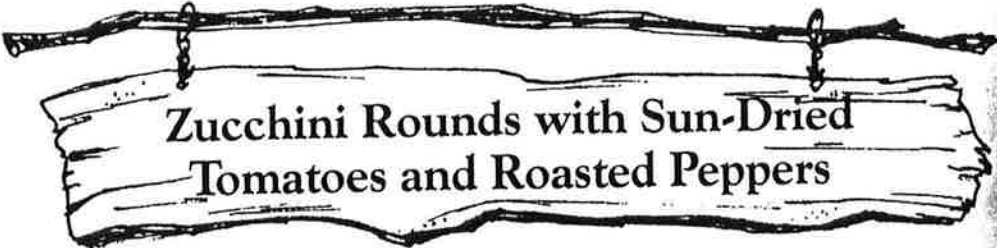


Wine and Dine Menu

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Oct 29, 2011

7pm



Zucchini Rounds with Sun-Dried Tomatoes and Roasted Peppers

These are fun to make and fun to eat! They look quite fancy and taste exquisite. The combination of blue cheese and sun-dried tomatoes is fantastic. Do them up in advance and use them as appetizers as an alternative.

8 SERVINGS

*DOUBLE
RECIPE*

6 small zucchinis
1/2 cup drained and squeezed sun-dried tomatoes in oil,
1/4 cup roasted red pepper or 1 red pepper, roasted and peeled
1 tablespoon chopped fresh basil leaves
1/8 cup blue cheese, crumbled and loosely packed
3 tablespoons freshly grated Parmesan
1/2 teaspoon freshly ground pepper
Non-stick cooking spray

Preheat oven to 400°. Slice the zucchini into 1/2 inch rounds and remove most of the pulp with a melon baller (Elizabeth saves the pulp for the soup pot.) Put tomatoes in the bowl of the processor with blade, pulse to chop, then add peppers and basil. Pulse again but only chop, don't puree. Add cheese and pulse just to blend. Season with salt and pepper if desired. Lightly spray a cookie sheet. Fill zucchini rounds and place on cookie sheet. Bake 8 to 10 minutes and serve.

grilled figs with prosciutto and gorgonzola

20 fresh mission figs,
20, firm but ripe

gorgonzola cheese,
piccante or dolce,
3 ounces

canola oil for grilling

20 prosciutto di parma,
20 paper-thin slices

aged balsamic vinegar
for drizzling

extra-virgin olive oil
for drizzling

MAKES 16 STUFFED FIGS;
8 SERVINGS

Prepare a charcoal or gas grill for direct-heat grilling over medium heat, or preheat a stove-top grill pan over medium heat.

Cut two 1-inch-long slits in the shape of an X across the top of each fig. Stuff each fig with about ½ teaspoon of the cheese and press the sides of the fig together to close.

Brush the grill rack with canola oil. Place the figs on their sides on the grill rack and cook until they begin to char, 2–3 minutes. Using tongs, carefully turn the figs over and continue cooking until the cheese begins to melt, about 2 minutes longer.

Transfer the figs to a platter. Fold each prosciutto slice and stuff inside, drape over, or wrap around a fig. Drizzle a little vinegar and oil over the tops of the figs and serve right away.



Assertive gorgonzola cheese is a sophisticated counterpoint to naturally sweet fresh figs, which gain a smoky undertone when cooked on an outdoor grill. Salty prosciutto and tart-sweet balsamic vinegar add more intriguing layers to this easy-to-assemble starter, which is best eaten with knife and fork.

mussels with smoky bacon, lime, and cilantro + ITALIAN BREAD

SOURCE *Food & Wine*
COOK Michael Romano

DOUBLE

Our testing notes for this recipe start with one word: *Killer!* Perhaps it's the combination of smoked bacon and jalapeño. Or maybe it's the little bit of ketchup, or the butter, lime juice, and cilantro swirled into the sauce at the end.

If your only experience with mussels has been the standard version steamed in white wine with shallots, you owe it to yourself to try this bold version from Michael Romano, the chef and co-owner at Union Square Cafe in New York City. It will be a revelation. And don't forgo the crusty bread, because you really will want to mop up every bit of juice. 🍷

- 4 ounces thick-sliced lean smoked bacon, cut into 1/2-inch pieces (see note)
- 2 large shallots, thinly sliced
- 1 large jalapeño pepper, thinly sliced into rings, seeds removed (see tip)
- Salt and freshly ground black pepper
- 8 ounces plum tomatoes, coarsely chopped (see note)
- 1/2 cup dry white wine
- 2 tablespoons ketchup
- 3 1/2 pounds medium mussels, scrubbed and debearded
- 2 tablespoons fresh lime juice
- 1/4 cup chopped fresh cilantro
- 2 tablespoons unsalted butter
- Crusty bread for serving

serves 4

Cook the bacon in a large enameled cast-iron Dutch oven over medium heat until crisp, about 8 minutes. Pour off all but 2 tablespoons of the fat. Add the shallots and jalapeño and season with salt and pepper to taste. Cook, stirring occasionally, until softened but not browned, about 4 minutes. Add the tomatoes and cook for 3 minutes. Add the wine and ketchup and simmer until reduced by half, about 4 minutes.

