

2015

# Holiday Guide

Root:1

[THE ORIGINAL UNGRAFTED]

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# Wine Pairing

## QUICK & EASY RECIPES FOR EACH ROOT: 1 WINE

Wine and food pairing can seem like an intimidating task at first, but in reality, it's quite easy! Here are some simple, yet delicious recipes that pair perfectly with our Root: 1 wine for all of your holiday needs!



# WINE PAIRING GUIDE

## CABERNET SAUVIGNON

Cabernet Sauvignon pairs well with full-flavored cheeses, pastas in rich, red sauces, and different cuts of beef.

### Blue Cheese Burger

Total cook time 13 minutes    Prep time 5 minutes    Serves 8-10

#### What you'll need:

2 pounds of ground chuck	1 ½ tsp. of kosher salt
1 pound of ground sirloin	¾ tsp. of black pepper
½ cup of seasoned dry bread crumbs	8-10 hamburger buns or rolls
¼ cup of steak sauce	8 oz of blue cheese- sliced
3 extra-large eggs	Arugula and sliced tomatoes to serve



[Click to see original recipe from Ina Garten, Food Network](#)

#### How to make:

- Step 1:** Mix ground chuck and ground sirloin together in a large bowl
- Step 2:** Carefully mix in bread crumbs, steak sauce, eggs, salt & pepper- (do not mash)
- Step 3:** Form hamburger patties and lightly press into place
- Step 4:** Cook hamburgers for 4 minutes on 1 side on a charcoal grill or stove-top grill
- Step 5:** Turn hamburgers and cook for an additional 3 minutes on other side
- Step 6:** Allow hamburgers to cool for 5 minutes
- Step 7:** Toast buns for 1 minute on grill
- Step 8:** Place a hamburger and blue cheese slice on each bun
- Step 9:** Add arugula and tomato if desired and serve



[Click to learn more about Root:1 Cabernet Sauvignon](#)

# WINE PAIRING GUIDE

## SAUVIGNON BLANC

Sauvignon Blanc is a very versatile wine that pairs well with a wide variety of foods and flavor profiles. Try Sauvignon Blanc with fresh salads, creamy sauces, or spicy foods!

### Shrimp Scampi

Total cook time 5 minutes

Prep time 10 minutes

Serves 4

#### What you'll need:

1 pound of shelled/ de-veined shrimp

2 tbsp. of olive oil

2-3 tbsp. of butter

Salt

3-4 garlic cloves, or 1 tbsp. of minced garlic

¼ to ½ tsp. of red pepper flakes

½ cup of Root: 1 Sauvignon Blanc

2 tbsp. of finely chopped parsley

Black pepper

1 tbsp. of lemon juice



[Click to see original recipe from Simply Recipes](#)

#### How to make:

**Step 1:** Heat large pan on medium heat and add in butter and olive oil in the pan

**Step 2:** When butter has melted add in red pepper flakes and garlic

**Step 3:** When garlic has lightly browned add in the shrimp and wine.

**Step 4:** Stir mixture to insure shrimp is coated- make sure shrimp are evenly layered in pan

**Step 5:** Increase heat to high and cook shrimp for 2-3 minutes before flipping

**Step 6:** Heat shrimp on other side for another minute

**Step 7:** Remove the pan from heat

**Step 8:** Sprinkle shrimp with parsley, lemon juice and black pepper- lightly mix

**Step 9:** Serve over pasta, rice or crusty bread



[Click to learn more about Root:1 Sauvignon Blanc](#)

# WINE PAIRING GUIDE

## CARMENERE

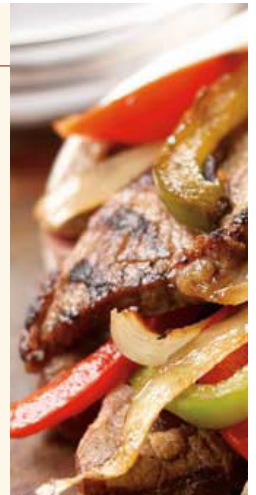
Carmenere pairs well with pasta dishes, vegetable soup, spicy entrees and grilled meats. Its unique versatility is a perfect match for ingredients such as garlic, bell peppers, fresh herbs and chilies, and eggplant. Try this mouth-watering beef flank fajitas recipe with Carmenere.

