



November 2018

## Sea Scallop Risotto

**Wine Pairing:** 2016 Marco Felluga 'Just Molomatta', Collio DOC, Friuli-Venezia Giulia, Italy

**Serves 4 entrée portions**

### Ingredients:

- 4½ cups chicken stock
- ¼ cup olive oil, divided
- 2 tablespoons unsalted butter, divided
- 12 ounces leeks, white and light green parts only, diced (about 2½ cups)
- 2 garlic cloves, minced
- 1½ cups uncooked Arborio rice
- 3 thyme sprigs
- ¾ cup dry white wine
- 2 teaspoons kosher salt, divided
- 3 ounces Parmigiano-Reggiano cheese, grated (about ¾ cup)
- 1½ teaspoons lemon zest plus 1 tsp. fresh juice (from 1 lemon)
- 12 large sea scallops, patted dry, at room temperature (about 1 lb.)
- 2 teaspoons chopped fresh tarragon



### Directions:

Heat chicken stock in a saucepan over medium-high until steaming but not boiling; reduce heat to low to keep warm.

Heat 2 tablespoons of the oil and 1 tablespoon of the butter in a medium saucepan over medium-high. Add leeks and garlic; cook, stirring often, until tender, 5 to 7 minutes. Stir in rice and thyme; cook, stirring until coated, 1 to 2 minutes. Add wine; cook, stirring constantly, until absorbed, about 1 minute. Add 2 cups of the warm stock and 1 teaspoon of the salt to rice mixture. Cook, stirring often, with a wooden spoon or rubber spatula, until almost absorbed, about 10 minutes. Continue adding remaining warm stock, about 1 cup at a time, stirring constantly until most of the liquid has absorbed between additions, about 25 minutes total. Rice should be tender and saucy. Remove and discard thyme.

Remove from heat, and stir in Parmigiano- Reggiano, lemon zest, lemon juice, and remaining 1 tablespoon butter. Set aside.

Heat remaining 2 tablespoons oil in a large cast-iron or stainless steel skillet over high. Sprinkle scallops with remaining 1 teaspoon salt, and place in hot oil, leaving space between each one. Using a spatula, press each scallop lightly to ensure good contact with skillet. Cook scallops until well browned, 1 to 2 minutes on each side. Transfer to a plate.

Stir fresh tarragon into risotto; spoon into 4 shallow bowls. Top with 3 scallops each, and serve immediately.

**Recipe From:** Robby Melvin, *Coastal Living*



November 2018

## Curried Chicken Stew with Squash and Cashews

**Wine Pairing: 2017 J Rickards Viognier, Salem Ranch, Dry Creek Valley & Sonoma County, CA**

**Serves 4 entrée portions**

### Ingredients:

- 1 13-1/2-oz. can coconut milk, unstirred
- 2 Tbs. Thai red curry paste
- 3 Tbs. fish sauce
- 2 Tbs. packed light brown sugar
- 1 lb. peeled buttercup or unpeeled kabocha squash, seeded and cut into 1-1/4-inch pieces
- 1/2 cup salted cashews
- 1 lb. boneless, skinless chicken breast halves, cut crosswise into 1/4-inch-thick slices
- Kosher salt
- 1 small yellow onion, cut into 1/2-inch wedges
- 2/3 cup torn fresh basil leaves

### Directions:

Measure 3 Tbs. of the thickened cream from the coconut milk and put it in a 6-quart pot. Whisk in the curry paste and cook over medium-high heat, whisking frequently, until the mixture is fragrant and slightly darker, about 5 minutes. Stir the coconut cream and milk remaining in the can until well combined and add to the pot along with the fish sauce, brown sugar, and 1 cup water; whisk until combined. Bring to a simmer and add the squash. Partially cover, turn the heat down to medium, and continue simmering, stirring occasionally, until the squash is almost tender, 8 to 12 minutes.

Meanwhile, toast the cashews in a small skillet over medium-high heat, stirring frequently, until dark in spots, about 4 minutes. Set aside.

Season the chicken with salt and add it and the onion to the pot, stirring gently to separate the chicken pieces. Return to a simmer, partially cover, and cook, stirring occasionally, until the chicken is cooked through and the squash is tender, about 5 minutes. Stir in the cashews and basil and serve.

