



# The Seghesio Family Cookbook

EST. 1895

SEGHEsIO

FAMILY VINEYARDS



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# THE SEGHEGIO FAMILY COOKBOOK

We're opening the Seghesio recipe archives to explore how wine and food bring us together. This collection is all about the joy of sharing good food and wine with friends and family, creating moments that turn into cherished memories. We've carefully chosen wine varieties that are not only delightful to sip but also complement the comforting and familiar flavors of home-cooked meals. Join us in celebrating the simple pleasures of gathering around the table, where every sip and bite is an invitation to connect and savor life's moments together.

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# SPICY BBQ CHICKEN FLATBREAD

Pairs with  
[Seghesio Sonoma Zinfandel](#)

## INGREDIENTS

- 1 tablespoon olive oil
- ½ white onion, chopped
- ½ red bell pepper, chopped
- ½ green bell pepper, chopped
- 2 cups cooked, shredded chicken breast
- ¼ red onion, thinly sliced
- ½ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon chili powder
- ½ teaspoon salt
- 1¼ cup BBQ sauce
- 1 pre-made flatbread
- 1 cup extra sharp white cheddar, shredded
- ½ cup mild cheddar, shredded
- ¼ cup red onion, thinly sliced
- 1 jalapeño, thinly sliced
- 1-2 sprigs of green onion, chopped
- Small bunch cilantro, chopped

## METHOD

Preheat the oven to 425 degrees Fahrenheit.

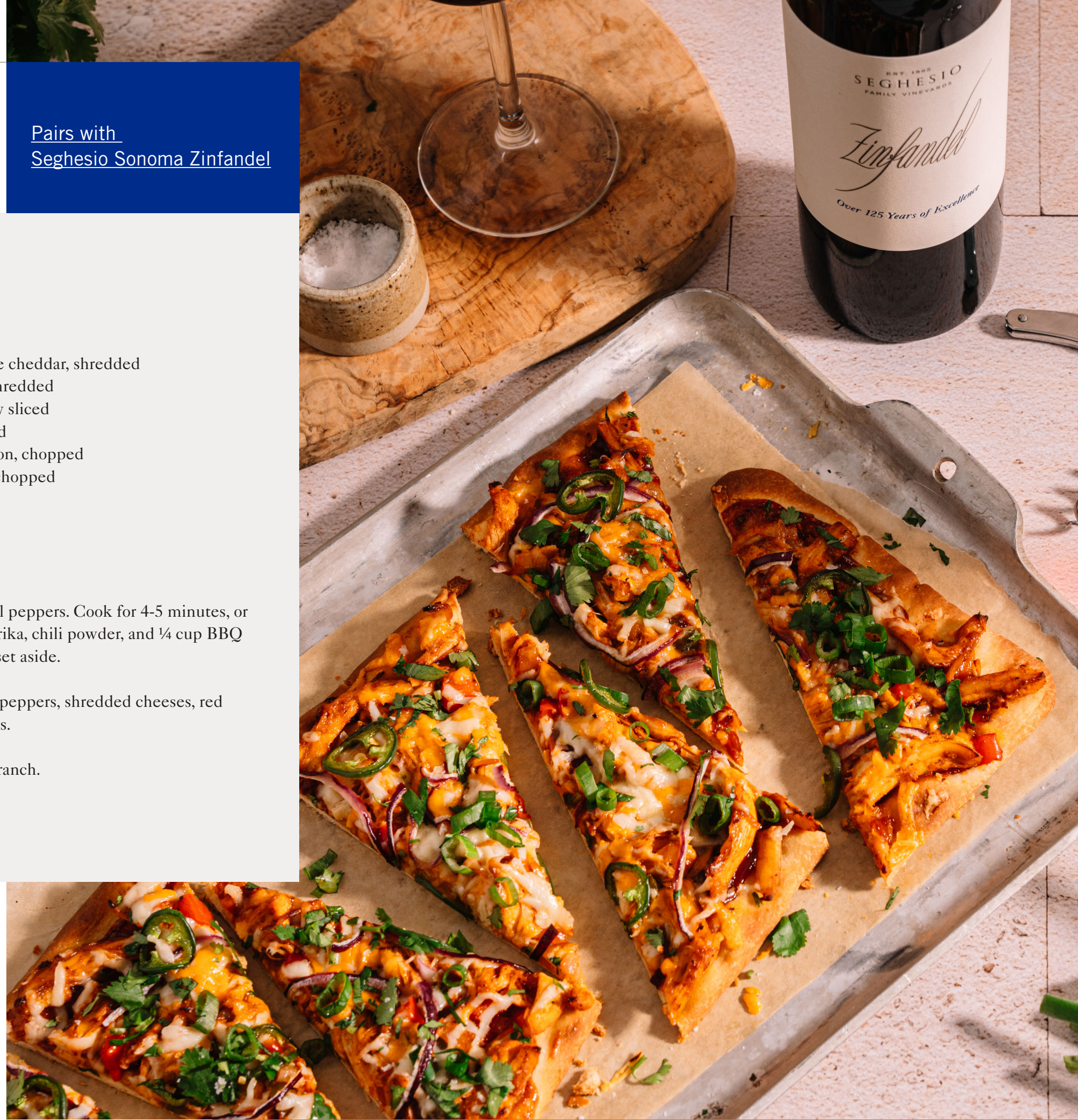
Heat up olive oil in a pan over medium heat before adding white onion and bell peppers. Cook for 4-5 minutes, or until onions are translucent and soft. Add shredded chicken, garlic powder, paprika, chili powder, and ¼ cup BBQ sauce, mixing to fully saturate the chicken with spices. Remove from heat and set aside.

