



May 2019

## Cast-Iron Skillet Pork Chops

**Wine Pairing:** 2016 Semeli 'Mountain Sun' Red Blend, Peloponnese, Greece

**Serves 4 entrée portions**

### Ingredients:

- 1 tablespoon vegetable oil
- 2 1½"-thick bone-in pork rib chops (8–10 ounces each)
- Kosher salt and freshly ground black pepper
- 8 sprigs sage
- 2 garlic cloves, peeled, smashed
- 1 tablespoon unsalted butter



### Directions:

Heat oil in a large skillet over medium-high. Season pork chops all over (including the fat cap) with salt and pepper. Cook pork chops until bottom side is golden brown, about 1 minute. Turn and cook on other side about 1 minute before turning again. Repeat this process, turning about every minute, until chops are deep golden brown and an instant-read thermometer inserted into the thickest part registers 135°, 8–10 minutes (cooking time will depend on thickness of chops).

Remove pan from heat and add sage, garlic, and butter, smashing garlic into butter. Tilt skillet and spoon foaming butter and drippings over pork chops, making sure to baste the fat cap as well as the rib. Transfer pork chops to a cutting board and let rest at least 5 minutes (pork will come to 145° as it sits).

Cut away bone and slice pork about ¼" thick. Serve with any juices from the cutting board spooned over top.

**Recipe From:** *Alison Roman, Bon Appétit, March 2015*



May 2019

## Rack of Lamb with Herb & Olive Crust

**Wine Pairing:** 2016 Castelfeder 'Rieder' Lagrein, Alto Adige DOC, Italy

**Serves 6 entrée portions**

### Ingredients:

- *1/3 cup very coarsely chopped pitted Kalamata, Picholine, or Manzanilla olives, or a mix*
- *1/4 cup very coarsely chopped fresh flat-leaf parsley*
- *1-1/2 Tbs. fresh thyme*
- *2 cloves garlic, coarsely chopped*
- *Pinch crushed red pepper flakes*
- *1-1/2 Tbs. mayonnaise*
- *2 racks of lamb (7 to 8 ribs each), trimmed, or frenched*
- *Kosher salt and freshly ground black pepper*
- *3/4 cup fresh breadcrumbs*

### Directions:

Position a rack in the center of the oven and heat the oven to 450°F.

Combine the olives, parsley, thyme, garlic, and red pepper flakes in a mini food processor or a mortar. Process or pound with a pestle to a rough paste. Stir in the mayonnaise. Set aside.

If there is more than a thin layer of fat left on the racks of lamb, trim it so that only a thin layer remains. Don't remove all the fat. Heat a large, heavy skillet (cast iron works very well; don't use a nonstick pan) over high heat. Season one rack with salt and pepper and set it in the hot skillet, meat side down. When the surface is nicely browned, about 2 minutes, turn the rack with tongs and brown the bottom for another 2 minutes. Remove and repeat with the second rack. If necessary, reduce the heat to medium high.

Spread the breadcrumbs in a pie plate. Coat the surface of the lamb with the olive paste, then roll the meat in the breadcrumbs, pressing the crumbs so they adhere. Arrange the racks, bone side down, in a roasting pan (you may need to interlock the bone ends to make them fit). Wrap the tips of the bones with a strip of foil so they don't burn.

Roast until an instant-read thermometer inserted in the thickest part of the meat reads 120° to 125°F for rare or 130° to 135°F for medium rare, 20 to 25 minutes (the temperature will rise about another 5°F once it's out of the oven). Let the lamb rest for about 5 minutes. Cut down between the bones to carve into chops, then serve.

**Recipe By:** Molly Stevens, *Fine Cooking*, Issue 82



May 2019

## Braised Halibut with Leeks, Mushrooms, and Clams

**Pairing:** 2017 Deltetto 'San Michele' Arneis, Roero DOCG, Piedmont, Italy

**Serves 4 entrée portions**

### Ingredients:

- 4 oz. ( $\frac{1}{2}$  cup) unsalted butter
- $\frac{1}{2}$  lb. oyster or hen of the woods mushrooms, thinly sliced (about 4 cups)
- 3 large leeks, white and light-green parts only, thinly sliced (about 4 cups)
- Kosher salt and freshly ground black pepper
- 3 cups lower-salt chicken broth
- 4 skinless Pacific halibut fillets (about 4 oz. each)
- 16 to 24 small clams, such as Manila or littlenecks, scrubbed
- 1 Tbs. finely chopped fresh flat-leaf parsley

### Directions:

Melt the butter over medium heat in an 11- or 12-inch straight-sided sauté pan with a lid. Add the mushrooms and leeks and season lightly with salt and pepper. Cook gently, stirring occasionally, until softened but not browned, 7 to 8 minutes. Add the broth, raise the heat to medium high, and bring to a boil.

Season the halibut with salt and pepper. Nestle the fish and clams among the vegetables in the skillet. Bring the broth back to a boil, cover tightly, and reduce the heat to low. Cook gently until the fish is just cooked through and the clams have opened, about 7 minutes. If all of the clams are not open, remove the fish and the open clams and continue cooking until the remaining clams open, another 2 to 3 minutes. Discard any clams that haven't opened by this time.

Serve the fish in warmed shallow soup bowls, topped with leeks and mushrooms, surrounded by clams and broth, and sprinkled with chopped parsley.

**Recipe By:** Jay Weinstein, *Fine Cooking Issue 101*



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## Scallops with Tarragon Butter Sauce

**Wine Pairing:** 2018 Gibbs 'Centa Vineyard' Sauvignon Blanc, St. Helena, Napa Valley

**Serves 4 entrée portions**

### Ingredients:

- 2 tablespoons olive oil
- 5 tablespoons butter
- 1 1/2 pounds sea scallops, dried well
- 1 teaspoon salt
- 1/4 teaspoon fresh-ground black pepper
- 1/3 cup dry white wine
- Grated zest of 1 lemon
- 2 tablespoons chopped fresh tarragon



### Directions:

In a large nonstick frying pan, heat 1 tablespoon of the oil with 1/2 tablespoon of the butter over moderate heat. Season the scallops with 1/2 teaspoon of the salt and the pepper. Put half the scallops in the pan. Cook until browned, about 2 minutes. Turn and cook until browned on the second side and just done, 1 to 2 minutes. Remove. Heat the remaining 1 tablespoon oil with 1/2 tablespoon of the butter in the pan and cook the remaining scallops. Remove.

Wipe out the pan. Put the pan over moderately low heat and add the wine. Boil until reduced to approximately 2 tablespoons, 1 to 2 minutes. Reduce the heat to the lowest setting. Whisk the remaining 4 tablespoons butter into the wine. The butter should not melt completely but just soften to form a smooth sauce. Add the remaining 1/2 teaspoon salt, the lemon zest, and the tarragon. Pour the sauce over the scallops.

**Recipe By:** Food & Wine, December 2010