



2014 NAPA GENERAL STORE "EDU" ROSE'

FROM JIM BRANDT NAPA GENERAL STORE PROPRIETOR:

We're lucky to have the Napa Valley College as neighbors just down the road. They grow some wonderful grapes on campus and have the only bonded winery within a college campus in the country. The dynamic winemaking team of Brian Avilo and Greg Stewart have been instructing students in the science and art of making wine for many years. Together they have produced some terrific hand made small lot wines for us and we appreciate their efforts. The proceeds from their sales go right back into the winemaking program. Pretty cool! Enjoy with good friends.

PAIRING SUGGESTION: **Salmon Jerky Appetizer**

1 1/4 pound side of salmon, skin and pin bones removed
1/2 c soy sauce
1 Tbls molasses
1 Tbls freshly squeezed lemon juice
2 tsp freshly ground black pepper
1 tsp liquid smoke
Food Dehydrator Appliance

Place salmon filets in freezer for 30 minutes (this makes them easier to slice).

Meanwhile, mix soy, molasses, lemon, pepper, and liquid smoke together in a small bowl. Set aside.

Remove salmon from the freezer and slice the salmon in 1/4 inch thick slices length-wise. Then, slice the lengths in 3-4 inch long pieces, depending on the size of your filet.

Place the salmon in a one-gallon zipper bag and pour marinade over salmon. Seal bag and refrigerate 3-4 hours.

Strain salmon well in colander. Pat salmon dry with paper towels. Lay salmon slices on dehydrator trays in rows, making sure pieces are not touching.

Place trays in dehydrator at 145 degrees for 3-4 hours (time will vary depending on your dehydrator; see manufacturers instructions). Salmon jerky is done when salmon is dry and chewy, but not crunchy.



NAPA GENERAL STORE
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