



March 2018

## Braised Red Snapper Puttanesca

**Wine Pairing:** 2016 Cantine Dei Martiena Bianco, Toscana IGT, Tuscany, Italy

**Serves 4 entrée portions**

### Ingredients:

- 4 5-oz. skinless red snapper fillets (about 3/4 inch thick)
- Kosher salt and freshly ground black pepper
- 3 Tbs. extra-virgin olive oil
- 3 medium cloves garlic, minced (about 1 Tbs.)
- 2 14-1/2-oz. cans petite-diced tomatoes
- 2 anchovy fillets, minced
- 1/2 cup pitted Kalamata olives, halved lengthwise (about 3 oz.)
- 3 Tbs. coarsely chopped fresh basil leaves
- 1 Tbs. capers, rinsed
- 1/4 tsp. crushed red pepper flakes
- 1 Tbs. coarsely chopped fresh mint
- 2 tsp. red-wine vinegar



### Directions:

Position a rack in the center of the oven and heat the oven to 325°F. Season the snapper all over with salt and pepper. Let sit at room temperature while you prepare the sauce.

Heat 2 Tbs. of the olive oil in a 12-inch ovenproof skillet over medium-low heat. Add the garlic and cook, stirring, until softened but not golden, about 1 minute. Add the tomatoes and their juice, anchovies, olives, 2 Tbs. of the basil, capers, and pepper flakes to the pan. Bring the sauce to a brisk simmer and cook, stirring occasionally, until the tomatoes are tender and the juices have reduced to a saucy consistency, about 8 minutes.

Nestle the snapper fillets into the sauce, spooning some on top to keep the fish moist. Drizzle with the remaining 1 Tbs. olive oil. Tightly cover the pan with a lid or aluminum foil and braise in the oven until the fish is almost cooked through, 10 to 15 minutes, depending on thickness.

With a slotted spatula, transfer the snapper to 4 shallow serving bowls. If the sauce seems too thin, simmer over medium-high heat until thickened to your liking. Stir the remaining 1 Tbs. basil and the mint and vinegar into the sauce and spoon it over the fish.

**Recipe Adapted From:** Allison Ehri Kreitler, *Fine Cooking Magazine*, Issue 84



March 2018

## Vietnamese Lemongrass Meatballs

**Wine Pairing: 2016 Meyer-Fonné Pinot Blanc Vieilles Vignes, Alsace, France**

**Serves 4 entrée portions**

### **Ingredients:**

- 4 shallots, 2 thinly sliced and 2 minced
- 1/4 cup unseasoned rice vinegar
- Kosher salt
- 1 pound ground pork
- 1 large egg
- 3 tablespoons minced lemongrass
- 1 tablespoon minced cilantro, plus leaves for garnish
- 1 tablespoon Asian fish sauce
- 2 teaspoons cornstarch
- 1 garlic clove, minced
- 1 tablespoon canola oil
- Bibb lettuce leaves, mint and basil leaves, lime wedges, chile-garlic paste and julienned cucumber and carrot, for garnish

### **Directions:**

In a small bowl, mix the sliced shallots with the vinegar and a generous pinch of salt.

In a bowl, mix the pork with the egg, lemongrass, minced shallots and cilantro, fish sauce, cornstarch, garlic and 1 1/2 teaspoons of salt. Cover and refrigerate for 30 minutes. Form into 1 1/2-inch balls.

In a large skillet, heat the oil. Add the meatballs and cook over moderate heat until browned and cooked through, 8 to 10 minutes. Transfer to a platter and serve in Bibb lettuce leaves with the pickled shallots and garnishes.

**Recipe By:** Gail Simmons, *Food & Wine*, November 2017



March 2018

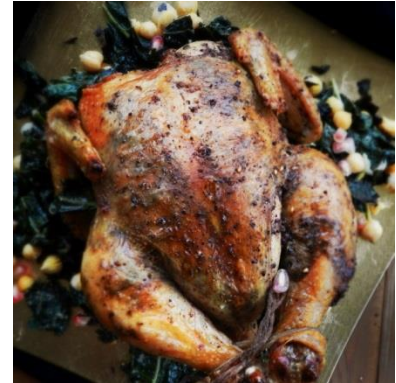
## Roasted Chicken with Za'atar Stuffing

**Wine Pairing:** 2016 Domaine des Braves Régnié, Beaujolais, France

**Serves 4 entrée portions**

### Ingredients:

- 1 4-lb. chicken
- 1-1/2 cups diced crusty bread
- 2 Tbs. chopped fresh Italian parsley
- 1 Tbs. minced garlic plus 1 head of garlic, cloves separated
- 2 tsp. za'atar (Middle Eastern spice blend)
- 1 tsp. lemon zest
- 1/4 cup plus 2 Tbs. olive oil
- fine sea salt and freshly ground black pepper



### Directions:

Preheat the oven to 450°F. Rinse the chicken and pat dry. Remove the wings and reserve.

Combine the bread, parsley, minced garlic, za'atar and lemon zest in a mixing bowl and toss with 1/4 cup of the olive oil to coat evenly. Season the stuffing with salt and pepper.

Season the cavity of the chicken with salt and pepper and fill with the stuffing. Tie the legs together with kitchen string. Season the bird on the outside with salt and pepper and drizzle with the remaining 2 Tbs. of olive oil.

Place the wings in a roasting pan and place the chicken on top of the wings. Roast for 20 minutes. Reduce the oven temperature to 350°F and add the garlic cloves to the roasting pan. Continue roasting for 25 to 30 minutes, or until the juices run clear when the leg is pierced. Transfer the chicken to a platter and let it rest for at least 10 minutes.

Carve the chicken by removing the leg and thigh at the joint, then run the carving knife down one side of the breast bone and continue by following the rib cage, lifting the breast meat away from the bone. Repeat on the other side of the breast bone, removing the second breast. Slice the breast meat and leg meat.

Place 2 slices each of breast and leg meat on each plate and spoon some of the stuffing alongside. Spoon some of the pan drippings over the chicken and serve immediately.

**Recipe By:** Eric Ripert, *Fine Cooking Magazine*



March 2018

## Chile-Spiced Skirt Steak Tacos

**Wine Pairing:** 2015 Odfjell Vineyards 'Orzada' Carignan, Maule Valley, Chile

**Makes 12 tacos**

### Ingredients:

- 2 teaspoons sweet paprika
- 1 teaspoon ancho chile powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon light brown sugar
- 1/2 teaspoon chipotle chile powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground coriander
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1/4 cup plus 2 tablespoons fresh lime juice
- 1 tablespoon vegetable oil
- 1 1/2 pounds skirt steak, cut into 5-inch strips
- 12 corn tortillas, warmed
- Pico de Gallo, Avocado Salsa and shredded cabbage, for serving

### Directions:

In a large resealable plastic bag, combine the paprika, ancho powder, garlic powder, onion powder, sugar, chipotle, cumin, coriander, salt and pepper. Add the lime juice and oil and shake the bag to blend. Add the steak and seal the bag. Let the steak stand at room temperature for 2 hours.

Light a grill or preheat a grill pan. Grill the steak over moderately high heat, turning twice, until lightly charred on the outside and medium-rare within, about 10 minutes. Transfer the steak to a work surface and let rest for 10 minutes. Thinly slice the steak and serve with tortillas, Pico de Gallo, Avocado Salsa and cabbage.

**Recipe By:** Jesse Vendley, *Food & Wine*, May 2010