**Recipe By:** Dawn Yanagihara-Mitchell, *Fine Cooking Issue 125*



November 2018

## Spaghetti with Abruzzese Lamb Ragu

**Pairing:** 2016 Portelli Vittoria Frappato, Sicily, Italy

**Serves 6 to 8 entrée portions**

### Ingredients:

- 2 Tbs. vegetable oil
- 2 lb. boneless lamb shoulder or leg of lamb, cut into 6 or 8 pieces
- Kosher or sea salt and freshly ground black pepper
- 1 medium carrot, finely chopped
- 1 medium celery stalk, finely chopped
- 1 small red onion, finely chopped
- 1 large clove garlic, lightly crushed
- 1 Tbs. minced fresh herbs, such as rosemary and sage
- 1/2 cup dry red or white wine
- 6 cups canned diced tomatoes, with their juice
- 1 1/2 lb. thick spaghetti or maccheroni alla chitarra
- Parmigiano-Reggiano or Pecorino Romano shavings for serving (optional)
- Minced fresh hot chile or crushed red pepper flakes, for serving



### Directions:

Heat the oil in a 5- to 6-quart Dutch oven or other heavy-duty pot over medium-high heat until shimmering. Season the lamb on both sides with salt and pepper and sear the meat on one side until well browned, 3 to 4 minutes. Using tongs, turn and sear the other side until browned, 3 to 4 minutes more. Transfer the lamb to a deep platter.

Reduce the heat to medium low and add the carrot, celery, onion, garlic, and herbs. Cook, stirring frequently, until the onion is softened, 7 to 8 minutes. Return the lamb and its juice to the pot, raise the heat to medium high, and pour in the wine. Cook for 1 to 2 minutes and then add the tomatoes. Bring to a boil and then reduce the heat to medium low or low to maintain a gentle simmer. Cover partially and let the sauce simmer until the lamb is fork-tender, about 2-1/2 hours. Using tongs, transfer the meat to a cutting board and let it cool for a few minutes. Meanwhile, if the sauce seems thin, let it continue simmering until thickened to a saucy consistency. If it seems too thick, add a splash of water.

Shred the lamb with two forks and return it to the pot. Simmer gently until the meat is heated through. Season to taste with salt.

When ready to serve, bring a large pot of well salted water to a boil. Cook the pasta until al dente—you want it to still have some bite because it will continue to cook a bit while you're tossing it with the ragù. Reserve about 1 cup of the cooking water and then drain the pasta. Return it to the pot and toss it with some of the ragù, adding a little cooking water if it seems dry. Serve the pasta with more ragù spooned over the top. Garnish with shaved Parmigiano-Reggiano or Pecorino Romano, if you like, and serve with minced chiles or red pepper flakes on the side.

**Recipe By:** *Domenica Marchetti, Fine Cooking Issue 113*



November 2018

## Coffee-Rubbed Steak

**Wine Pairing: 2013 Eclectic Wines Charbono, Suisun Valley, CA**

**Serves 4 to 6 entrée portions**

### Ingredients:

- 2 tablespoons ancho chile powder
- 2 tablespoons finely ground coffee beans
- 5 teaspoons dark brown sugar
- 1 tablespoon hot smoked Spanish paprika
- 1½ teaspoons dried oregano
- 1½ teaspoons freshly ground black pepper
- 1½ teaspoons ground coriander
- 1½ teaspoons mustard powder
- 1 teaspoon chile de árbol powder or ¾ teaspoon finely ground red pepper flakes
- 1 teaspoon ground ginger
- 1 tablespoon kosher salt, plus more
- 2 16-ounce boneless New York strip steaks (about 1 inch thick)
- 2 tablespoons vegetable oil

### Directions:

Mix ancho chile powder, ground coffee, brown sugar, paprika, dried oregano, pepper, coriander, mustard, chile de árbol powder, ginger, and 1 Tbsp. salt in a small bowl.

Season steaks with salt, then coat with 5 tsp. spice rub per steak (save any extra rub for your next steak). Place on a wire rack set inside a rimmed baking sheet and chill uncovered 3–6 hours.

Let steaks sit 1 hour to come to room temperature, which will help them cook quickly and more evenly.

Preheat oven to 400°. Heat oil in a large skillet over medium-high. Cook steaks 2 minutes or so on each side to create a nice crust. Transfer skillet to oven; cook steaks until an instant-read thermometer inserted into the thickest part registers 120° for medium-rare, about 5 minutes. Transfer steaks to a cutting board; let rest 10 minutes. Slice ½" thick.

**Recipe By:** Alex Lau, *Bon Appétit*, April 2016