



September 2018

Pasta with Fresh Puttanesca Sauce

Wine Pairing: 2017 Domaine du Deffends Rosé d'une Nuit, Coteaux Varois, Provence, France

Serves 6 Entrée Portions

Ingredients:

- 1/4 cup drained capers
- 3 anchovy fillets, minced
- 2 large heirloom tomatoes (1 1/4 pounds), chopped
- 3/4 cup chopped pitted green olives (5 ounces)
- 1/2 cup extra-virgin olive oil
- 1 teaspoons crushed red pepper
- 3/4 pound short pasta
- 1/3 cup chopped basil
- Kosher salt
- Pepper



Directions:

In a large bowl, mash the capers with the anchovies, heirloom tomatoes, green olives, olive oil and crushed red pepper until a chunky sauce forms. In a pot of salted boiling water, cook the pasta until al dente; drain. Add the pasta and chopped basil to the sauce, season generously with salt and black pepper and toss to coat.

Recipe By: Kay Chun, *Food & Wine*, September 2014



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Grilled Salmon Steaks with Cilantro-and-Garlic Yogurt Sauce

Wine Pairing: 2017 Lucy Wines 'Lucy' Rosé, Pisoni Vineyard, Santa Lucia Highlands, CA

Serves 4 Entrée Portions

- Vegetable oil (for grill)
- 2 serrano chiles
- 2 garlic cloves
- 1 cup cilantro leaves with tender stems
- ½ cup plain whole-milk Greek yogurt
- 1 Tbsp. extra-virgin olive oil
- 1 tsp. honey
- Kosher salt
- 2 12-oz. bone-in salmon steaks

Directions:

Prepare a grill for medium-high heat; oil grate. Remove and discard seeds from 1 chile. Purée both chiles, garlic, cilantro, yogurt, oil, honey, and ¼ cup water in a blender until smooth; season well with salt. Transfer half of sauce to a small bowl and set aside for serving.

Season salmon steaks lightly with salt. Grill, turning once or twice, until flesh is starting to turn opaque, about 4 minutes. Continue to grill, turning often and basting with remaining sauce, until opaque all the way through, about 4 minutes longer. Serve with reserved sauce alongside.

Recipe By: *Chris Morocco, Bon Appétit, June 2018*