



HAPPY FEBRUARY 14TH

AN EASY VALENTINE'S DAY COOKBOOK
FOR PEOPLE WHO DON'T CELEBRATE
VALENTINE'S DAY OR DO SO BEGRUDGINGLY



ABOUT SONOMA GOURMET

We're makers of the world's best sauces and olive oils. Seriously. We're driven by flavor—bringing things together in unique ways to make them more interesting.

We don't believe in compromising. Ever. That's what sets us apart. It's why we cook in small batches using the absolute best ingredients—fresh, real, local, and delicious. We can't make things taste great if we start with ingredients that don't taste great. And having Sonoma Valley as our pantry goes a long way to making that happen.

Making delicious food is why we get up in the morning. We have a passion for raising the bar on flavor and sharing as much as we can with as many as we can. We love to mix it up, mash it up, and turn it up. And encourage you to do the same.



LET'S GET COOKING

This book wasn't made in protest against Valentine's Day.

It was created as a nod to those on the other side of the fence, by belief or circumstance. Maybe they can't bear another manufactured holiday. Maybe they don't trust a flying archer wearing only a diaper. Maybe, deep down, they're totally okay skipping the prix fixe restaurant menus. Maybe their current relationship status gets a checkmark next to single. Whatever the case, this is for them.

The following recipes are super simple, quite delicious, and absolutely meant to be eaten in sweatpants on the sofa.

Each recipe was created to make two generous servings because we don't discriminate between dinner for two or dinner for one with leftovers.

Some recipes have suggested substitutions to help those living their best vegetarian, gluten-free, whole30, paleo, keto, or vegan lives.

So, throw on your slippers, and let's get cooking!





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— PART 1 —

SOUP & SALAD



CHUNKY GAZPACHO

PREP: 14 MINUTES

WAIT: 1 HOUR

SERVINGS: 2

25 oz. jar Sonoma Gourmet Roasted Veggie
Sauce

1 tablespoon fresh lemon juice

1/2 jalapeño pepper, seeded and minced

1 tablespoon olive oil

1/2 teaspoon sherry vinegar

1 medium fresh tomato, diced

1 yellow bell pepper, seeded and diced

2 green onions, thinly sliced

1/2 English cucumber, diced

2 tablespoons chopped fresh basil

3/4 teaspoon kosher salt

1 teaspoon freshly ground black pepper

1 tablespoon minced chives

1. In a large bowl, combine the Roasted Veggie Sauce, lemon juice, jalapeño, olive oil, and sherry vinegar. Mix well.
2. Stir in the tomato, yellow bell pepper, green onion, cucumber, basil, salt, and pepper. Cover and refrigerate for at least 30 minutes and up to overnight.
3. Remove from the fridge, stir well, and serve garnished with minced chives.



TOMATO & BURRATA SALAD

PREP: 5 MINUTES

COOK: 25 MINUTES

SERVINGS: 2

8 ounces cherry tomatoes	2 cups fresh basil
2 large garlic cloves	4 ounces fresh burrata
1 teaspoon red pepper flakes	2 teaspoons freshly ground black pepper
2 tablespoons <u>Sonoma Gourmet Basil</u>	1/4 cup pine nuts, toasted and crushed
<u>Parmesan Olive Oil</u> , divided	1 tablespoon aged balsamic vinegar
4 sprigs fresh thyme	2 teaspoons flaky sea salt

1. Preheat the oven to 450 degrees with one of the racks in the middle of the oven.
2. In a large bowl, toss the tomatoes and garlic with a tablespoon of the Basil Parmesan Olive Oil, and thyme.
3. Spread the tomatoes and garlic in a single layer on a rimmed sheet pan lined with parchment. Pop in the oven and roast for 20 to 25 minutes.
4. Tear the burrata and basil into pieces and scatter them on a platter. Season well with salt and pepper.
5. Remove the tomatoes from the oven, remove the woody thyme stems, and spoon the tomatoes and juices over the burrata.
6. Sprinkle the pine nuts on top and drizzle with the balsamic vinegar and remaining olive oil.



* For Keto, omit balsamic vinegar.





