



August 2018

## Steamed Mussels with Crisp Chorizo and Potatoes

**Wine Pairing:** 2017 Terra de Asorei 'Nai' Albariño, Rías Baixas, Spain

**Serves 4 entrée portions**

### Ingredients:

- 1 large Yukon Gold potato, peeled and cut into medium dice
- 1 Tbs. white wine vinegar
- Kosher salt
- 2 Tbs. extra-virgin olive oil
- 5 oz. Spanish chorizo cut into small dice (about 1 cup)
- 1/3 cup plus 1 Tbs. finely chopped fresh flat-leaf parsley
- 1 small sweet onion, finely chopped
- 1 large clove garlic, thinly sliced
- 4 lb. mussels, cleaned
- 1 cup dry white wine



### Directions:

Put the potato in a 4-quart saucepan and add enough water to cover by 1 inch. Add the vinegar and 1 Tbs. salt. Bring to a boil over high heat and cook until barely tender, about 4 minutes. Drain and spread on a plate in a single layer to dry.

Heat the oil in a 7- to 8-quart Dutch oven or other heavy-duty pot over medium-high heat. Add the chorizo and potato, spread in an even layer, and cook without stirring until golden brown on the bottom, 5 to 7 minutes. Continue cooking, stirring occasionally, until golden on all sides, 3 to 5 minutes more. Stir in the 1/4 cup parsley, season with a generous pinch of salt, and cook for another 30 seconds. Using a slotted spoon, transfer the mixture to a plate and set aside.

Add the onion and garlic to the pot, and cook over medium-high heat, stirring frequently, until just tender, about 3 minutes (do not brown). Add the mussels and the wine. Increase the heat to high, cover, and cook, shaking the pot once or twice, until the mussels open, 3 to 5 minutes. (Discard any that don't open.) Toss the mussels with the liquid. Add the remaining 1 Tbs. parsley and the chorizo mixture, toss again, and serve.

**Recipe From:** Mindy Fox, *Fine Cooking*, April/May 2016



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## Grilled Chicken with Apricot-Balsamic Glaze

**Wine Pairing:** 2017 Kinero 'Alice' Grenache Blanc, Paso Robles, CA

**Serves 6 to 8 entrée portions**

### Ingredients:

- 2 Tbs. *unsalted butter*
- 1/2 cup *apricot preserves (preferably without corn syrup)*
- 3 Tbs. *balsamic vinegar*
- 1/2 tsp. *crushed red pepper flakes*
- 1/4 tsp. *chopped fresh rosemary*
- *Kosher salt*
- *Vegetable oil for the grill*
- *Two 4-lb. chickens, each cut into 8 pieces, or 5 to 6 lb. good-quality bone-in skin-on chicken thighs, drumsticks, and breasts, each breast half cut into two pieces*
- *Freshly ground black pepper*

### Directions:

In a small saucepan, melt the butter over medium heat. Add the preserves, vinegar, red pepper flakes, rosemary, and a large pinch of salt; stir to combine. Bring to a boil, reduce the heat to medium low and simmer, stirring occasionally, until slightly thickened, 3 to 5 minutes. Remove from the heat and let cool to room temperature. (If making ahead, store covered in the refrigerator. Before using, warm over low heat to loosen the consistency.)

Prepare a medium gas or charcoal grill fire. Using a stiff wire brush, scrub the cooking grate thoroughly. Dip a folded paper towel into vegetable oil and, using tongs, rub it over the grill grate.

Season the chicken lightly with salt and pepper. Set the parts skin side down on the grill. Cook, covered, until the skin is golden brown, about 10 minutes. Stay near the grill, especially during the first 10 minutes, to manage any flare-ups, by moving pieces out of the way. If the chicken is browning too quickly, turn the heat down slightly or close the vents partially. Flip the chicken and cook until an instant-read thermometer reads 165°F in the thickest part of each piece, 5 to 10 minutes more. The thighs, legs, and thinner breast pieces are apt to cook a little faster than the thicker breast pieces. Transfer each piece to a platter when done and tent with foil.

When all the chicken is done, brush it with the glaze on all sides. Return the chicken to the grill and cook for another minute or so on each side to caramelize the glaze. Brush the chicken with any remaining glaze and serve.

**Recipe By:** *Maryellen Driscoll, Fine Cooking, Issue 93*



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## Caprese Burgers

**Wine Pairing:** 2017 Domaine Les Gryphees 'Cuvée le Paquet' Beaujolais, France

**Serves** 6 entrée portions

### Ingredients:

- 2 cups basil leaves
- 1/4 cup salted roasted almonds
- 1 garlic clove
- 1/2 cup extra-virgin olive oil, plus more for brushing
- 1/4 cup grated Pecorino-Romano cheese
- Salt
- Freshly ground pepper
- 1 pound ground beef chuck
- 1 pound ground beef sirloin
- 8 ounces fresh mozzarella, cut into 6 slices
- 6 brioche hamburger buns, split
- 2 tomatoes, sliced
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### Directions:

In a food processor, combine the basil with the almonds and garlic and pulse until the almonds are finely chopped. Add the 1/2 cup of olive oil and process to a paste. Add the grated Pecorino and pulse to combine. Season the pesto with salt and pepper. You should have about 1 cup.

Transfer 1/4 cup of the pesto to a bowl. Add the ground chuck and ground sirloin and a pinch of salt and gently knead to blend. Form the mixture into six 4-inch patties, about 3/4 inch thick. Brush the burger patties lightly with olive oil.

Light a grill and oil the grates. Grill the burgers over moderately high heat for 3 minutes. Flip the burgers, top them with the mozzarella slices and close the grill. Cook for 3 minutes longer for medium-rare burgers. Grill the buns until lightly toasted, then spread some of the pesto on the bottoms. Top with the burgers, the tomatoes and the remaining pesto. Close the burgers and serve right away.

**Recipe By:** Grace Parisi, Food & Wine, August 2012



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## Red Wine–Braised Short Ribs

**Wine Pairing:** 2015 Gian Carlo Burlotto Cascina Massara Barbera d'Alba, Piedmont, Italy

**Serves 6 entrée portions**

### Ingredients:

- 5 pound bone-in beef short ribs, cut crosswise into 2" pieces
- Kosher salt and freshly ground black pepper
- 3 tablespoons vegetable oil
- 3 medium onions, chopped
- 3 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3 tablespoons all-purpose flour
- 1 tablespoon tomato paste
- 1 750-milliliter bottle dry red wine
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 4 sprigs oregano
- 2 sprigs rosemary
- 2 fresh or dried bay leaves
- 1 head of garlic, halved crosswise
- 4 cups low-salt beef stock

### Directions:

Preheat oven to 350°F. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high heat. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 tablespoons drippings from pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2-2 1/2 hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.

**Recipe By:** Jenny Rosenstrach & Andy Ward, *Bon Appétit*, October 2011