



October 2018

Chicken Corn Chowder

Wine Pairing: 2016 Maison Frédéric Magnien Chardonnay, Bourgogne AOC, France

Serves 6 to 8 entrée portions

Ingredients:

- 1-1/2 Tbs. olive oil or canola oil
- 4 cups finely chopped onion
- 1 or 2 fresh green chiles, such as jalapeño, cut into thick disks
- Kosher salt
- 2 tsp. chopped fresh thyme
- 3 quarts Homemade Chicken Broth or lower salt chicken broth
- 3-1/2 to 4 cups shredded, cooked chicken
- 4 cups cooked-until-barely-tender peeled and diced (1/2-inch) potato
- 1-1/2 cups fresh or thawed frozen corn kernels
- 2 Tbs. to 1/2 cup heavy cream
- 1/2 cup crisped and crumbled bacon (optional)
- 1/2 cup thinly sliced scallion (optional)
- Freshly ground black pepper



Directions:

Heat the oil over medium-high heat in a large (at least 8-quart), heavy-duty pot or Dutch oven. Add the onion, chile, and 1/2 Tbs. salt. Cook, stirring occasionally, until the vegetables are softened and lightly browned in places, 4 to 6 minutes. Add the thyme and cook, stirring, until fragrant, 30 seconds.

Add the broth and bring to a boil. Reduce to a simmer and cook, stirring, until the vegetables are completely tender, 20 to 30 minutes.

Stir in the shredded chicken, potatoes, and corn. Simmer, stirring occasionally, until all are tender and the flavors meld, 5 to 10 minutes.

Stir in 2 Tbs. of the cream. If you would like the soup to be creamier still, add up to the full 1/2 cup of cream. Season to taste with salt and pepper, and garnish each bowl with some bacon and scallion, if you like.

Recipe From: *Tony Rosenfeld, Fine Cooking Issue 114*



October 2018

Smoky Paella with Shrimp and Squid

Wine Pairing: 2017 Bodegas Mustiguillo Mestizaje Blanc, El Terrerazo D.O.P.,
Vino de España, Spain

Serves 4 entrée portions

Ingredients:

- *1/4 cup extra-virgin olive oil*
- *1 pound large shrimp, shelled and deveined*
- *Salt and freshly ground pepper*
- *1 cup arborio or Valencia rice*
- *1 tablespoon tomato paste*
- *1 teaspoon hot smoked paprika*
- *1 large garlic clove, minced*
- *1 small pinch of saffron, crumbled*
- *2 cups clam broth*
- *2 cups water*
- *1/2 pound baby squid, bodies cut into 1/4-inch rings*

Directions:

In a large, deep skillet, heat the oil until shimmering. Season the shrimp with salt and pepper and add to the skillet. Cook over high heat until lightly browned on one side, 2 minutes. Transfer the shrimp to a plate.

Add the rice to the skillet and cook, stirring, until opaque, about 2 minutes. Stir in the tomato paste, paprika, garlic and saffron and cook, stirring, until the rice is toasted and sizzling, about 1 minute. Add the clam broth and water and bring to a boil over high heat. Boil until the rice is still a bit crunchy and about half of the broth is absorbed, 10 minutes. Lower the heat and simmer until the rice is nearly tender and the liquid is soupy but slightly reduced, about 8 minutes. Stir in the squid, then lay the shrimp on top, cooked side up. Cover and simmer until the squid and shrimp are cooked through and the rice is tender, about 2 minutes longer.

Recipe By: *Bob Chambers, Food & wine, April 2008*



October 2018

Cast-Iron Roast Chicken with Winter Squash, Red Onions, and Pancetta

Pairing: 2016 FPWM Private Label Pinot Noir, Sonoma County, CA

Serves 4 entrée portions

Ingredients:

- 1 3½–4-pound whole chicken
- Kosher salt
- 2 tablespoons unsalted butter, melted
- 2 red onions, cut into wedges through root end
- 2 pound winter squash, cut into 1½-inch-thick wedges or rounds
- 1½ ounces pancetta, chopped into ¼-inch pieces
- 3 tablespoons olive oil, divided
- Freshly ground black pepper



Directions:

Pat chicken dry with paper towels and season generously with salt, inside and out. (We use 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt per lb.) Tie legs together with kitchen twine. Let sit 1 hour to allow salt to penetrate, or chill, uncovered, up to 1 day ahead.

Place a rack in upper third of oven and set a 12" cast-iron skillet or 3-qt. enameled cast-iron baking dish on rack. Preheat oven to 425°.

Meanwhile, toss onions, squash, pancetta, and 2 Tbsp. oil in a large bowl to coat; season with salt and pepper.

Once oven reaches temperature, pat chicken dry with paper towels and lightly coat with half of remaining oil; sprinkle with dry rub, if using. Drizzle remaining oil into hot skillet (this helps keep the chicken from sticking and tearing the skin). Place chicken in the center of skillet and arrange squash mixture around. Roast until vegetables are golden brown and tender and an instant-read thermometer inserted into the thickest part of breasts registers 155°, 50–60 minutes (temperature will climb to 165° as chicken rests). Let chicken rest in skillet at least 20 minutes and up to 45 minutes.

Transfer chicken to a cutting board and carve. Serve with vegetables.

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



October 2018

Sear-Roasted Pork Tenderloin with Garlic and Fennel

Wine Pairing: 2015 Domaine Maby Lirac 'La Fermade', Rhône Valley, France

Serves 4 to 6 entrée portions

Ingredients:

- 4 cloves garlic, finely chopped
- 2 Tbs. chopped fresh sage
- 2 Tbs. chopped fresh thyme
- 4 tsp. fennel pollen or ground fennel seed
- Kosher salt and freshly ground black pepper
- 2 Tbs. olive oil; more as needed
- 2 pork tenderloins (2 to 2-1/2 lb. total)
- Chopped fresh flat-leaf parsley (optional)

Directions:

Position a rack in the center of the oven and heat to 350°F. Line a rimmed baking sheet with foil, then set a large wire rack on the sheet.

Combine the garlic, sage, thyme, fennel, 2 tsp. salt, and 2 tsp. pepper in a small bowl (or right on the cutting board).

Heat the oil in a large skillet over medium-high heat. Add the pork and cook, turning occasionally, until golden brown on all sides, 10 to 12 minutes. (You may need to sear the tenderloins separately, depending on pan size.) Transfer to the rack on the baking sheet and let stand until cool enough to handle.

Meanwhile, spread half of the garlic-fennel mixture on a cutting board. Roll one of the tenderloins in the mixture (it won't cover the pork completely), then return it to the rack on the baking sheet. Repeat with the rest of the garlic-fennel mixture and the other tenderloin. Scrape any remaining mixture from the board over the tenderloins, and press gently to adhere.

Roast until the pork registers 130°F to 135°F on an instant-read thermometer, about 15 minutes.

Transfer to the cutting board, cover loosely with foil, and let rest for 5 to 7 minutes. Slice and serve, sprinkled with the parsley, if you like. Season to taste with salt and pepper.

Recipe By: Bruce Aidells, *Fine Cooking*, April/May 2017