



December 2018

## Smashed Potatoes with Wagon Wheel Fondue

**Wine Pairing:** 2017 Domaine Jean Vullien Jacquère, Vin de Savoie AOP, France

**Serves 8 appetizer portions**

### Ingredients:

#### POTATOES

- 3 1/2 pounds small Yukon Gold or fingerling potatoes, scrubbed
- Kosher salt
- 1/2 cup extra-virgin olive oil
- Freshly ground pepper
- 2 tablespoons chopped thyme
- 1 tablespoon chopped rosemary
- 12 garlic cloves, smashed

#### FONDUE

- 1 1/2 cups heavy cream
- 9 ounces Cowgirl Creamery Wagon Wheel, raclette or imported Fontina cheese, shredded (3 cups)
- 3 large egg yolks, beaten
- 2 tablespoons unsalted butter
- 1/4 cup crème fraîche
- Small parsley leaves, for garnish

### Directions:

Preheat the oven to 400°. In a small pot, cover the potatoes with water. Add salt, bring to a simmer and cook until the potatoes are tender, about 10 minutes. Drain the potatoes and spread them out on 2 baking sheets to cool slightly. Lightly crush the potatoes so that they split at the sides but remain intact.

Drizzle the olive oil over the potatoes and season with salt and pepper, carefully turning to coat. Sprinkle the thyme, rosemary and garlic on top. Roast the potatoes for about 30 minutes, flipping them halfway through, until golden and crisp; discard the garlic.

In a saucepan, bring the cream just to a boil. Put the cheese in a heatproof bowl set over a saucepan of simmering water. Stir in the hot cream until the cheese is melted and smooth. Stir in the egg yolks, butter and crème fraîche and cook over low heat, stirring, until thickened, about 10 minutes. Let cool slightly.

Arrange the potatoes on a platter and drizzle with a little of the cheese fondue. Garnish with parsley and serve with the remaining fondue.

**Recipe From:** *Stuart Brioza, Food & Wine, December 2014*



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## Sear-Roasted Halibut with Blood Orange Salsa

**Wine Pairing:** 2015 Dirler-Cade Sylvaner 'Cuvée Vieilles Vignes', Alsace, France

**Serves 4 entrée portions**

**Ingredients:**

### **SALSA**

- *3/4 cup fresh navel or Valencia orange juice (from 2 medium oranges)*
- *3 small blood oranges, cut into segments, segments cut in half*
- *2 Tbs. minced red onion*
- *1 Tbs. chopped fresh cilantro*
- *1 Tbs. extra-virgin olive oil*
- *1 Tbs. finely grated navel or Valencia orange zest*
- *Kosher salt and freshly ground black pepper*



### **HALIBUT**

- *1 tsp. finely grated navel or Valencia orange zest (from 1 small orange)*
- *1 tsp. chopped fresh thyme*
- *Kosher salt and freshly ground black pepper*
- *4 6-oz. skinless halibut fillets*
- *3 Tbs. olive oil*

**Directions:**

In a small saucepan, boil the orange juice over medium heat until reduced to 1/4 cup, 8 to 10 minutes. Let cool.

In a medium bowl, combine the reduced orange juice, blood orange segments, onion, cilantro, olive oil, and orange zest. Season to taste with salt and pepper.

In a small bowl, mix the orange zest, thyme, 1-1/2 tsp. salt, and 1/2 tsp. pepper. Rub the mixture all over the halibut fillets. Heat the oil in a 12-inch ovenproof skillet over medium-high heat. When the oil is shimmering hot, arrange the fillets in the pan. Sear for about 2 minutes without moving; then use a thin slotted metal spatula to lift a piece of fish and check the color. When the fillets are nicely browned, flip them and put the pan in the oven.

Roast until the halibut is just cooked through, 3 to 5 minutes. Remove the pan from the oven and transfer the halibut to serving plates. Spoon some of the salsa over each fillet.

