



January 2018

## Sizzling Shrimp Scampi

**Wine Pairing:** 2016 Fattoria La Rivolta Falanghina del Sannio, Taburno, Campania, Italy

**Serves 8 appetizer portions**

### Ingredients:

- 2 sticks unsalted butter, softened
- 3 large garlic cloves, very finely chopped
- 1 tablespoon plus 2 teaspoons chopped flat-leaf parsley
- 1 1/2 teaspoons finely grated lemon zest
- 1 teaspoon freshly squeezed lemon juice
- 1/2 teaspoon chopped thyme leaves
- Kosher salt and freshly ground black pepper
- 3 pounds large shrimp—shelled and deveined, tails left on
- 1 tablespoon thinly sliced basil leaves
- Crusty bread, for serving



### Directions:

Preheat the oven to 450°F. In a medium bowl, mix the butter with the garlic, 2 teaspoons of the parsley, the lemon zest, lemon juice and thyme and season with salt and pepper.\*

In a large gratin dish, arrange the shrimp, tails up, in a circular pattern. Dot the shrimp with the flavored butter and roast for about 10 minutes, until the shrimp are pink and the butter is bubbling. Sprinkle the shrimp with the remaining 1 tablespoon of chopped parsley and the basil leaves. Serve hot with bread.

\*Make Ahead-The flavored butter can be refrigerated for up to 1 week or frozen for up to 1 month.

**Recipe By:** *Melissa Rubel Jacobson, October 2009*



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## Creamy One-Pot Spaghetti with Leeks & Anchovy

**Wine Pairing:** 2016 Capichera 'Lintóri' Vermentino di Sardegna D.O.C.,  
Sardegna, Italy

**Serves 4 entrée portions**

### Ingredients:

- 1 tablespoon extra-virgin olive oil
- 5 garlic cloves, minced
- 3 scallions, thinly sliced
- 2 leeks, white and light green parts only, trimmed and thinly sliced
- 1 medium shallot, chopped
- 1 anchovy fillet, drained
- Pinch of crushed red pepper
- 1 pound spaghetti, noodles broken in half
- 3 3/4 cups chicken stock
- 3/4 cup heavy cream
- 1/2 teaspoon kosher salt, plus more for seasoning
- 2 tablespoons chopped chives
- 1/4 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving

### Directions:

In a pot, heat the olive oil. Add the garlic, scallions, leeks and shallot and cook over moderate heat, stirring occasionally, until the leeks are softened, 6 minutes. Add the anchovy, crushed red pepper, spaghetti, stock, cream and the 1/2 teaspoon of salt and bring to a boil. Reduce the heat to low and cook, stirring, until the pasta is tender and a sauce forms, 11 minutes. Stir in the chives and 1/4 cup of cheese; season with salt. Serve the pasta with extra cheese on the side.

**Recipe By:** Ashley Rodriguez, *Food & Wine Magazine*, April 2014



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## Arroz con Pollo

**Wine Pairing:** 2015 Bodegas Mustiguillo Bobal, El Terrerazo D.O.P., Vino de España, Spain

**Serves 4 entrée portions**

### Ingredients:

- 2 Tbs. olive oil; more as needed
- 1-1/2 lb. chicken parts, patted dry and liberally seasoned with coarse salt and freshly ground black pepper
- 1/2 to 1 lb. sweet or hot Italian sausage or chorizo, cut in 2-inch pieces
- 1 small onion, chopped
- 1 medium red bell pepper, cut in 1/2-inch dice
- 4 cloves garlic, minced
- 1 tsp. ground cumin
- 1/4 tsp. paprika
- 1/4 tsp. chili powder
- 1/2 tsp. ground turmeric (optional)
- 1/2 cup peeled, crushed tomatoes (I use canned)
- 1/2 cup dry white wine or beer
- 1 bay leaf
- 2 cups medium-grain rice
- 2-1/4 cups water



### Directions:

In a deep, heavy-based pot (such as a Dutch oven), heat the oil on medium high. Sauté the chicken, in batches if necessary, until golden on all sides, 7 to 10 minutes (careful not to overcrowd the pan). Transfer the chicken to a platter. Sauté the sausage until browned, about 3 minutes. Transfer the sausage to the platter. Pour off and discard the excess oil, leaving about 1 Tbs. in the pan.

Reduce the heat to medium and sauté the onion, pepper, and garlic until softened, about 5 minutes. Return the chicken and sausage to the pot and add the cumin, paprika, chili powder, and turmeric, if using, stirring to distribute the spices. Cook for 1 minute and then add the tomatoes, wine (or beer), and bay leaf. Increase the heat to medium high, stir, and cook for 2 minutes. Add the rice and water. Bring to a boil, cover, and reduce the heat to a simmer. Cook until the rice is done and the liquid is absorbed, about 25 minutes. (If the rice is done but still very soupy, remove the cover and cook very gently until the liquid evaporates, taking care not to burn the rice.) Give a toss and then let sit for 5 minutes before serving.

**Recipe By:** Sarah Jay, *Fine Cooking Magazine*, Issue 37



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## Lamb Shanks Braised in Red Wine

**Wine Pairing:** 2014 Louise Dubois 'Ma Belle Réserve', Châteauneuf-du-Pape, Rhône Valley, France

**Serves 6 entrée portions**

### Ingredients:

#### Lamb Loin

- 6 lamb shanks, about 1-1/4 lb. each
- Salt and freshly ground black pepper
- 3 Tbs. olive oil
- 2 tsp. crushed black peppercorns
- 2 bay leaves
- 8 cups homemade or low-salt canned chicken or vegetable stock
- 3 cups dry red wine (about 1 bottle)
- 2 heads garlic, halved crosswise
- 4 ribs celery, cut into large dice
- 4 carrots, cut into large dice
- 1 large onion, peeled and cut into about 8 wedges
- 1 cup thickly sliced mushrooms (about 4)
- Five 3-inch sprigs fresh rosemary

### Directions:

Heat the oven to 425°F. Season the shanks with salt and pepper. In a large, high-sided ovenproof pot, heat the oil until barely smoking. Sear the shanks in batches on all sides until golden brown.

Put all the shanks in the pot; add the peppercorns, bay leaves, stock, wine, garlic, celery, carrots, onion, mushrooms and rosemary. Put the pot in the oven and cook, turning the shanks every 1/2 hour, until the meat is very tender but still on the bone, about 2 hours.

Remove the shanks and some mushrooms and onions and cover them with foil. Strain the braising liquid into a medium saucepan, degrease carefully, and simmer gently until its flavor is intensified and its volume is reduced by about a third. *These shanks would be great served over buttery orzo pasta, couscous or braised white beans;* ladle the sauce over the lamb. Serve some of the mushrooms and onions on the side.

**Recipe By:** Debra Ponzek, *Fine Cooking Magazine, Issue 23*