



March 2019

Greek Fish Stew

Wine Pairing: 2017 Semeli Oreinos Helios, Peloponnese, Greece

Serves 4 entrée portions

Ingredients:

- 6 tablespoons extra-virgin olive oil
- 1 onion, thinly sliced
- 1 medium leek, halved lengthwise and thinly sliced crosswise
- 2 large garlic cloves, minced
- 5 large celery ribs, thinly sliced, plus 1/4 cup leaves
- 2 parsley sprigs
- 2 thyme sprigs
- Salt and freshly ground pepper
- 1 small lemon, scrubbed and quartered
- 3 cups dry white wine
- 2 cups chicken stock or low-sodium broth
- One 1 1/2-pound halibut steak on the bone
- 2 pounds mussels, scrubbed
- Crusty bread, for serving

Directions:

In a large enameled cast-iron casserole, heat 1/4 cup of the oil. Add the onion, leek, garlic, celery ribs and leaves, parsley and thyme and season with salt and pepper. Cook over moderate heat, stirring, until the vegetables are softened, 8 minutes. Add the lemon and wine and simmer over moderately high heat until the wine is reduced by half, 4 minutes. Add the stock and simmer over moderate heat until reduced by one-third, 5 minutes.

Season the halibut with salt and pepper and add it to the casserole. Cover and simmer over low heat for 5 minutes. Turn the halibut and add the mussels. Cover and cook over moderate heat until the mussels open, about 4 minutes. Season with salt and pepper and drizzle with the remaining 2 tablespoons of olive oil. Transfer the stew to a deep dish and serve right away with bread.

Recipe From: *Andrew Zimmern, Food & Wine, May 2011*



March 2019

One-Skillet Chicken with Buttery Orzo

Wine Pairing: 2017 Domaine Henri Perrusset Mâcon-Villages

Serves 4 entrée portions

Ingredients:

- *Kosher salt, freshly ground pepper*
- *6 skin-on, bone-in chicken thighs (about 2 pounds total), patted dry*
- *3 tablespoons unsalted butter, divided*
- *1 fennel bulb, chopped, plus fronds, chopped*
- *1 leek, white and pale green parts only, chopped*
- *8 ounces orzo*
- *1/3 cup dry white wine*
- *2 1/2 cups low-sodium chicken broth, divided*
- *1 tablespoon fresh lemon juice*
- *1 teaspoon finely grated lemon zest*



Directions:

Preheat oven to 400°. Rain salt and then some pepper all over chicken. Heat 2 Tbsp. butter in a medium cast-iron skillet over medium-high. Nestle chicken, skin side down, in skillet in a single layer with no gaps (if you can't quite fit them all, wait until chicken shrinks slightly, then puzzle in the remaining pieces). Cook until meat is opaque around the edges and skin is deep golden brown, 6–8 minutes. Turn chicken skin side up and transfer skillet to oven; bake, uncovered, until chicken is cooked through, 10–15 minutes. Transfer chicken to a plate.

Set same skillet over medium; combine fennel bulb and leek in skillet and sprinkle in some salt and pepper. Cook, tossing occasionally, until leek is looking golden around the edges, about 5 minutes. Add orzo and cook until pasta is darkened (it will take on a brown hue) to a nice nutty brown in spots and toasty smelling, about 3 minutes. Pour in wine and cook, stirring, until liquid is evaporated, about 1 minute. Add broth 1/2 cup at a time, stirring constantly and letting broth absorb before adding more, until orzo is tender and broth is mostly absorbed but pan is not dry, 10–15 minutes.

Remove skillet from heat, Taste and add more salt and pepper to your liking; mix in lemon juice and remaining 1 Tbsp. butter, then chopped fennel fronds. Pile chicken on top and finish with lemon zest.

Recipe By: *Claire Saffitz, Bon Appétit, April 2017*



March 2019

Skirt Steak and Smashed Potatoes with Herb Dressing

Pairing: 2016 Shottesbrooke Cabernet Sauvignon, Langhorne Creek, Australia

Serves 4 entrée portions

Ingredients:

- 2 pounds fingerling potatoes
- 3 large shallots, 2 sliced into ½-inch-thick rings, plus 1 finely chopped
- 5 tablespoons olive oil, divided
- Kosher salt
- 1¼ pounds skirt steak, cut into 4 pieces
- Freshly ground black pepper
- 1 garlic clove, finely chopped
- 1 cup parsley leaves with tender stems
- ½ cup mint leaves
- 2 tablespoons white wine vinegar

Directions:

Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Lay out a double layer of foil, at least 20" long. Arrange potatoes and sliced shallots along center of foil. Drizzle with 2 Tbsp. oil; season with salt. Bring up edges of foil and fold together to form a long, skinny packet. Place foil packet over direct heat, cover, and cook, turning occasionally and moving to cooler part of grill if needed, until a paring knife or skewer inserted through foil into potatoes slides easily into flesh, 35–45 minutes. Let cool slightly.

Meanwhile, season steak generously with salt and pepper and grill, turning occasionally, until deeply browned, about 4 minutes per side for medium-rare. Scatter garlic and chopped shallots on a cutting board and sit steak on top.

Carefully open foil packet and transfer potatoes to a platter. Gently crush with the side of a chef's knife; season lightly with salt. Slice steak and arrange on top of potatoes. Scatter parsley and mint over meat juices and shallots and garlic on cutting board and coarsely chop. Scoop mixture into a small bowl and mix in vinegar and remaining 3 Tbsp. oil. Drizzle herb dressing over steak and potatoes.

Recipe By: *Chris Morocco, Bon Appétit, June 2017*



March 2019

Moroccan Lamb Burgers with Mint-Yogurt Sauce

Wine Pairing: 2015 Bodegas y Viñedos Lleiroso Luz Millar Roble, Ribera del Duero, Spain

Serves 4 entrée portions

Ingredients:

- 1 cup plain whole milk yogurt
- 1/4 cup chopped mint leaves
- 1 garlic clove, minced
- 1 tablespoon plus 1 teaspoon fresh lemon juice
- Kosher salt and freshly ground pepper
- 2 tablespoons dried currants
- 2 tablespoons pine nuts
- 2 tablespoons coarsely chopped flat-leaf parsley
- 1 teaspoon finely grated lemon zest
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon cinnamon
- 1 3/4 pounds ground lamb
- Vegetable oil, for the grill
- 4 hamburger buns or kaiser rolls, split



Directions:

In a small bowl, mix the yogurt with the mint, garlic and 1 tablespoon of the lemon juice. Season the yogurt sauce with salt and pepper and refrigerate.

In a mini food processor, combine the dried currants, pine nuts, chopped parsley, lemon zest, cumin, coriander and cinnamon with the remaining 1 teaspoon of lemon juice and 1 teaspoon of salt. Process the ingredients until a coarse paste forms.

Scrape the currant–pine nut paste into a large bowl and add the ground lamb. Using your hands, gently mix the ground meat thoroughly with the seasonings and pat into 4 plump burgers. Set the burgers on a plate, cover them with plastic wrap and refrigerate for 15 minutes.

Light a grill. Lightly brush the grate with oil. Grill the burgers over a medium-hot fire for 6 minutes per side for medium rare. Grill the buns, cut side down, until toasted. Set the burgers on the buns and serve with the mint-yogurt sauce.

Recipe By: Sally James, *Food & Wine*, June 2004