



May 2019

## Braised Chicken Legs with Red Wine, Tomato, Anchovies & Rosemary

**Wine Pairing:** 2016 Giornata Aglianico, French Camp Vineyard, Paso Robles, CA

**Makes 4 entrée portions**

### Ingredients:

- 6 oil-packed anchovy fillets, rinsed and patted dry
- 2 medium cloves garlic, thinly sliced
- 1 Tbs. chopped fresh rosemary leaves, plus 1 tsp. whole rosemary leaves
- 1 cup homemade or low-salt canned chicken broth
- 4 bone-in, skin-on medium chicken thighs (1-1/2 to 1-3/4 lb.)
- 4 chicken drumsticks (1-1/4 to 1-1/2 lb.)
- Kosher salt and freshly ground black pepper
- 2 Tbs. vegetable oil
- 1 cup dry red wine
- 6 plum (Roma) tomatoes, peeled, cut into quarters, and seeded
- 1 Tbs. red-wine vinegar



Put the anchovies, garlic, and chopped rosemary in a food processor and process until finely chopped, scraping the sides of the bowl as needed. Add the chicken broth and process again until the ingredients are well blended, about 30 seconds.

Season the chicken pieces generously with salt and pepper. In a straight-sided 10- or 11-inch ovenproof sauté pan with a lid, heat the oil over medium-high heat until very hot. Arrange the chicken pieces skin side down in the pan (it'll be crowded), cover with a splatter screen, if you have one, and cook until deeply browned, about 5 minutes. Turn the pieces over and cook until the other sides are deeply browned, 3 to 5 minutes more. Transfer to a plate. Pour out and discard all the fat from the pan.

Return the pan to medium-high heat, carefully add the wine to the pan, and bring to a boil, scraping the browned bits from the bottom of the pan with a wooden spoon. Pour in the broth mixture. Return the chicken pieces to the pan, along with any accumulated juices. Add the tomatoes and cover. Transfer the pan to the oven and braise until the chicken is fork-tender and the drumstick meat starts to come away from the bone, 45 to 50 minutes.

With a slotted spoon, transfer the chicken and tomato pieces to a large serving dish and keep warm by covering the dish loosely with foil. Tilt the sauté pan and skim off as much fat as possible from the sauce. Bring the sauce to a boil over medium-high heat. Reduce the heat to medium low and simmer until the sauce is slightly reduced and full-flavored, about 5 minutes. Add the vinegar and whole rosemary leaves. Season to taste with salt and pepper. Pour the sauce over the chicken and serve.

**Recipe By:** Jennifer McLagan, *Fine Cooking*, Issue 82

## Stuffed Flank Steak

**Wine Pairing:** San Filippo 'Lo Scorno' Rosso di Montalcino DOC, Tuscany, Italy

**Makes 4-6 entrée portions**

### Ingredients:

- 1 (1 1/2-to 2-pound) flank steak
- Salt and pepper
- 1 cup goat cheese
- 2 cups chopped watercress or arugula
- The zest of 1 lemon
- 1 tablespoon fresh lemon juice
- 1 tablespoon garlic, minced



### Directions:

Start the coals or heat a gas grill for medium-high direct cooking. Make sure the grates are clean. Cut at least ten 8-inch pieces of kitchen twine.

With a very sharp knife, slice the steak lengthwise into two pieces. With a meat mallet, rolling pin, or the bottom of a cast-iron skillet, pound the two thin steaks evenly to no more than 1/2-inch thick. Pat them dry with paper towels and sprinkle with salt and pepper on both sides.

Combine the cheese, minced garlic, lemon zest and juice with lots of black pepper and mash together in a small bowl. Divide the mixture between the steaks and spread it out almost to the edges. Top the mixture with the chopped greens. Roll the steaks up so that the grain of the meat runs the length of the roll, so you'll be slicing them across the grain. Tie the steaks closed with the twine every 2 inches or so. (You can prepare the recipe to this point up to several hours in advance and refrigerate.)

Put the stuffed steaks on the grill directly over the fire. Close the lid and cook, turning the rolls every 2 to 3 minutes for even browning, until 5 to 10°F shy of the desired doneness; start checking them with an instant-read thermometer after 10 minutes. Depending on the thickness of the rolls, they should take 15 to 20 minutes total for medium-rare.

Transfer to a cutting board and let rest 5 to 10 minutes, checking the internal temperature. (Or nick with a small knife and peek inside.) Cut the rolls into 1-inch slices, transfer them spiral side up to a platter, pour over any accumulated juices, and serve.

**Recipe By:** Mark Bittman, *Epicurious*, May 2018



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## Pan-roasted Veal Chops with Cabernet Sauce

**Wine Pairing:** 2016 Kukeri Cabernet Sauvignon, Rutherford, Napa Valley, CA

**Makes 4 entrée portions**

### Ingredients:

- *1/4 cup plus 2 tablespoons extra-virgin olive oil*
- *4 thyme sprigs*
- *1 garlic clove, coarsely chopped*
- *Four 12-ounce, bone-in veal rib chops*
- *2 cups Cabernet Sauvignon*
- *2 large shallots, finely chopped*
- *1 tablespoon unsalted butter*
- *2 tablespoons all-purpose flour*
- *2 cups beef stock*
- *Salt and freshly ground pepper*

### Directions:

In a large, shallow dish, combine 1/4 cup of the olive oil with the thyme sprigs and garlic. Add the veal chops and turn to coat with the marinade. Refrigerate overnight.

In a medium saucepan, combine the wine with half of the shallots and boil until the wine has reduced to 1/2 cup, 15 minutes.

In a small saucepan, melt the butter. Add the remaining shallot and cook over moderately high heat, stirring, until golden, 3 minutes. Stir in the flour. Slowly whisk in the stock until smooth, then bring to a boil, whisking until thickened. Whisk in the reduced wine and simmer over low heat, whisking, for 30 minutes. Strain the sauce into the medium saucepan. Season with salt and pepper.

Preheat the oven to 325°. In a large skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Remove the veal chops from the marinade; discard the thyme and scrape off the garlic. Season the chops with salt and pepper and add to the skillet. Cook over high heat until richly browned, about 3 minutes per side. Transfer the skillet to the oven and roast the chops for about 10 minutes, turning once halfway through; the veal should be just pink in the center. Transfer the chops to plates and spoon the sauce on top. Serve with Potato Puree.

**Recipe By:** Robert Wiedmaier, *Food & Wine*, December 2009