

Wine Club December 2011

Endive and Watercress Salad with Apples and Herbs

Wine Pairing: De Stefani Fior de Rose, Veneto, Italy

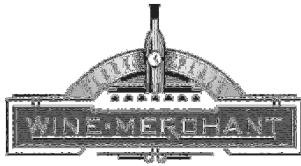
Serves Four

- 4 medium heads Belgian endive (about 1 lb. total)
- 1 medium shallot, finely diced (1/3 cup)
- 1 Tbs. fresh lemon juice; more as needed
- 1 Tbs. white wine vinegar; more as needed
- Kosher salt
- 6 Tbs. heavy cream
- 2 Tbs. extra-virgin olive oil
- Freshly ground black pepper
- 1 bunch watercress (about 4 oz.), thick stems trimmed, cut into 3-inch sprigs (5 cups)
- 1 large, crisp apple such as Pink Lady, Sierra Beauty, or Granny Smith, thinly sliced
- 1 Tbs. coarsely chopped fresh tarragon
- 1 Tbs. chives, cut at an angle into 1/4-inch lengths
- 1 Tbs. coarsely chopped fresh chervil (optional)
- 1 Tbs. coarsely chopped fresh flat-leaf parsley (optional)
- 1/3 cup almonds, toasted and coarsely chopped

Pluck off any bruised or damaged outer leaves from the endives and then cut the heads in half lengthwise through the root ends. Holding your knife at an angle, cut the endives crosswise into 1-inch-thick slices. Discard the root ends.

Combine the shallot, lemon juice, vinegar, and a pinch of salt in a small bowl. Let sit for 5 to 10 minutes. Whisk in the cream and olive oil, and season with a few grinds of pepper. Taste with a piece of endive and season the vinaigrette with more lemon juice, vinegar, or salt if necessary. Set aside.

Put the endives, watercress, apple, tarragon, chives, chervil (if using), and parsley (if using) in a large bowl. Season with salt and pepper. Gently toss the salad with just enough of the vinaigrette to lightly coat. Season to taste with more salt if necessary. Gently transfer the salad to a platter or individual serving plates. Scatter the almonds on top and serve, passing any remaining vinaigrette at the table.



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Penne with Spinach, Gorgonzola, and Walnuts

Wine Pairing: 2010 Pierce Ranch Vineyards Verdelho, Alta Mesa, Lodi, California

Serves Four

Kosher salt

8 oz. fresh baby spinach leaves (10 lightly packed cups)

1/4 cup coarsely chopped walnuts

12 oz. dried penne (3-1/2 cups)

3/4 cup heavy cream

2-1/2 oz. crumbled Gorgonzola (1/2 cup) Freshly ground black pepper

3 Tbs. thinly sliced fresh chives

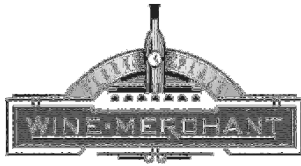
Position a rack in the center of the oven and heat the oven to 350°F. Meanwhile, bring a large pot of generously salted water to a boil. Put the spinach in a colander in the sink.

Toast the walnuts on a rimmed baking sheet in the oven until dark golden-brown, 6 to 8 minutes. Set aside.

Cook the penne according to package directions. Reserve about 1/2 cup of the cooking water and drain the pasta in the colander over the spinach.

Put the cream, Gorgonzola, 1/4 tsp. pepper, and a pinch of salt in a 12-inch nonstick skillet and bring to a boil over medium-high heat. Cook, stirring frequently, until slightly thickened, 2 to 3 minutes. Reduce the heat to medium, add the pasta and spinach, and 2 Tbs. each of the walnuts and chives. Cook, stirring constantly, until some of the sauce is absorbed by the pasta, about 2 minutes. If necessary, add some of the cooking water to moisten the pasta. Season to taste with salt and pepper. Transfer to serving bowls, sprinkle with the remaining 2 Tbs. walnuts and 1 Tbs. chives, and serve.

