

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil for lining the pans and tenting the food
- Baking spray/pan coating
- Tongs
- Spatula
- A small sauté pan, ideally non-stick, and a lid for it, or two pans if you don't want to clean them in between courses
- A serving spoon
- Plates, shallow bowls, and silverware

When you get everything home, refrigerate the food and wine samples immediately.

Course 1, served with the 2018 Merryvale Chardonnay: Seared chicken with vanilla-peach butter and chicken cracklings.

Course 2, served with the 2019 Varnum Old Vine Riesling: Pork and shrimp potsticker with soy and fish sauce broth.

Course 3, served with the 2016 Malat Pinot Noir Classic: Braised pork shoulder with smoked plum, and cassis demiglace.

Course 4, served with the 2017 Callaghan Vineyards "Cimmaron Vineyard" Aglianico: Oxtail deshebrada with minted ancho-tomato jam and crispy spiced onion.

On Sunday:

2:45- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:25- take wines 1 and 2 out of the refrigerator and set a pan on a burner over low heat.

3:30- log in to the tasting, , put the chicken on the foil-lined pan and heat in the oven until the edges sizzle, about two minutes. Plate the chicken, put a dollop of the butter on top and let it begin to melt, and enjoy it with wine number 1 while we meet Andrew. From here on out, we'll base our next steps on where we are in the tasting rather than sticking to what the clock says.

Next step- Take wines 3 and 4 out of the refrigerator.

Heat the sauté pan over medium heat. Put the oil in the pan and when it heats up and becomes visibly thin, or when a few drops water create a splatter in the pan. Sear the potsticker on one side. When it crisps and becomes golden brown, turn it over to sear the other side. When that side browns, pour in the broth, remove from the heat and cover it to steam the inside of the dumpling. Serve in a shallow bowl in the broth. Serve with wine number 2 and meet Cyler.

Next step- On a sheet pan lined with aluminum foil, heat the braised pork and the smoked plums until they begin to sizzle, about two minutes. Meanwhile, heat the sauce in a sauté pan over low heat until it begins to bubble. Remove from heat immediately, plate the pork, pour the sauce over it and garnish with the plums. Enjoy with wine number 3 while we talk with Sariya.

Next step- On a sheet pan lined with aluminum foil, heat the oxtails in the oven until they sizzle, about 2 minutes. Plate them and crumble the onion over the top. Enjoy with wine number 4 while we talk to Kent.