



June 2023

Summer Sippers

Boxwood Rose 2020

Winery Price \$22

Special Reorder Price \$20

Middleburg, Virginia – A dry rose processed in the Bordeaux style. Stainless steel fermented. Blend of Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, Petite Verdot, and Sauvignon Blanc.

Remhoogte Soaring Eagle 2020

\$16

Special Reorder Price \$13.60 (15% off)

Stellenbosch, South Africa - Fresh, juicy, and filled with character. Naturally fermented then matured for 18 months in French oak barriques. Pinotage, Merlot, and Shiraz.

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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SOUTH AFRICAN CURRY MEATLOAF (BOBOTIE)

Ingredients

1 cup brewed hot black tea	$\frac{1}{2}$ tsp. ground fenugreek (available at Indian Foods Company)
$\frac{1}{2}$ cup raisins	$\frac{1}{2}$ tsp. ground black pepper
$\frac{1}{2}$ cup chopped dried apricots	$\frac{1}{4}$ tsp. ground fennel
2 tbsp. canola oil	Kosher salt, to taste
2 cloves garlic, finely chopped	2 tbsp. malt or apple cider vinegar
1 large yellow onion, finely chopped	8 oz. ground beef
2 tsp. ground turmeric	8 oz. ground lamb
2 tsp. ground coriander	$\frac{1}{4}$ cup sliced almonds
1 tsp. cayenne pepper	
$\frac{1}{2}$ tsp. ground cumin	

Cooking Instructions

1. Heat oven to 350°.
2. Combine tea, raisins, and apricots in a bowl; let sit for 30 minutes. Drain, and reserve $\frac{1}{3}$ cup soaking liquid; set both aside.
3. Heat oil in a 12" skillet over medium-high heat. Add garlic and onion; cook until lightly caramelized, about 8 minutes.
4. Add turmeric, coriander, cayenne, cumin, fenugreek, pepper, fennel, and salt; cook until fragrant, about 1 minute.
5. Add reserved soaked fruit and soaking liquid and vinegar; cook until almost all liquid evaporates, about 2 minutes.
6. Remove from heat and transfer to a large bowl; add beef and lamb, and mix until evenly combined.
7. Transfer meat mixture to a foil-lined baking sheet, and shape into an 8" × 4" loaf; press almonds over top of meat loaf, and bake until an instant-read thermometer inserted into the center of the meat loaf reads 160°, about 40 minutes.

Pair with **Remhoogte Soaring Eagle 2020*