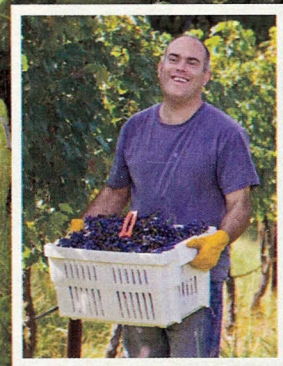


Carolina Harvest Party



Join award-winning North Carolina winemaker Sean McRitchie and his family as they host a relaxed vineyard dinner to kick off the harvest season in the Blue Ridge foothills.

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Refreshing and
good-for-you
Chunky Tomato-Fruit
Gazpacho

*Casual
Vineyard Menu*

SERVES 8

Sweet-and-Sour
Veggie Pickles

Chunky Tomato-Fruit
Gazpacho

Southwest Shrimp Tacos

Grilled Corn with
Creamy Chipotle Sauce

Blackberry Wine Sorbet

Things really get hoppin' around here when harvest kicks off in late August," says Sean McRitchie as he squeezes a wedge of lime over Southwest Shrimp Tacos. "So we take the first part of the month to gather with family and friends before working around the clock through October to bring in all the grapes."

Sean and his wife, Patricia, produce some of the South's top wines at McRitchie Winery & Ciderworks in Thurmond, North Carolina, nestled in the foothills of the Blue Ridge Mountains.

The couple's also known for their laid-back entertaining. "The keys for us are to relax, have fun, and enjoy the wonderful fresh foods grown and produced in our region. It's the perfect way to showcase our wines," Patricia says with a smile. Once you try these recipes, all graced with a touch of the McRitchies' festive spirit, you and your family will agree.



Chunky Tomato-Fruit Gazpacho

MAKES ABOUT 9 CUPS HANDS-ON TIME:
30 MIN. TOTAL TIME: 2 HR.; 30 MIN.

The mango, melon, and peaches, along with the cucumbers, give the gazpacho a sweet spin. Don't seed the jalapeño if you like a soup with more zip. If time permits, prepare the day before to allow the flavors to develop fully.

- 2 cups finely diced cantaloupe
- 2 cups finely diced honeydew melon
- 2 cups finely diced tomatoes
- 1 mango, finely diced
- 2 salad cucumbers, finely diced
- 1 jalapeño pepper, seeded and finely chopped
- 1 cup finely diced peaches
- 2 cups fresh orange juice
- ½ cup finely chopped sweet onion
- ¼ cup chopped fresh basil
- 3 Tbsp. chopped fresh mint
- 3 Tbsp. fresh lemon juice
- 1 tsp. sugar
- ½ tsp. salt

Garnish: fresh basil sprigs

Combine first 14 ingredients in a large bowl. Cover and chill 2 to 24 hours. Garnish, if desired.

Southwest Shrimp Tacos

MAKES 8 SERVINGS HANDS-ON TIME:
34 MIN. TOTAL TIME: 34 MIN.

Serve with hot sauce, Mexican crema or regular sour cream, and chopped radishes.

- 10 to 12 (10-inch) wooden skewers
- 2 lb. unpeeled, large raw shrimp (21/25 count)
- Vegetable cooking spray
- 2 Tbsp. hot sauce
- 1 Tbsp. olive oil
- 1½ tsp. ancho chile powder
- 1½ tsp. ground cumin
- ¾ tsp. salt
- 16 to 20 (8-inch) soft taco-size corn or flour tortillas
- 3 cups shredded cabbage
- 1 cup grated carrots
- Lime wedges

1. Soak skewers in water 20 minutes.
2. Meanwhile, peel shrimp; devein, if desired. Coat cold cooking grate of grill with cooking spray, and place on grill. Preheat grill to 350° to 400° (medium-high) heat.
3. Toss shrimp with hot sauce and next 4 ingredients. Thread shrimp onto skewers. Grill shrimp, covered with grill lid, 1 to 2 minutes on each

side or just until shrimp turn pink. Grill tortillas 1 minute on each side or until warmed.

4. Combine cabbage and carrots. Remove shrimp from skewers just before serving. Serve shrimp in warm tortillas with cabbage mixture and lime wedges.

Grilled Corn with Creamy Chipotle Sauce

MAKES 8 SERVINGS HANDS-ON TIME:
25 MIN. TOTAL TIME: 25 MIN.

To remove the silks from an ear of corn, rub with a damp paper towel or a damp, soft-bristled toothbrush. We doubled the sauce to serve with the tacos. Also try it with grilled steak or chicken.

