



## **ITALIAN SANGRIA**

Made with Italian rose and the bittersweet Italian aperitif, Cocchi Americano, this is our summery twist on classic Sangria with fresh peaches and tons of strawberries.

### **Ingredients**

- 1 (750 ml) bottle chilled **dry rose wine** or an Italian rosato wine
- 1/2 cup **Cointreau or other orange liqueur**
- 1/3 cup brandy
- 2 **firm ripe peaches** cut into eights
- 1 pint **strawberries** hulled and halved
- 1/2 cup **chilled club soda (San Pellegrino)**
- **ice cubes**

### **Instructions**

1. Combine the wine, orange liqueur, brandy, half of the peaches, and strawberries in a pitcher and refrigerate for at least 4 hours and up to 24 hours.
2. Add in the club soda, some fresh strawberries, and serve over ice.

## **ROSEMARY FOCACCIA**

### **Ingredients**

- 1 1/3 cup warm water
- 2 teaspoons sugar
- 1 (0.25 ounce) package active-dry yeast
- 3 1/2 cups all-purpose flour
- 1/4 cup extra virgin olive oil, plus more for drizzling
- 2 teaspoons sea salt, plus extra for sprinkling\*
- 2 sprigs fresh rosemary

### **Instructions**

1. **Proof the yeast.** Add warm water (about 110°F) and sugar in a large mixing bowl and stir to combine. Sprinkle the yeast on top of the water. Give the yeast a quick stir to mix it in with the water. Then let it sit for 5-10 minute until the yeast is foamy.
2. **Knead the dough.** Gradually stir in the flour, olive oil and salt until a dough begins to form. Then turn the dough out onto a floured surface and knead by hand for 5 minutes until smooth, adding extra flour if the dough feels too sticky. Shape dough into a ball.



3. **First dough rise.** Grease a mixing bowl with olive oil or cooking spray, then place the dough ball back in the bowl and cover it with a towel. Place in a warm location and let the dough rise for 45-60 minutes, or until it has nearly doubled in size.
4. **Second dough rise.** Turn the dough onto a floured surface, and roll it out into a large circle or rectangle until that the dough is about 1/2-inch thick. Cover the dough again with the damp towel, and let the dough continue to rise for another 20 minutes.
5. **Prepare the dough.** Preheat oven to 400°F. Transfer the dough to a large parchment-covered baking sheet (or press it into 9x13-inch baking dish). Use your fingers to poke very deep dents all over the surface of the dough. Drizzle a tablespoon or two of olive oil evenly all over the top of the dough, and sprinkle evenly with the fresh rosemary needles and sea salt.
6. **Bake.** Bake for 20 minutes, or until the dough is slightly golden and cooked through.
7. **Serve.** Remove from the oven, and drizzle with a little more olive oil if desired. Slice, and serve warm.

## **SICILIAN EGGPLANT CAPONATA**

### **Ingredients**

- 2/3 cup extra virgin olive oil
- 2 Spanish onions, finely chopped
- 4-6 cloves garlic, minced
- 2 eggplants, about ¾-1-pound each, cut into ¾ inch cubes
- Salt and freshly ground black pepper to taste
- 6 tomatoes, diced
- ½ cup of halved green olives
- 1 cup golden raisins
- 2/3 cup chopped capers
- 1/2 baguette, sliced diagonally into eight 1/2-inch-thick rounds
- Aged balsamic vinegar, for sprinkling
- 4 leaves of basil, sliced into a chiffonade
- salt

### **Instructions**

1. Preheat oven to 350 degrees.
2. Place eggplant cubes on a sheet and drizzle with olive oil, toss and arrange flat on sheet. Salt and pepper. And place in oven on top shelf. Roast approximately 30 minutes until soft and golden.
3. Place a large skillet over medium-low heat. Add 2 tablespoons of the olive oil and the onion, and sauté until softened, 5 to 6 minutes. Add garlic and continue to sauté until soft and golden. Add tomatoes and sauté until tender but have not lost their shape, and almost all the liquid has evaporated.
4. In a large bowl, combine eggplant, olives, onion and tomato mixture, raisins and capers. Toss gently to mix well. Season with salt and pepper to taste.



5. To serve, toast the sliced bread, and top with a large spoonful of the caponata mixture. Sprinkle with a few drops of vinegar, and garnish with the basil chiffonade, and a few grains of flaky sea salt.