



July 2019

Fennel-Rubbed Leg of Lamb with Carrots and Salsa Verde

Wine Pairing: NV Prima Materia Negroamaro, Kelsey Bench, Lake County, CA

Serves 8 entrée portions

Ingredients:

- 1 (4–5-pound) butterflied boneless leg of lamb, rolled, tied
- Kosher salt, freshly ground pepper
- 3 tablespoons fennel seeds
- 4 teaspoons crushed red pepper flakes
- 4 garlic cloves, finely grated
- 3 tablespoons plus 1/4 cup olive oil
- 2 1/2 pounds small or medium carrots with tops
- 1/2 cup finely chopped parsley
- 1/4 cup finely chopped chives
- 2 tablespoons (or more) fresh lemon juice
- 2 tablespoons olive oil
- Kosher salt, freshly ground pepper



Directions:

Season lamb generously with salt and pepper; let it sit out at room temperature while you prepare the rub. Using spice mill or mortar and pestle, coarsely grind fennel seeds and red pepper flakes. Transfer to a small bowl and mix in garlic and 3 Tbsp. oil. Evenly rub lamb all over with spice mixture, making sure to work it into every nook and cranny.

Preheat oven to 300°F. Heat remaining 1/4 cup oil in a large heavy skillet over medium. As soon as oil is hot and shimmering, add lamb to skillet and cook, carefully pouring off fat as needed into a small bowl (reserve it), until golden brown all over, 3–5 minutes per side. The goal here is to cook out some of the excess fat while you brown the meat, so it's important to maintain a moderate heat to keep the meat from getting dark before the fat can melt out. If the oil looks really dark or tastes burned, discard it and use olive oil in the next step.

Trim tops from carrots and set aside for making the salsa verde. Scrub carrots, pat dry, and scatter along the outer edges of a large rimmed baking sheet. Place seared lamb in the center. Pour reserved fat and any fat still in skillet (don't forget to scrape out the crispy bits stuck to the bottom of the pan) over carrots, season with salt and pepper, and toss to coat.

Roast lamb and carrots until an instant-read thermometer inserted into the center of leg registers 135°F for medium-rare, 75–90 minutes. Transfer lamb to a cutting board and tent with foil; let rest 20 minutes. Leave oven on. While the lamb is resting, transfer carrots to a platter, then carefully pour any juices from the baking sheet into a small bowl (you should have about 1/4 cup; if you don't, top off with olive oil). Transfer carrots back to baking sheet and pop back into oven. Roast 5 minutes to reheat.

Meanwhile, finely chop reserved carrot tops to make 1/2 cup; discard remaining tops. Place in a small bowl and mix in parsley, chives, lemon juice, pan juices, and 2 Tbsp. oil. Season with salt and pepper and more lemon juice if needed. Remove twine from lamb and slice about 1/2" thick (but you can really go as thick or thin as you would like). Arrange on a platter and serve with warm roasted carrots and salsa verde alongside.

Recipe From: *Epicurious*, October 2017



Grilled Rib Eye with Paprika Vinaigrette

Wine Pairing: 2015 Château Fages “La Bête Noire”, Cahors, France

Serves 8 entrée portions

Ingredients:

- 1/2 cup vegetable oil
- 2 tablespoons paprika
- 1 large shallot, finely chopped
- 1/3 cup coarsely chopped capers
- 1/4 cup chopped fresh flat-leaf parsley
- 2 tablespoons red wine vinegar
- 1 tablespoon crushed red pepper flakes
- Kosher salt
- 2 32-ounce bone-in beef rib eyes (about 2" thick)
- 2 tablespoons vegetable oil
- Kosher salt
- Freshly ground pepper
- 2 tablespoons light brown sugar
- 2 tablespoons piment d'Espelette or hot paprika



Directions:

Heat oil and paprika in a small saucepan over medium heat, swirling pan occasionally, until warm, about 5 minutes. Remove from heat and let stand until oil is cool and turns dark red, 1–1 1/2 hours.

Strain paprika oil through a fine-mesh sieve lined with cheesecloth into a small bowl. Mix in shallot, capers, parsley, vinegar, and red pepper flakes; season with salt.

