



**ZUPPA DI ACQUITRINO “ITALIAN GUMBO”
PAIRED WITH
2018 ZINFANDEL, LOS CHAMIZAL VINEYARDS
SONOMA VALLEY**

INGREDIENTS

3 oz petite diced pancetta
1 med onion (chopped)
4 celery stalks (chopped)
1 med carrot (minced)
2 tbsp butter
1 med tomato (roasted and diced)
3 cloves garlic (minced)
1 cup diced green bell pepper
1 cup of white wine
16 oz chicken broth
8 oz water
1 lb sweet/hot or mixed Italian sausage (fresh)
½ lb peeled and deveined raw shrimp
2-3 tbsp dark roux
Pepper trinity (red, white and black in equal measure) to taste
Salt to taste

Dare to Pair!

The peppery notes that a high-elevation Zinfandel can achieve are celebrated in this creative spin on classic gumbo which offers up spice as well as sweetness, making for the perfect way to work with the jamminess of this varietal while moderating the heat of the gumbo.

INSTRUCTIONS

Grill or bake sausages till firm and browned while also browning the pancetta in a 6-8 qt pot.

Add butter, onion, celery & carrot (mirepoix) and cook on med heat 5-7 min until onions are translucent.

Add tomato, garlic, bell pepper and about ½ of the water. Continue to cook until vegetables soften.

Add wine and stir in a 2 tbsp of dark roux until well blended. Add chicken broth, 1 tsp of pepper trinity and one tsp of salt, simmering for 15 minutes. While simmering, slice sausages and prep shrimp.

After 15 minutes, add sausage, shrimp, and remaining water. Return to a “soft” boil and cook another 10-15 minutes. Cool for 20 min then test for spice and salt and adjust to your preference.

Option: Serve with orzo pasta and garnish with Italian parsley.