

# red wine braised lentils

WITH ANDOUILLE  
SAUSAGE

FEATURING

CHÂTEAU LAMOTHE

CASTERA 2016

CUVEE "MARGAUX"

CHATEAU  
LAMOTHE CASTÉRA



BORDEAUX  
APPELLATION BORDEAUX CONTRÔLÉE



One of our favorite holiday wine selections, year after year, continues to be the Château Lamothe Castera 2016 Cuvee "Margaux" Bordeaux-Style Red Blend. And this year is extra special, as this wine has received 90 points, along with a Best Buy distinction, from Wine Enthusiast magazine!



To celebrate, Jem took to her kitchen and came up with this excellent recipe. Perfect for fall or winter weather, it hits all of the “comfort food” flavor notes while maintaining the integrity of the wine. It's also light, healthy, and can be easily prepared for an intimate dinner or a gathering! Talk about a win-win.



While preparing this recipe, don't forget to enjoy a glass of the Château Lamothe Castera 2016 Cuvee "Margaux" to enhance the magic of the cooking process.

**JUST LIKE BECOMING AN EXPERT IN WINE—YOU LEARN BY DRINKING IT, THE BEST YOU CAN AFFORD—YOU LEARN ABOUT GREAT FOOD BY FINDING THE BEST THERE IS, WHETHER SIMPLY OR LUXURIOUS. THE YOU SAVOR IT, ANALYZE IT, AND DISCUSS IT WITH YOUR COMPANIONS, AND YOU COMPARE IT WITH OTHER EXPERIENCES. - JULIA CHILD**





# *the recipe*

## RED WINE BRAISED LENTILS WITH ANDOUILLE SAUSAGE

### INGREDIENTS:

½ cup diced red onion (about ½ a medium onion)

½ cup diced celery (about 2 stalks)

½ cup diced carrot (about 2 small carrots)

1 ½ cups chopped cremini mushrooms (1/2" cubes)

2 medium cloves of garlic finely chopped (or grated on a micro-planer)

½ cup medium-bodied red wine (We used the Chateau Lamothe Castera 2016)

1 cup green lentils, well sorted and rinsed

¼ tsp sea salt

2 tsp Better than Bouillon beef paste (you may omit and instead use beef stock in place of the water)

½ tsp Herbes de Provence

¼ tsp white pepper

½ cup tomato sauce

2 ½ cups hot water

1 lb. fresh sausages (we used house-made Andouille sausage from our local Earth Fare butcher)

### DIRECTIONS:

Heat a large non-reactive, heavy-bottomed pan on medium heat (we use the Le Cruset enameled cast iron French oven) until hot. Add the chopped onions, celery, carrot, and mushrooms and sprinkle with the ¼ tsp of salt. Brown the veggies on medium heat for about 10 minutes to develop a nice fond on the bottom of the pan and color on the onions. Sprinkle the Herbes de Provence over the vegetables and add the chopped garlic, sizzle for about a minute.

Add about ¼ cup of the red wine and loosen all the fond (browned pan bits) up from pan bottom. Continue to simmer until the wine is nearly gone. Add the remaining ½ cup of red wine and continue to simmer until most of the wine has evaporated.

Begin heating up a heavy sauté pan for the sausages.

To the French oven, add the rinsed lentils, beef paste, white pepper, tomato sauce, and hot water. Cover the pan and allow to gently simmer (not boil) for about 15 minutes or until the lentils have softened and a nice gravy begins to form.

In a separate pan, brown the sausages on all sides, but do not cook completely through; this should take about 10 minutes. Remove the sausages and tuck them into the lentils for an additional 5 minutes of covered simmer. Enjoy hot with crusty French bread and a well-dressed salad.