

Holiday Entertaining

Bring The Flavors Of Sonoma To Your Holiday Table With Family Recipes And Celebrated Wines From An Historic Ranch

(NAPSA)—Kate MacMurray, spokeswoman for MacMurray Ranch wines, is well versed in the art of holiday entertaining. The daughter of Hollywood legend Fred MacMurray and famed actress June Haver, Kate spent many holidays with family and friends at the historic MacMurray Ranch in Sonoma County. “Whenever I make my father’s favorite pumpkin pie, I think of the day he taught me how to make a pie crust in the kitchen of our ranch,” says Kate. “For me, the holidays are full of wonderful memories of cooking traditional meals. Luckily, we have great wine to pair with our delicious recipes.”

Since its first vintage just over a decade ago, MacMurray Ranch has quickly built a reputation as one of Sonoma County’s most celebrated wine producers. Renowned for its elegant Pinot Noir, Chardonnay and Pinot Gris from the cool-climate vineyards of Northern California and the Central Coast, MacMurray Ranch offers a graceful collection of wines for the holidays and the everyday.

Try these family recipes and wine pairings from Kate MacMurray at your own holiday celebrations:

Bacon-Wrapped Double-Cut Pork Chop with Fresh Herb and Charred Tomato Sauce

- 2–5-lb. bone-in pork roast
- 4–8-oz. sliced bacon
- 2 bunches fresh herbs
- 1 clove garlic, minced
- ¼ cup red wine vinegar
- ¼ cup hot water
- ½ cup olive oil
- 1 Tbsp. chili flakes
- ½ Tbsp. salt
- 2 Roma tomatoes
- 1 small red onion
- 1 large clove garlic
- 1 Tbsp. red wine vinegar
- ¼ cup olive oil

Preheat oven to 425°F. Wrap the pork loin in bacon, making sure to slightly overwrap each layer as you cover the roast. Place in oven and roast for 20 minutes until golden brown. Reduce heat to 325°F and cook



A happy holiday meal calls for treasured family recipes and the perfect wine pairing.

for an additional 25 minutes. Remove from oven when the pork roast has an internal temperature of 150°F (meat will continue cooking while it rests). Herb Sauce: Place the fresh herbs, minced garlic, red wine vinegar, hot water, olive oil, chili flakes and salt in a bowl and mix. Charred Tomato Sauce: Place onion, garlic and tomatoes on a roasting pan and broil for approximately 10 minutes until charred. Puree garlic and onions in a food processor. Add tomato and pulse until chunky. Add remaining ingredients to the food processor and season with salt and pepper. Pour the herb sauce and charred tomato sauce over the pork roast. Serves four to eight.

This gourmet pork roast calls for an elegant red wine with alluring fruit flavors, like MacMurray Ranch Sonoma Coast Pinot Noir. The charred tomato sauce and bacon will bring out the cherry, red currant and mushroom flavors in this wine.

Pumpkin Pie

- ¼ cup melted butter
- ½ lb. gingersnaps
- 2 envelopes unflavored gelatin
- 4 eggs, separated
- 1¼ cups pumpkin

- ½ cup coconut flakes
- ¼ cup rum
- ½ cup brown sugar
- ½ tsp. salt
- ½ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. ginger
- 1 cup milk
- ½ cup sugar

Make crumbs of gingersnaps by whirling them in a blender a few at a time or by crushing with a rolling pin. Measure out 1 cup of crumbs and mix with the butter in a 9-inch pie plate, using your fingers to blend thoroughly. Press and pat the mixture firmly to make a smooth coating on the bottom and around the sides of the plate. Thoroughly mix brown sugar, gelatin, salt and spices in a heavy saucepan. Stir in milk, egg yolks and pumpkin, blending well. Cook over low heat, stirring frequently for about 10 minutes or until mixture begins to bubble and the gelatin is completely dissolved. Let cool to room temperature, then stir in rum. Chill in refrigerator until mixture thickens enough to mound slightly when dropped from a spoon. Beat egg whites until stiff; beat sugar a little at a time; then beat until smooth. Fold egg whites into pumpkin mixture. Ladle into prepared gingersnap crust and chill until firm, at least two hours. Meanwhile, toast coconut flakes. Spread them on a baking sheet and brown them at 350°F for five to 10 minutes, stirring them once or twice to brown evenly. Sprinkle toasted coconut over pie.

An after-dinner treat doesn’t necessarily require a dessert wine. A creamy, full-bodied white wine, like MacMurray Ranch Sonoma Coast Chardonnay, has the right touch of caramel and vanilla to bring out the cinnamon and ginger spice in this pumpkin pie.

Learn More

Get more wine tips and MacMurray family recipes at www.macmurrayranch.com.