Spread ½ cup of BBQ sauce onto the flatbread. Top flatbread with chicken and peppers, shredded cheeses, red onion, and jalapeño. Bake for 5-7 minutes in the oven, then broil for 2-4 minutes.

Top the flatbreads with green onion and cilantro. Slice and serve with a side of ranch.

Serves 6

*The full-bodied and spicy notes of [Seghesio Sonoma Zinfandel](#) beautifully complement the smoky sweetness of the BBQ sauce and the heat from the chili powder. This pairing is the perfect centerpiece meal for any gathering.*





# PORK TENDERLOIN WITH GREMOLATA

Pairs with  
Seghesio Cortina Zinfandel

## INGREDIENTS

For the Pork Tenderloin:

- 2 each 1-pound pork tenderloins, trimmed of any silver skin and fat
- Salt & pepper to taste
- 4 Tablespoons pure olive oil, divided

For the Zinfandel & Cherry Glaze:

- $\frac{3}{4}$  cup Zinfandel wine
- $\frac{1}{4}$  cup balsamic vinegar
- 2 Tablespoons honey
- $\frac{1}{2}$  cup chopped dried cherries

For the Caramelized Fennel Gremolata:

- 2 heads of fennel, finely diced
- 2 Tablespoons olive oil
- Zest of  $\frac{1}{4}$  of one navel orange
- 1 clove garlic, grated
- $\frac{1}{2}$  teaspoon chopped fresh tarragon
- 2 teaspoons chopped fresh parsley
- 2 Tablespoons extra virgin olive oil (EVOO)
- Salt & pepper to taste

## METHOD

### Caramelized Fennel Gremolata

In a sauté pan over medium-high heat, add 2 Tablespoons of olive oil.

Add fennel and  $\frac{1}{4}$  teaspoon salt, cooking and stirring frequently until golden brown and caramelized.

Remove from heat, transfer to a mixing bowl, and allow to cool to room temperature.

Once cool, add orange zest, garlic, tarragon, and parsley to the caramelized fennel. Toss to combine.

Add 2 Tablespoons of EVOO, toss to coat, and season with salt and pepper to taste.

The gremolata can be made ahead of time but should be served at room temperature.

### Pork Tenderloin

Preheat the oven to 325°F.

Season pork tenderloins with remaining salt and pepper.

