• Crémant from France:
  o Crémant de Loire
  o Crémant d'Alsace
  o Crémant de Bourgogne
• Chenin Blanc from the following locations:
  o Vouvray, France
  o Swartland, South Africa
  o Central Coast, California
• Red blends:
  o Red blends from Washington State
  o Rhône Valley blends, such as Côtes du Rhône, Gigondas, or Vacqueyras
  o 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 fraîche (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.