



January 2019

Clams Carbonara

Wine Pairing: 2017 Azienda Agricola Scarbolo Sauvignon, Friuli Venezia Giulia, Italy

Serves 6 entrée portions

Ingredients:

- 2 pounds razor or littleneck clams, scrubbed
- Kosher salt
- Pepper
- 1 pound spaghetti
- 1 large egg, plus 4 large egg yolks
- 3/4 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving
- Pinch of freshly grated nutmeg
- 8 ounces pancetta, cut into 1/4-inch dice
- 1 medium yellow onion, halved and thinly sliced
- 4 garlic cloves, thinly sliced
- 1/2 cup finely chopped parsley leaves
- 1 tablespoon unsalted butter



Directions:

In a large pot, bring 1/2 inch of water to a boil. Add the clams, cover and steam over moderately high heat until just opened, 5 to 7 minutes. Remove the pot from the heat. Using a slotted spoon, transfer the clams to a rimmed baking sheet; discard any that don't open.

Strain the cooking liquid through a cheesecloth-lined sieve into a large bowl. Wipe out the pot and return the cooking liquid to it. Add enough water to the pot until three-fourths full and bring to a boil. Generously salt the water, add the spaghetti and cook until al dente. Drain, reserving 1 cup of the pasta water.

Meanwhile, remove the clams from their shells; discard the shells. Thickly slice the clams. In a small bowl, whisk the egg with the egg yolks, the 3/4 cup of cheese and the nutmeg.

Heat a large skillet over moderate heat. Add the pancetta and cook, stirring occasionally, until lightly browned and most of the fat is rendered, about 10 minutes. Using a slotted spoon, transfer the pan-cetta to a plate; leave the fat in the skillet.

Add the onion and garlic to the skillet and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the pancetta, clams and spaghetti and stir to coat, about 1 minute. Remove the skillet from the heat and slowly drizzle in the egg mixture, tossing, until incorporated. Add the reserved pasta water, the chopped parsley and butter and toss to coat; season with salt and pepper. Divide the pasta into bowls and serve, passing more cheese at the table.

Recipe From: *Matt Jennings, Food & Wine, October 2017*



January 2019

Brown-Butter Crab Roll

Wine Pairing: 2016 Quinta da Raza Avesso-Alvarinho, Vinho Verde DOC, Portugal

Serves 4 entrée portions

Ingredients:

SALSA

- *1/2 cup (1 stick) unsalted butter, softened, divided*
- *4 hot dog buns, preferably split top*
- *1 teaspoon Old Bay seasoning*
- *1 pound good-quality fresh crabmeat, picked over*
- *1 tablespoon Worcestershire sauce*
- *2 tablespoons fresh lemon juice*
- *1/4 teaspoon kosher salt*
- *1 tablespoon sliced chives*
- *Lemon wedges (for serving)*

Directions:

Heat a medium skillet over medium. Spread 2 Tbsp. butter on cut sides of each bun. Toast buns, cut side down, working in batches if necessary, until golden brown, about 2 minutes per batch. Set buns aside and wipe out skillet.

Melt remaining 6 Tbsp. butter in same skillet over medium heat. Continue to cook until butter foams, smells nutty, and turns caramel-colored, about 5 minutes. Add Old Bay seasoning, then gently fold in crabmeat and Worcestershire (mixture might spatter). Cook, stirring occasionally, until crabmeat is heated through, about 3 minutes. Remove from heat; stir in lemon juice and salt.

Using a slotted spoon, transfer crab mixture to buns and top with chives. Serve with lemon wedges alongside.

Recipe By: *Rhoda Boone, Epicurious, August 2015*



January 2019

Veal Scallopini with Charred Cherry Tomato Salad

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

Serves 4 entrée portions

Ingredients:

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons sherry vinegar
- 1 small shallot, minced
- 1 teaspoon Dijon mustard
- Kosher salt and freshly ground pepper
- 1 pint cherry tomatoes
- Four 4-ounce veal cutlets
- 4 cups baby arugula (4 ounces)
- 1/2 cup shaved Parmigiano-Reggiano cheese (1 1/2 ounces)



Directions:

Light a grill. In a large bowl, whisk the olive oil with the sherry vinegar, minced shallot and Dijon mustard. Season the vinaigrette with salt and pepper.

Heat a medium cast-iron skillet on the grill. Add the tomatoes and cook over high heat, shaking the pan a few times, until the tomatoes are charred and the skins begin to split, about 4 minutes. Add the tomatoes to the vinaigrette and lightly smash the tomatoes to release some of their juices.

Season the veal with salt and pepper. Lightly oil the grill grate. Grill the veal, turning once, until just cooked through, about 2 minutes. Transfer to plates.

Add the arugula and the cheese shavings to the tomatoes and toss well. Place the salad alongside the veal and serve.

Recipe By: Nick Fauchald, *Food & Wine*, June 2008



January 2019

Lamb Chops with Pomegranate Red-Wine Sauce

Wine Pairing: 2016 Groundwork Syrah, Santa Barbara County, CA

Serves 4 entrée portions

Ingredients:

- 12 lamb rib chops
- Kosher salt and freshly ground black pepper
- 2 Tbs. extra-virgin olive oil
- 1/4 cup minced shallot (about 1 large)
- 1/2 cup pomegranate juice (such as Pom brand)
- 1/4 cup full-bodied dry red wine
- 1/4 cup homemade or low-salt chicken broth
- 1-1/2 Tbs. balsamic vinegar
- 1 Tbs. fresh thyme leaves, finely chopped
- 1/2 Tbs. honey
- 2 Tbs. cold unsalted butter, cut into small cubes

Directions:

Liberally season the lamb chops with salt and pepper on both sides. Heat the olive oil in a 12-inch sauté pan over medium-high heat until very hot. Sear the chops in two batches, until well browned on both sides, about 2 minutes per side for medium rare, 3 minutes per side for medium. Keep the chops warm on a platter covered with foil. Pour off and discard all but about 1 or 2 Tbs. fat from the pan.

Add the shallot to the pan and cook, stirring constantly, until browned, 1 to 2 minutes. Add the pomegranate juice, wine, chicken broth, vinegar, thyme, and honey and cook, stirring, until the liquid is reduced by half, 3 to 5 minutes. Reduce the heat to medium low and swirl in the butter until it melts. Taste and adjust the seasoning with salt and pepper.

Transfer the chops to dinner plates and serve with the sauce.

Recipe By: *Kate Hays, Fine Cooking, Issue 76*