### Beef Fajitas

Total cook time 20 minutes    Prep time 10 minutes    Serves 6

#### What you'll need:

1 beef flank steak (1-1½ pounds)	1 tbsp. of Worcestershire sauce
1 large onion (cut into wedges)	1 tsp. of dried oregano
1 medium green, red or yellow bell pepper (sliced thin)	½ tsp. of black pepper
1 can (4 oz.) of chopped green chilies	12 corn or flour tortillas
½ cup of lemon juice	1 medium avocado- sliced (optional)
1½ cup of cider vinegar	Sour cream (optional)
	Tin foil



[Click to see original recipe from Taste of Home](#)

#### How to make:

- Step 1:** In a large resealable bag add the beef, in another bag add the onion and bell pepper
- Step 2:** In a small bowl combine chilies, lemon juice, vinegar, oil, garlic, Worcestershire sauce, oregano, salt & pepper
- Step 3:** Pour 1-1½ cups of the marinade over the beef and remaining over the vegetables (Recommend marinating overnight)
- Step 4:** Drain meat and vegetables
- Step 5:** Grill steak over medium-hot heat (covered) for 10 minutes on each side or until meat reaches desired doneness
- Step 6:** Wrap vegetables and tortillas in foil and grill for 5-7 minutes (turn occasionally)
- Step 7:** Cut steak into slices and place on tortillas
- Step 8:** Top tortillas with vegetables
- Step 9:** Serve with avocado and sour cream



[Click to learn more about Root:1 Carmenere](#)

# WINE PAIRING GUIDE

## PINOT NOIR

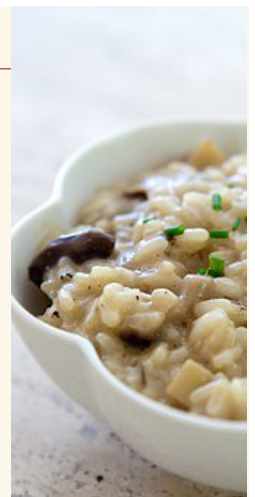
Pinot Noir pairs well with shellfish dishes like paella, mushroom risotto, or roasted duck. We recommend trying this creamy mushroom risotto recipe the next time you enjoy Root: 1 Pinot Noir.

### Mushroom Risotto

Total cook time 22 minutes    Prep time 5 minutes    Serves 10

#### What you'll need:

2 oz. of dried porcini mushrooms (can be found in the produce department)	½ cup of dry Sherry
1 qt. of mushroom broth or vegetable stock	4 sprigs of fresh thyme (will chop to about 2 tbsp.)
1 tbsp. of extra-virgin olive oil	½ cup of grated Parmigiano-Reggiano
1 tbsp. of butter	Salt
1 shallot (finely chopped)	Black pepper
1 cup of arborio rice	Whole grain bread



[Click to see original recipe from Rachael Ray/Food Network](#)

#### How to make:

- Step 1:** In a large saucepan place dried porcini and stock or broth and bring stock to a boil
- Step 2:** Reduce heat to low and simmer
- Step 3:** In a large skillet heat the oil and butter on medium to medium-high heat
- Step 4:** Add in shallots and saute for 2 minutes then add rice and saute for 2-3 more minutes
- Step 5:** Add in Sherry and cook until the liquid is completely absorbed
- Step 6:** Add in several ladles of the hot stock or broth
- Step 7:** Reduce heat and simmer while stirring until liquid is absorbed
- Step 8:** Remove mushrooms from water and reserve cooking liquid
- Step 9:** Coarsely chop the porcini and add to the rice
- Step 10:** Continue to ladle broth into rice while stirring
- Step 11:** When the rice is cooked to al dente remove from heat
- Step 12:** Stir in thyme and grated cheese
- Step 13:** Season to taste with salt and pepper
- Step 14:** Serve with crusty whole grain bread



[Click to learn more about Root:1 Pinot Noir](#)

# WINE PAIRING GUIDE

## HERITAGE RED

Heritage Red pairs well with barbecued steak, spicy shrimp and fresh stir-fry. Check out this quick and easy shrimp & snow pea stir-fry recipe that will make the perfect meal any day of the week!

