

Holiday Party Class 2009



With the wine pairing provided by Sainte Genevieve Winery and the holiday entertaining menu presented by Personal Chef Debbi Gordon, we had a party right here at Chef's Stop! We started with Mini Caesar Salads served in wide mouth Champagne glasses. (Of course martini glasses would make a great presentation, too!) Mini Cranberry-Mustard Pork Tenderloin sandwiches delighted our palates with a sundance of flavor! Chef Debbi showed us the trick to make the tenderloin super tender. Sun-dried Tomato/Basil Polenta "Pizzas" added an unexpected element. But the Cocoa Marshmallow Puffs stole the show -.this was truly bliss!

Elaine Hoffmeister Mooney from Sainte Genevieve Winery poured several nice wines appropriate for each course, including a Blackberry and a Cranberry. My favorite was the Beauvais, a dry Beaujolais style wine.