In a pan large enough to hold the roast, heat 2 Tablespoons of olive oil over medium heat until hot and almost smoking.

Add pork and sear on all sides until golden brown.

Place the pan in the oven and cook until pork reaches the desired doneness (145°F for medium).

Remove pork from the pan and let it rest for 5 minutes before slicing.

### Zinfandel & Cherry Glaze

Once the pork is removed to rest, drain any fat and juices from the pan, leaving the caramelized bits stuck to the bottom.

Add Zinfandel to the roasting pan and return to medium heat.

Scrape up any bits with a spatula and add balsamic vinegar, honey, and cherries.

Reduce until only the cherries and a couple of tablespoons of liquid remain.

Spoon the glaze over the pork to serve, garnishing with cherries and caramelized fennel gremolata.

*The bold, jammy flavors of a [Seghesio Cortina Zinfandel](#) complement the tender, savory pork tenderloin, while its bright acidity cuts through the brightness of the zesty gremolata sauce. The wine's ripe berry notes and peppery finish enhance the dish's herbal and citrus elements, for a perfect well-balanced pairing.*



# CRISPY SAGE WITH BROWN BUTTER MUSHROOM RAVIOLI

## INGREDIENTS

- 20 ounces fresh mushroom ravioli
- 7 tablespoons butter, room temperature
- 10-12 fresh sage leaves
- 2 cups mixed mushrooms: baby bella, shiitake, & oyster
- 1 teaspoon sea salt
- ½ teaspoon black pepper
- 1-2 sprigs thyme

## METHOD

Slice or pull apart raw mushrooms into smaller pieces. Brown the butter by adding it into a pan over medium heat. Allow to melt and bubble up, then add mushrooms and sage. Continue stirring to prevent burning until the butter browns, the mushrooms are tender, and sage is crispy.

In a large pot, cook stuffed mushroom ravioli for 3-6 minutes until fork tender.

Toss ravioli into the pan with the brown butter and fully saturate it. Top with sea salt, black pepper, and thyme, and serve.

Serves 4

*The bright acidity and juicy yet layered flavors of a [Seghesio Barbera](#) beautifully contrast the rich, nutty brown butter sage sauce, keeping each bite of mushroom ravioli feeling light and balanced. The wine's earthy undertones and subtle spice complement the savory mushrooms and aromatic sage, enhancing the dish's depth of flavor.*

Pairs with  
[Seghesio Barbera](#)





# SPICY PARMESAN POPCORN

## INGREDIENTS

- 3 tablespoons coconut oil
- ½ cup popcorn kernels
- 4 tablespoons salted butter, melted
- 2 teaspoons garlic powder
- 1 teaspoon cayenne pepper
- 1 teaspoon red chili flakes
- ¼ cup Parmigiano-Reggiano, grated

## METHOD

In a large pot, add coconut oil and allow to melt over high heat. Drop in 2-3 popcorn kernels - once these pop, you'll know the oil is hot enough to add the rest of the kernels.

While the oil is heating up, combine the garlic powder, cayenne pepper, red chili flakes, and Parmigiano-Reggiano in a small bowl. Set aside.

When the oil is hot, add in ½ cup of popcorn kernels and place the lid in the pot. Gently swirl the kernels for about 20 seconds to coat them in the oil and place back on the burner. When about half the kernels have popped, after 1 minute, adjust the lid to allow steam to escape. Gently shake the pot to allow unpopped kernels to reach the bottom of the pot and prevent burning. Once all the popcorn has popped, pour into a large bowl.

Pour the melted butter over the popcorn, followed by the cheesy spice blend. Toss to evenly coat and serve.

Serves 4

*The crisp acidity of a chilled [Seghesio Chardonnay](#) perfectly balances the heat of the spicy Parmesan popcorn, creating a refreshing contrast that enhances both flavors. The wine's subtle fruitiness and oak influence mellow the spice while complementing the rich, salty cheese.*



Pairs with  
[Seghesio Chardonnay](#)



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