### Shrimp & Snow Pea Stir-Fry

Total cook time 11 minutes    Prep time 5 minutes    Serves 7

<b>What you'll need:</b>	1 tbsp. bottled minced fresh ginger
1½ lbs. peeled and deveined shrimp	3 tbsp. low-sodium soy sauce
1 cup of trimmed snow peas	2 tbsp. seasoned rice vinegar
1 small red bell pepper (cut into 1½ inch pieces)	2 tsp. sugar
2 tsp. dark sesame oil	1 tsp. minced garlic
	3 tbsp. toasted sesame seeds



[Click to see original recipe from My Recipes](#)

### How to make:

**Step 1:** Heat oil in a large nonstick skillet over medium-high heat

**Step 2:** Combine ginger, soy sauce, vinegar, sugar, and garlic while stirring with whisk

**Step 3:** Add in bell pepper and onion to pan

**Step 4:** Stir-fry for 2 minutes or until crisp

**Step 5:** Add in snow peas and shrimp

**Step 6:** Stir-fry 3 minutes or until shrimp are fully cooked

**Step 7:** Add in soy sauce mixture and cook for 1 minute

**Step 8:** Sprinkle sesame seeds over top



[Click to learn more about Root:1 Heritage Red](#)

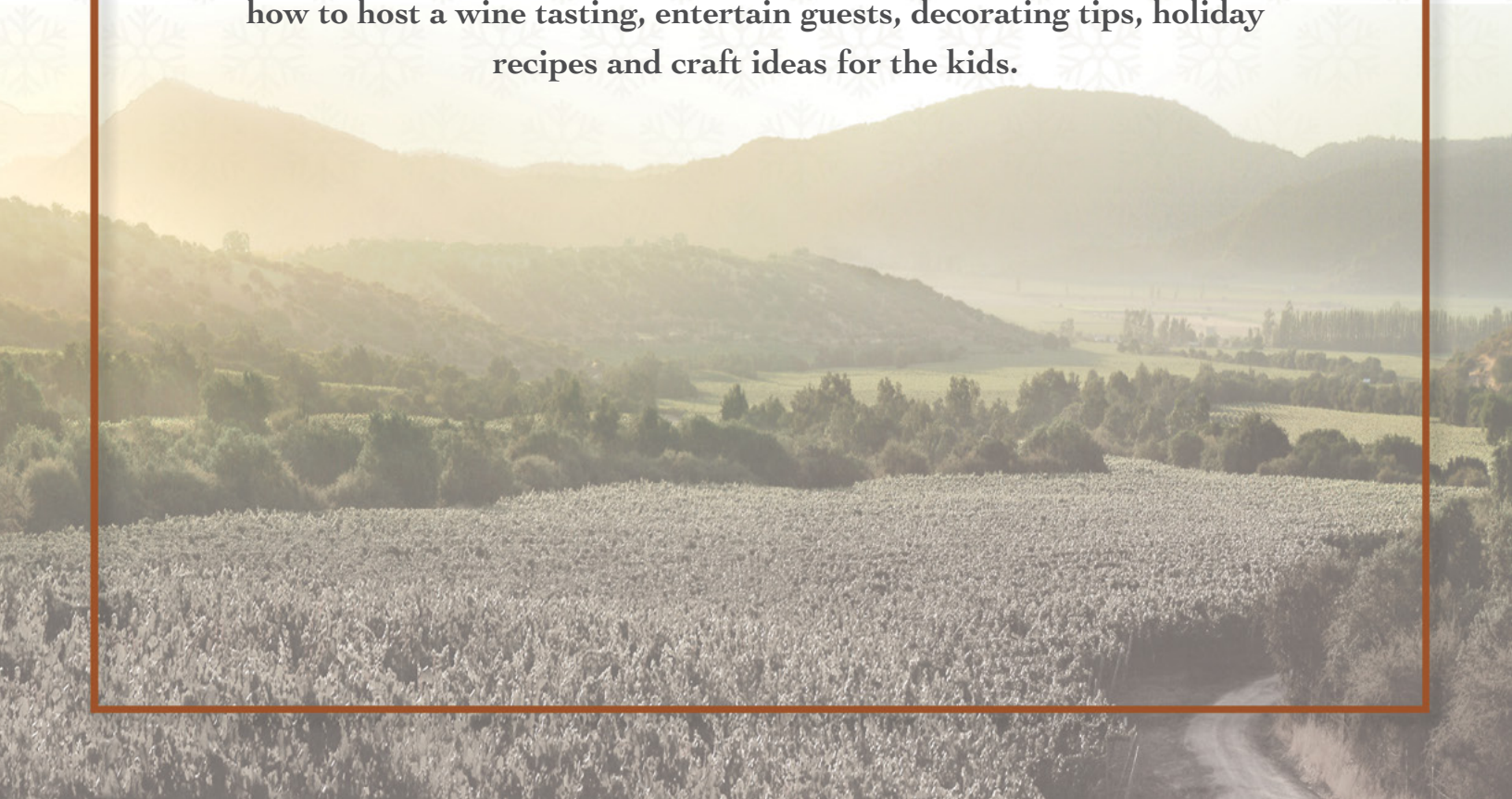




# Holiday Guide

**THE HOLIDAY SEASON IS A TIME TO SPEND WITH FRIENDS AND FAMILY.**

We wanted to provide you with some tips and tricks that will make this season one to remember! Check out our full guide for information on how to host a wine tasting, entertain guests, decorating tips, holiday recipes and craft ideas for the kids.



