



May 2018

## Goat-Cheese-and-Olive-Stuffed Chicken Breasts with Balsamic-Butter Pan Sauce

**Wine Pairing:** 2015 Pennyroyal Farm Pinot Noir, Anderson Valley, Mendocino, County, CA

**Makes 4 entrée portions**

### Ingredients:

- 4 boneless, skinless chicken breast halves (about 1-1/2 lb. total)
- Kosher salt and freshly ground black pepper
- 4 oz. fresh goat cheese
- 2 Tbs. coarsely chopped pitted Kalamata olives
- 2 tsp. finely grated lemon zest (from 1 large lemon)
- 1-1/2 tsp. minced fresh rosemary
- 2-1/4 oz. (1/2 cup) all-purpose flour
- 3 oz. (6 Tbs.) unsalted butter, cut into 6 pieces
- 1 Tbs. extra-virgin olive oil
- 3 Tbs. minced shallots
- 1-1/2 Tbs. balsamic vinegar
- 2 Tbs. lower-salt chicken broth

### Directions:

With a boning knife, cut a wide pocket into the thickest part of each chicken breast half, taking care not to cut all the way through. Season the chicken evenly on both sides with 1/2 tsp. salt and 1/4 tsp. pepper total.

In a small bowl, mix the cheese, olives, and 1 tsp. each lemon zest and rosemary. Stuff the pockets with the cheese mixture and pin each shut with two toothpicks. Spread the flour in a shallow bowl and dredge the chicken in the flour, shaking off the excess.

Heat 1 Tbs. of the butter and the oil in a 12-inch heavy-duty skillet over medium-high heat until the foam from the butter subsides. Add the chicken and cook, flipping once and adding another 1 Tbs. of butter halfway through cooking, until golden-brown and cooked through (reduce the heat to medium if necessary), 14 to 16 minutes total. Transfer to plates and remove the toothpicks.

While the chicken cooks, melt 1 Tbs. of the butter in an 8-inch skillet over medium-high heat. Add the shallots and cook, stirring, until softened, about 3 minutes. Add the vinegar and boil until syrupy, about 3 minutes. Add the broth and boil for 1 minute more. Off the heat, whisk in the remaining 3 Tbs. butter, 1 tsp. zest, and 1/2 tsp. rosemary. Serve the chicken drizzled with the sauce.

**Recipe By:** Dina Cheney, *Fine Cooking*, Issue 118



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## Pappardelle with Veal Ragù

**Wine Pairing:** 2013 Cavalier Bartolomeo 'Altenasso', Barolo D.O.C.G., Piemonte, Italy

**Makes 8 entrée portions**

### Ingredients:

- 3 1/2 to 4 pounds boneless veal shoulder, cut into 3-inch chunks
- Salt and freshly ground pepper
- All-purpose flour, for dusting
- 1/2 cup extra-virgin olive oil
- 1 large sweet onion, finely chopped
- 4 garlic cloves, minced
- 1 1/2 teaspoons ground coriander
- 1 1/2 teaspoons ground fennel
- 1 1/2 cups dry red wine
- Two 28-ounce cans Italian whole tomatoes, drained and chopped
- 4 cups chicken or veal stock
- 1 1/2 tablespoons minced rosemary
- 2 pounds fresh pappardelle
- Freshly grated Parmigiano-Reggiano



### Directions:

Season the veal with salt and pepper and dust with flour, tapping off the excess. In a large enameled cast-iron casserole, heat 1/4 cup of the olive oil. Add the veal and cook over moderately high heat until browned all over, about 12 minutes. Transfer the veal to a plate.

Add the remaining 1/4 cup of oil to the casserole. Stir in the onion, garlic, coriander and fennel and cook over low heat for 5 minutes. Add the wine and boil until reduced to 1/3 cup, 5 minutes. Add the tomatoes and cook over moderately high heat for 5 minutes. Add the stock and rosemary and bring to a boil. Add the veal, cover partially and cook over low heat until very tender, 2 hours.

Remove the meat and shred it. Boil the sauce until slightly reduced, about 10 minutes. Stir in the meat.

In a large pot of boiling salted water, cook the pappardelle until al dente. Drain and return to the pot. Add the ragù and toss over low heat until the pasta is coated. Serve with cheese at the table.

**Recipe By:** Grace Parisi, Food & Wine, October 2009



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## Provençal Grilled Lamb

**Wine Pairing:** Cerro Petit Verdot

**Makes 4 to 6 entrée portions**

### Ingredients:

- 4 garlic cloves, minced
- 1 tablespoon chopped rosemary
- 1 tablespoon chopped thyme
- 1/4 cup extra-virgin olive oil
- 2 1/2 pounds boneless butterflied leg of lamb
- Salt and freshly ground black pepper



### Directions:

In a bowl, mix the garlic, rosemary, thyme and oil. Season the lamb with salt and pepper and rub the herb oil all over the meat. Let stand at room temperature for 1 1/2 hours or refrigerate for at least 3 hours or overnight.

Bring the lamb to room temperature if necessary. Light a grill. Grill the lamb over moderate heat, turning once, until browned outside and an instant-read thermometer inserted in the meat registers 125° for medium-rare, about 8 minutes per side. Transfer to a carving board and let rest for 10 minutes. Thinly slice the lamb across the grain and serve.

**Recipe By:** Mathilde Dalle and Patrick Thibaud, *Bon Appétit*, April 2011