

BARBARA NEYERS' HOLLANDAISE SAUCE

Yields 1 cup

Ingredients

- ❖ 4 egg yolks
- ❖ 1 Tablespoon freshly squeezed lemon juice
- ❖ ½ cup unsalted butter, melted
- ❖ Pinch of salt

Preparation

Whisk egg yolks and lemon juice in a stainless-steel bowl until the mixture is thickened.

Place the bowl over a saucepan containing barely simmering water (you can use a double boiler). The water should not touch the bowl.

Continue to whisk and slowly drizzle in the melted butter until the sauce is thickened and doubled in volume.

Remove from heat and whisk in the salt.



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Pairs beautifully with: Neyers 304 Chardonnay

BARBARA NEYERS' CAST-IRON SKILLET CORNBREAD

Ingredients

- ❖ 1 cup yellow corn meal
- ❖ 1 cup all-purpose flour
- ❖ 1 tablespoon sugar
- ❖ 2 teaspoons baking powder
- ❖ 1/2 teaspoon baking soda
- ❖ 1/2 teaspoon salt
- ❖ 1/2 cup unsalted butter melted and cooled, plus 1/2 tablespoon of butter for greasing the pan
- ❖ 1 1/2 cups buttermilk
- ❖ 2 eggs

Preparation

Preheat oven to 425 degrees.

In a large bowl sift together the flour, sugar, baking powder, baking soda and salt. Add the corn meal.

Whisk together the eggs and buttermilk. Add the eggs and buttermilk and melted butter to the dry ingredients.

Combine until just blended, do not over mix.

Five minutes before baking the cornbread, put the cast iron skillet (preferably one that is 8-9" in diameter, about 1 1/2" deep) in the oven to warm.

Pour the batter into a lightly buttered cast iron pan.

Cook until the cornbread begins to brown on top (about 20 to 25 minutes.)



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BARBARA NEYERS' ALFREDO SAUCE

Ingredients

- ❖ 1 cup heavy cream
- ❖ 2 tablespoons sweet butter
- ❖ 1 cup freshly grated
- ❖ Parmesan
- ❖ Ground black pepper

Preparation

Bring the cream and butter to a boil in a sauté pan. Reduce the heat and simmer for 1 minute. Add half the Parmesan and a little freshly ground black pepper. Whisk the mixture until smooth and remove from the heat. Add the remaining Parmesan.

Cook and drain the pasta of your choice, then add it to the alfredo sauce. Garnish with more black pepper. Serve while steaming.



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BARBARA NEYERS' SAUTÉED DOVER SOLE WITH LEMON BUTTER

Serves 4

Ingredients

- ❖ ½ cup flour
- ❖ 6 3-4 ounce skinless, boneless sole fillets
- ❖ 6 Tablespoons unsalted butter
- ❖ Juice from one lemon
- ❖ One lemon cut into wedges with seeds removed
- ❖ Kosher salt and fresh ground pepper

Preparation

Place flour on a plate. Season the fish fillets with salt and pepper and dredge fish in flour, shaking off excess.

While cooking the fish, melt 3 to 4 tablespoons of butter, and add juice from the lemon.

Sauté the fillets in 2 tablespoons of melted butter, approximately 2 to 3 minutes per side until golden brown. Serve immediately with the lemon butter and a wedge of lemon.



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Pairs beautifully with: Neyers 304 Chardonnay

BARBARA NEYERS' HOMEMADE CHICKEN POT PIE

Serves 4 to 6

Ingredients

- ❖ 1 pound boneless chicken breasts
- ❖ 1 cup sliced carrots
- ❖ ½ cup chopped onion
- ❖ ½ cup sliced celery
- ❖ 1 cup frozen peas
- ❖ 1 cup small onions cooked and peeled
- ❖ 4 cups chicken broth
- ❖ 2/3 cup milk
- ❖ 1/3 cup flour
- ❖ 1/3 cup olive oil
- ❖ 2 9-inch frozen pie crusts, unless you make your own (ensure the ingredients specify they are made with butter)
- ❖ Salt & pepper

Preparation

1. Preheat oven to 425 degrees
2. Cook the chicken breasts in 1 to 2 cups chicken broth in a sauté pan. Cool and shred the chicken in pieces 1 to 2-inches long.
3. Cook the onions in olive oil in a saucepan until soft and translucent.
4. Stir the flour into the saucepan and slowly add the chicken broth.
5. Add the sliced carrots and celery and cook until soft.
6. Add the milk, frozen peas, cooked onions, shredded chicken, then salt & pepper to taste. Keep warm.
7. Put one thawed pie crust on the bottom of a 9-inch pie pan.
8. Pour the hot chicken and vegetable mixture into the pan.
9. Cover the pie pan with the top crust and seal the edges. Remove any excess dough. Make several small slits in the top crust for steam to escape.

Bake in preheated oven for about 30 to 35 minutes, or until pastry is golden brown and filling is bubbling.



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Pairs beautifully with: Neyers Sage Canyon Red

BARBARA NEYERS' WILD MUSHROOM RISOTTO

Serves 6

Ingredients

- ❖ 1 and ½ cups Arborio Rice
- ❖ 6 cups Chicken Stock
- ❖ 2 cups wild mushrooms, cleaned, trimmed and sliced into ¼ inch pieces
- ❖ 4 Tablespoons olive oil
- ❖ ½ cup freshly grated Parmesan cheese
- ❖ ¼ cup white onions sliced thin
- ❖ Optional: Pancetta, cooked until crisp as garnish

Preparation

In a large pot, heat the chicken stock

Sauté the mushrooms and onions in 2 tbsp of olive oil until cooked, then set aside

Heat the rice with 2 tbsp of olive oil in a pot until the rice is coated with the oil

Slowly add the warmed chicken stock to the rice, stirring the rice with each addition

Once the rice is cooked, add the mushrooms. Remove from heat and salt to taste.

Top each serving of Risotto with freshly grated Parmesan



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