Let steaks stand at room temperature 1 hour before grilling.

Prepare grill for 2-zone heat (for a charcoal grill, bank coals on 1 side of grill; for a gas grill, leave 1 or 2 burners off).

Rub steaks with oil and season with salt and pepper. Cook steaks over direct heat, moving to a cooler area if flare-up occurs, until charred, about 4 minutes per side. Using tongs, hold steaks vertically to sear edges (bone side and fat-cap side) and render some fat, about 2 minutes per side. Grill steaks over indirect heat, turning occasionally, until an instant-read thermometer inserted into the center registers 125° for medium-rare. Transfer steaks to a cutting board and let rest 10-15 minutes. (Keep charcoal grill hot.)

Mix brown sugar and piment d'Espelette in a small bowl. Sprinkle over steaks and grill over direct heat until sugar is caramelized, about 1 minute per side. Transfer to a cutting board and slice. Serve with vinaigrette.



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Pickled Nectarine Salad with Burrata

Pairing: 2018 Apolloni Vineyards Pinot Blanc, Willamette Valley, OR

Serves 4 entrée portions

Ingredients:

- 2 nectarines, thinly sliced
- 1/4 small red onion, thinly sliced
- 1/4 cup white wine vinegar
- 1 teaspoon sugar
- Kosher salt, freshly ground pepper
- 4 cups mixed bitter greens (such as arugula and mizuna)
- 1 cup fresh mint leaves
- 2 tablespoons olive oil plus more for drizzling
- 8 ounces burrata or fresh mozzarella, cut or torn into 1" pieces



Directions:

Toss nectarines, onion, vinegar, and sugar in a large bowl; season with salt and pepper. Let sit 10 minutes.

Pour off pickling liquid from nectarines and onion, reserving liquid.

Add greens, mint, 2 tablespoons oil, and 2-3 tablespoons reserved liquid; toss to combine.

Place burrata on plates, top with salad, and drizzle with oil. Season with salt and pepper.

Recipe From: *Epicurious, August 2013*

Spicy Wok Shrimp with Coconut Rice

Pairing: 2018 Château la Roque Blanc, Languedoc, France

Serves 6 entrée portions

Ingredients:

- 1 1/2 cups long-grain white rice
- 1 1/2 cups water
- 1 teaspoon sugar
- 1 1/2 cups well-stirred unsweetened coconut milk (not low-fat; from a 13 1/2- to 14-oz can)
- 1 1/2 teaspoons salt
- 1 lb Broccolini
- 2 lb peeled and deveined large shrimp (raw; 20 to 25 per lb)
- 2 1/2 tablespoons Sriracha sauce
- 2 teaspoons cornstarch
- 1/2 cup reduced-sodium chicken broth
- 1 tablespoon vegetable oil
- Accompaniment: lime wedges



Directions:

Rinse rice in a sieve under cold water, then shake well to drain and transfer to a 1 1/2-to 2-quart heavy saucepan. Add water (1 1/2 cups), sugar, 1 cup coconut milk, and 3/4 teaspoon salt. Bring to a boil, partially covered, then reduce heat to low and cover completely. Cook 20 minutes, then remove from heat and let stand, covered, 5 minutes.

While rice cooks, trim Broccolini, discarding 1/4 inch from bottom, then cut diagonally into 1-inch lengths. Toss shrimp with Sriracha sauce and remaining 3/4 teaspoon salt in a bowl.

Stir together cornstarch, 1/4 cup chicken broth, and remaining 1/2 cup coconut milk in another bowl until cornstarch is completely dissolved.

Heat a 12- to 14-inch well-seasoned flat-bottomed wok or a 12-inch heavy skillet over high heat until it just begins to smoke, then add oil, swirling to coat. Add Broccolini and stir-fry until bright green, then add remaining 1/4 cup chicken broth and stir-fry until liquid is evaporated, about 3 minutes. Add shrimp mixture and cook, stirring frequently, 2 minutes. Stir cornstarch mixture, then pour it down side of wok and boil, stirring, until sauce is slightly thickened and shrimp are just cooked through, about 3 minutes more. Fluff rice with a fork and serve with shrimp immediately.

Recipe From: *Epicurious*, July 2006