

# Recipes from Ports on Parade November 2015

## Paired with Orange Muscat Port:

### Pumpkin Soup

**6 Cups Chicken Stock**

**1 ½ Teaspoons Salt**

**4 Cups Pumpkin Purée (one 29 oz can of purée)**

**1 Cup Chopped Onion**

**1 Teaspoon Chopped Fresh Parsley**

**1 Clove garlic**

**5 Whole Black Peppercorns**

**½ Teaspoon Chopped Fresh Thyme**

**½ Cup heavy whipping cream**

1. Combine stock, salt, pumpkin, onion, thyme, garlic, and peppercorns in a large pot or Dutch Oven. Bring to a boil, reduce heat to low and simmer for 30 minutes uncovered.
2. Puree the soup in small batches (1 cup at a time) using a food processor or blender.
3. Return to pan, and bring to a boil again. Reduce heat to low, and simmer for another 30 minutes, uncovered. Stir in heavy cream.
4. Pour into soup bowls and garnish with fresh parsley.

### White Chocolate, Caramel, Coconut Fudge

**¾ Cup Unsalted Butter**

**¾ Cup Heavy Cream**

**1 ½ Cup Granulated Sugar**

**1 Pinch Kosher Salt**

**1 Pkg (11oz) White Chocolate Morsels**

**1 Pkg (3oz) Coconut Cream JELL-O Pudding Mix**

**1 Jar (7oz) Marshmallow Fluff**

**1 Jar Fran's Caramel Sauce**

**¾ cup Semi-Sweet Chocolate Morsels**

**1 cup Toasted Coconut**

1. Toast coconut according to package directions. Set aside to cool.
2. In a large saucepan, heat butter, cream, sugar and salt on medium high heat. Bring to a boil, stirring constantly. When it begins to boil, set timer for about 5 minutes, stirring continuously. Remove from heat. Pour into a mixing bowl and using a stand mixer with the whisk attachment add in the pudding mix, white chocolate and marshmallow fluff until combined (and chocolate is smooth). Immediately pour into a parchment paper lined 13x9 baking dish.
3. Pour caramel over top of fudge (it will be thick). Use a knife to spread and swirl it into the fudge. Refrigerate fudge for 2-3 hours until set.
4. Melt semi-sweet morsels. Spread over set fudge and sprinkle generously with toasted coconut. Cut into bites and enjoy. Store in covered container in refrigerator.

## Paired with Barbera Port:

### Espresso Fudge

**1 Can (14oz) Sweetened Condensed Milk**  
**3 Tbl. Espresso Instant Powder**  
**1 Pkg (12 oz) Semi-Sweet Chocolate Chips**

Heat the condensed milk in a heavy saucepan over medium heat. Add Espresso to Condensed Milk. Add Chocolate Chips, lower the heat and stir until melted and smooth. Pour into a sprayed 8x8 inch pan.

Chill in refrigerator (about 2 hours)

### Fresh Rosemary & Apricot Pepper Jelly Meatballs with Zin

**3-4 Sprigs of Fresh Rosemary**  
**Frozen Meatballs**  
**1 Jar Apricot Pepper Jelly**  
**1 Cup Deaver Zinfandel**

1. Finely chop Rosemary
2. Sear Meatballs in large skillet over medium-high heat.
3. Transfer Meatballs to crockpot. Add the Apricot Pepper Jelly, Zinfandel and Rosemary. Let warm for about 2 hours on low.
4. Serve on plates or serve with toothpicks.