— PART 2 —

SOMETHING DIFFERENT

KALE PESTO WHITE CHEDDAR FONDUE

PREP: 10 MINUTES

COOK: 15 MINUTES

SERVINGS: 2

1 cup of [Sonoma Gourmet Kale Pesto White Cheddar Sauce](#)

1 cup shredded gruyere cheese

2 tablespoons dry white wine

1 teaspoon sherry vinegar

$\frac{1}{8}$ teaspoon nutmeg

$\frac{1}{8}$ teaspoon cayenne pepper

8 lightly steamed asparagus spears

1 large portobello mushroom, stem removed and cut into thick slices

$\frac{1}{2}$ Granny Smith apple, cut into 1/4-inch-thick slices

$\frac{1}{4}$ loaf sourdough bread, torn into 1-inch pieces

$\frac{1}{2}$ cup sliced dried soppressata

1. In a medium bowl, combine the Kale Pesto White Cheddar Sauce and the grated gruyere.
2. In a medium heavy saucepan (or a stove-safe fondue pot), bring the wine and sherry vinegar to a simmer over medium-low heat.
3. Add the cheese mixture a little at a time stirring well to incorporate. Keep stirring until the mixture is as smooth as possible. Add the nutmeg and cayenne and stir to combine.
4. Arrange the dipping ingredients on a platter. If not using a fondue pot, then carefully pour the fondue into a warm serving dish and make sure to stir regularly. Serve with small forks or longer wooden skewers and dip away.



* For Vegetarian, omit soppressata. For Gluten-Free, omit bread.





— PART 3 —

MAINS & PASTAS



BRAISED SHORT RIBS

PREP: 10 MINUTES

COOK: 3 HOURS

SERVINGS: 2

4 boneless English short ribs, 2 to 3 inches thick (approx. 2 lbs.)
1 tablespoon kosher salt
2 teaspoon freshly ground black pepper
 $\frac{1}{4}$ cup all-purpose or gluten-free flour
 $\frac{1}{2}$ teaspoon cayenne pepper

3 tablespoons olive oil, divided
1 yellow onion, finely diced
5 sprigs of fresh thyme
25 oz. jar of [Sonoma Gourmet Cherry Tomato Basil Sauce](#)
3 tablespoons minced chives

1. Preheat the oven to 325 degrees.
2. Season your short ribs with salt and pepper.
3. Add the cayenne and flour to a large Ziploc bag, seal, and shake to combine. Add the short ribs and shake to coat.
4. Heat 2 tablespoons of the oil in a large ovenproof Dutch oven over medium-high heat. Once the oil is shimmering, add the short ribs and brown, about 4 minutes. Flip and brown the other side. Remove from the pot and set aside.
5. Lower the heat to medium, add the remaining oil, onion, and thyme. Stir to combine and cook for 3 minutes.
6. Add the Cherry Tomato Basil Sauce and stir to combine. Add the short ribs back in and nestle them in the sauce, leaving a 1/2-inch or so exposed. Cover, put in the oven, and cook for 2 to 2.5 hours.
7. Remove from the oven, remove the thyme sprigs, and serve with your favorite sides, topping with a sprinkle of chives.
8. If desired, serve over a bed of polenta.



CIOPPINO

PREP: 15 MINUTES

COOK: 16 MINUTES

SERVINGS: 2

32 oz. jar Sonoma Gourmet Cioppino Sauce

1/4 cup dry white wine

1 tablespoon unsalted butter

2 teaspoons kosher salt

2 teaspoons crushed red pepper flakes

8 clams, scrubbed

1/3 pound of halibut, skin removed and cut into 2" chunks, seasoned with salt

8 mussels, scrubbed

4 large shrimp, peeled and deveined, seasoned with salt

4 ounces Dungeness crab meat

1/2 tablespoon fresh lemon juice

2 tablespoons chopped fresh parsley, plus more for garnish

Crusty sourdough bread for dipping (optional)

1. Heat a large stockpot or Dutch oven over medium heat.
2. Add wine and butter. Cook for 1 minute.
3. Add the Cioppino Sauce and red pepper flakes and stir to combine. Bring to a simmer (about 5 minutes).
4. Add clams and mussels. Cover and cook for 3 minutes.
5. Add halibut, submerge in broth, and cook for 3 minutes.
6. Add shrimp, submerge in broth, and cook for 3 minutes.
7. Add crab meat on top of the broth and cook for 1 minute.
8. Remove from heat, discard any clams or mussels that didn't open, and season if necessary.
9. Add lemon juice and parsley and stir to combine.
10. Ladle the cioppino into bowls, top with additional parsley, and serve with crusty bread



* For Gluten-Free, omit crusty bread. For Paleo, omit crusty bread. For Keto, omit crusty bread. For Whole30, omit crusty bread and sub white wine with 2 tablespoons of rice wine vinegar.





