



June 2018

Grilled Apricot, Arugula and Goat Cheese Salad

Wine Pairing: 2017 Domaine du Tremblay, Quincy, Loire Valley, France

Serves 4 entrée portions

Ingredients:

- 6 fresh apricots, halved and pitted
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon thyme leaves
- Salt and freshly ground pepper
- 2 tablespoons pine nuts
- 1 1/2 teaspoons aged balsamic vinegar
- 1 bunch (4 ounces) arugula, stemmed
- One 4-ounce log fresh goat cheese, cut into 12 slices



Directions:

Light a grill. In a medium bowl, toss the apricots with 1 tablespoon of the olive oil and the thyme and season with salt and pepper. Let stand for 10 minutes.

Grill the apricot halves over high heat for about 5 minutes, turning once, until lightly charred and softened.

Meanwhile, in a small skillet, toast the pine nuts over moderate heat, stirring, until golden, about 3 minutes. Transfer the nuts to a cutting board and finely chop.

Put the pine nuts in a medium bowl. Whisk in the vinegar and the remaining 2 tablespoons of olive oil and season with salt and pepper. Add the arugula and toss. Arrange the goat cheese slices on plates. Top with the apricot halves and arugula salad and serve right away.

Recipe From: *Daniel Humm, Food & Wine, July 2009*



June 2018

Fish Fillets with Tomatoes, Squash and Basil

Wine Pairing: 2016 Societa' Agricola Villa Varda Friulano, Friuli, Italy

Serves 4 entrée portions

Ingredients:

- 2 cups very thinly sliced assorted summer squash (such as zucchini, yellow crookneck, and pattypan)
- 1/4 cup thinly sliced shallots
- 1/4 cup thinly sliced fresh basil, divided, plus 1/4 cup basil leaves
- 20 cherry tomatoes, halved
- 4 tablespoons dry white wine
- 4 tablespoons extra-virgin olive oil, divided
- Kosher salt, freshly ground pepper
- 4 6-ounce skinless white flaky fish fillets (such as Atlantic cod or halibut)

Directions:

Place four 14x12" sheets of parchment paper, or heavy-duty foil if grilling, on a work surface. Divide squash among parchment sheets, arranging on one side of sheet in thin layers. Sprinkle shallots and sliced basil over, dividing equally. Scatter tomato halves around squash. Drizzle each packet with 1 tablespoons wine and 1/2 tablespoon oil (add 1/2 tablespoon water to each if grilling). Season with salt and pepper. Place a fish fillet atop each portion. Season with salt and pepper; drizzle 1/2 tablespoon oil over each.

Fold parchment over mixture and crimp edges tightly to form a sealed packet. **DO AHEAD:** Can be made 4 hours ahead. Chill. Let stand at room temperature for 15 minutes before continuing.

Preheat oven to 400°F. Place packets in a single layer on a large rimmed baking sheet. Alternatively, build a medium fire in a charcoal grill, or heat a gas grill to medium-high. Bake or grill fish until just cooked through (a toothpick poked through the parchment will slide through fish easily), about 10 minutes. Carefully cut open packets (steam will escape). Garnish with basil leaves.

Recipe By: Bon Appétit Test Kitchen, Bon Appétit, June 2012



June 2018

Grilled Flatbreads with Mushrooms & Ricotta

Wine Pairing: 2016 Bodegas Torremorón Tempranillo, Ribera del Duero, Spain

Makes two 12-inch Flatbreads

Ingredients:

- *1/4 cup extra-virgin olive oil, plus more for brushing and drizzling*
- *1/2 pound oyster and shiitake mushrooms, thinly sliced (2 cups)*
- *1 shallot, minced*
- *1 garlic clove, minced*
- *1/4 cup dry white wine*
- *Salt*
- *Freshly ground pepper*
- *Two 8-ounce balls of pizza dough, at room temperature*
- *1 cup fresh ricotta cheese (8 ounces)*
- *2 tablespoons coarsely chopped chervil*
- *2 tablespoons coarsely chopped chives*
- *2 tablespoons coarsely chopped flat-leaf parsley*
- *2 tablespoons coarsely chopped tarragon*



Directions:

In a medium skillet, heat the 1/4 cup of olive oil. Add the mushrooms and cook over moderately high heat, stirring occasionally, until lightly browned, about 5 minutes. Add the shallot and garlic and cook until fragrant, about 1 minute. Add the wine and cook until evaporated, about 1 minute. Season with salt and pepper.

Light a grill or preheat a grill pan and lightly oil a rimless baking sheet. On the baking sheet, stretch each ball of pizza dough out to a 12-inch round; brush with extra-virgin olive oil. Carefully slide the dough rounds onto the grill and cook over moderately high heat, shifting the rounds to prevent scorching, until lightly browned on the bottom, about 2 minutes. Flip the rounds and spread 1/2 cup of the fresh ricotta cheese over each one. Scatter the sautéed mushrooms and herbs over the flatbreads and grill until heated through, about 2 minutes.

Transfer the flatbreads to a work surface, drizzle lightly with olive oil and season with salt and pepper. Cut into wedges and serve right away.

Recipe By: *Food & Wine Magazine, July 2012*



June 2018

Mahogany Glazed Spareribs

Wine Pairing: 2015 Renwood Zinfandel, Fiddletown, Amador County, Sierra Foothills, California

Serves 6 entrée portions

Ingredients:

- *1/4 cup rice vinegar*
- *1/4 cup water*
- *2 large garlic cloves, crushed*
- *5 pounds spareribs, cut into individual ribs*
- *1/2 cup hoisin sauce*
- *1 1/2 tablespoons minced fresh ginger*
- *1 1/2 tablespoons soy sauce*
- *1 teaspoon Chinese chili-garlic sauce*

Directions:

Light a grill. In a small bowl, combine the vinegar and water with the garlic. Grill the spareribs over a medium-low fire until golden brown, brushing frequently with the garlic mixture and turning occasionally, about 25 minutes.

Meanwhile, in a small bowl, combine the hoisin sauce with the minced ginger, soy sauce and chili-garlic sauce. Brush the hoisin glaze on the spareribs and grill, turning occasionally, until they're deep mahogany, 9 to 10 minutes longer. Transfer the spareribs to a platter and serve with lots of napkins.

Recipe By: *Grace Parisi, Food & Wine Magazine, June 2005*