



February 2019

Roasted Pesto Shrimp with Lemon Orzo

Wine Pairing: 2017 Azienda Agricola Durin Vermentino, Riviera Ligure di Ponente DOC, Italy

Serves 4 entrée portions

Ingredients:

- 2 1/2 ounces fresh basil leaves (2 cups firmly packed)
- Finely grated zest of 2 lemons, plus 1 tablespoon lemon juice
- 1/2 cup plus 2 tablespoons extra-virgin olive oil
- 1/2 cup raw pine nuts, plus 1/4 cup lightly toasted (see NOTE)
- 1/2 teaspoon kosher salt, plus more as needed
- 1 clove garlic
- 1 pound raw large (about 30-count) shrimp, peeled and deveined
- 7 ounces (about 1 cup) plain dried orzo
- 4 ounces mascarpone cheese
- Freshly ground black pepper



Directions:

Combine the basil, the tablespoon of lemon juice, the 1/2 cup of oil, the 1/2 cup of untoasted pine nuts, 1/2 teaspoon of salt and the garlic in a food processor; blend until well combined. The yield is about 1 cup. Place about 1/4 cup of the pesto in a mixing bowl for this dish; transfer the rest to a container with a tight-fitting lid, press plastic wrap directly onto the surface of the pesto and refrigerate for up to 3 days.

Preheat the oven to 425 degrees. Blot the shrimp dry with paper towels, place them on a rimmed baking sheet, toss with the remaining 2 tablespoons of oil and season lightly with salt. Roast until just pink and opaque, about 5 minutes. Let cool.

Meanwhile, make the orzo: Bring a medium pot of salted water to a boil over medium-high heat. Add the orzo and cook according to the package directions. Drain and transfer to a mixing bowl, then stir in the mascarpone, the toasted pine nuts and the lemon zest. Season lightly with salt and pepper, stirring to coat evenly.

Add the roasted shrimp to the pesto and toss to coat evenly. If you'd like to add more pesto, you've got it on hand.

Divide the dressed orzo among individual wide, shallow bowls. Top each portion with equal amounts of the pesto shrimp. Serve warm or at room temperature.

NOTE: Toast the pine nuts in a small, dry skillet over medium-low heat until fragrant and lightly browned, shaking the pan to avoid scorching. Let cool before using.

Recipe From: Maile Carpenter, *The Washington Post*, July 5, 2016



February 2019

Oysters Gratiné on the Half-Shell

Wine Pairing: 2017 Domaine Nebout Saint-Pourçain Blanc, 'Le Tressallier des Gravières', Loire Valley, France

Serves 4 appetizer portions

Ingredients:

- *3/4 cup (2 oz.) fresh white breadcrumbs (from a rustic loaf)*
- *2 Tbs. finely chopped fresh flat-leaf parsley*
- *1 Tbs. finely grated Parmigiano-Reggiano*
- *1-1/2 tsp. chopped fresh thyme*
- *1 tsp. lemon zest*
- *Pinch cayenne*
- *3 Tbs. unsalted butter*
- *1/4 cup finely chopped shallot*
- *12 to 18 medium oysters on the half-shell*

Directions:

Position an oven rack 6 inches from the broiler element and heat the broiler on high. In a medium bowl, mix the breadcrumbs, parsley, Parmigiano, thyme, lemon zest, and cayenne.

Melt the butter in a 10-inch skillet over medium-low heat. Add the shallot and cook until softened, about 6 minutes. Stir the shallot and butter into the breadcrumb mixture. Arrange the oysters on a small rimmed baking sheet. Using a tablespoon, evenly distribute the breadcrumbs among the oysters. Broil the oysters until golden brown, 2 to 3 minutes.

Recipe By: *Allison Ehri Kreitler, Fine Cooking*



February 2019

Wine-Braised Lamb Shanks with Herbes de Provence

Pairing: 2017 Domaine de Durban Beaumes-de-Venise, Rhône Valley, France

Serves 6 entrée portions

Ingredients:

- 5 tablespoons olive oil, divided
- 2 large leeks (white and pale green parts only), chopped (about 2 1/2 cups)
- 6 large whole garlic cloves
- Salt & Pepper to taste
- 6 large lamb shanks (12 to 14 ounces each)
- All purpose flour
- 2 2/3 cups dry red wine
- 1 cup canned crushed tomatoes with added puree
- 1/4 ounce dried porcini mushrooms
- 1 1/2 tablespoons dried herbes de Provence
- 1 1/4 pounds slender carrots, peeled, cut diagonally into 1/2-inch-long pieces
- 1/2 cup chopped fresh parsley

Directions:

Heat 1 tablespoon oil in heavy wide pot over medium heat. Add leeks and garlic; sauté until leeks soften, about 5 minutes. Transfer leek mixture to small bowl.

Sprinkle lamb shanks with salt and pepper; dust with flour to coat. Heat remaining 4 tablespoons oil in same pot over medium-high heat. Add lamb and cook until brown, turning occasionally, about 12 minutes. Add leek mixture, wine, tomatoes with puree, mushrooms, herbes de Provence, and carrots. Stir to coat lamb with vegetable mixture. Reduce heat to medium-low, cover, and simmer until lamb is very tender, turning twice, about 1 hour 30 minutes. Uncover and continue to simmer until sauce reduces slightly, about 10 minutes longer. Spoon off fat from pan juices. Season lamb to taste with salt and pepper.

Sprinkle with parsley and serve.

Recipe By: *Rozanne Gold, Bon Appétit*



February 2019

Pork Stew with Fennel and Butternut Squash

Wine Pairing: 2017 Omen Cabernet Sauvignon, Sierra Foothills & Paso Robles, CA

Serves 6 entrée portions

Ingredients:

- 3 pounds 2-inch pieces trimmed pork shoulder (Boston butt)
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried rubbed sage
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 2 tablespoons olive oil
- 1 cup chopped thinly sliced pancetta (about 4 ounces)
- 2 cups chopped onions
- 3 garlic cloves, chopped
- 1 28-ounce can diced tomatoes in juice
- 2 cups low-salt chicken broth
- 1 cup dry red wine
- 2 large fresh fennel bulbs; fronds chopped and reserved, bulbs cut into 1-inch cubes (about 5 cups)
- 3 lb Butternut squash peeled & cut into approx. twenty 1 1/2-inch cubes



Directions:

Place pork in large bowl. Mix next 6 ingredients in small bowl; sprinkle over pork, turning pork to coat evenly. Let stand 30 minutes.

Preheat oven to 350°F. Heat oil in large ovenproof pot over medium-high heat. Add pancetta and sauté until beginning to brown, about 3 minutes. Using slotted spoon, transfer pancetta to medium bowl. Add half of pork to pot; sauté until brown, about 8 minutes. Using slotted spoon, transfer pork to bowl with pancetta. Repeat with remaining pork. Add onions and garlic to pot; sauté until soft, about 5 minutes. Add tomatoes with juices, broth, wine, and pork mixture. Bring to boil, scraping up browned bits.

Cover pot; place in oven. Cook stew 1 hour. Add fennel bulbs, chopped fronds and squash cubes to stew. Cover and cook in oven until pork and vegetables are tender, about 30 minutes. Using slotted spoon, transfer meat and vegetables to large bowl; cover. Boil sauce over medium-high heat until thickened enough to coat spoon, about 25 minutes. Return meat and vegetables to sauce; season with salt and pepper. (Can be made 1 day ahead. Cool 30 minutes. Chill uncovered until cold, then cover and keep chilled.) Rewarm over low heat.

Recipe By: Bruce Aidells, *Bon Appétit*, January 2003