



December 2018

Brussels Sprout, Bacon and Gruyère Frittata

Wine Pairing: NV Terres Secrètes Crémant de Bourgogne Blanc de Noirs Brut, Burgundy, France

Serves 4 to 6 Entrée Portions

Ingredients:

- 1/2 pound thick-cut bacon, diced
- 2 shallots, halved and thinly sliced
- 3/4 pound brussel sprouts, halved & sliced 1/4 inch thick
- Kosher salt
- Freshly ground pepper
- 8 large eggs
- 2 tablespoons whole milk
- 1 cup shredded Gruyère cheese
- 1/4 cup snipped chives



Directions:

Preheat the broiler and position a rack 6 inches from the heat. In a 12-inch nonstick ovenproof skillet, cook the bacon over moderately high heat, stirring occasionally, until softened, 3 to 5 minutes. Add the shallots and cook, stirring occasionally, until softened, about 3 minutes. Add the brussel sprouts, season with salt and pepper and cook, tossing occasionally, until crisp-tender and lightly browned, about 5 minutes.

Meanwhile, in a large bowl, beat the eggs with the milk, 1 teaspoon of salt and 1/4 teaspoon of pepper. Stir in the shredded cheese and snipped chives. Pour the egg mixture into the skillet and cook over moderate heat, stirring gently, until the eggs start to set and the bottom is lightly browned, about 5 minutes. Transfer the skillet to the oven and broil the frittata for about 3 minutes, until the center is just set. Run a rubber spatula around the edge of the frittata and slide it onto a serving plate, then cut it into 6 pieces and serve.

Recipe By: Justin Chapple, Food & Wine, January 2014



December 2018

Baked Camembert with Pear & Marcona Almond

Wine Pairing: NV Champagne Guiborat 'Pur Prisme', Blanc de Blancs Grand Cru, Brut Nature, France

Serves 6 Appetizer Portions

Ingredients:

- *One 8-ounce round of ripe Camembert*
- *1 tablespoon pear brandy*
- *1 tablespoon pure maple syrup*
- *Pinch of salt*
- *1/4 cup chopped marcona almonds*
- *2 Bosc pears, cut into thin wedges*
- *2 teaspoons fresh lemon juice*



Directions:

Preheat the oven to 400°. Put the Camembert in a small baking dish. In a bowl, combine the brandy, maple syrup and salt and pour over the cheese. Bake for about 7 minutes, until the cheese is very soft. Spoon any liquid over the cheese and sprinkle with the almonds. Toss the pears with the lemon juice and serve alongside the cheese.

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



December 2018

Baltimore-Style Crab Cakes

Wine Pairing: NV Tassin Blanc de Blancs, Aube, Champagne, France

Serves 4 Starter Portions

Ingredients:

- 1/2 cup mayonnaise
- 1 large egg, beaten
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon hot sauce
- 1 pound jumbo lump crab meat, picked over
- 20 saltine crackers, finely crushed
- 1/4 cup canola oil
- Lemon wedges, for serving



Directions:

In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce and hot sauce until smooth.

In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.

Scoop the crab mixture into eight 1/3-cup mounds; lightly pack into 8 patties, about 1 1/2 inches thick. In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side. Transfer the crab cakes to plates and serve with lemon wedges.

Recipe By: Andrew Zimmern, *Food & Wine*, June 2012