



July 2019

Shrimp Provençale

Wine Pairing: 2018 Domaine Le Galantin, Bandol Rosé, Provence, France

Serves 6 entrée portions

Ingredients:

- 3 tablespoons olive oil
- 1 1/2 pounds uncooked large shrimp, peeled, deveined
- 2 cups chopped red bell peppers
- 1 cup chopped onion
- 2 tablespoons chopped fresh thyme or 2 teaspoons dried
- 3 large garlic cloves, chopped
- 1/2 teaspoon fennel seeds
- 1 1/4 1/2-ounce can diced tomatoes in juice
- 3/4 cup Kalamata olives or other brine-cured black olives, pitted
- 1/2 cup dry white wine
- 2 tablespoons tomato paste
- 1/2 cup chopped fresh basil



Directions:

Heat oil in heavy large skillet over medium-high heat. Add shrimp and sauté just until pink, about 1 minute. Using slotted spoon, transfer shrimp to bowl. Add bell peppers, onion, thyme, garlic and fennel seeds to skillet. Sauté until onion softens, about 8 minutes. Add tomatoes with juices, olives, wine and tomato paste; bring to boil. Reduce heat to medium-low, cover and simmer until flavors blend, about 10 minutes. Add shrimp; simmer uncovered until shrimp are just opaque in center, about 3 minutes. Mix in basil; season with salt and pepper.



July 2019

Fresh Artichoke and White Bean Crostini

Wine Pairing: 2018 Berryessa Gap Rosé, Yolo County, C A

Serves 8 portions

Ingredients:

- 4 artichokes, halved lengthwise, tops and stems trimmed, center leaves removed, chokes scraped out
- 6 cups (or more) low-salt chicken broth
- 1 cup dry white wine
- 1/2 cup chopped carrot
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 large fresh thyme sprigs
- 1 cup drained rinsed canned cannellini (white kidney beans)
- 1/2 cup grated Pecorino Romano cheese
- 1/4 cup finely chopped fresh basil plus whole leaves for garnish
- 2 tablespoons extra-virgin olive oil plus more for brushing
- 8 1/3-inch-thick slices pain rustique or other flat country bread
- Lemon wedges



Directions:

Bring artichokes, 6 cups broth, and next 5 ingredients to boil in large saucepan, adding more broth if necessary to cover. Reduce heat; cover and simmer until artichoke hearts are very tender, about 50 minutes. Chill artichokes in broth mixture, uncovered, until cold, at least 2 hours and up to 1 day.

Remove artichokes from broth; drain. Pull off leaves. Cut hearts into 1/3-inch cubes; place in large bowl. Mix beans, cheese, 1/4 cup chopped basil, and 2 tablespoons oil into hearts. Season with salt and pepper.

Preheat oven to 400°F. Arrange bread on rimmed baking sheet. Brush with oil. Bake until beginning to crisp, about 8 minutes

Spoon artichoke topping onto bread. Squeeze lemon juice over; top with basil leaf.