Increase the heat to high and add the mussels. Cover and cook, shaking the pan a few times, until the mussels



Colorado Baby Lamb Chops

Generally, I don't like food with the word "Baby" in the title. But, I have to open that narrow little mind of mine because these chops are "ooh baby, good!" My dear friends Bonnie and Art Cikens volunteered to taste these morsels because they love lamb and can recognize a good piece of "bah bah black sheep" when they see it. They were drooling over this dish. Bonnie kept saying it was the best meal she'd had since she'd been in Scottsdale. The Black Currant Demi-Glace is a complex, ravishing sauce and it makes the lamb chops shine.

4-6 SERVINGS

DOUBLE

4 lamb racks, 4 ribs each
3 cloves garlic, minced
1 teaspoon fresh thyme
1 teaspoon fresh rosemary, chopped
Salt and pepper to taste

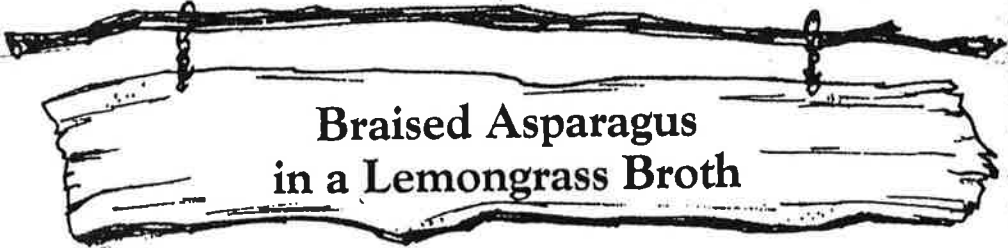
Sauce:

1 cup dried black currants
1 teaspoon olive oil
1-1/2 teaspoons minced shallots
1-1/2 teaspoons minced garlic
1/2 cup red wine
2 cups Demi-glace*
1 cup dried black currants
1/2 teaspoon fresh thyme

Preheat oven to 350°. Mix garlic, 1 teaspoon of fresh thyme, and rosemary together. Rub mixture on lamb racks and season with salt and pepper. Heat a sauté pan over medium high heat until very hot. Add racks and brown quickly on all sides. Transfer racks to oven to finish cooking (check temperature after 10 to 15 minutes). Remove from oven when temperature reaches 125°-130° and let rest 5 to 8 minutes before carving into individual chops.

As chops go into the oven, start sauce by heating olive oil in a medium sauce pan. Add shallots and cook 1 minute. Add garlic and cook another minute. Add red wine and bring to a boil. Cook until wine is reduced to 2 tablespoons. Add demi-glace, currants, 1/2 teaspoon fresh thyme and bring to a boil. Reduce heat and simmer until thick and syrupy.

*Demi-glace is available from *More than Gourmet*. See "Sources" section on page 236 for details. You will need 2 (1.5-ounce) tins of Demi-Glace Gold® for this recipe.



Braised Asparagus in a Lemongrass Broth

This is a haunting combination of flavors and I love the subtle undertones of lemon and ginger. The broth is dainty enough to enhance but not overwhelm the delicate nature of asparagus. Delicious!

4 SERVINGS

Lemongrass Broth:
2 stalks lemongrass
4 cups chicken stock*
1 teaspoon minced ginger

1 pound fresh asparagus
Salt and pepper to taste

To make broth, cut lemongrass stalks into 2" pieces and pound with meat cleaver to release oils. Add stalks and ginger to chicken stock. Simmer for 30 minutes. Trim and peel (if necessary) asparagus and add to broth. Cook 3 or 4 minutes, until crisp-tender

**Concentrated chicken stock is available through More Than Gourmet. See "Sources" section on page 236 for details. One (1.0-ounce) tin of Fond de Poulet Gold® makes 5 cups of chicken stock.*

tip

IN *LÉMONGRASS AND LIME*, London-based chef Mark Read explains how to remove the seeds from a skinny chile without cutting into it, so you can cut it into thin rings. Cut off the top and the tail, then rub the chile between your palms. The seeds will fall out, and any remaining seeds can be removed easily from the rings.

open, about 5 minutes. Discard any mussels that don't open.

