



Dionne with Beef & Mushroom Lasagna

Dionne Wine Notes:

Full bodied red, highly fruit forward with blackberry nose and palate and hints of smoke and earthiness. Best paired with hearty stews, roasts, meat dishes and tomato-based recipes.

Pairing Recipe:

Beef & Mushroom Lasagna

Instructions:

1. Sauté mushrooms in oil over high heat with thyme and $\frac{1}{4}$ tsp salt until browned (~7 min). Set aside.
2. Brown beef in same pot (~5 min). Add onion, oregano, garlic; cook 8 min.
3. Deglaze with red wine (~10 min). Add tomatoes, mushrooms, 1 tsp salt, $\frac{1}{2}$ tsp pepper. Simmer 10 min until thick.
4. Béchamel: Melt butter, whisk in flour (2 min). Gradually whisk in milk. Boil 2-3 min until thick. Season with nutmeg, salt, pepper.
5. Assemble in buttered 9x13 dish: 3 noodles → $\frac{1}{2}$ cups sauce → $\frac{1}{2}$ cups béchamel → $\frac{1}{4}$ cup Parmesan. x3 layers. Top with remaining sauce + mozzarella.
6. Bake at **350°F**, covered 40 min → uncovered 10 min. Rest 10 min before slicing.

Ingredients:

SAUCE

- 2 tbsp olive oil · 1 lb mushrooms, sliced $\frac{1}{4}$ " · $\frac{1}{2}$ lb ground beef · 1 onion, minced · 4 cloves garlic, sliced · $\frac{3}{4}$ cup South Dominion Vineyard Dionne dry red wine · 28 oz crushed tomatoes · 1 tsp each dried oregano & thyme · salt & pepper

BÉCHAMEL

- 6 tbsp butter · $\frac{1}{2}$ cup flour · 5 cups whole milk · $\frac{1}{4}$ tsp nutmeg · salt & pepper

ASSEMBLY

- 9 oz no-boil lasagna noodles · $\frac{1}{4}$ cups Parmesan, grated · 2 cups mozzarella, shredded