

TEC Virtual Happy Hour – Wines

- Crémant from France:
 - Crémant de Loire
 - Crémant d'Alsace
 - Crémant de Bourgogne
- Chenin Blanc from the following locations:
 - Vouvray, France
 - Swartland, South Africa
 - Central Coast, California
- Red blends:
 - Red blends from Washington State
 - Rhône Valley blends, such as Côtes du Rhône, Gigondas, or Vacqueyras
 - Bordeaux, especially those from the Médoc or St-Emilion

Wine varieties should be available at any specialty wine store or high-end grocery stores.

TEC Virtual Happy Hour – Cheeses

- Triple Crème, for example:
 - Delice de Bourgogne
 - Mt. Tam
 - Brillat Savarin
- Spruce-wrapped soft cheeses, for example:
 - [Rush Creek Reserve](#)
 - Harbison
 - Merry Goat Round Spruce Reserve
- Alpine-style, for example:
 - Gruyere
 - Pleasant Ridge Reserve
 - Appenzeller
 - Alpha Tolman
- Cheddar (1-2 years, preferably)
- Truffle cheese (preferably truffle pecorino or truffle brie)

Alsatian Onion and Bacon Tart - Recipe (Tarte Flambee Alsatian Flammekueche)

Ingredients

(serves 4 as an appetizer)

8 ounces puff pastry

¼ cup sour cream or crème fraîche*, beaten slightly with a whisk

¼ teaspoon salt, or to taste

Several grindings white pepper

8 ounces slab bacon, rind removed

1 tablespoon vegetable oil

1 medium-sized onion, peeled, root removed and sliced very thin along the grain (about 1 cup)

On a lightly floured counter roll out chilled dough into a large square less than an 1/8 inch thick. Cut into four circles, 8 inches across. Carefully transfer the circles to a sheet pan covered with parchment paper. Prick all over at 1-inch intervals with the tines of a table fork. Cover with plastic wrap and refrigerate for ½ hour or longer. Preheat oven to 425 degrees.

Alsatian Onion and Bacon Tart *(continued)*

Cut the bacon into 1-inch strips and cut the strips into crosswise slices less than 1/8-inch thick. Heat a sauté pan over moderate heat, add the vegetable oil, and stir in the bacon. Cook 5-6 minutes, stirring occasionally, until the fat is rendered, then stir in the onions. Season lightly with salt. Cook another 5 minutes or so until the onions are softened but not completely tender (they will finish in the oven). Let cool to tepid. [Note: Recipe may be made a day in advance to this point. Refrigerate the filling and the bacon/onion mixture in separate containers.]

Leaving a ¼-inch border free, spread the sour cream over the chilled pastry circles. Scatter the bacon and onions on top. Bake in the upper-middle level of the preheated oven for 10-12 minutes until the pastry is golden brown and the topping has browned lightly. May be served hot or room temperature.

*To make crème fraiche (a lot less costly than store-bought) simply combine equal quantities of sour cream and heavy cream and allow to sit at room temperature for 8 hours. Refrigerate if not using immediately.