



October 2018

Butter Bean, Tuna and Celery Salad

Wine Pairing: 2017 Weingut Markus Huber Zweigelt Rosé, Austria

Serves 4 Light Entrée Portions or 6 Sides

Ingredients:

- 2 tablespoons fresh lemon juice
- 2 teaspoons Dijon mustard
- 1/4 cup plus 1 tablespoon extra-virgin olive oil
- 1/4 cup snipped chives
- Kosher salt and freshly ground pepper
- Four 3 1/2-ounce cans Italian tuna in olive oil, drained
- 3 celery stalks with leaves, thinly sliced on the bias
- Two 15-ounce cans butter beans, drained and rinsed
- 1 1/2 tablespoons drained capers



Directions:

In a small bowl, whisk the lemon juice with the mustard, then slowly whisk in the olive oil. Stir in the chives and season the lemon-mustard vinaigrette with salt and pepper.

In a large bowl, gently toss the drained tuna with the sliced celery, butter beans and capers. Add the lemon-mustard vinaigrette and toss to coat the salad. Season the salad with salt and pepper and serve at once.

Recipe By: *Melissa Rubel Jacobson, Food & Wine, April 2008*



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Brussels Sprout Slaw with Hazelnuts and Pomegranate

Wine Pairing: 2017 Kivelstadt Cellars 'Twice Removed' Rosé, Mendocino County, CA

Serves 8 Starter Portions

- 1 cup hazelnuts
- 2 tablespoons hazelnut oil
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon finely grated lemon zest
- 1 tablespoon fresh lemon juice
- Salt
- Freshly ground pepper
- 1 pound brussels sprouts, finely shredded
- Seeds from 1 small pomegranate (3/4 cup)
- 1 loose cup shaved Parmigiano-Reggiano cheese (2 ounces)

Directions:

Preheat the oven to 350°. In a pie plate, toast the hazelnuts until the skins blister, about 15 minutes. Transfer the nuts to a clean kitchen towel and let cool, then rub to remove the skins. Coarsely chop the nuts.

In a bowl, whisk the hazelnut oil with the olive oil, vinegar, mustard, lemon zest and lemon juice and season with salt and pepper. Add the shredded brussels sprouts, pomegranate seeds and shaved cheese and toss well. Sprinkle the chopped hazelnuts on top and serve right away.

Recipe By: Michael White, *Bon Appétit*, February 2013