With a slotted spoon, transfer the mussels to four large shallow serving bowls. Remove the Dutch oven from the heat and stir in the lime juice, cilantro, and butter. Ladle the sauce over the mussels and serve at once with the bread.

notes from our test kitchen

- Look for a thick-cut smoked bacon with a good bit of lean. It will make a difference. This recipe was developed using smoked bacon from Niman Ranch, a top-quality producer of natural, hormone-free pork products: nimanranch.com or (866) 808-0340.
- If fresh tomatoes are out of season, substitute one 14-ounce can whole peeled tomatoes, drained.
- For the freshest mussels, don't debeard until immediately before you plan to cook them. To do so, grab the thin wiry threads (or beards) that extend from the shell and yank or cut them off with a small knife. Some farm-raised mussels will have only the thinnest beards, which take no force at all to remove.
- If you don't have a large enameled cast-iron Dutch oven, use a stainless steel or other nonreactive pot with a tight cover.

Black & White Napoleons

WITH FRESH BERRIES

This is a "WOW" dessert, worth every minute it takes to make the components and assemble it. My friends Candy and Quentin weren't quite sure whether to take a picture of it or eat it — so we did both. Napoleons are traditionally made with puff pastry dough layered with pastry cream, but lately, pastry chefs are calling anything layered and stacked a "Napoleon." I think he would have approved of this one. (See photograph on page P-8.)

SERVES 8

ADJUST FOR 10

24 black cookies (recipe follows)
2 cups vanilla cream (recipe follows)
2 cups mixed fresh berries
(blueberries, raspberries,
blackberries, sliced strawberries)

Garnish:

8 fresh whole strawberries
Powdered sugar
8 mint sprigs

1. Lay 8 black cookie rounds on a sheet pan. Spread a tablespoon of vanilla cream on top, covering cookie. Place a handful of berries on top of the cream, and spread a thin layer of cream on top of the berries.

2. Place another cookie round on top, press very gently, and repeat with cream, berries, cream, with a final cookie round on top. You'll have 3 layers of cookie and 2 layers of cream and berries.

3. Garnish with a sprinkle of powdered sugar, a fresh strawberry on top, and a sprig of mint.

Black Cookie Layer: (Makes 24 3-inch cookies)

2 (1-pound) packages of Oreo® cookies
2¼ cups chopped pecans
½ cup toasted coconut*
1 cup (2 sticks) butter, melted

1. Heat oven to 350°F. Pulse cookies in 2 batches in a food processor until finely ground. Grind pecans and toasted coconut in a food processor until finely ground.

2. Toss ground cookies, pecans, and coconut together in a large bowl. Pour melted butter all over mixture and toss until well mixed.

3. Divide mixture between 2 jellyroll pans (15 x 10 x 1). Press cookie crumb mixture into the pan. Take your time doing this so that it's even and firm. Filling should be ½-inch thick.

4. Bake for 10 minutes. Remove and let cool completely.

5. Cut 12 (3-inch) circles with a sharp cookie cutter from each pan. Don't remove any of the circles until you cut all 12. These cookies are very delicate and will break if handled roughly. I found it was a little easier to cut if the cookies were slightly chilled, but not too cold. Freeze leftover cookie crumbs to use as the crust for your next cheesecake.

*To toast coconut, see page 18, under Common Procedures.

Vanilla Cream: (Makes 2 cups)

⅔ cup sugar
⅓ cup corn starch
¼ teaspoon salt
2 cups half-and-half
2 egg yolks
1 teaspoon vanilla extract
½ vanilla bean, split

1. Whisk sugar, cornstarch, and salt together in a saucepan. Whisk in half-and-half, yolks, and vanilla extract. Scrape vanilla bean seeds into mixture with a sharp knife. (Save vanilla bean to flavor sugar or discard.)

2. Place mixture over medium heat. Bring to a boil, stirring occasionally, about 6 minutes. As the mixture begins to thicken, stir constantly.

3. Pull mixture off the heat after another minute or two, when it resembles the thickness of loose pudding. It will continue to thicken as it cools.

4. Strain through a sieve into a stainless steel bowl. Set the bowl in a larger bowl of ice water and stir occasionally, until mixture is cool. Use immediately or cover surface with plastic wrap to prevent a film from forming and chill in the refrigerator until needed. May be made 1 day in advance.