

Festive FALL FLAVORS

FAMILY FEATURES

There's a chill in the air. Fall is here. As the days grow shorter and the weather gets cooler, savory courses and rich, delectable sauces replace the lighter meals of summer. Soon it will be time to entertain friends and family at special holiday meals.

A delicious, juicy New York strip steak from Allen Brothers crowned with a sweet sauce of California Raisins and red wine makes a special meal, anytime. Crunchy, roasted USA-Grown Peanuts add depth and flare to a green bean salad for a generous reminder that fall brings a multitude of new flavor options. Combinations of familiar ingredients like USA-Grown Peanuts, California Raisins and Allen Brothers prime meats with the bounty of fall's harvest increase flavor options to unbelievable levels.

Consider serving up the best pairings of ingredients, as showcased in the following dishes. Each recipe serves six, or can be doubled, tripled or increased even more for larger crowds. For more information on the additional side dishes shown in the photos, visit www.LoveYourRaisins.com.

Order The Great Steakhouse Steaks, the very finest selections of USDA prime beef, from Allen Brothers at www.absteaks.com or call 800-957-0111. Then, serve your choice with one of these tasty recipes or one of many others found at www.LoveYourRaisins.com and www.nationalpeanutboard.org.

Wise Choices Sweepstakes

What's the wisest choice you've ever made? Go to www.LoveYourRaisins.com to enter the Wise Choices Sweepstakes for a chance to win a trip to a luxurious California spa. Enter and receive a Wise Choices On-the-Go bag filled with spa items as well as healthy snacking options with California Raisins. Supply is limited so enter now. Contest ends January 15, 2007.



Grilled Filet Mignon With California Raisin-Onion Jam and USA-Grown Peanut Garden Sauté

Serves: 6

Raisin-Onion Jam

- 1/2 tablespoon olive oil
- 1/4 medium yellow onion, thinly sliced (julienne)
- 1 tablespoon balsamic vinegar
- 1/2 tablespoon honey
- 1/4 cup California raisins
- 1 small sprig fresh thyme
- 1/2 teaspoon fresh lemon zest
- Salt and pepper to taste

Blue Cheese Glaze

- 1/2 cup crumbled Gorgonzola cheese
- 2 tablespoons mayonnaise
- 1/2 tablespoon chopped parsley
- 1/2 tablespoon chopped chives
- 1/4 teaspoon black pepper

Garden Sauté

- 3 ounces steak-cut bacon, diced
- 2 1/4 teaspoons chopped garlic
- 1 1/2 tablespoons chopped shallot
- 6 cups fresh chopped Swiss chard leaves or beet greens, stems and ribs removed
- 3/4 cup roasted USA-grown peanuts
- Salt and pepper to taste

Filet

- 6 filet mignon (about 6 ounces each)
- Olive oil
- Salt and pepper, to taste

For jam, heat oil in 12-inch skillet over medium heat. Add onions and cook until soft. Stir in vinegar and honey; cook 1 minute. Add raisins, thyme and lemon zest; cook over medium heat until reduced. Remove thyme sprig and divide mixture in half. Add half to food processor or blender and pulse until smooth. Combine with remaining mixture in skillet and mix well. Season to taste and set aside.

In a small bowl, combine ingredients for blue cheese glaze; mix well and set aside. Cook bacon in large sautépan over medium-high heat for 6 to 7 minutes, until almost crispy. Add garlic and shallot; cook 2 to 3 minutes more until soft. Stir in Swiss chard; cook and toss until wilted, 3 to 4 minutes. Stir in peanuts and season to taste.

To serve, brush steaks with oil and season with salt and pepper. Spoon 1 to 2 tablespoons of glaze onto each steak. Grill steaks over high heat for 4 to 5 minutes per side until they reach preferred doneness (145°F for medium rare) and glaze is golden brown. Remove from grill and add a heaping dollop of jam. Serve with garden sauté.



Spicy California Raisin-Wine Sauced New York Strip With Warm Green Bean—USA-Grown Peanut Salad

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Serves: 6

New York Strip

- 2 tablespoons chopped garlic
- 2 tablespoons cumin
- 2 tablespoons Dijon mustard
- 1 1/2 tablespoons salt
- 1/4 cup olive oil
- 6 New York strip steaks (about 12 ounces each)

Spicy Raisin-Wine Sauce

- 1/2 cup red wine
- 1/4 cup California raisins
- 1 tablespoon honey
- 2 tablespoons Dijon mustard
- 1 teaspoon chopped fresh oregano
- 1/2 teaspoon chopped cilantro
- 1 teaspoon chipotle peppers canned in adobo sauce
- 1/2 teaspoon chopped shallot
- Salt and pepper to taste

Warm Green Bean Salad

- 2 tablespoons olive oil
- 1 1/2 pounds fresh green beans, trimmed and blanched
- 2 tablespoons chopped shallot
- 1/2 cup roasted red peppers, cut into matchstick-size pieces (julienne)
- 1 cup roasted USA-grown peanuts
- 2 tablespoons chopped fresh parsley
- 1/4 cup balsamic vinegar
- Salt and pepper to taste

Combine garlic, cumin, coriander, salt and olive oil in small bowl and mix together. Rub onto steaks and arrange in shallow dish; refrigerate 1 to 2 hours.

In small sautépan, heat wine just to boiling for sauce. Measure raisins into small bowl and pour wine over; let stand 10 to 15 minutes until raisins are soft. Add remaining ingredients and puree in food processor or blender; set aside.

For salad, heat oil in large skillet and sauté shallot over medium-high heat 2 to 3 minutes. Add remaining ingredients; cook until heated through and beans are tender-crisp.

To serve, remove steak from refrigerator; drain and grill over high heat for 4 minutes per side until preferred doneness (145°F for medium rare). Remove from grill and drizzle with raisin wine sauce. Serve with green bean-peanut salad.

Grilled Veal Chop With California Raisin Pilaf and Toasted USA-Grown Peanuts

Serves: 6

Veal

- 6 veal chops (about 10 ounces each)
- 1 12-ounce bottle garlic-olive oil marinade
- Salt and pepper, to taste

Rice Pilaf

- 1 5.9-ounce package rice pilaf mix
- 1/2 cup California raisins
- 1 cup USA-grown peanuts, toasted
- 1/4 cup chopped parsley

Combine chops and marinade in shallow pan; let stand 1 to 2 hours in refrigerator, turning occasionally. Cook pilaf according to package directions. Add remaining ingredients to hot pilaf and mix together. Keep hot.

Remove chops from marinade. Discard used marinade and grill chops over high heat 5 to 6 minutes per side until done (145°F for medium rare). Spoon 1/4 cup pilaf onto each serving plate; arrange grilled veal chop on top. Serve immediately.



Grilled Veal Chop With California Raisin Pilaf With USA-Grown Toasted Peanuts