



May 2019

Squid with Citrus, Chile and Mint

Wine Pairing: 2018 Oenops Wines 'Apla' Rosé, Drama, Greece

Serves 4 to 6 Starter Portions

Ingredients:

- $\frac{3}{4}$ pound cleaned squid, cut into 1-inch rings and tentacles cut into 2-inch lengths
- Kosher salt
- Freshly ground pepper
- 1 pomelo or Oro Blanco grapefruit or 4 Cara Cara oranges
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- Pinch of crushed red pepper
- 2 tablespoons small mint leaves



Directions:

Place the squid in a medium bowl and season with salt and pepper.

Using a sharp knife, carefully peel the pomelo; be sure to remove all of the bitter white pith. Working over a large bowl, cut in between the membranes to release the sections. Chop the sections into $\frac{1}{2}$ -inch pieces and return them to the bowl. Squeeze any extra juice from the membranes into the bowl.

In a large skillet, heat the 2 tablespoons of olive oil until shimmering. Add the squid and cook over high heat, tossing, until bright white, about 2 minutes. Transfer the squid to the bowl with the pomelo, add the crushed pepper and toss; season with salt. Arrange the squid and pomelo on a platter and top with the mint. Drizzle with olive oil and serve.

Recipe By: Carlo Mirarchi, *Food & Wine Best New Chef's All-Star Cookbook*



May 2019

Pan-Fried Salmon with Pine-Nut Salsa

Wine Pairing: 2018 Petit Bourgeois rosé de Pinot Noir, Loire Valley, France

Serves 4 Entrée Portions

- 3/4 cup currants
- 4 salmon fillets, skin on and pin bones removed (1 lb. 2 oz.)
- 7 Tbs. olive oil
- Salt and black pepper
- 4 medium celery stalks, cut into 1/2-inch dice (1-3/4 cups), leaves removed but kept for garnish
- 1/4 cup pine nuts, roughly chopped
- 1/4 cup capers, plus 2 Tbs. of their brine
- 1/3 cup large green olives, pitted and cut into 1/2-inch dice (about 8)
- 1 good pinch (1/4 tsp.) of saffron threads, mixed with 1 Tbs. hot water
- 1 cup parsley, roughly chopped
- 1 lemon: finely zest to get 1 tsp., then juice to get 1 tsp.



Directions:

Cover the currants with boiling water and set aside to soak for 20 minutes while you prep the salmon and make the salsa.

Mix the salmon with 1 Tbs. of the oil, a rounded 1/4 tsp. salt, and a good grind of black pepper. Set aside while you make the salsa.

Put 5 Tbs. of the olive oil into a large sauté pan and place on high heat. Add the celery and pine nuts and fry for 4 to 5 minutes, stirring frequently, until the nuts begin to brown (don't take your eyes off them, as they can easily burn). Remove the pan from the heat and stir in the capers and their brine, the olives, saffron and its water, and a pinch of salt. Drain the currants and add these, along with the parsley, lemon zest, and lemon juice. Set aside.

Put the remaining 1 Tbs. of oil into a large frying pan and place over medium-high heat. Once hot, add the salmon fillets, skin side down, and fry for 3 minutes, until the skin is crisp. Decrease the heat to medium, then flip the fillets over and continue to fry for 2 to 4 minutes (depending on how much you like the salmon cooked). Remove from the pan and set aside.

Arrange the salmon on four plates and spoon on the salsa. Scatter the celery leaves on top.

Recipe By: Yotam Ottolenghi, *Fine Cooking*, December 2018/January 2019 Issue