



Recipe Pairings with the Hahn 2007 Merlot

Garlic Smashed Potatoes

Prep time: 5 minutes Cooking time: 30 minutes Total time: 35 minutes

Ingredients

- 1 $\frac{3}{4}$ lbs small unpeeled Yukon Gold potatoes (about 16), washed to remove dirt and grit
- 6 large garlic cloves, peeled
- 1 Tbsp olive oil
- 2 Tbsp ($\frac{1}{4}$ stick) butter
- Salt and pepper
- $\frac{1}{2}$ c. sour cream (optional)
- 3 Tbsp chopped fresh chives (optional)

Directions

Generously butter a glass pie dish.

Cook potatoes and garlic in medium pot of boiling salted water until potatoes are fork tender, about 15 minutes. Drain and let stand 5 minutes to dry the surface. Discard garlic.

Arrange potatoes close together in prepared dish. Using wooden spoon, smash potatoes coarsely until they split open. Drizzle with oil, dot with butter, and sprinkle with salt and pepper.

Preheat broiler. Broil potatoes until crisp and golden, watching closely to avoid burning, 8 to 10 minutes. Top with dollops of sour cream and chives to serve.

Note: These dishes were picked to pair with the *2007 Hahn Monterey Merlot*. The depth and tannins in the wine are a welcomed accompaniment to the spices featured in the meatloaf and the garlic of the smashed potatoes. The brightness and smooth finish of the wine and the butter and olive oil in the recipes leave you with a lush ending mouthfeel. Enjoy these cool weather favorites before spring kicks into high gear. Cheers!