# HOST A HOLIDAY TASTING PARTY

Get your friends together this holiday for a relaxing and fun night of wine tasting. This is a great time to try new varietals, learn the differences between grapes and savor the true flavors of wine. All you will need is different types of wine for your guests to try, wine glasses, and tasting sheets.

In addition to the wine, serve light appetizers for your guests to nibble on. We suggest a cheese and cracker plate, olives and almonds!

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## TIPS AND TRICKS TO HOSTING:

For every six guests you should have at least two bottles of each varietal, one bottle for the tasting and one for guests to enjoy after the tasting.

Provide guests with a tasting sheet that they can take notes and keep track of the wines they have tasted. [Click to print out a tasting sheet](#) from **Wine Folly** which is also a great source for learning more about wine. Download **Wine Folly's Aroma Wheel** as well! You and your guests can take turns using your detective skills to identify the different aromas present in each wine!

[Click to learn about more tips and tricks to hosting a tasting party from Real Simple.](#)



# MAKE YOUR HOLIDAY GUESTS FEEL AT HOME

Surprise your overnight guests with a welcome basket in their bedroom or bathroom. Many people forget to pack basic essentials when traveling and this is the perfect way to ensure your guests will have everything they'll need for their stay. It also shows them you are excited and appreciative that they chose to stay with you.

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## Welcome Basket

Toothbrush/ toothpaste  
Mini shampoo & conditioner  
Soap & body lotion  
Fresh towels & washcloth  
Magazines for night time reading



# PREPARE MEALS IN ADVANCE

You'll make your life easier and be able to spend more time with your guests with an easy to make breakfast you can prepare in advance. No one wants to miss out on all of the fun because they are flipping pancakes all morning.

## Bacon and Cheese Pull-Apart Bake

Total cook time 45 minutes    Prep time 15 minutes    Serves 8

### What you'll need:

1 egg	2 oz. package of precooked bacon
2 tbsp. of milk	¼ cup of finely chopped green onions
3 oz. of shredded cheese (recommend cheddar cheese)	12 x 8 inch glass baking dish
16 oz. can of biscuits (found in your grocer's refrigerator section)	



[Click to see original recipe from Pillsbury](#)

### How to make:

- Step 1:** Preheat oven to 350°
- Step 2:** Lightly spray baking dish with preferred cooking spray
- Step 3:** In a large bowl combine eggs and milk while whisking until smooth
- Step 4:** Remove dough from container, separate into 8 biscuits
- Step 5:** Gently stir biscuits into the mixture until evenly coated
- Step 6:** Combine cheese, bacon and green onions into the bowl and lightly mix
- Step 7:** Spoon mixture on the baking dish in a single layer
- Step 8:** Bake at 350° for 23-27 minutes or until golden brown
- Step 9:** Cut into squares and serve

# HOMEMADE HOLIDAY DECORATION IDEAS

Decorating for the holidays should be fun and not feel like a chore. There are many unique decorations you can do yourself! It's always nice to get a little crafty every now and then. We suggest trying this Carnation Snowman Centerpiece it is not only beautiful, but is sure to bring a smile to your guests' faces.

## Carnation Snowman:

### What you'll need:

One 8-inch floral foam sphere	Scissors or floral shears
One 6-inch floral foam sphere	Hot glue gun/hot glue sticks
One 4-inch floral foam sphere	Extension cord
50 single-stem white carnations	Roll of kraft paper
30 single-stem white mini carnations	Spool of 2-inch ribbon
6 wooden skewers	Kitchen knife
One 12-inch-long wooden dowel, ¼-inch diameter	Carrot
Floral wire	Black buttons
	Small doll's top hat



[Click to see original instructions from HGTV.com](#)

