



DECEMBER 2017

Swedish Meatballs

Wine Pairing: N.V. Paltrinieri 'Leclisse' Lambrusco Di Sorbara D.O.C., Emilia-Romagna, Italy

Serves 10-12 appetizer portions

Ingredients:

- 2 slices white bread, crusts removed
- 1 cup whole milk
- 2 tablespoons unsalted butter
- 3 tablespoons vegetable oil
- 1 medium onion, minced
- 3/4 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1 pound ground pork
- 1 pound ground beef
- 2 teaspoons celery salt
- 1 1/2 teaspoons kosher salt
- 1 large egg, lightly beaten
- 1 cup heavy cream
- Freshly ground black pepper

Directions:

In a large bowl, soak the bread in the milk until very soft, 5 minutes. In a medium skillet, melt 1 tablespoon of the butter in 1 tablespoon of the oil until shimmering. Add the onion and cook over low heat, stirring, until softened, 5 minutes. Add the cumin and cayenne and cook until fragrant, 1 minute. Let cool.

Add the ground pork and beef to the soaked bread. Gently mix in the cooked onion, celery salt, kosher salt and beaten egg until thoroughly combined. Refrigerate until firm, about 30 minutes.

Shape the meat mixture into 1-inch meatballs. In a large skillet, melt the remaining tablespoon of butter in the remaining 2 tablespoons of oil. Add the meatballs and cook over moderately high heat, turning occasionally, until browned and cooked through, about 8 minutes; reduce the heat to moderately low if the meatballs begin to brown too quickly. Drain on paper towels.

Pour off the fat from the skillet, add the cream and scrape up any browned bits from the bottom of the pan. Simmer over moderately low heat until reduced by one-third, about 4 minutes. Season with salt and black pepper. Return the meatballs to the sauce and simmer for 2 minutes before serving.

Recipe By: Fredrika Stjärne, *Food & Wine Magazine*, February 2002



DECEMBER 2017

Creamy Seafood Risotto

Wine Pairing: N.V. Bonnet-Ponson Non-Dosé Premier Cru, Champagne, France

Serves 6 entrée portions

Ingredients:

- 3 cups bottled clam juice
- 2 1/2 cups water
- 2 tablespoons extra-virgin olive oil
- 1 small onion, finely chopped
- Salt and freshly ground pepper
- 1 1/2 cups arborio rice (10 ounces)
- Pinch of saffron threads
- 1/2 cup dry white wine
- 1 tablespoon unsalted butter
- 1 shallot, minced
- 1/2 pound cooked shrimp, cut into thirds
- 1/2 pound lump crab meat, picked over
- 2 tablespoons chopped flat-leaf parsley
- 1/2 cup mascarpone cheese

Directions:

In a medium saucepan, combine the clam broth and water and bring to a simmer. Keep warm.

In a large saucepan, heat the olive oil. Add the onion, season with salt and pepper and cook over moderate heat, stirring, until softened, about 5 minutes. Add the rice and cook for 1 minute, stirring to thoroughly coat. Crumble the saffron into the wine and add it to the rice. Cook, stirring until the wine is absorbed. Add 1 cup of the warm clam juice and cook over moderate heat, stirring constantly, until nearly absorbed. Continue adding the juice 1/2 cup at a time, and stirring constantly until it is nearly absorbed between additions. The risotto is done when the rice is al dente and suspended in a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.

Melt the butter in a large skillet. Add the shallot and cook over moderate heat until softened, about 2 minutes. Add the shrimp and crab and cook until just heated through. Scrape the seafood into the risotto and stir in the parsley and mascarpone. Serve immediately.

Recipe By: Grace Parisi, February 2009



DECEMBER 2017

Salmon Tartare with Chips

Wine Pairing: N.V. Jean Vesselle Brut Réserve, Champagne, France

Serves 8 appetizer portions

Ingredients:

- *1 English cucumber—peeled, seeded and cut into 1/4-inch pieces*
- *Fine sea salt*
- *Pepper*
- *8 ounce skinless salmon fillet, finely chopped*
- *8 ounce skinless hot-smoked salmon fillet, finely chopped*
- *1/2 cup finely chopped chives*
- *1/2 cup finely chopped dill sprigs*
- *12 cornichons, finely chopped*
- *1 small shallot, finely chopped*
- *1 tablespoon fresh lemon juice*
- *3/4 cup crème fraîche*
- *Potato chips or crostini, for serving*

Directions:

In a colander set over a bowl, toss the cucumber with 2 teaspoons of sea salt and let stand for 30 minutes. Rinse the cucumber well and pat dry with paper towels.

Transfer the cucumber to a medium bowl and stir in the fresh salmon, hot-smoked salmon, chives, dill, cornichons, shallot and lemon juice. Gently fold in the crème fraîche until just incorporated. Season with salt and pepper and serve with potato chips or crostini.

Recipe By: *Nadine Levy Redzepi, Food & Wine Magazine, December 2017*