



December 2017

Crab & Avocado Salad

Wine Pairing: 2015 Bokisch Albariño, Terra Alta Vineyard, Lodi, CA

Serves 4 first course portions

Ingredients:

- 3 Tbs. mayonnaise
- 2 Tbs. buttermilk
- 1/2 tsp. grated lemon zest
- 2 tsp. fresh lemon juice; more for sprinkling
- 1/2 tsp. Dijon mustard
- Kosher salt and freshly ground black or white pepper
- 8 oz. crabmeat, preferably lump, picked over to remove bits of shell
- 1/2 cup finely chopped celery from the inner ribs and leaves
- 3 Tbs. chopped fresh chives (1/2-inch pieces)
- 1 ripe avocado, peeled, pitted, and cut into 3/4-inch pieces
- 1 head Boston or Bibb lettuce, washed (for lining the plates)

Directions:

In a small bowl, whisk the mayonnaise, buttermilk, lemon zest, lemon juice, and mustard. Season with salt and pepper to taste. In a medium bowl, mix the crabmeat, celery, and 2 Tbs. of the chives. Fold in the dressing gently so as not to break up the crabmeat. Gently fold in the avocado. Taste for salt and pepper. Line four salad plates with lettuce leaves, heap a scoop of the crab salad on each, and garnish with the remaining chives. Sprinkle each serving with 1/2 tsp. lemon juice and serve.

Recipe By: Molly Stevens, *Fine Cooking Magazine*, Issue 59



December 2017

Coconut Curry Mussels

Wine Pairing: 2016 Union Sacré 'Fräulein' Riesling, Riven Rock Vineyard, San Luis Obispo, CA

Serves 4 entrée portions

Ingredients:

- One 1 1/2-inch piece of fresh ginger, peeled
- 4 garlic cloves, halved
- 1/2 cup water
- 1 tablespoon extra-virgin olive oil
- 2 large Spanish onions, coarsely chopped
- 4 jalapeños—halved, seeded and thinly sliced
- 2 stalks lemongrass, inner white bulb only, thinly sliced crosswise
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon turmeric
- One 12-ounce can evaporated skim milk
- 1/2 cup unsweetened coconut milk
- 3 pounds mussels, scrubbed and debearded
- 2 tablespoons fresh lime juice
- Kosher salt
- 1/3 cup coarsely chopped cilantro
- Lime wedges, for serving

Directions:

In a mini-food processor, coarsely chop the ginger and garlic. Add the water and process until almost smooth.

Heat the oil in a large enameled cast-iron casserole. Add the onions, cover and cook over low heat, stirring occasionally, until softened, about 10 minutes. Add the jalapeños, lemongrass, cumin, coriander, turmeric and the garlic and ginger puree and cook, stirring, for 2 minutes. Stir in the evaporated milk and coconut milk and bring to a simmer. Remove from the heat and let stand for at least 30 minutes or for up to 4 hours.

Bring the curry broth to a boil. Stir in the mussels, cover and cook over moderate heat just until the mussels open, about 7 minutes; discard any that don't open. Stir in the lime juice and season with salt. Spoon the mussels and their broth into shallow bowls, sprinkle with the cilantro and serve with lime wedges.

Recipe By: Ann Chantal Altman *Bon Appétit*, March 2001



December 2017

Pomegranate-Glazed Roast Pork

Wine Pairing: 2015 Groom Bush Block Zinfandel, Barossa Valley, Australia

Serves 8 entrée portions

Ingredients:

- *1/2 cup pomegranate molasses*
- *1 1/2 tablespoons pure maple syrup*
- *4 garlic cloves, minced*
- *1 tablespoon dry mustard*
- *2 teaspoons chopped rosemary*
- *One 5 1/2-pound pork rib roast, at room temperature*
- *2 tablespoons canola oil*
- *Kosher salt and freshly ground pepper*

Directions:

Mix the molasses, maple syrup, garlic, dry mustard and rosemary to make a glaze. Rub the pork with the oil, season with salt and pepper, and roast in a 500° oven for 25 minutes. Reduce the oven temperature to 375° and roast for 20 minutes. Brush the roast with the glaze and cook for 25 minutes or until the center reaches 155°; brush with glaze again 10 minutes before it's done. Let the roast stand for 15 minutes, then carve and serve with the pan juices mixed with the remaining glaze.

Recipe By: *Gerry Hayden, Food & Wine, October 2006*



December 2017

Mustard-and-Herb-Butter-Rubbed Prime Rib

Wine Pairing: 2015 Domaine Girard Rouge, Malepère A.O.P., Languedoc-Roussillon, France

Serves 8 to 10 entrée portions

Ingredients:

Lamb Loin

- 4 oz. (1/2 cup) unsalted butter, cut into chunks
- 6 medium cloves garlic
- 1/4 cup loosely packed fresh rosemary leaves
- 1/4 cup loosely packed fresh sage leaves
- 1/4 cup loosely packed fresh thyme leaves
- 1/4 cup Dijon mustard
- 1 Tbs. Worcestershire sauce
- Kosher salt and freshly ground black pepper
- 1 5- to 6-lb. boneless beef rib roast, patted dry
- 2 Tbs. olive oil, if needed for searing

Directions:

Melt the butter in an 8-inch skillet over medium heat. Let it foam until it turns light brown and smells nutty, about 5 minutes. Immediately pour the butter into a small heatproof bowl, leaving most of the milk solids in the bottom of the skillet. Refrigerate the butter until solid, about 1 hour.

Purée the garlic, rosemary, sage, thyme, mustard, Worcestershire, 1-1/2 tsp. salt, and 1 tsp. pepper with the solidified browned butter in a food processor to make a thick paste. Reserve 1/4 cup of the butter and rub the rest all over the roast. Put the roast fat side up on a rack set in a roasting pan and let sit at room temperature for 1 hour before roasting.

Position a rack in the center of the oven and heat the oven to 300°F. Roast the beef until an instant-read thermometer registers 110°F for rare, about 1-1/2 hours, or 115°F for medium rare, about 10 minutes more. Remove the roast from the oven. Let sit, tented loosely with foil, for up to 2 hours (or continue with the recipe).

To sear in the oven: Heat the oven to 475°F. Roast until 125°F for rare or 130°F for medium rare, about 10 minutes.

Or, to sear on the stove: Heat the oil in a heavy 12-inch skillet until shimmering hot. Sear the beef, turning and pressing down with tongs, until browned all over and cooked to desired temperature, about 4 minutes per side. Transfer to a cutting board. If there was no earlier rest between roasting and searing, let the roast rest for 15 to 20 minutes. Slice and serve with the reserved mustard butter.

Recipe By: Lynne Curry, *Fine Cooking Magazine*, December/January 2015 Issue