



MARIMAR ESTATE
VINEYARDS & WINERY

Three Holiday Side Dishes

Serves 5-6

For the Biscuits:

1 cup water (or milk/cream)

Flour for dusting

For the Biscuits:

Preheat oven to 400°F and grease an 8"x 8" baking pan or muffin tin. Combine dry mix and 1 cup of water. Mix with fork just until lumpy and wet (like cottage cheese). If dough is too dry, add more liquid (about a tablespoon) or if too moist, add a small amount of flour.

In a separate bowl add the flour. Scoop the wet mix (about the size of a golf ball) into the flour with spoon or ice cream scooper. Gently dust with the flour, shape dough into a ball, and nest in the pan or muffin tin. Repeat step 4 until you have 9 golf ball sized biscuits, will all sides touching if using the pan. Bake 20-24 minutes. Check for doneness with a toothpick. If it comes out clean the biscuits are done.

For the Honey Butter:

Cut the butter into chunks using the dough scraper. Place butter into a standing mixing bowl and beat at low speed. Add the honey and beat until well combined, about 1 to 2 minutes. Remove butter from bowl and spoon onto parchment paper or plastic wrap. Roll into a log and refrigerate for two hours. Slice into 1/4 inch pieces. Makes about 16 pats of butter.

Big Bottom Market Biscuits and Honey Butter

For the Honey Butter:

1 lb. unsalted butter

1/4 cup Big Bottom Market Orange Blossom Honey

1/2 tsp of salt

Marimar's Pastel de Patata con Romero (Potato, Onion and Rosemary Cake)

Serves 5-6

3 tablespoons butter

2 large onions, thinly sliced

1 pound new potatoes, peeled and thinly sliced

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

2 tablespoons coarsely chopped fresh rosemary leaves

1/2 cup half-and-half

In a large skillet, heat butter and sauté onions over low heat for about 20 to 30 minutes, stirring occasionally, until very soft and lightly golden but not brown.

Preheat oven to 350° F. Butter a 5x6-inch pan with high sides. Arrange potatoes in a thin layer, sprinkle with some salt and pepper, cover with a thin layer of onions, and sprinkle some rosemary over. Continue to alternate layers, ending with rosemary. Pour half-and-half over and around. Cover with aluminum foil and bake in the 350° F oven for 45 minutes to an hour. Remove foil and bake another 15 to 20 minutes, until potatoes on top turn golden. Serve warm.

Marimar's Espinacas a la Catalana (Spinach Catalan-style, with Pine Nuts and Raisins)

Serves 5-6

4 small bunches spinach (about 3 pounds), stemmed

2 tablespoons olive oil

1/2 cup (3 ounces) pine nuts

1/4 cup dark raisins or black currants

1/4 teaspoon salt, or to taste

1/4 teaspoon freshly ground black pepper, or to taste

Rinse spinach well and place in a large saucepan. Cook over medium heat, covered, with only the water that clings to leaves, just until wilted, about 10 minutes. Toss spinach with 2 spoons from time to time. Drain and squeeze dry. Chop coarsely.

Heat olive oil in a large skillet. Add pine nuts and raisins; sauté over medium-high heat until pine nuts are golden and raisins plump up, 3 or 4 minutes. Add spinach, salt and pepper; gently toss until well mixed. Taste for seasoning. Serve warm.

Wine Pairings:

Marimar Estate Sparkling Blanc de Noirs

Marimar Estate Mas Cavalls Pinot Noir

Marimar Estate La Masía Chardonnay

Recipes from:

Big Bottom Market &

The Spanish Table, pages 181 & 163

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