



February 2018

Salmon Fillets with Herbed Leeks

Wine Pairing: 2015 Anthill Farms Pinot Noir, Sonoma Coast, CA

Makes 4 entrée portions

Ingredients:

For the fish:

- 4 salmon fillets (6 oz. each)
- Salt and freshly ground black pepper
- Extra-virgin olive oil
- 4 leaves fresh sage
- 4 sprigs fresh thyme
- Grated zest of 1/2 lemon



For the leeks:

- 1 Tbs. unsalted butter
- 2 Tbs. olive oil
- 3 large or 4 medium leeks (root and dark green parts removed), diced (to yield 3 cups), washed, and dried
- 1/2 tsp. salt; more to taste
- 4 cloves garlic, minced
- 1 Tbs. minced fresh sage
- 1 Tbs. minced fresh thyme
- Freshly ground black pepper

Directions:

Season the fish fillets with salt and pepper. Drizzle them lightly with olive oil, rub them with the sage and thyme and spread with the lemon zest. Lay a sage leaf and a sprig of thyme on each fillet. Cover with plastic wrap and refrigerate for up to an hour.

Heat the oven to 400°F. In a wide, heavy sauté pan, heat the butter and olive oil until very hot. Add the diced leeks, stir to coat well, and reduce the heat to medium low. Salt them lightly, stir again, and continue to cook slowly until the leeks are soft, about 15 minutes, stirring occasionally and adding a few tablespoons of water if the pan gets too dry or the leeks are browning too much. Add the garlic, chopped herbs, salt, and pepper and cook for a few minutes until the garlic is soft and fragrant. Spread the leeks in the bottom of a 2-1/2-qt. ovenproof baking dish. Lay the fish fillets on top and bake until a paring knife inserted in the fish feels warm when touched to your lip, about 20 minutes. To serve, spoon the herbed leeks over each fillet.

Recipe By: David Tanis, *Fine Cooking*, Issue 46



February 2018

Broiled Lamb Loin Chops with Olive-Mint Salsa

Wine Pairing: 2012 Saxon Brown Syrah, Parmelee-Hill Vineyard, Owl Box Block, Sonoma Coast, CA

Makes 4 entrée portions

Ingredients:

- 1 cup jarred brined olives, rinsed, pitted, and finely chopped
- 1/4 cup extra-virgin olive oil; more for the pan
- 1/4 cup chopped fresh flat-leaf parsley
- 1/4 cup chopped fresh mint
- 1 small shallot, minced (2 Tbs.)
- 1-1/2 Tbs. red wine vinegar
- 2 tsp. capers, rinsed and drained
- 1 tsp. finely grated orange zest
- Kosher salt and freshly ground black pepper
- Eight 1-1/2- to 2-inch-thick lamb loin chops, (about 3 lb.)

Directions:

In a medium bowl, mix the olives, 3 Tbs. of the oil, the parsley, mint, shallot, vinegar, capers, and orange zest. Season to taste with salt and pepper. Set aside for 20 minutes to let the flavors meld.

Position an oven rack 6 inches from the broiler and heat the broiler on high. Lightly oil the grate of a broiler pan and line the bottom of the pan with foil.

Rub the lamb chops with the remaining 1 Tbs. oil and generously season all over with salt and pepper. Set the lamb chops on the prepared pan and broil until well browned, about 8 minutes. Flip the chops and continue to cook until the second side is well browned, about 3 minutes more for medium rare. Let the lamb rest for 5 minutes.

Top each lamb chop with some of the olive salsa and serve.

Recipe By: *Melissa Pellegrino, Fine Cooking, Issue 103*



February 2018

Hanger Steak with Mushrooms and Red Wine Sauce

Wine Pairing: 2014 Château Gontey, Saint-Emilion Grand Cru, Bordeaux, France

Makes 4 entrée portions

Ingredients:

- 3 tablespoons extra-virgin olive oil, divided
- 12 ounces assorted mushrooms, torn or cut into large pieces
- Kosher salt, freshly ground pepper
- 4 tablespoons (½ stick) unsalted butter, divided
- 1½-pound hanger steak, trimmed, pounded to ½-inch thickness
- Coarsely cracked black pepper
- 3 garlic cloves, lightly crushed
- 1 6-inch sprig rosemary
- 1 cup dry red wine
- ¾ cup low-salt chicken stock
- 2 tablespoons chopped tarragon



Directions:

Heat 2 Tbsp. oil in a large heavy skillet over medium-high heat. Add mushrooms; cook, stirring occasionally, until soft and golden, about 7 minutes. Season to taste with salt and pepper. Transfer to a bowl; set aside.

Melt 1 Tbsp. butter with remaining 1 Tbsp. oil in same skillet over medium heat. Season steak with salt and cracked pepper. Add steak, garlic, and rosemary to skillet. Cook about 3 minutes per side for medium-rare. Transfer to a cutting board. Let rest while preparing sauce.

Discard garlic and rosemary from skillet. Pour off all but 1 Tbsp. fat. Add wine; cook, stirring up bits, until reduced to ¾ cup, about 3 minutes. Strain; return liquid to skillet. Stir in stock; bring to a boil. Simmer until reduced to ½ cup, about 5 minutes. Remove from heat; Whisk in 3 Tbsp. butter. Stir in mushrooms and 1 Tbsp. tarragon. Season with salt and pepper.

Spoon mushroom mixture onto plates. Thinly slice steak; serve over mushrooms. Garnish with remaining 1 Tbsp. tarragon.

Recipe By: *Bon Appétit Test Kitchen, December 2016*