### How to make:

**Step 1:** Use a kitchen knife to flatten bottom of the 8 inch floral sphere

**Step 2:** Soak the floral sphere in the sink (this will keep flowers hydrated when inserted)

**Step 3:** Cut stems at an angle so they are 2 inches long

**Step 4:** Stack the bottom and middle sphere

**Step 5:** Insert dowel through the top of the middle sphere, place top sphere into exposed dowel

**Step 6:** Fan out pedals of carnations so they look full

*Continued on the next page*

# HOMEMADE HOLIDAY DECORATION IDEAS

## Carnation Snowman continued:

**Step 7:** Insert large carnations into the foam along the bottom edge of the bottom sphere, slightly overlap petals and work your way up

**Step 8:** Once bottom sphere is covered insert mini carnations into middle and top sphere

**Step 9:** Cut twigs approximately 8 inches in length and insert into center sphere

**Step 10:** Cut wooden skewers to 6 inches and hot glue buttons to the end, insert into top sphere for eyes and middle sphere for 3 buttons

**Step 11:** Cut carrot to 4 inches in length and insert into 6 inch skewer, insert into the top sphere for nose

**Step 12:** Tie ribbon between middle and top sphere for scarf and add top hat to top sphere

# HOMEMADE HOLIDAY COOKIES

Cookies are not only a delicious treat for yourself but they also make great gifts and dessert options to bring to holiday parties. Show off your baking skills with these recipes for sugar, snickerdoodle, gingerbread cookies and more!

Sugar cookies are a timeless staple during the holidays and very versatile. Enjoy this tasty recipe for Nice 'n' Soft Sugar Cookies:

## Nice 'n' Soft Sugar Cookies

Total bake time 5 min./batch    Prep time 1-½ hours    42 Servings

### What you'll need for cookies

1 cup of softened butter	1-1½ tsp. of vanilla extract
1-1½ cups of confectioners' sugar	2-2½ cups of self-rising flour
1 egg	Cookie cutters of your choosing

### What you'll need for frosting

2- 2½ cups of confectioners' sugar	¼ cup of light corn syrup
¼ cup water	Green, red and yellow food coloring
4 tsp. of meringue powder	



[Click to see original recipe from Taste of Home](#)

### How to make:

**Step 1:** In a large bowl mix the cream butter and confectioners' sugar until light and fluffy

**Step 2:** Beat in the egg and vanilla then gradually add in the flour

**Step 3:** Divide the dough in half then cover the dough and refrigerate for 2 hours

**Step 4:** Lightly flour a flat surface and roll out 1 of the portions of dough to  $\frac{3}{16}$  of an inch

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# HOMEMADE HOLIDAY COOKIES

## Nice 'n' Soft Sugar Cookies Continued

**Step 5:** Use the cookie cutters to cut the flattened dough and place 2 inches apart on an ungreased baking sheet

**Step 6:** Bake at 375° for 5-7 minutes

**Step 7:** Remove cookies from oven and allow to cool for 2 minutes before placing on cooling rack

**Step 8:** Repeat process with the 2nd half of dough

**Step 9:** When completely cooled you can add frosting

### Frosting

**Step 10:** For frosting beat the confectioners' sugar, water and meringue in a small bowl on a low speed until combined

**Step 11:** Beat on high for 4 more minutes

**Step 12:** Add corn syrup and beat 1 more minute

**Step 13:** Tint the frosting with the food coloring of your choice

**Step 14:** Spread and/or pipe frosting on cookies and let cookies stand still until frosting sets

**Step 15:** Cover frosting with damp paper towels or plastic wrap between uses



# SOMETHING FOR THE KIDS

Will you have a house full of kids this holiday season? With the colder weather it makes it harder to keep the kids entertained but with these fun games and craft projects the kids will be entertained for hours.

## Handprint Ornaments

### What you'll need:

Round glass ornament

Permanent marker

White craft paint

Felt

Paint brush

Hot glue gun



[Click to see original instructions from WooHome](#)

### How to make:

**Step 1:** Paint child's palm

**Step 2:** Set ornament in the middle of their hand

**Step 3:** Have your child slowly close their hand so a hand print is formed

**Step 4:** Let ornament dry

**Step 5:** When ornament is fully dry use a permanent marker to draw on faces, arms, buttons, etc.

**Step 6:** Cut felt into small rectangles and hot glue on for scarves

**Step 7:** Thread thin ribbon through the top of the ornament and hang on your tree!

## Other Games

In addition to crafts there are many indoor games kids can play that are free and are fun for everyone! [Click here to learn how to play holiday charades, musical chairs, candy relay and more from Birthday in a Box.](#)