

Salmon with Cranberry-Jalapeno Wine Sauce

4 6 oz. salmon fillets
Salt and pepper to taste
1 cup cranberry sauce, canned or homemade
1/2 cup orange juice
1/2 cup Jalapeno wine
2 tbs. butter

Preheat oven to 400 degrees. Salt and pepper salmon to taste and set aside.

In a saucepan, combine cranberry sauce, orange juice and jalapeno wine. Cook over medium heat until reduced by half. When reduced, stir in the 2 tablespoons of butter until melted and combined.

Place salmon on a baking sheet. Bake for 10 minutes, remove from the oven and baste each filet with approximately 1/4 cup of sauce. Place back into the oven and cook 5 minutes more.

Remove from the oven and let sit for 5 minutes. Serve immediately.

Chicken with Goat Cheese and Chives

4 6 oz. boneless, skinless chicken breasts, salt and pepper lightly to taste
1 tbs. olive oil
3 tbs. butter, divided
1 4 oz. log of goat cheese, preferably Capriole Farms
1/4 cup chopped fresh chives
1/3 cup reduced sodium chicken broth
1/2 cup Jalapeno wine

Heat the olive oil and 1 tablespoon of butter in a large skillet over medium-high heat. Saute chicken until golden brown on both sides, 2 to 3 minutes per side. Reduce heat to low. Add the chicken broth. Cover and cook until the chicken is done, about 8 to 10 minutes. Remove the chicken from the pan, place on a plate and cover with foil. Keep warm.

Increase heat to high and add the Jalapeno wine. Boil until reduced by half, about 4 to 5 minutes. Remove from heat and stir in the goat cheese and remaining 2 tablespoons of butter and chives. Pour the sauce over the chicken and serve immediately.

Asian Shrimp with Noodles

1 red bell pepper cut into strips
1 green bell pepper cut into strips
1 onion sliced
3 garlic cloves, minced
3 tbs. canola oil, divided
1 lb. large shrimp (16 to 20 count) peeled and deveined
1/3 cup soy sauce
zest of 1 orange
juice of same orange
1/4 cup Jalapeno wine
3 tbs. butter
1 lb spaghetti cooked according to package directions

Heat 2 tablespoons canola oil in a large skillet over medium heat. Saute peppers, onion and garlic until tender. Remove from pan and set aside.

Heat the remaining 1 tablespoon canola oil in the skillet. Saute shrimp about 3 minutes or until light pink. Remove from pan and keep warm.

Add soy sauce, orange zest and juice, and Jalapeno wine. Bring mixture to a boil and cook about 2 minutes. Gradually whisk in butter until well blended. Add vegetable mixture, shrimp and cooked spaghetti to the saucepan. Toss well so that all noodles are coated. Serve immediately.

Jalapeno Wine Marinade for Chicken, Beef or Pork

1 cup soy sauce
1 cup Jalapeno wine
zest of 1 orange
juice of same orange
4 cloves garlic, minced

Combine all ingredients. Pour over chicken, beef or pork. Marinate 4 to 24 hours. Grill and serve

Apricot-Key Lime Cake with a Kick

Cake:

1 box yellow cake mix
1 stick butter, softened
3 eggs
1/3 cup Jalapeno wine
2/3 cup apricot nectar
1/3 cup Key lime juice

Icing:

2 tbs. Key lime juice
3 tbs. Jalapeno wine
4 cups powdered sugar
1 tbs. vanilla

Preheat oven to 350 degrees. Spray a 9 x 13 pan with cooking spray. Set aside.

Mix all cake ingredients on low speed for 30 seconds. Adjust to medium speed and mix for 2 minutes. Pour batter into prepared pan and bake for 25 minutes or until toothpick comes out clean. Remove from oven. Place pan on wire rack and let cool for 15 minutes.

While cake is cooling, mix icing ingredients together until you get a smooth consistency. Set aside.

Poke holes through the cake with a toothpick. Pour icing over the warm cake until all icing is absorbed.

Let cake rest until completely cooled. Cut and serve.