



# January Newsletter

Volume 1. 2025

## UPCOMING EVENTS



**SLOCAL'S ONLY!**  
**Complimentary Tasting**  
**Thursday-Monday**  
**through January**  
**From 10:00a.m.-3:30p.m.**

Enjoy a complimentary wine and cheese pairing through the month of January for all of our amazing SLO County locals. Try our Winter menu featuring new wines and cheeses.



## 2019 MERLOT

This Merlot displays aromatic notes of black tea and lush fruit. On the palate, rich flavors of cranberry sauce and tart plum lead to a soft velvet finish.

## VALENTINE'S DAY CHOCOLATE & WINE PAIRING

**February 13th-17th**  
**Thursday- Monday**  
**From 10:00a.m.-3:30p.m.**



This February, Mitchella is showcasing a carefully curated selection of chocolates paired with our exquisite handcrafted wines for a truly remarkable experience.

How do you Mitchella?

**And the winner is Jay Salyer!**



His photo is titled "Wonderful Wine in Wichita". He took this photo while sharing Mitchella wine with family in Wichita, KS.

**Regularly -\$32**

**\$25.60-20% OFF**  
Non Wine Club

**\$22.40-30% OFF**  
Wine Club



# Chili Verde



Makes 4-6 servings



4-8 Hours depending on preference

## INGREDIENTS

- **2 lbs. pork (bottom or shoulder) cut into 1" cubes**
- **1/2 C flour**
- **1 Tbsp. cumin**
- **1 Tbsp. coriander**
- **1 Tbsp. paprika**
- **1 Tbsp. onion powder**
- **1 Tbsp. garlic powder**
- **1 Tbsp. salt**
- **3 lbs. fresh tomatillos (rinse and remove husks)**
- **12 cloves of garlic, peeled**
- **3 medium to large fresh Pasilla chilis (or Anaheim)**
- **2 medium yellow/sweet onions, finely chopped**
- **1/2 medium bunch of cilantro, chopped (add more to taste)**
- **2 limes zested, then juiced**
- **4 C. chicken broth**
- **3 Tbsp. olive oil**

## DIRECTIONS

1. In a food storage bag, combine the flour, cumin, coriander, paprika, onion powder, garlic powder and salt and mix well. Add approximately 1/3 of the cubed pork to the bag, coat with the flour mixture and brown in a hot pan with 1 Tbsp. olive oil for each batch.
2. Remove from pan and place in a crock pot. Line a cookie sheet with foil, arrange the tomatillos, garlic, and Pasilla chilis, and then roast under the broiler until they blister. Save all of the juices on the pan. Place the chilis in a plastic bag to steam them for 15-30 minutes.
3. While the tomatillos and chilis are cooling, add the onions, cilantro, limes, and chicken broth to the crock pot. Remove the seeds and skin from the Pasillas. Place the garlic and half the tomatillos in a blender, make sure they have cooled, and just barely puree, 10-30 seconds depending on your blender, place in the crock pot. Add the cleaned Pasillas and the other half of the tomatillos, give them a quick blend and add them to the crock pot.
4. Cook as slow as possible, preferably 8 hours, but 4 hours will work. If you would like it a little thicker, mix 1/2 cube softened butter and 1/4 cup flour together then add to the crock pot about an hour before serving.