



November 2018

## Pork Chops with Sautéed Apples

**Wine Pairing:** 2016 Sojourn Cellars Pinot Noir, Russian River Valley, Sonoma County, CA

**Makes 4 entrée portions**

### Ingredients:

- *1/4 cup extra-virgin olive oil*
- *4 boneless pork chops, about 1 inch thick (about 2 pounds)*
- *Salt and freshly ground pepper*
- *2 large Granny Smith apples, cored and cut into 1/2-inch-thick rounds*
- *1 1/2 tablespoons honey*
- *1 1/2 tablespoons sherry vinegar*
- *1/2 cup pomegranate seeds (from 1/2 small pomegranate)*



### Directions:

In a medium skillet, heat 1 tablespoon of the olive oil until shimmering. Season the pork chops with salt and pepper. Add the chops to the skillet and cook over high heat, turning once, until they are golden, about 7 minutes. Transfer the chops to a plate, cover loosely and keep warm.

Add the apples to the skillet and cook over high heat, turning once, until softened and golden, about 6 minutes.

In a small bowl, whisk the honey and vinegar with the remaining 3 tablespoons of olive oil; season with salt and pepper. Stir in the pomegranate seeds. Transfer the pork and apples to plates, scatter the pomegranate seeds and vinaigrette on top and serve.

**Recipe By:** *Andy Nusser, Food & Wine, December 2005*



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## Slow-Cooker Osso Buco

**Wine Pairing:** 2011 Macchialupa Taurasi, Campania, Italy

**Makes 4 entrée portions**

### Ingredients:

- *1/2 cup all-purpose flour*
- *Four 1-1/2- to 2-inch-thick veal shanks (about 2-1/2 lb.)*
- *Kosher salt and freshly ground black pepper*
- *2 Tbs. unsalted butter*
- *1 cup dry white wine*
- *One 14-1/2-oz. can diced tomatoes*
- *3/4 cup lower-salt chicken broth*
- *1 small red onion, chopped (1-1/2 cups)*
- *1 medium carrot, peeled and cut into 1/4-inch-thick rounds (1/2 cup)*
- *1 stalk celery, chopped (1/2 cup)*
- *5 sprigs fresh thyme*
- *3 Tbs. finely chopped fresh flat-leaf parsley*
- *1 Tbs. finely grated lemon zest*
- *1 large clove garlic, minced (1 tsp.)*

### Directions:

Put the flour in a wide, shallow dish. Season the veal shanks all over with salt and pepper and dredge in the flour; shake off the excess flour. Heat a 12-inch skillet over medium heat. Add the butter, and when it foams, add the shanks to the skillet. Cook until golden, turning once, about 10 minutes. Transfer the shanks to a slow cooker.

Add the wine to the skillet. Scrape up any browned bits from the bottom of the skillet and pour the contents of the skillet into the slow cooker. Add the tomatoes and their juices, chicken broth, onion, carrot, celery, and thyme. Cover and cook on low heat for 6 to 8 hours—the meat will be very tender and almost falling off the bone.

Transfer the shanks to a platter and cover with foil to keep warm. Pour the sauce from the slow cooker into a large skillet. Simmer over medium heat until reduced to about 2 cups, 10 to 15 minutes. Season to taste with salt and pepper.

Meanwhile, in a small bowl, combine the parsley, lemon zest, and garlic to make a gremolata. Serve the veal shanks topped with the sauce and the gremolata.

**Recipe By:** Allison Fishman, *Fine Cooking*, Issue 103



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## Braised Lamb Shanks with Rosemary

**Wine Pairing:** 2015 Remix Wines Somm Rouge Red Blend, CA

**Makes 6 entrée portions**

### Ingredients:

- 6 lamb shanks (about 5 pounds total)
- 2 tablespoons olive oil
- 2 medium onions, chopped
- 3 large carrots, peeled, cut into 1/4-inch-thick rounds
- 10 garlic cloves, minced
- 1 750-ml bottle dry red wine
- 1 28-ounce can diced tomatoes with juices
- 1 14 1/2-ounce can low-salt chicken broth
- 1 14 1/2-ounce can beef broth
- 5 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh thyme
- 2 teaspoons grated lemon peel



### Directions:

Sprinkle shanks with salt and pepper. Heat oil in heavy large pot over medium-high heat. Working in batches, add shanks to pot and cook until brown on all sides, about 8 minutes. Transfer shanks to bowl.

Add onions, carrots and garlic to pot and sauté until golden, about 10 minutes. Stir in all remaining ingredients. Return shanks to pot, pressing down to submerge. Bring liquids to boil. Reduce heat to medium-low. Cover; simmer until meat is tender, about 2 hours.

Uncover pot; simmer until meat is very tender, about 30 minutes longer. (Can be made 1 day ahead. Chill until cold; cover and keep chilled. Rewarm over medium heat before continuing.) Transfer shanks to platter; tent with foil. Boil juices in pot until thickened, about 15 minutes. Season with salt and pepper. Spoon over shanks.

**Recipe By:** *Bon Appétit*, February 1997