BUTTERNUT SQUASH RISOTTO

PREP: 5 MINUTES

COOK: 40 MINUTES

SERVINGS: 2

2 cups of [Sonoma Gourmet Butternut Squash Sauce](#)

2 cups vegetable stock

2 tablespoons olive oil, plus more for garnish

1/2 small yellow onion, thinly sliced

Kosher salt, to taste

1/2 cup Arborio rice

1 tablespoon minced fresh sage

1/2 teaspoon minced fresh rosemary

1/4 cup dry white wine

1/4 cup grated parmesan cheese

Kosher salt, to taste

Freshly ground pepper, to taste

1. In a large saucepan over medium-high heat, whisk together the Butternut Squash Sauce and the stock. Bring just to a simmer, 8 to 10 minutes, and then keep warm over super low heat.
2. In a large saucepan over medium heat, warm the olive oil. Add the onions and a pinch of salt. Stir to combine and cook for 4 to 5 minutes, making sure the onions darken but don't brown.
3. Add the rice and stir until the grains are well coated. Cook for 3 to 4 minutes.
4. Add the sage, rosemary, and wine, and stir until it's almost absorbed, 3 to 4 minutes.
5. Add the simmering stock mixture a ladleful at a time, stirring frequently after each addition. Wait until the stock is almost completely absorbed before adding more.
6. When the rice is tender and looks creamy, after about 20 minutes, stir in the remaining tablespoon of butter, the cheese, a teaspoon of salt, and a teaspoon of pepper.
7. Add more stock if needed so the rice is thick and creamy. Let stand for 2 minutes. Top with the remaining minced sage and a drizzle of olive oil.



For Vegan, sub parmesan cheese with 2 tablespoons nutritional yeast.

BACON GNOCCHI ALFREDO

PREP: 5 MINUTES

COOK: 25 MINUTES

SERVINGS: 2

15.5 oz. jar Sonoma Gourmet Bacon Alfredo

Sauce

1/4 cup grated parmesan cheese, plus 2
tablespoons for garnish

1 egg yolk, beaten

8 ounces of gnocchi

2 strips thick-cut, smoked bacon, chopped

1 large clove garlic, grated

1 teaspoon grated lemon zest

3/4 teaspoon kosher salt

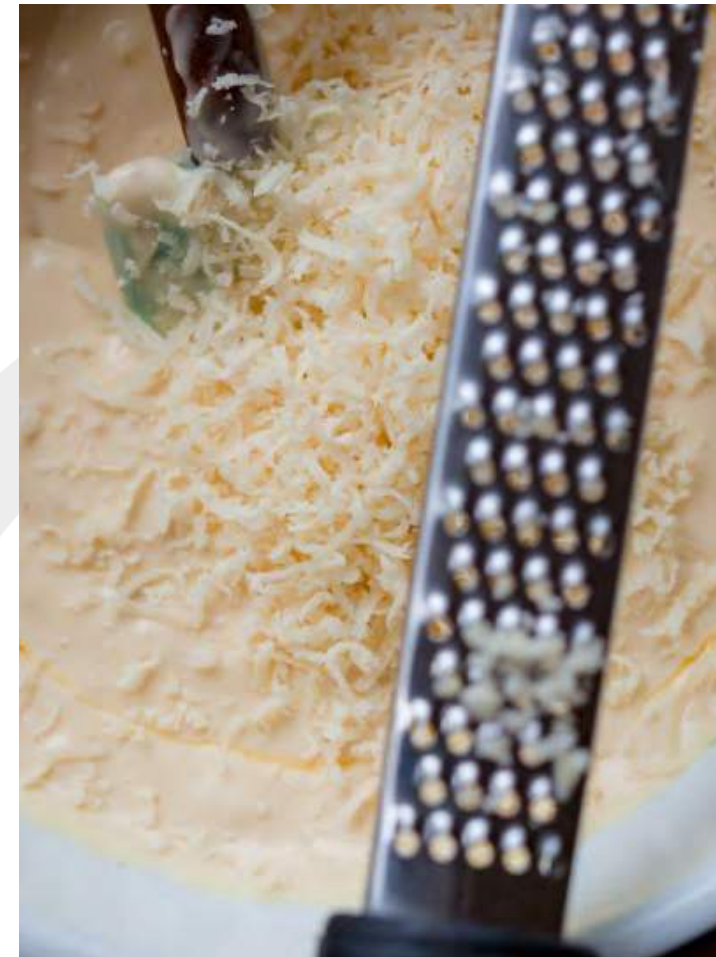
1 teaspoon freshly cracked pepper to taste

