



June 2018

Grilled Lamb Chops with Peperonata

Wine Pairing: 2015 Azienda Agricola Emanuele Scammacca del Murgo Brut Rosé, Sicily, Italy

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 By: *Grace Parisi, Food & Wine, April 2013*



June 2018

Apple-Pear Brie en Croute

Wine Pairing: N.V. André Clouet Grande Réserve, Bouzy, Champagne, France

Serves 8 Appetizer Portions

Ingredients:

1. 1 tablespoon unsalted butter
2. 1 apple, cored and finely diced
3. 1 ripe but firm pear, peeled, cored and finely diced
4. 1/3 cup lightly packed light brown sugar
5. Pinch ground nutmeg
6. 2 tablespoons Calvados, optional
7. 1 teaspoon fresh lemon juice
8. 1 14-ounce package frozen puff pastry, thawed
9. 8 ounces brie
10. 1 large egg, beaten with 1 teaspoon water



Directions:

Heat oven to 425°F. Melt butter in a heavy-bottom skillet over medium heat. Add apple and pear and cook, stirring occasionally, until fruit has softened and released its juices, about 5 minutes. Add brown sugar and nutmeg and stir to combine. Add Calvados (if using) and lemon juice and cook, stirring occasionally, until liquid has thickened and become syrupy, about 10 minutes. Cool to room temperature.

Place puff pastry on a lightly floured work surface and smooth with a rolling pin. Trim to a roughly 12-inch square. Transfer to a rimmed baking sheet.

Place brie in center of pastry and top with cooled apple-pear mixture. Fold all four sides of pastry over cheese and twist ends to create a bundle. Gently pinch together to seal. Brush with egg wash.

Bake until deep golden, 22 to 25 minutes. Let rest 5 minutes before serving.

Recipe By: Molly Shuster, *Culture Magazine*, September 2017



June 2018

Nectarine & Burrata Caprese Salad

Wine Pairing: N.V. Jean Diot Selection Brut, Vinay, Champagne, France

Serves 4 starter portions

Ingredients:

- 1 1/2 to 2 lbs. assorted heirloom tomatoes
- 3 soft-ripe white nectarines (1 1/2 lbs. total)
- 8 ounces burrata cheese or fresh mozzarella
- About 1/4 cup small fresh opal* (purple) basil leaves or regular basil leaves
- 10 fresh mint leaves, whole or thinly sliced
- 1 tablespoon Champagne vinegar
- 1/2 teaspoon regular or white balsamic vinegar
- 3 tablespoons extra-virgin olive oil
- About 1/2 tsp. flaked sea salt, such as Maldon
- About 1/2 tsp. pepper

*Find at farmers' markets

Directions:

Cut tomatoes and nectarines into large wedges and arrange on a platter. Tear burrata into large chunks and distribute over the top, along with any escaped cream (but not the liquid from fresh mozzarella, if using). Scatter basil and mint over salad.

Whisk together vinegars and oil in a small bowl. Drizzle over salad. Sprinkle with 1/2 tsp. each salt and pepper, and add more to taste if you like.

Recipe By: Romney Steele, *Sunset Magazine*