



June 2019

## Thai Seafood Noodle Salad

**Wine Pairing: 2014 Cherchi 'Filighe' Vermentino di Sardegna DOC', Metodo Classico, France**

**Serves 6 Entrée Portions**

### Ingredients:

- 6 ounces rice vermicelli
- 2 red Thai chiles, thinly sliced
- 2 garlic cloves, thinly sliced
- 1/4 cup sugar
- 1/2 cup fresh lime juice
- 1/3 cup Asian fish sauce
- 2 tablespoons boiling water
- 1/2 pound medium shrimp, shelled and deveined
- 1/2 pound bay scallops
- 1/2 pound small squid, bodies cut into 1/2-inch rings and tentacles halved
- 3 plum tomatoes, seeded and diced
- 1 cup bean sprouts
- 1 cup mint leaves
- 1/2 small red onion, thinly sliced
- 1/2 cup salted roasted peanuts
- 6 butter lettuce leaves, for serving
- Cilantro leaves, for garnish

### Directions:

In a medium bowl, cover the vermicelli in cold water and soak for 30 minutes.

Meanwhile, in a mortar, pound the Thai chiles and garlic to a paste with 1 tablespoon of the sugar. Add the lime juice, fish sauce, boiling water and the remaining 3 tablespoons of sugar and pound until the sugar dissolves. Let the dressing stand at room temperature for 30 minutes.

Bring a large saucepan of water to a boil. Fill a bowl with ice water. Add the shrimp to the boiling water and cook until white throughout and curled, 2 to 3 minutes. Using a slotted spoon, transfer the shrimp to the ice water. Add the scallops to the boiling water and cook until white and firm, 2 to 3 minutes. Transfer the scallops to the ice water. Add the squid to the boiling water and cook just until firm, about 45 seconds. Transfer the squid to the ice water. Drain all of the seafood and pat dry.

Bring a fresh saucepan of water to a boil and refill the bowl with ice water. Drain the vermicelli, add to the boiling water and cook just until al dente, 1 minute. Drain and transfer to the ice water. Drain again and pat dry. Cut the vermicelli into 3-inch lengths.

In a large bowl, toss the seafood with the vermicelli, tomatoes, bean sprouts, mint, red onion, peanuts and chile dressing. Arrange the lettuce leaves on a platter and fill with the seafood salad. Garnish with cilantro leaves and serve.

**Recipe By:** Anya Von Bremzen, *Food & Wine*, May 2008



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## Crab Salad with Mint Oil

**Wine Pairing:** NV Dallancourt Blanc de Blancs, Champagne, France

**Serves 4-6 Entrée Portions**

### Ingredients:

- *1/2 cup lightly packed mint leaves*
- *3/4 cup plus 2 tablespoons extra-virgin olive oil*
- *Kosher salt*
- *One 15-ounce can white beans, rinsed and drained*
- *1/4 cup minced red onion*
- *1 teaspoon minced rosemary*
- *1 teaspoon minced marjoram*
- *1 teaspoon finely grated lemon zest*
- *2 1/2 tablespoons fresh lemon juice*
- *Freshly ground pepper*
- *1 pound lump crabmeat, picked over*



### Directions:

In a saucepan of salted boiling water, blanch the mint for 30 seconds. Transfer to a bowl of ice water; drain well and squeeze dry. Transfer the mint to a blender and puree with 3/4 cup of the olive oil and a pinch of salt.

In a bowl, toss the beans with the red onion, rosemary, marjoram, lemon zest and juice and remaining 2 tablespoons of oil. Season with the salt and pepper. Fold in the crab. Drizzle the salad with the mint oil and serve.

**Recipe By:** *Mario Batali, Food & Wine, April 2013*



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## Baked Goat Cheese Salad

**Wine Pairing:** NV Besserat Bellefont Brut, Champagne, France

**Serves 4 Starter Portions**

### Ingredients:

- 1 (8-ounce) goat cheese log
- 3/4 cup extra-virgin olive oil, divided, plus more for greasing
- 3 thyme sprigs
- 1/2 cup plain dry breadcrumbs
- 1/2 teaspoon dried thyme
- 1/4 cup red wine vinegar
- Kosher salt
- Freshly ground black pepper, to taste
- 8 cups loosely packed lettuce leaves
- Garlic Croutons



### Directions:

Divide goat cheese into 4 or 8 equal portions and shape into 1/2-inch-thick rounds. Place goat cheese rounds in a shallow glass dish; drizzle with 1/4 cup olive oil, and turn to coat completely. Top with thyme sprigs. Cover and refrigerate 8 hours or overnight.

Preheat oven to 400°F. Stir together breadcrumbs and dried thyme in a small bowl. Remove cheese rounds from oil, and coat thoroughly with breadcrumb mixture. Transfer to a lightly greased baking sheet. Bake in preheated oven until golden brown and bubbly, 10 to 12 minutes.

Meanwhile, place vinegar in a small bowl and season with salt and pepper; whisk in remaining 1/2 cup oil.

Toss lettuce leaves with vinaigrette to lightly coat. Mound dressed lettuce on each of 4 plates. Top each with warm goat cheese rounds. Serve immediately with croutons.

**Recipe By:** Alice Waters, *Food & Wine*, July 2007