



November 2022

Thanksgiving Pairings

Rias Baixas Raiolas 2020

\$18

Special Reorder Price \$15.30 (15% off)

Galicia, Spain – The goal of this wine is to extract the purity of Albarino: wines with a fresh, lively acidity and an amazing dense and deep mouthfeel. Enjoy an aromatic nose with flavors of citrus, mineral, and saline due to the vineyard's proximity to the sea.

Conde Villar Tinto Red 2021

\$17

Special Reorder Price \$14.45 (15% off)

Portugal - Dark ruby color with a fresh and fruity aroma reminiscent of plums and ripe wild berries. Mild tannins on the palate with a soft and fruity finish. 40% Aragonez, 30% Trincadeira, 20% Alicante Bouschet, and 10% Touriga Nacional.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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MAC N' CHEESE BITES

Ingredients

- 1/2 pound elbow macaroni
- 1 1/2 tablespoons unsalted butter, plus more for brushing
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 2 tablespoons all-purpose flour
- 3/4 cup milk
- 4 ounces cheddar cheese, shredded (1 packed cup)
- 4 ounces deli-sliced American cheese, chopped
- 1 large egg yolk
- 1/4 teaspoon smoked Spanish paprika

Cooking Instructions

1. Preheat the oven to 425°. In a large saucepan of boiling salted water, cook the macaroni until al dente, about 5 minutes. Drain, shaking off the excess water.
2. Brush four 12-cup, nonstick mini muffin tins with butter. Sprinkle with 2 tablespoons of the Parmigiano; tap out the excess.
3. In a large saucepan, melt the 1 1/2 tablespoons of butter. Whisk in the flour over moderate heat for 2 minutes. Whisk in the milk and cook, whisking, until boiling, about 5 minutes. Add the cheddar and American cheeses and whisk until melted. Off the heat, whisk in the egg yolk and paprika. Fold in the macaroni.
4. Spoon slightly rounded tablespoons of the macaroni into the prepared muffin cups, packing them gently. Sprinkle the remaining 2 tablespoons of Parmigiano on top.
5. Bake the mini macs in the upper and middle thirds of the oven for about 10 minutes, until golden and sizzling. Let cool for 5 minutes. Using a small spoon, carefully loosen the mini macs, transfer to a platter and serve.

*The recipe can be prepared through Step 4 and refrigerated overnight.

*Pair with **Conde Villar Tinto Red 2021**