

Candied Walnuts

Ingredients

- 1 cup walnut pieces/halves
- ¼ white sugar
- 2 tbsp butter

Instructions

1. Place a medium-sized skillet over medium heat. Add walnuts, sugar, and butter.
2. Stir frequently for 5-8 minutes using a rubber spatula to prevent burning. The sugar will melt and all will begin to coat the walnuts.
3. Transfer the candied walnuts to a plate or sheet pan. Try to separate the walnuts so they don't stick. The walnuts will harden over the next 5 minutes and are ready to enjoy.

Port Affogato

Ingredients

- 1-2 oz TdO Port
- 2 scoops of ice cream (preferably vanilla or chocolate)
- A pinch of candied walnuts

Instructions

1. Scoop ice cream into a rock's glass, coupe, or coffee cup.
2. Pour port seductively over ice cream.
3. Sprinkle with candied walnuts.
4. Enjoy with the smallest spoon you own to prolong the pleasure.

Context

Port is never a bottle opened and finished in one sitting. It tends to linger in the corner of the liquor cabinet until the desires of an already tipsy, Aunt May shifts to something a little stronger. That's the beauty of wines like port, sherry, and madeira. The dust that accumulates on the hilt is noble and grand, just like tippy and noble Aunt May who visits once every few years to

squeeze your very grown up cheeks. We enjoy her visit just like we enjoy the Port. Aunt May is an unexpected and uncertain visit that turns into coy, embarrassed, quiet smiles as she tells you of the love affair she had with a colleague at her office job for Kinkos in the 90s. Another Port, my dear!

Amador City has its treasures. Locals know where to find the nooks and crannies to hide just beyond the sight of rockin' banjos and the usual crowd of neighbors and acquaintances. A place where friends can escape with each other to be intimate and silly and enjoy wine and ice cream! That's why we like it here. We can be ourselves so close to the road but happily hidden.

Affogato translates to 'drowned' from Italian to English. A dessert in a gastronome's arsenal after an enjoyable feast. An affogato is most classically a scoop of vanilla ice cream served with a shot of espresso. The sweet, rich cream is paired with the bitter, roasted coffee bean. Port, although not common or mainstream, can be paired with equally satisfying results. A shot of fortified wine is tart and fruity in an old raisin-y way. Another balance to the sweet, pure vanilla cream. Affogato anyone?

Always enjoy ice cream with the smallest spoon available. Prolong the pleasure!