



August 2018

## Lamb Shoulder Steaks with Ratatouille

**Wine Pairing:** 2016 Domaine Juliette Avril Châteauneuf-du-Pape, Rhône Valley, France

**Makes 4 entrée portions**

### Ingredients:

- *1/4 cup plus 1 tablespoon extra-virgin olive oil*
- *1 medium onion, halved and sliced 1/4 inch thick*
- *1 large garlic clove, minced*
- *1 bay leaf*
- *Kosher salt*
- *Freshly ground pepper*
- *1 eggplant, cut into 1/4-inch dice*
- *1 zucchini, cut into 1/4-inch dice*
- *One 14-ounce can crushed tomatoes*
- *1 teaspoon dried oregano*
- *Four 10-ounce lamb shoulder steaks, about 3/4 inch thick*
- *3 tablespoons red wine vinegar*
- *6 jarred piquillo peppers, diced*
- *1/4 cup freshly grated Parmesan cheese*



### Directions:

In a large skillet, heat 3 tablespoons of the olive oil until shimmering. Add the onion, garlic and bay leaf, season with salt and pepper and cook over moderately high heat, stirring occasionally, until the onion is lightly browned, about 5 minutes. Add the eggplant and cook until just tender, about 3 minutes. Add the zucchini and cook until just tender, about 3 minutes. Stir in the tomatoes with their juices and the oregano and bring to a boil, then reduce the heat to moderately low and simmer until the juices thicken, 8 to 10 minutes.

Meanwhile, in another large skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Season the lamb shoulder steaks with salt and pepper and cook over high heat, turning once, until nicely browned, 6 to 8 minutes for medium-rare. Transfer the steaks to plates. Discard the fat from the skillet.

Set the skillet over low heat, add the vinegar and cook, scraping up the browned bits on the bottom, until nearly evaporated, about 30 seconds. Stir in 1/4 cup of the ratatouille, then return this mixture to the remaining ratatouille. Discard the bay leaf. Stir in the piquillo peppers and cheese and season with salt and pepper. Mound the ratatouille on the lamb steaks and serve.

**Recipe By:** *Alexandra Guarnaschelli, Food & Wine*



August 2018

## Bacon-Wrapped Pork Tenderloin

**Wine Pairing:** 2015 Rotie Cellars Northern Blend, Walla Walla Valley, Washington

**Makes 4 entrée portions**

### Ingredients:

- 4 garlic cloves, plus 2 whole heads
- 5 sprigs rosemary
- 1 tablespoon fennel seeds
- 1 ½ teaspoons kosher salt
- 2 tablespoons extra-virgin olive oil, divided
- Freshly ground black pepper
- 1 1½-pound pork tenderloin
- 4 slices bacon



### Directions:

Preheat oven to 425°. Peel and finely chop 4 garlic cloves. Cut 2 whole heads of garlic in half crosswise. Strip leaves off 1 rosemary sprig, discard stem, and finely chop leaves. Finely chop 1 Tbsp. fennel seeds.

Mix chopped garlic, chopped rosemary, chopped fennel seeds, salt, and 1 Tbsp. oil in a small bowl; season with pepper. Rub garlic mixture all over 1½ lb. pork tenderloin on a rimmed baking sheet (if you have time to do this in the morning, great; chill pork until dinner). Scatter remaining 4 rosemary sprigs in a large baking dish and set tenderloin on top. Wrap 4 bacon slices around tenderloin, tucking ends underneath so bacon stays put. Nestle halved heads of garlic around tenderloin and drizzle with remaining 1 Tbsp. oil.

Roast until an instant-read thermometer inserted into thickest part of tenderloin registers 145° for medium, 30–40 minutes. Transfer to a cutting board and let rest at least 10 minutes before slicing.

**Recipe By:** Gerardo Gonzalez, *Bon Appétit*, August 2017



August 2018

## Honey-and-Lemon-Glazed Roast Chicken

**Wine Pairing:** 2015 Vermillion Red, California

**Makes 8 entrée portions**

### Ingredients:

- *1/4 cup plus 1 teaspoon honey*
- *2 tablespoons plus 1 teaspoon fresh lemon juice*
- *2 tablespoons soy sauce*
- *Three 3-pound chickens*
- *Salt*
- *9 large rosemary sprigs*
- *9 garlic cloves, quartered*
- *1 lemon, cut into 12 wedges*

### Directions:

Preheat the oven to 450°. In a small bowl, combine the honey, lemon juice and soy sauce. Set the chickens on a large rimmed baking sheet and tuck the wing tips underneath. Season the cavities with salt and stuff each one with 3 rosemary sprigs, 3 quartered garlic cloves and 4 lemon wedges. Brush two-thirds of the honey glaze over the chickens and season lightly with salt. Roast in the middle of the oven for 30 minutes.

Reduce the oven temperature to 325°. Rotate the chickens in the pan and brush with the remaining glaze. Roast the chickens for about 45 minutes longer, until the juices run clear when the thighs are pierced; turn the pan halfway through roasting. Transfer the chickens to a carving board and let rest for 15 minutes. Carve the chickens and serve.

**Recipe By:** *Mauricio Couly and Piero Incisa Della Rocchetta, Food & Wine, May 2011*