



## WARMED TARTINE OF ROAST BEEF, CARAMELIZED ONION, AND BLUE CHEESE

PAIRED WITH 2022 MOUNTAIN CUVÉE | YIELDS 6 SERVINGS

### TARTINE INGREDIENTS

- 6 slices rustic Bread
- 2 tbsp Olive Oil
- 4 tbsp Butter
- 2 Yellow Onions, sliced
- 2 cloves Garlic, peeled
- 1½ pounds high-quality deli Roast Beef, thinly sliced
- ¾ cup homemade Blue Cheese Dressing (see recipe)
- 2 tablespoons crumbled Blue Cheese
- 2 tbsp Parsley, minced

### METHOD

1. Heat the butter in a large skillet over medium-low heat. Add the sliced onion and a pinch of salt.
2. Cook slowly, stirring occasionally, until the onions are golden brown and caramelized, about 20–25 minutes. Remove from heat and set aside.
3. Preheat the oven to 375°F.
4. Place the bread slices on a baking sheet and drizzle with olive oil and season with salt and pepper.
5. Toast in the oven until golden and crisp. Remove from the oven and immediately rub each slice with a peeled garlic clove.
6. Spread a generous layer of the blue cheese dressing over each slice of toasted bread.
7. Layer the roast beef evenly over the bread, followed by a portion of the caramelized onions and the blue cheese.
8. Return the assembled tartines to the oven for about 5 minutes, or until the blue cheese is slightly melted and the sandwich is warmed through.
9. Garnish with minced parsley and drizzled with any remaining dressing.



## CREAMY BLUE CHEESE DRESSING

PAIRED WITH 2022 MOUNTAIN CUVÉE | YIELDS 12 OUNCES

### DRESSING INGREDIENTS

- ½ cup Mayonnaise
- ½ cup Sour Cream
- ¼ cup Buttermilk
- ½ tsp Garlic Powder
- ½ tsp Onion Powder
- ½ tsp dry Mustard Powder
- ½ tsp dry Parsley
- ½ tsp dry Chives
- ½ tsp freshly ground Black Pepper
- ½ tsp Salt (adjust to taste)
- 1 tbsp White Wine Vinegar
- 4 oz Blue Cheese

### METHOD

1. In a medium bowl, whisk together the mayonnaise, sour cream, and buttermilk until smooth.
2. Stir in the garlic powder, onion powder, mustard powder, parsley, chives, black pepper, salt, and vinegar.
3. Add the crumbled blue cheese. Use a fork to mash some of the crumbles into the mixture for extra flavor.
4. If the dressing is too thick, add a tablespoon of buttermilk at a time until you reach the desired consistency.
5. Taste and adjust seasonings as needed.
6. Refrigerate for at least 30 minutes to let the flavors meld together. Use within 5 days.