1 tablespoon chopped parsley for garnish

1. Bring a large pot of well-salted water to a boil.
2. In a medium bowl, mix the Bacon Alfredo Sauce, egg yolk, and 1/4 cup grated parmesan cheese. Set aside.
3. In a large skillet over medium-high heat, cook chopped bacon to desired crispness. Remove the bacon, leaving the rendered fat in the skillet.
4. Add gnocchi to the water and cook for 1 minute less than the directions on the package. Drain the gnocchi and set aside.
5. Reheat the reserved bacon fat in the skillet over low heat. Add the garlic and sauté for 30 seconds. Add the alfredo-parmesan mixture, bacon, lemon zest, salt, and black pepper. Gently stir to combine.
6. Dish up and top with remaining grated parmesan and chopped parsley.



* For Gluten-Free, sub gnocchi with gluten-free or potato gnocchi.



— PART 4 —

A LIGHT DESSERT





SAUTÉED DATES WITH GOAT CHEESE

PREP: 5 MINUTES

COOK: 3 MINUTES

SERVINGS: 2

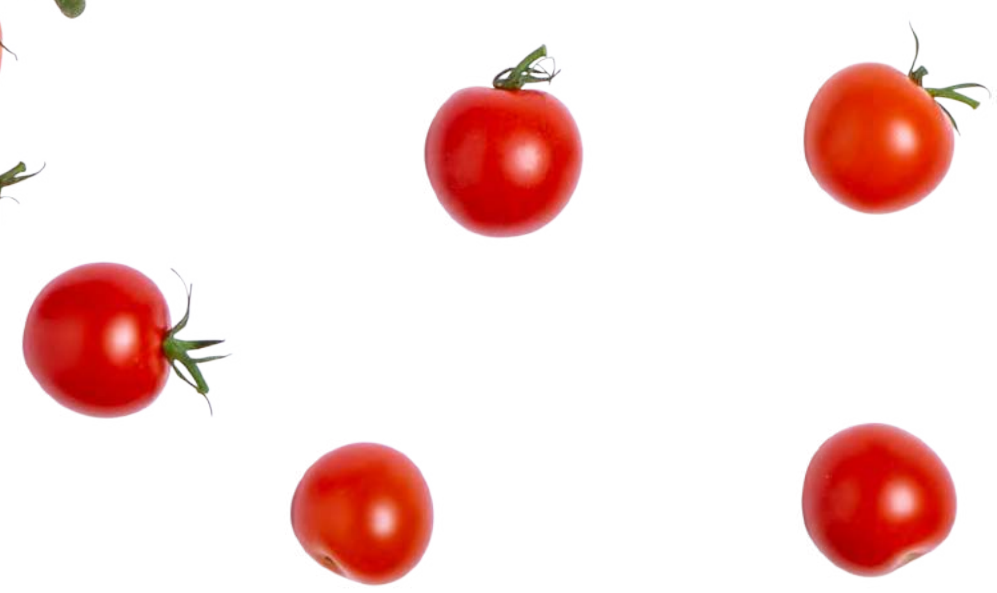
2 tablespoons [Sonoma Gourmet Orange & Rosemary Olive Oil](#)
10 dates, unpitted

1 ounce goat cheese
Flaky sea salt

1. In a medium bowl, toss the dates with the Orange & Rosemary Olive Oil.
2. Heat a skillet over medium heat. Once hot, add the dates and oil and sauté for 2 to 3 minutes, turning often so they don't burn.
3. Remove from heat and divide onto plates, drizzling the skillet oil over top. Crumble little goat cheese onto each plate and sprinkle everything with the flaky salt.



* For Paleo, Whole30, or Vegan, omit goat cheese.



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