



June 2019

Grilled Lamb Chops with Peperonata

Wine Pairing: 2015 Coquelicot 'Rose & Son' Red Blend, Santa Ynez Valley, CA

Serves 4 entrée portions

Ingredients:

- *1/3 cup extra-virgin olive oil, plus more for brushing*
- *6 oil-packed anchovies, finely chopped*
- *3 red or yellow bell peppers (about 1 1/4 pounds), thinly sliced*
- *1 small sweet onion, thinly sliced*
- *3 garlic cloves, thinly sliced*
- *Scant 1/2 cup golden raisins*
- *2 tablespoons drained capers*
- *1 tablespoon sugar*
- *1/4 cup white wine vinegar mixed with 3/4 cup of water*
- *Salt*
- *Freshly ground pepper*
- *8 small lamb chops (5 to 6 ounces each)*



Directions:

Preheat the oven to 375°. In a large, deep skillet, heat the 1/3 cup of olive oil until shimmering. Add the anchovies and cook over high heat, stirring, until dissolved, about 1 minute. Add the peppers, onion and garlic and cook, stirring, until softened and lightly browned, about 10 minutes. Stir in the raisins, capers and sugar. Add the vinegar mixture and simmer over low heat until the peppers are very tender and the liquid is slightly reduced, about 5 minutes. Season with salt and pepper and keep warm.

Heat a cast-iron grill pan until very hot. Brush the lamb chops with olive oil and season with salt and pepper. Grill the chops over high heat until they are lightly charred, about 1 minute per side. Transfer the grill pan to the oven and roast the chops for 3 minutes for medium meat. Serve the lamb chops with the peperonata.

Recipe From: *Grace Parisi, Food & Wine, April 2013*



June 2019

Grilled Mushrooms

Wine Pairing: 2017 Ca Nova Vespolina, Colline Novaresi Vespolina DOC, Piedmont, Italy

Serves 4 to 6 side portions

Ingredients:

- 3 cloves *garlic, peeled and chopped*
- *Leaves from 1/4 bunch parsley, chopped*
- *1/4 cup fruity olive oil*
- *Salt*
- *1 lb. oyster mushrooms, cleaned and trimmed*
- *1/2 lb. white mushrooms, stemmed*

Directions:

Preheat a charcoal grill. Combine garlic, parsley, olive oil, and salt to taste in a small bowl.

Grill mushrooms over medium-hot coals, gill side up, without turning, basting often with parsley oil, until done, 5–10 minutes.

Recipe By: *Brooke Slezak, Saveur, July 2011*



June 2019

Snapper Escabèche with Chiles, Garlic, and Oregano

Pairing: 2017 Clos Cazalet Tursan Blanc 'Carpe Diem', Tursan, France

Serves 4 entrée portions

Ingredients:

- 7 tablespoons olive oil, divided, plus more for grill
- ½ bunch oregano
- 1 red chile, thinly sliced into rings, seeds removed if desired
- 4 garlic cloves, very thinly sliced
- ¼ cup fresh lime juice
- 2 tablespoons white wine vinegar
- Kosher salt and freshly ground black pepper
- 4 6-ounce skin-on snapper fillets



Directions:

Prepare grill for medium-high heat; oil grate. Combine oregano, chile, garlic, lime juice, vinegar, and 6 Tbsp. oil in a small bowl; season with salt and pepper. Set marinade aside.

Rub snapper fillets all over with 1 Tbsp. oil total; season with salt and pepper. Grill fish, skin side down, until lightly charred and almost cooked through, 4–6 minutes (skin should release easily from grill when ready; if it sticks, grill for another minute or two). Turn fillets and grill until just cooked through, 1 minute. Place fish, skin side up, in a baking dish.

Pour reserved marinade over hot fish and let sit at least 10 minutes (the longer it sits, the more intensely flavored it will be). Serve snapper with marinade and chiles spooned over.

Recipe By: Alison Roman, *Bon Appétit*, June 2015



June 2019

Pad See Yew with Shrimp

Wine Pairing: 2017 Familie Rauhen Riesling Kabinett, Mosel, Germany

Serves 4 entrée portions

Ingredients:

- 3 tablespoons Asian fish sauce
- 1 tablespoon miso paste or fermented yellow beans
- 1 tablespoon oyster sauce
- 4 teaspoons sugar
- 1/4 cup low-sodium soy sauce
- 1 pound bok choy, cut into 2-inch pieces
- 2/3 pound dried rice stick noodles
- 1/4 cup plus 3 tablespoons vegetable oil
- 3/4 pound shelled and deveined medium shrimp
- Salt
- 4 large garlic cloves, minced
- 3 large eggs, beaten
- 3 Thai bird chiles or serrano chiles, thinly sliced
- 2 tablespoons chopped roasted salted peanuts (optional)
- Lime wedges, for serving

Directions:

In a bowl, mix the fish sauce, miso, oyster sauce, sugar and soy.

In a large pot of boiling lightly salted water, cook the bok choy until crisp-tender, 2 minutes; transfer to a plate. Add the noodles to the boiling water and cook until firm but pliable, 5 minutes. Drain and rinse under cold water; shake out any excess water. Transfer the noodles to a bowl; toss with 1 tablespoon of the oil.

Heat 1 tablespoon of the oil in a large nonstick skillet. Add the shrimp, season with salt and cook over high heat until pink throughout, 2 minutes. Add the shrimp to the bok choy. Add the remaining 1/4 cup plus 1 tablespoon of oil to the skillet and heat until shimmering. Add the garlic and cook, stirring, for 30 seconds. Add the eggs and cook over high heat for about 30 seconds, just until lightly scrambled. Add the noodles and toss lightly. Add the fish sauce mixture and toss. Cook, without stirring, just until the liquid is nearly evaporated, about 5 minutes. Stir the noodles once, then cook until browned on the bottom, 2 to 3 minutes longer. Add the shrimp and bok choy; cook just until heated through. Transfer the noodles to a large platter, sprinkle with the chiles and peanuts and serve with lime wedges.

Recipe By: *Mai Pham, Food & Wine, September 2005*