**Recipe By:** *Joanne Weir, Fine Cooking Issue 97*



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## Beef-and-Bacon Meatloaf

**Pairing:** 2017 Kalleske 'Clarry's GSM', Barossa Valley, Australia

**Serves** 8 entrée portions

### Ingredients:

- 1 tablespoon olive oil
- 1 onion, grated on large holes of a box grater
- 1 garlic clove, finely chopped
- $\frac{3}{4}$  cup ketchup
- $\frac{1}{4}$  cup apple cider vinegar
- 3 tablespoons dark brown sugar
- $\frac{1}{4}$  teaspoon cayenne pepper
- $\frac{3}{4}$  cup low-sodium chicken broth
- $\frac{1}{2}$  cup chopped fresh parsley
- 2 large eggs
- $\frac{2}{3}$  cup fine breadcrumbs
- $\frac{1}{2}$  cup finely grated Parmesan
- 1 tablespoon kosher salt
- $\frac{1}{4}$  teaspoon freshly ground black pepper
- 2 pounds ground beef chuck (15% fat)
- 6 thin strips bacon

### Directions:

Preheat oven to 350°. Line a rimmed baking sheet with foil, then parchment paper.

Heat oil over medium in a small skillet. Cook onion and garlic, stirring occasionally, until very soft, about 4 minutes. Transfer to a large bowl.

Meanwhile, bring ketchup, vinegar, brown sugar, and cayenne to a boil in a small saucepan, reduce heat, and simmer, stirring occasionally, until slightly reduced and syrupy, about 5 minutes. Transfer 2 tablespoons ketchup mixture to a blender; add broth and parsley and blend until smooth. Set remaining ketchup mixture aside.

Add broth mixture, eggs, breadcrumbs, Parmesan, salt, and pepper to onion and garlic; mix to combine. Add beef and mix well with your hands to combine. Transfer meatloaf mixture to prepared pan and form into a long log (about 12"x5"), smoothing surface. Spread reserved ketchup mixture over top and drape bacon in a crisscross pattern over loaf, tucking underneath. Bake until an instant-read thermometer inserted into the center registers 165° and bacon is crisp, 70–80 minutes. Let rest 10 minutes before slicing.

**Recipe By:** *Jessie Damuck, Bon Appétit*



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## Pasta with Pancetta, Shallots and Sage

**Wine Pairing:** 2015 Matteo Correggia Barbera d'Alba DOC, Piedmont, Italy

**Serves 6 entrée portions**

### Ingredients:

- *1/4 cup extra-virgin olive oil*
- *1/2 pound thinly sliced pancetta, cut into 1/2-inch-thick strips*
- *1/3 cup dry white wine*
- *1 fresh red chile, seeded and thinly sliced*
- *6 large shallots, thinly sliced (2 cups)*
- *1/4 cup sage leaves, torn*
- *3 plum tomatoes—peeled, seeded and cut into 1/4-inch strips*
- *1 pound rigatoni*
- *Salt and freshly ground black pepper*



### Directions:

In a large skillet, heat 1 tablespoon of the olive oil. Add the pancetta and cook over moderately low heat until most of the fat has rendered and the pancetta is golden, about 10 minutes. Add the wine and simmer over moderately high heat until evaporated, about 3 minutes. With a slotted spoon, transfer the pancetta to a bowl and toss with the chile. Pour the fat off and return the skillet to the stove.

Heat the remaining 3 tablespoons of olive oil in the skillet. Add the shallots and sage leaves and cook over low heat, stirring occasionally, until the shallots are translucent, about 8 minutes. Stir in the tomatoes and cook until softened, about 4 minutes. Add the pancetta and chile and cook over low heat, stirring occasionally, until the sauce thickens, about 10 minutes.

Meanwhile, bring a large pot of salted water to a boil. Add the rigatoni and cook until al dente, reserving 1/2 cup of the pasta cooking water. Drain the rigatoni and return the pasta to the pot. Stir in the shallot-and-pancetta mixture along with the reserved pasta cooking water. Season with salt and pepper, toss well and serve.

**Recipe By:** *Salvatore Denaro, Food & Wine, April 2013*