl.

Transfer the oyster mixture to the pot of milk and cook over medium-low heat for about 2 more minutes. Again, be sure that it does not boil.

Ladle soup into bowls and garnish with chives if desired. Serve with Lefse (recipe below).

Lefsa:

Boil potatoes in salted water until tender. Drain thoroughly and mash. Beat in cream, butter and salt, and allow to cool to room temperature.

Measure potatoes, and then add ½ cup flour for each cup of mashed potatoes. Mix well.

Roll out a heaping tablespoonful of dough (about the size of an egg) on a well-floured surface until it is a 6" circle.

Place on a griddle set at low heat and brown lightly on both sides. Serve with Oyster Stew with butter or simply folded up and dipped into stew. (Can also be topped with sweet or savory ingredients and rolled up to eat as a snack.)

THIRTY-SEVEN WINES

THIRTY-SEVEN WINES 2019 RIESLING

RATED 91 POINTS BY WINE ENTHUSIAST MAGAZINE
PAIRED WITH CHEESY SCALLOPED POTATOES AND HAM



Cheesy Scalloped Potatoes and Ham

"This simple yet delicious recipe is the perfect pairing for our 2019 Riesling, and is wonderful as a holiday side dish, or post-holiday meal."



2019 Thirty-Seven Wines Riesling (\$24)



Shane Finley, Winemaker



91 PTS

Cheesy Scalloped Potatoes and Ham

PAIRED WITH

2019 Thirty-Seven Wines Riesling

INGREDIENTS

3 tablespoons butter	½ teaspoon onion powder
1 small yellow onion, diced	¼ teaspoon paprika
3 tablespoons all-purpose flour	4 large russet potatoes, peeled and thinly sliced (Using a mandoline makes this step easier.)
1 cup half-and-half	2 cups chopped smoked ham
¾ cup whole milk	½ cup grated Cheddar cheese
salt and ground black pepper to taste	½ cup grated Monterey Jack cheese
1 teaspoon garlic powder	
½ teaspoon Worcestershire sauce	

INSTRUCTIONS

Preheat the oven to 375 degrees F. Butter one large baking dish, or several smaller baking dishes for individual casseroles.

Melt butter in a large skillet over medium heat. Add onion; cook and stir until starting to soften, 3 to 4 minutes. Sprinkle flour over onion and whisk together. Cook until golden brown, about 2 minutes.

Stir in half-and-half and milk; whisk until thickened, 3 to 4 minutes more. Remove from heat; season sauce with salt and pepper. Add garlic powder, Worcestershire sauce, onion powder, and paprika.

Place half the sliced potatoes into the baking dish; top with half the chopped ham. Sprinkle half the Cheddar cheese and half the Monterey Jack cheese on top. Pour in half the sauce from the skillet. Repeat layering the remaining potatoes, ham, cheeses, and sauce, ending with a layer of cheese and sauce. Cover with aluminum foil.

Bake in the preheated oven for 40 minutes. Remove the foil and bake until the cheese on top is golden and sauce is bubbling, 20 to 30 minutes more. Serve with our 2019 Riesling and enjoy!