



February 2018

## Cod with Clams and White Wine

**Wine Pairing:** 2016 Château Argadens Blanc, Bordeaux, France

**Serves 4 entrée portions**

### Ingredients:

- Four 6-ounce skinless cod or hake fillets (1 1/4 inch thick)
- Salt and freshly ground pepper
- 2 tablespoons all-purpose flour
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, minced
- 1 pound clams, scrubbed
- 1/2 cup dry white wine
- 1/2 cup bottled clam broth
- 2 tablespoons unsalted butter
- 2 tablespoons chopped flat-leaf parsley
- Pinch of smoked sweet paprika (optional)



### Directions:

Preheat the oven to 375°. Season the fish with salt and pepper and dust lightly with the flour.

In a medium ovenproof skillet, heat 1 tablespoon of the olive oil until shimmering. Add the fish and cook over high heat until golden on the bottom, about 4 minutes. Flip the fish. Transfer the skillet to the oven and roast the fish for about 10 minutes, until the flesh flakes with a fork. Transfer the fish to bowls.

Meanwhile, in another large skillet, heat the remaining 1 tablespoon of olive oil until shimmering. Add the garlic and clams and cook over high heat for 1 minute. Add the wine and cook, stirring, for 1 minute. Add the clam broth and cook, stirring, until the clams open and the liquid is reduced to about 1/4 cup, about 7 minutes. Tilt the skillet so the liquid pools to one side. Add the butter to the skillet and swirl until melted. Toss the clams in the sauce and add the parsley; spoon them over the fish, sprinkle with smoked paprika and serve.

**Recipe Adapted From:** Jose Garces, *Food & Wine*, September 2006



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## Sea Scallops Adobo

**Wine Pairing: 2017 Bonny Doon Picpoul, Beeswax Vineyard, Arroyo Seco, CA**

**Serves 4 entrée portions**

### **Ingredients:**

- *1/2 cup sliced onion*
- *2 tablespoons olive oil*
- *2 garlic cloves, chopped*
- *2 small bay leaves*
- *6 black peppercorns*
- *1/2 cup white vinegar*
- *1 tablespoon sugar*
- *2 tablespoons soy sauce*
- *2 cups chicken broth*
- *1/2 teaspoon fine sea salt, divided*
- *3/4 teaspoon freshly cracked pepper, divided*
- *1 tablespoon unsalted butter*
- *1 portobello mushroom, diced*
- *12 medium sea scallops*
- *1 tablespoon canola oil*
- *Garnish: mustard or radish sprouts*

### **Directions:**

Sauté onion in olive oil in a small saucepan over medium heat. Add garlic, bay leaves, and peppercorns; sauté 30 seconds. Add vinegar and next 3 ingredients. Bring to a boil; reduce heat, and simmer, uncovered, 20 minutes or until reduced to 1 1/3 cups. Add 1/4 teaspoon sea salt and 1/4 teaspoon cracked pepper; strain sauce through a fine mesh sieve into a bowl. Keep warm.

Melt butter in a large nonstick skillet over medium-high heat. Add diced mushroom, and sauté until browned and tender; remove from pan, and keep warm.

Sprinkle scallops with remaining 1/4 teaspoon sea salt and 1/2 teaspoon cracked pepper. Heat canola oil over medium-high heat until hot. Add scallops, and cook 6 to 8 minutes, turning once. Remove pan from heat; transfer scallops to a platter. Ladle 1/2 cup sauce into pan, scraping to loosen browned bits; return to bowl. Divide sauce among serving plates; top with scallops and sautéed mushroom. Garnish, if desired.

**Recipe By:** *Emmanuel Santos, Coastal Living, March 2010*



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## Sauteed Pork Chops with Grape, Rosemary & Red Wine Pan Sauce

**Wine Pairing:** 2016 La Bicicleta Voladora Rioja, Rioja, Spain

**Serves 4 entrée portions**

### Ingredients:

- 8 thin boneless pork chops (about 1-1/4 lb.)
- Kosher salt and freshly ground black pepper
- 3 Tbs. unsalted butter
- 1 cup seedless red grapes, cut in half
- 1/2 cup dry red wine
- 1 tsp. chopped fresh rosemary
- 1/2 cup homemade or low-salt canned chicken broth



### Directions:

Season both sides of the pork chops with salt and pepper. Heat 1 Tbs. of the butter in a large (at least 10-inch) heavy skillet on medium-high heat. When the butter has stopped foaming, add four of the pork chops and sear until the edges are browned and the middles are just beginning to brown, 1-1/2 to 2 minutes. Flip the chops and cook until just cooked through, 30 to 60 seconds. Transfer the pork to a plate and cover with foil. Repeat with the remaining chops and transfer to the plate.

Add the grapes, wine, and rosemary to the skillet and bring the mixture to a boil, scraping the skillet with a wooden spoon to incorporate the browned bits into the sauce. Boil until syrupy, 3 to 4 minutes. Add the chicken broth and any accumulated juices from the pork chops and boil the sauce, stirring occasionally, until reduced by about half, another 3 to 4 minutes. Reduce the heat to low and add the remaining 2 Tbs. butter. Swirl the butter around in the pan until melted. Serve the chops topped with the sauce.

**Recipe By:** Eva Katch, *Fine Cooking Magazine*, Issue 62



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## Argentinian 'Asado' Burgers with Seared Provolone & Chimichurri

**Wine Pairing:** 2015 Fableist Merlot, Paso Robles, CA

**Makes 4 burgers**

**Ingredients:**

### **Chimichurri**

- 1 cup packed fresh parsley, washed and dried
- 5 medium cloves garlic, peeled
- 2 tablespoons oregano leaves
- ½ cup extra-virgin olive oil
- ¼ cup red wine vinegar
- 1 teaspoon Kosher salt
- 1/4 teaspoon red pepper flakes

### **Burgers**

- 1 1/2 pounds ground beef chuck, preferably about 80% lean, formed into 4 (6-ounce) patties
- Kosher salt and freshly ground black pepper
- 4 (1/4-inch thick) rounds provolone cheese
- 8 thin slices crusty peasant bread, trimmed to size of patties, drizzled with olive oil, and toasted until lightly browned

### **Directions:**

Place parsley, garlic, and oregano in the workbowl of a food processor. Pulse until finely chopped, stopping to scrape down the sides of the bowl as necessary. Transfer to a medium bowl and whisk in oil, vinegar, salt, and red pepper flakes. Use immediately or store in the refrigerator for up to 2 days.

Press a dimple into the top of each burger patty. Season patties generously with salt and pepper. Heat oil in a large cast iron skillet over high heat until lightly smoking. Add patties and cook, turning, to desired doneness (120°F for rare, 125°F for medium rare, or 135°F for medium). Transfer to a plate and allow to rest for 5 minutes.

Meanwhile, pour off fat from skillet and wipe clean with paper towels. Return skillet to high heat and heat until smoking. Add cheese rounds to skillet and cook until undersides are just starting to turn molten, 15–30 seconds. Using a thin metal spatula, quickly scrape under each cheese round and flip. Cook until cheese is almost fully melted and softened throughout, then slide spatula underneath and transfer each round to a burger patty. Season with salt.

Set each cheese-topped patty on top of a slice of toast, spoon chimichurri sauce on top, and close burgers. Serve right away.

**Recipe By:** Daniel Gritzer, [SeriousEats.com](http://SeriousEats.com)