

JUNE

Mitchella

GAZETTE | VOLUME 06.2022

WINE
OF THE
MONTH

Sweet Amber

REGULARLY
\$20.00

NON CLUB
MEMBERS
20% OFF
\$16.00

WINE CLUB
30% OFF
\$14.00



Sweet Amber

This Sherry styled dessert wine has aromas of warm brown sugar and caramelized vanilla. With each sip, this wine entices with luscious hints of fig and hazelnut, giving it a dynamic full flavor. Sweet Amber is 50% Tinta Cão, 50% Touriga Nacional, and fortified with grape spirits. Whether baking with, cooking with, or enjoying by the glass Sweet Amber will not disappoint.

Grilled Sherry Garlic Shrimp

Ingredients:

- 24 fresh or frozen large shrimp in shells (about 1 1/4 pounds)
- 1/3 cup Sweet Amber Sherry
- 2 tablespoons finely chopped Italian parsley
- 1 tablespoon minced garlic (6 cloves)
- 1 teaspoon smoked paprika
- 1/4 to 1/2 teaspoon crushed red pepper
- 1/4 teaspoon salt
- 1 lemon, quartered
- 2 tablespoons unsalted butter, melted

Directions

1. Thaw shrimp, if frozen; set aside. For marinade, in a large bowl, whisk together sherry, parsley, garlic, smoked paprika, crushed red pepper and salt, whisking until salt is dissolved. Set aside.
2. To butterfly the shrimp in shells, rinse and drain well. Using small kitchen shears and starting at the head, cut through the shell along the entire backside of each shrimp (do not remove the shell). Remove and discard the vein. Using a sharp paring knife, make a deep cut from head to tail, being careful not to cut all the way through the meat. Rinse; pat dry with paper towels.
3. Add shrimp to the marinade. Using your hands, gently lift and toss the shrimp to work the marinade into the openings, being careful to keep shells intact. Cover and marinate in the refrigerator 1 to 3 hours. Drain shrimp, discarding marinade.
4. If desired, cover grill grate with foil before placing fish. Coat grill grate (or foil) with cooking spray. For a gas or charcoal grill, grill shrimp and lemon pieces on the rack of a covered grill directly over medium-high heat 3 to 5 minutes or until shrimp are opaque and lemon pieces are lightly charred, turning once.
5. Transfer shrimp and lemon pieces to a large serving bowl. Drizzle with melted butter; toss to coat. Serve immediately.

For more recipes visit Mitchella.com

UPCOMING EVENTS

Pizza on the Patio

Sunday,
June 5th
12-2:00PM

-Closed-
Father's Day
Sunday,
June 19th

-Closed-
Saturday,
June 25th

-Closed-
Monday,
July 4th

Pizza on the Patio

Sunday,
July 10th
12-2:00PM



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