



September 2018

Cauliflower Steaks with Herb Salsa Verde

Wine Pairing: 2016 Valdecuevas Verdejo, Rueda, Spain

Serves 4 side portions

Ingredients:

- *1/4 cup chopped flat-leaf parsley*
- *2 tablespoons chopped cilantro*
- *2 tablespoons chopped tarragon*
- *1 1/2 tablespoons capers, drained and coarsely chopped*
- *6 cornichons, chopped*
- *1 small garlic clove, minced*
- *1 tablespoon Dijon mustard*
- *1 tablespoon grainy mustard*
- *1/3 cup extra-virgin olive oil*
- *1 large head of cauliflower*
- *Kosher salt*
- *Freshly ground pepper*
- *2 tablespoons canola oil*
- *1/2 cup dry white wine*
- *1/2 teaspoon finely grated lemon zest*
- *4 1/2 tablespoons fresh lemon juice*
- *1 teaspoon red wine vinegar*

Directions:

In a large bowl, whisk the parsley with the cilantro, tarragon, capers, cornichons, garlic, mustards and olive oil.

Cut the cauliflower from top to bottom into four 1/2-inch-thick steaks. Generously season them with salt and pepper. In a very large skillet, heat the canola oil until very hot. Add the cauliflower in a single layer and cook over high heat until browned, 2 to 3 minutes. Carefully turn the steaks, add the wine and cook until it is evaporated and the cauliflower is easily pierced with a knife, 3 to 5 minutes.

Transfer the cauliflower to a platter and sprinkle with the lemon zest. Stir the lemon juice and vinegar into the salsa verde and season with salt and pepper. Spoon the sauce on the cauliflower and serve.

Recipe From: *Alexandra Guarnaschelli, Food & Wine, July 2014*



September 2018

Sea Bass Fillets with Lemon-Hazelnut Brown Butter

Wine Pairing: 2017 Filipa Pato 'Vinho Branco' Bical & Arinto, Bairrada, Portugal

Serves 4 entrée portions

Ingredients:

- 1/2 cup hazelnuts
- 1 1/2 cups fresh bread crumbs
- 1/2 cup finely chopped flat-leaf parsley leaves
- Salt and freshly ground pepper
- 6 tablespoons unsalted butter
- 2 tablespoons fresh lemon juice
- 1/4 cup extra-virgin olive oil
- Four 6-ounce sea bass fillets
- All-purpose flour, for dredging
- 2 large eggs, beaten



Directions:

Preheat the oven to 350°. On a baking sheet, toast the hazelnuts for 8 minutes, until fragrant. Using a clean kitchen towel, rub the skins off the nuts. Coarsely chop the hazelnuts.

Meanwhile, in a large bowl, mix the bread crumbs with the parsley, 1 1/2 teaspoons of salt and 1/2 teaspoon of pepper.

In a skillet, cook 4 tablespoons of the butter over moderate heat until browned, about 4 minutes. Add the chopped nuts and fresh lemon juice. Season with salt and pepper.

In a large skillet, melt the remaining 2 tablespoons of the butter in the olive oil over moderate heat. Season the sea bass fillets with salt and pepper, then dredge them in flour, dip in the beaten eggs and coat with the parsley and bread crumb mixture. When the butter starts to brown slightly, add the fillets to the skillet and cook until browned on the bottom, about 3 minutes. Flip the fillets and cook until just white throughout, 2 to 3 minutes longer. Transfer the fish to plates, spoon the browned butter alongside and serve.

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



September 2018

Sautéed Lamb Chops with Herbes de Provence

Pairing: 2015 Antoine Touton & Fredi Torres 'La Selección', Montsant DO, Spain

Serves 4 entrée portions

Ingredients:

- 5 Tbs. extra-virgin olive oil
- 2 Tbs. dried herbes de Provence
- 2 cloves garlic, mashed to a paste
- 12 lamb rib chops (3/4 inch thick)
- Kosher salt and freshly ground black pepper



Directions:

In a small bowl, combine 4 Tbs. of the oil with the Herbes de Provence and the mashed garlic to make a wet paste. Rub the paste all over the lamb chops and set aside at room temperature for 20 minutes.

Generously season both sides of the chops with salt and pepper. Heat the remaining 1 Tbs. oil in a 10-inch sauté pan over high heat until very hot. Sear the chops in batches until browned on one side, 2 to 3 minutes. Flip the chops and cook until the second side has browned, 2 to 3 minutes for medium rare.

Transfer the chops to a platter, cover loosely with foil, and let rest for 5 minutes before serving.

Recipe By: Arlene Jacobs, *Fine Cooking Magazine*, Issue 70



September 2018

Porterhouse Steak with Herbed Butter

Wine Pairing: 2015 Château du Cèdre 'Heritage' Malbec, Cahors, France

Serves 6 to 8 entrée portions

Ingredients:

For the herbed butter:

- *1/4 cup mixed fresh herbs, such as chives, thyme leaves, and marjoram leaves, finely chopped*
- *1/2 cup (1 stick) unsalted butter, at room temperature*
- *Kosher salt*
- *Freshly ground black pepper*

For the steak:

- *2 porterhouse steaks, (2-inch thick), about 4 pounds*
- *2 tablespoons vegetable oil*
- *2 tablespoons butter*
- *Kosher salt*
- *Freshly ground black pepper*

Directions:

In a bowl, using a wooden spoon, stir together the herbs and butter. Season to taste with salt and pepper. Spoon mixture generously into ramekins and use the back of a butter knife to smooth the surface, removing any extra. Cover with plastic wrap and place in the refrigerator.

Preheat oven to 350°F. Let steak sit at room temperature for 30 minutes.

Pat steaks dry and season generously with salt and pepper. Heat a large skillet over medium-high heat, and add 1 tablespoon oil to pan. When oil begins to smoke, add the first steak and cook until brown and crusted, 3 to 4 minutes per side. Melt 1 tablespoon of butter in pan and spoon over steak to baste. Remove steak from heat and set aside. Wipe out the skillet and repeat with the second steak.

Place both steaks on a rimmed baking sheet fitted with a wire rack and place in oven to cook until an instant-read thermometer inserted into the center of the steak registers 120°F for medium-rare, about 5 minutes (or 125°F for medium, about 10 minutes). Transfer steaks to a wooden board to rest, about 10 minutes.

To serve: Cut meat off both sides of the bone, leaving you with two pieces of steak. Slice each steak across the grain, then rearrange the slices around the bone on a platter. Serve with herbed butter.

Recipe By: *Diana Yen, Epicurious, August 2014*