



American Institute of Wine and Food  
Wichita Chapter  
[www.aiwfwichita.org](http://www.aiwfwichita.org)

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# Taste and Toast

## Winter Winefest This Thursday November 15



Does it feel like déjà vu all over again? Our "Wines of Summer" event last July was such a great hit that we thought we'd try to recreate the experience, only on a cooler evening, just before the holidays get off to a roaring start.

Join us at Tallgrass Country Club (located at 2400 N. Tallgrass, north and east of 21st and Rock) this Thursday at 7:00 p.m. for our annual Winter Wine Fest, where we'll preview 60 tasty wines and sample exotic fare prepared by Tallgrass chef Frankie Raby. It's a week before Thanksgiving, which gives you the opportunity to try out some dazzling food and wine combos for yourself before showing off this holiday season for your family and friends. *They* don't have to know that everything you know about great wine and food you learned from AIWF!

*Gourmet appetizers include:*

- Caribbean Chicken Skewers
- Mint and Chili Mozzarella Brochette
- Vietnamese Spring Rolls
- Blue Cheese and Pear Crostini
- Smoked Salmon Flatbread
- Roasted Corn and Black Bean Relish
- Turkey and Roasted Pepper Mini Wraps
- Artichoke Bruchette with Black Olive Tapenade
- Southwest Hummus with Garlic Herbed Pita Toast
- Wine Biscotti and Dean & DeLuca Truffles/ballotins
- and... a selection of cheeses from [igourmet.com](http://igourmet.com)

Cost: \$35 for  
AIWF Members,  
\$40 for non-  
members  
Call 682-5502  
to make a  
reservation!

## Recipe: Butternut Squash Soup

This warming soup is a snap to prepare when you use butternut squash puree.

- 1 Tbs. olive oil
- 5 oz. pancetta, cut into small dice
- 1 yellow onion, chopped
- 1 tsp. sugar
- 1 tsp. minced garlic
- 1 sprig fresh sage leaves
- 3 1/4 cups low-sodium chicken broth
- 1 jar (32 oz.) Williams-Sonoma butternut squash puree
- 1 1/2 Tbs. Marsala wine
- Salt and freshly ground white pepper, to taste
- 1/4 cup heavy cream
- Lightly whipped cream for garnish
- 1/4 cup hazelnuts, toasted and chopped

In a stockpot over medium-low heat, warm the olive oil. Add the pancetta and cook, stirring occasionally, until lightly crisp, 5 to 7 minutes. Using a slotted spoon, transfer the pancetta to a paper towel-lined plate; reserve the oil in the pot.

Add the onion and sugar to the pot and cook, stirring occasionally, until the onion is tender and slightly caramelized, 8 to 10 minutes. Add the garlic and sage sprig and cook, stirring, for 1 minute. Add the broth and squash puree and simmer for 10 to 15 minutes. Remove the sage sprig and discard. Reduce the heat to low and simmer for a few minutes to combine the flavors. Add the Marsala and season with salt and white pepper. Simmer for 3 minutes, then remove the pot from the heat.

Using an immersion blender, puree the soup until smooth, then whisk in the cream. Ladle the soup into warmed bowls. Garnish with the pancetta, a dollop of whipped cream and hazelnuts.

Serves 6.

*From the Williams-Sonoma Kitchen*

## Upcoming Events



AIWF's annual holiday party will take place on Saturday, December 1 at Terradyne Country Club, just north of Central on 159th street East.

The dinner will feature wines from Niebaum-Coppola Wine Estates.

Cost is \$45 for members, \$75 for non-members.

To make reservations, call the AIWF Hotline at 316-682-5502.

## Wine Quiz

**Q:** How many individual grapes are needed to make one bottle of wine?

- a. 1,200 to 1,400
- b. 600 to 800
- c. 250 to 350
- d. 100 to 200

Answer: b - 600 to 800. Wine grapes are far smaller than table grapes. It takes about 600 to 800 wine grapes [about 2 1/2 pounds] to make a bottle of wine.

(quoted in the Page-A-Day calendar by Karen MacNeil, Workman Publishing, New York)

### Quote of the Month

"Life expectancy would grow by leaps and bounds if green vegetables smelled as good as bacon."

~Doug Larson