





CANA'S FEAST  
OREGON WINERY

 SEPTEMBER 2014 CELLAR CLUB 

## MEDITERRANEAN KOFTKA WITH TZATZIKI SAUCE

PAIRED WITH 2012 MOUNTAIN CUVÉE, YIELD: 16-20 PIECES

### KOFTKA INGREDIENTS:

4-6 CLOVES GARLIC, MINCED  
12 OZ GROUND BEEF, FINELY GROUND  
4 OZ GROUND PORK, FINELY GROUND  
3 TABLESPOONS CHOPPED FRESH PARSLEY  
3 TABLESPOONS CHOPPED FRESH MINT  
1 TEASPOON GROUND CUMIN  
1/2 TABLESPOON GROUND CINNAMON  
1/2 TEASPOON GROUND ALLSPICE  
1/4 TEASPOON GROUND GINGER  
1/4 TEASPOON GROUND BLACK PEPPER  
1 TEASPOON KOSHER SALT  
16 SKEWERS, SOAKED IN WATER FOR 30 MINUTES

### METHOD:

1. Combine all ingredients and form 16 balls, similar to an oval flat meatball.
2. Cook on a pre-heated grill for 3-5 minutes.
3. Serve immediately with Tzatziki Sauce.

### TZATZIKI SAUCE INGREDIENTS:

2 CLOVES GARLIC, MINCED  
1 EACH CUCUMBER, PEELED, SEEDED AND DICED SMALL  
2 TABLESPOONS WHITE WINE VINEGAR  
2 TABLESPOONS CHOPPED FRESH DILL  
1 CUP GREEK YOGURT  
1 CUP SOUR CREAM  
1 TEASPOON SALT  
1/4 TEASPOON WHITE PEPPER

### METHOD:

1. Combine all ingredients and serve chilled.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

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