- Vegetable cooking spray
- 2 garlic cloves
- 1 canned chipotle pepper in adobo sauce
- ½ tsp. salt
- 1 cup cottage cheese
- ¼ cup loosely packed fresh cilantro leaves
- ¼ cup mayonnaise
- ¼ cup plain yogurt
- 1 to 2 tsp. adobo sauce from can
- 8 ears fresh corn, husks removed



Ancho chile powder and hot sauce give a tasty kick to Southwest Shrimp Tacos.



Baby carrots, zucchini, and pattypan squash form a colorful trio in Sweet-and-Sour Veggie Pickles.

1. Coat cold cooking grate of grill with cooking spray, and place on grill. Preheat grill to 350° to 400° (medium-high) heat.
2. Place garlic, pepper, and salt in a food processor; process until minced. Add cottage cheese and next 3 ingredients; process until smooth, stopping to scrape down sides as needed. Stir in adobo sauce. Cover and chill until ready to serve (up to 24 hours).
3. Grill corn, covered with grill lid, 10 minutes or until tender, turning often. Serve corn with sauce.

Sweet-and-Sour Veggie Pickles

MAKES ABOUT 8 CUPS HANDS-ON TIME:
20 MIN. TOTAL TIME: 2 HR., 25 MIN., PLUS
1 DAY FOR CHILLING

Serve these pickles with cocktails or with grilled poultry or fish. This recipe makes four (1-pt.) jars—enough to keep and give away to friends and neighbors.

- 2 cups seasoned rice vinegar
- 2 cups white vinegar
- $\frac{3}{4}$ cup sugar
- 2 tsp. salt
- 2 lb. assorted baby vegetables (carrots, zucchini, pattypan squash)
- 2 shallots, thinly sliced
- 4 garlic cloves, crushed
- 4 ($\frac{1}{4}$ -inch-thick) fresh ginger slices, peeled
- 12 fresh cilantro sprigs

- 12 black peppercorns
- 1 Tbsp. sesame seeds
- $\frac{1}{2}$ tsp. dried crushed red pepper

1. Combine first 4 ingredients in a medium saucepan; bring to a boil.
2. Cut baby vegetables in half, if desired. Combine baby vegetables and next 7 ingredients in a large bowl. Pour hot vinegar mixture over vegetable mixture. Toss well. Let stand 2 hours. Cover and chill 24 hours before serving, stirring occasionally. Store in refrigerator up to 1 week.

Note: Vegetable mixture can be evenly divided among 4 (1-pt.) jars.

Blackberry Wine Sorbet

MAKES ABOUT 5 CUPS HANDS-ON TIME:
18 MIN. TOTAL TIME: 12 HR., 18 MIN.,
NOT INCLUDING SOME FREEZING TIME,
WHICH VARIES

You'll need 1 (750-milliliter) bottle of wine. The secrets to this dessert: Make sure all liquids are cold, and don't overfill the freezer container.

- 3 cups blackberry wine*
- 1 cup sugar
- $\frac{1}{2}$ cup fresh lime juice
- 1 cup fresh blackberries
- 1 cup fresh blueberries
- $\frac{1}{2}$ cup fresh raspberries
- 2 Tbsp. sugar
- 2 Tbsp. blackberry wine
- $\frac{1}{2}$ tsp. lime zest



Wine Pairing Philosophy

"When it comes to wine, the only rule we have is to drink what you enjoy with the foods you enjoy," says Sean. Here are some picks from the McRitchie portfolio for this menu.

- **Chunky Tomato-Fruit Gazpacho**—Fallingwater White (\$15)
- **Southwest Shrimp Tacos**—Pale Rider Rosé (\$16), Chardonnay (\$15)
- **Blackberry Wine Sorbet**—North Carolina Blackberry (\$16), North Carolina Semi-Sweet Hard Cider (\$14)

To learn more about McRitchie Winery & Ciderworks, visit mcritchiewine.com.

1. Cook first 3 ingredients and 1 cup water in a small saucepan over medium heat, stirring occasionally, 3 minutes or just until sugar dissolves. Fill a large bowl with ice; place saucepan in ice, and let stand, stirring wine mixture occasionally, until cold (about 1 hour).
 2. Pour mixture into freezer container of a $1\frac{1}{2}$ -qt. electric ice-cream maker; freeze according to manufacturer's instructions. (Instructions and times will vary.) Spoon sorbet into an airtight container; cover and freeze at least 8 hours.
 3. Combine blackberries and next 5 ingredients; toss gently. Cover and chill up to 2 hours. Serve sorbet topped with berries.
- *Riesling or a dry rosé may be substituted. *



For best results,
freeze Blackberry
Wine Sorbet at
least 8 hours ahead.