



April 2019

Grilled Lamb Rib Chops with a Rosemary & Sage Crust

Wine Pairing: 2016 Enkidu Cuvée 'JM' Red Blend, Sonoma County

Serves 4 entrée portions

Ingredients:

- *1/2 cup loosely packed medium-finely chopped fresh flat-leaf parsley*
- *3 Tbs. loosely packed medium-finely chopped fresh rosemary*
- *1-1/2 Tbs. loosely packed medium-finely chopped fresh sage*
- *1 tsp. kosher salt*
- *1/2 tsp. freshly ground black pepper*
- *12 bone-in lamb rib chops, 1/2-inch thick*
- *Olive oil for coating the grill rack*

Directions:

Using your fingers, thoroughly mix the parsley, rosemary, sage, salt, and pepper in a shallow baking dish or pie pan. Coat the chops all over with the herbs, pressing gently with your fingers to help the herbs adhere. You can grill the chops right away or cover them tightly with plastic wrap and refrigerate for up to 4 hours.

When you're ready to cook the chops, prepare a charcoal grill so it's medium hot, or heat a gas grill to medium high. Scrub the grate clean with a brush and oil it lightly. Use tongs to carefully set the chops on the grill. Cook until the herbs are deep brown but not charred and the meat is medium rare, 3 to 5 min. per side. If there are flare-ups, move the chops to another part of the grill. To test for doneness, bend or cut into the chops next to the bone and check for medium-rare meat. Transfer to a warm platter and let rest in a warm place for 5 min. before serving.

Recipe From: *Jerry Traunfeld, Fine Cooking, Issue 52*



April 2019

Sausage and Charred Broccoli Pizza

Wine Pairing: 2016 Deltetto Barbera d'Alba, Piedmont, Italy

Makes two 10- to 11-inch pizzas

Ingredients:

- 4 oz. broccolini spears (about 6 medium)
- 2 Tbs. extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- Flour for the peel
- 2 8-oz. balls store-bought pizza dough at room temperature
- 4 oz. fresh mozzarella, torn into 1/2 -inch pieces
- 2 Tbs. heavy cream
- 5 oz. spicy or sweet Italian sausage, cooked and crumbled
- 1/4 cup crumbled or cubed (1/4 inch) ricotta salata
- 2 small mild hot chiles, such as Fresno, very thinly sliced
- Flaky sea salt



Directions:

Put a pizza stone on the lowest rack of the oven, heat the oven to 550°F, and let the stone heat for at least a half-hour.

Meanwhile, prepare a medium-high gas or charcoal fire or heat a grill pan over medium-high heat. In a medium bowl, toss the broccolini with 2 tsp. oil, 1/4 tsp. salt, and 1/4 tsp. pepper. Grill, turning occasionally, until beginning to char, about 4 minutes. Let cool briefly and cut into 1/2-inch pieces; you will need about 1/2 cup.

Lightly flour a pizza peel. Stretch one dough ball into a 10- to 11-inch round and transfer it to the peel. Sprinkle half of the mozzarella over the dough round. Drizzle with half of the heavy cream and top with half of the broccolini, sausage, ricotta salata, and chiles.

Slide the dough onto the hot stone and bake until the cheese is melted and the crust is nicely browned, about 8 minutes. Transfer to a cutting board, drizzle with 2 tsp. of the remaining oil, and sprinkle with sea salt. Repeat to make the second pizza.

Recipe By: Richard Sible, *Fine Cooking*, June/July 2015



April 2019

Asparagus Risotto

Pairing: 2017 Weingut Weixelbaum 'Stephanus' Grüner Veltliner, Kamptal, Austria

Serves 4 entrée portions

Ingredients:

- 1 pound asparagus, trimmed, cut into 2-inch lengths
- 5 cups canned low-salt chicken broth
- 2 tablespoons olive oil
- 1/2 cup chopped onion
- 1 1/2 cups arborio rice
- 1/2 cup dry white wine
- 6 tablespoons (3/4 stick) butter
- 3/4 cup freshly grated Parmesan cheese (about 3 ounces)
- Lemon zest (optional)



Directions:

Blanch asparagus pieces in large pot of boiling, salted water 2 minutes. Drain. Rinse asparagus under cold water. Drain asparagus well.

Bring chicken broth to simmer in small saucepan. Reduce heat to low and keep broth hot. Heat olive oil in heavy large saucepan over medium heat. Add chopped onion and sauté until translucent, about 4 minutes. Add rice and stir 3 minutes. Add dry white wine and cook until liquid evaporates. Continue cooking until rice is tender but still slightly firm in center and mixture is creamy, adding chicken broth 1 cup at a time and stirring almost constantly, about 20 minutes. Add blanched asparagus pieces and stir until heated through, about 2 minutes. Remove from heat. Add 6 tablespoons butter and stir until incorporated. Stir in grated Parmesan cheese. Season risotto to taste with salt, pepper and lemon zest.

Recipe By: *Bon Appétit*, May 1995



April 2019

Roasted Shrimp with Rosemary and Thyme

Wine Pairing: 2017 Eisacktaler Kellerei Cantina Valle Isarco Pinot Grigio, Alto Adige, Italy

Serves 4 entrée portions

Ingredients:

- 6 Tbs. extra-virgin olive oil
- 6 fresh thyme sprigs
- 3 large fresh rosemary sprigs, halved
- Freshly ground black pepper
- 1-1/2 lb. extra-large shrimp (26 to 30 per lb.), preferably wild, peeled and deveined
- 1-1/2 Tbs. white wine vinegar
- Kosher salt

Directions:

Position a rack in the center of the oven and heat the oven to 400°F. Pour the oil into a 9×13-inch baking dish. Add the thyme, rosemary, and 1 tsp. pepper and bake until the oil mixture is fragrant, about 12 minutes.

Add the shrimp to the dish and toss with tongs until coated. Bake the shrimp until pink and firm, 8 to 10 minutes.

Add the vinegar and 1/2 tsp. salt, toss well, and let rest at room temperature until the oil cools slightly, about 5 minutes. Discard the herbs (if you choose) and serve.

Recipe By: Bruce Weinstein, Mark Scarbrough, *Fine Cooking Issue 110*