



January 2020

## Pork Chops with Rosemary Truffle Sauce (Serves 4)

Wine Pairing: 2018 Carlin de Paolo Barbera d'Asti, Piedmont, Italy

### Ingredients:

- 2 tablespoons extra virgin olive oil
- 4 bone-in pork chops (each about 1" thick)
- 3 medium shallots, chopped
- 12 ounces cremini mushrooms, thinly sliced
- 1/2 teaspoon chopped fresh rosemary
- 2/3 cup half-and-half
- 2 tablespoons truffle butter

### Directions:

1. In 12-inch skillet, heat oil on medium-high until hot but not smoking. Season pork chops all over with 1/2 teaspoon each salt and pepper. Cook pork chops 6 minutes or until browned on both sides, turning over once; transfer to large plate. Reduce heat to medium and pour off excess fat in skillet. To skillet, add shallots, mushrooms, rosemary and 1/8 teaspoon salt. Cook 5 minutes, stirring.
2. Stir in half-and-half and butter. Nestle pork in sauce. Simmer 4 to 6 minutes or until pork is cooked through (145°F).



Put your cast-iron skillet to good use when cooking up tender pork chops in truffle butter.

Recipe and Image from: [goodhousekeeping.com](http://goodhousekeeping.com)



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## Grilled Swordfish with Lima Bean and Herb Butter (Serves 6)

Pairing: 2018 Margerum 'M5' White Rhone Blend, Los Olivos, CA

### Ingredients:

- 1/2 cup shelled lima beans
- 1 1/2 sticks unsalted butter (softened)
- 2 tablespoons chopped chives
- 2 tablespoons chopped parsley
- 1 tablespoon chopped dill
- Hot sauce
- Six 6-ounce swordfish steaks, about 1 inch thick
- Extra-virgin olive oil, for rubbing
- Salt
- Freshly ground black pepper



### Directions:

1. In a small saucepan, cover the lima beans with water and bring to a boil. Add a pinch of salt, cover and simmer over moderately low heat until tender, about 10 minutes. Drain and let cool.
2. Puree the lima beans in a mini food processor. Add the butter, chives, parsley and dill and process until smooth. Season with salt and hot sauce.
3. Light a grill. Rub the swordfish steaks with olive oil and season with salt and pepper. Grill the fish over moderately high heat until nicely browned outside and just opaque throughout, about 4 minutes per side. Top the fish with the lima bean butter and serve right away.

### Make Ahead:

The lima bean butter can be refrigerated overnight. Bring to room temperature before serving.

Recipe and Image from: [foodandwine.com](http://foodandwine.com)



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## Butter-Basted Rib Eye Steaks (Serves 4)

Pairing: 2015 Sodale Merlot de Lazio IGP, Lazio, Italy

### Ingredients:

- *Two 1 1/4-pound, bone-in rib eye steaks*
- *Kosher salt*
- *Freshly ground pepper*
- *2 tablespoons olive oil*
- *4 tablespoons unsalted butter*
- *4 thyme sprigs*
- *3 garlic cloves*
- *1 rosemary sprig*



### Directions:

1. Season the rib eye steaks all over with salt and freshly ground pepper. Let the meat stand at room temperature for 30 minutes.
2. In a large cast-iron skillet, heat the olive oil until shimmering. Add the steaks and cook over high heat until crusty on the bottom, about 5 minutes.
3. Turn the steaks and add the butter, thyme, garlic and rosemary to the skillet. Cook over high heat, basting the steaks with the melted butter, garlic and herbs, until the steaks are medium-rare, 5 to 7 minutes longer.
4. Transfer the steaks to a cutting board and let rest for 10 minutes.
5. Cut the steaks off the bone, then slice the meat across the grain and serve.

Recipe and Image from: [foodandwine.com](http://foodandwine.com)



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## Crab and Tangerine Salad (Serves 8)

Pairing: 2018 Produttori del Gavi "Il Forte", Gavi, Italy

### Ingredients:

- 10 tangerines
- 2 small shallots, minced
- 2 tablespoons Champagne vinegar
- 1/2 cup extra-virgin olive oil
- 1 teaspoon kosher salt
- 2 heads (14 ounces) frisée, ends trimmed and leaves torn into pieces
- 1 pound shelled cooked crab
- Freshly cracked pepper



### Directions:

1. Zest 2 tangerines and juice about 4 (enough to make 1/4 cup).
2. Peel remaining fruit and separate segments; set aside.
3. Mix shallots, tangerine zest and juice, vinegar, oil, and salt together in a small bowl. Let sit at least 15 minutes.
4. Put frisée in a large salad bowl. Top with tangerines and crab. Pour half the dressing over salad and toss to coat evenly.
5. Divide mixture among plates, arranging citrus segments and larger crab pieces on greens.
6. Drizzle with a little more dressing and sprinkle with pepper.

### Make Ahead:

Dressing, up to 1 day, chilled.

Recipe and Image from: [sunset.com](https://www.sunset.com)