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Justino's



RECIPES
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Rainwater Three Years Old

Pale and complex with a dry finish, this is an excellent all-purpose wine that can be enjoyed before or after meals. It is a frequent addition to fine cuisine.

Squash with Madeira

1 1/4lb Acorn or butternut squash
2 Tbs butter
2 Tbs oil - corn oil recommended
1 c. heavy cream
1/4 c. Justino Rainwater Madeira
salt & pepper to taste
1/2 c. chopped walnuts
2 Tbs melted butter
1/2 c. breadcrumbs

Peel, quarter and seed squash. Cut into 1/4 inch slices. Sauté in butter and oil until lightly browned (2-3 minutes). Butter a 1 quart baking dish. Place half of squash in dish. Sprinkle with salt and pepper. Pour on half of a mixture of the cream and Madeira. Top with remaining squash and season. Pour on remaining cream and Madeira mixture. Combine crumbs and nuts with melted butter and sprinkle on top. Bake at 325F for 45 minutes or until squash is done. Serves 6.

Madeira cake - simple, yet excellent

1 package yellow cake
1 package French vanilla instant pudding mix (3.4oz.)
4 eggs
3/4 c. cooking oil
3/4 c. Justino Rainwater Madeira
1/2 c. poppy seeds (optional)
Powdered sugar for decoration

Preheat oven to 350F. Pour all ingredients in medium bowl and beat on medium speed for 2 minutes. Pour into a greased 10-inch bunt pan. Bake for 40 minutes. Cake is done once toothpick inserted in center comes out clean. Take out of the pan and let cool on rack. Sprinkle with powdered sugar.