



September 2018

## Warm Fingerling Potato and Smoked Trout Salad

**Wine Pairing:** NV Ruhlmann Crémant d'Alsace 'Harmonie de Rosé', Alsace, France

**Serves 4-6 Side Portions**

### Ingredients:

- 2 tablespoons salt-cured or drained canned capers (see notes)
- 2 pounds fingerling potatoes scrubbed and halved lengthwise
- 8 ounces smoked trout
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 1/2 teaspoon fresh-ground pepper
- 1 tart green apple, cored and thinly sliced
- 1 tablespoon chopped fresh dill
- Sour cream (optional)



### Directions:

If using salt-cured capers, put in a small bowl, cover with water, and let soak 10 minutes to remove salt; rinse and pat completely dry. (For brine-packed capers, rinse well and pat dry.)

In a 4- to 6-quart pan over high heat, bring 2 to 3 quarts water to a boil. Add potatoes and cook, uncovered, until tender when pierced, about 15 minutes. Drain.

Meanwhile, pull off and discard skin from trout. Break the fish into bite-size pieces.

Set a 1- to 1 1/2-quart pan over medium-high heat. When hot, add olive oil; when it begins to ripple, add capers (use a potholder and stand back--the oil may splatter). Cook, stirring once, until berries have opened and are light brown and crisp, about 1 minute. Pour into a fine wire strainer over a 1-cup glass measure; reserve oil. Pour capers onto paper towels to drain.

In a large serving bowl, whisk oil from capers with lemon juice and pepper. Stir in potatoes. Add trout, apple, and dill and mix gently. Sprinkle fried capers over the top. Serve with sour cream, if desired.

**Recipe By:** Sunset Magazine



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## Brown Butter Sole with Herb Salad

**Wine Pairing:** NV Domaine Francois Orban Extra Brut Champagne, France

**Serves 4 Entrée Portions**

- *Four 5- to 6-ounce sole fillets, preferably grey sole*
- *Kosher salt*
- *Pepper*
- *4 tablespoons unsalted butter*
- *2 large thyme sprigs*
- *1/2 cup coarsely chopped fennel fronds*
- *1/2 cup light green celery leaves*
- *1/2 cup parsley leaves*
- *1/2 cup cilantro leaves*
- *1/2 cup Thai basil leaves*
- *Extra-virgin olive oil, for drizzling*
- *Lemon wedges, for serving*

### **Directions:**

Season the fish with salt and pepper. In a large skillet, melt 2 tablespoons of the butter with 1 thyme sprig and cook until starting to brown. Add 2 sole fillets and cook over moderately high heat, turning once, until golden brown, about 4 minutes. Transfer to a platter; tent with foil. Repeat with the remaining butter, thyme and fish.

In a medium bowl, toss the fennel fronds with the celery, parsley, cilantro and Thai basil leaves. Drizzle with olive oil, season with salt and pepper and toss to coat.

Transfer the sole to a platter or plates and top with the herb salad. Serve immediately, passing lemon wedges at the table.

**Recipe By:** Michael and Bryan Voltaggio, *Food & Wine*, March 2017



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## Pork Chops with Apple, Fennel and Sage

**Wine Pairing:** NV Gratiot & Cie Almanach No. 1 Brut, Champagne, France

**Serves 4 Entrée Portions**

- 8 boneless, thin-cut pork chops (1 1/2 pounds)
- Kosher salt and freshly ground pepper
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons unsalted butter
- 1 leek, white and light green parts only, thinly sliced
- 1 fennel bulb—halved lengthwise, cored and thinly sliced crosswise
- 1 Fuji apple—halved lengthwise, cored and thinly sliced
- 8 small sage leaves, coarsely chopped
- 1 cup hard cider



### Directions:

Season the pork chops with salt and pepper. In a very large skillet, heat the olive oil until almost smoking. Cook the pork chops over high heat, turning once, until browned around the edges and just cooked through, about 3 minutes total. Transfer the pork chops to a plate and keep warm.

In the same skillet, melt the butter. Add the leek and cook over moderate heat until tender, about 3 minutes. Add the fennel and apple and cook, stirring occasionally, until softened, about 4 minutes. Add the sage and cook until fragrant, about 30 seconds. Season with salt and pepper, transfer to a platter and keep warm.

Pour the hard cider and any accumulated pork juices into the skillet and boil over high heat until thickened, about 4 minutes. Set the pork on top of the fennel and apples, pour the sauce over the pork and serve at once.

**Recipe By:** *Melissa Rubel Jacobson, Food & Wine, September 2012*