— Lori Longbotham, *Fine Cooking* 114, pp. 12-16



Wine Club December 2011

Sweet Potato Cottage Pie

Wine Pairing: 2009 Bouza Tannat, Las Violetas, Canelones, Montevideo, Uruguay

Serves four to six

For the topping

2 large sweet potatoes (about 2 lb. total)

1/2 cup whole milk

3/4 oz. (1/4 cup) finely grated Parmigiano-Reggiano

2 Tbs. unsalted butter, softened

Kosher salt and

Freshly ground black pepper

For the filling

2 medium celery stalks, cut into 1/4-inch dice (about 3/4 cup)

1 large carrot, cut into 1/4-inch dice (about 3/4 cup)

1 medium onion, finely chopped (about 1-1/2 cups)

Kosher salt

3 medium cloves garlic, minced

2 tsp. ground cumin

2 tsp. chopped fresh oregano or 1/2 tsp. dried oregano

1 tsp. ancho chile powder or other pure chile powder

1/4 tsp. ground cinnamon

1-1/2 lb. ground beef (85% lean)

1 14-oz. can whole peeled tomatoes

1/2 cup coarsely chopped pimento-stuffed green olives

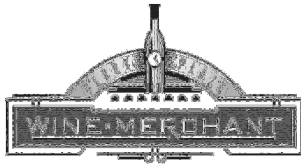
1/3 cup coarsely chopped raisins or dried cranberries

Prepare the topping

Position a rack in the center of the oven and heat the oven to 425°F. Line a heavy-duty rimmed baking sheet with foil.

Slice the sweet potatoes in half lengthwise and set them cut side down on the baking sheet. Roast until very tender, about 30 minutes

When cool enough to handle, scoop the flesh into a medium mixing bowl. Add the milk, cheese, butter, 1 tsp. salt, and 1/2 tsp. pepper and beat with an electric hand mixer on low speed until smooth and creamy, about 1 minute. Set aside.



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Prepare the filing

Heat the oil in a 12-inch sauté pan over medium-high heat. Add the celery, carrot, onion, and 1 tsp. salt. Reduce the heat to medium and cook, stirring frequently, until the vegetables are soft, fragrant, and starting to turn golden, 10 to 15 minutes. Add the garlic, cumin, oregano, chile powder, and cinnamon and cook for 30 seconds. Add the beef, season with 2 tsp. salt, and cook until no longer pink, about 5 minutes. Tilt the pan and spoon off all but about 1 Tbs. of the fat; return the pan to the heat.

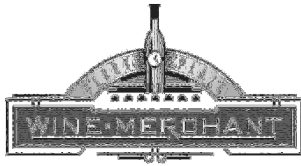
Pour the tomatoes and their juice into a small bowl and crush them with your hands or a fork. Add the tomatoes to the meat and cook, uncovered, until thick, 10 to 12 minutes. Add the olives and raisins and cook for another minute; season to taste with salt.

Assemble and bake the pie

Transfer the beef mixture to a 9x9-inch baking dish. Spread the sweet potatoes over the top in an even layer. Bake until bubbling around edges, about 30 minutes. Switch the oven to a high-broil setting and position the rack about 6 inches from the broiler element. Broil the pie until the sweet potatoes are a bit browned, 2 to 4 minutes.

Let cool at least 15 minutes before serving.

— Martha Holmberg, *From Fine Cooking* 114, pp. 77-81



Wine Club December 2011

Plum-Glazed Duck Breasts

Wine Pairing: 2009 Hatcher Cinsault, Sierra Foothills, California

Serves four

2 boneless, skin-on duck breast halves (about 1 lb. each)

Kosher salt and freshly ground black pepper

1/2 cup plum preserves

1 Tbs. reduced-sodium soy sauce

1/4 tsp. Chinese five-spice powder

Pinch crushed red pepper flakes

3 scallions, thinly sliced

Position a rack in the center of the oven and heat the oven to 425°F. Trim any excess skin and fat from the duck and score the remaining skin and fat underneath in a 1-inch diamond pattern, taking care not to cut the flesh. Pat the duck dry and season generously with salt and pepper.

Heat a 12-inch heavy-duty skillet over medium-high heat. Put the duck in the skillet skin side down, reduce the heat to medium low, and render the fat until only a thin, crisp layer of skin remains, about 8 minutes.

Meanwhile, in a small bowl, combine the preserves, soy sauce, five-spice powder, and red pepper flakes.

Turn the duck over, carefully spoon off most of the fat from the skillet, and brush the preserves mixture over the breasts.

Transfer the skillet to the oven and roast until an instant-read thermometer inserted into the thickest part of a breast registers 135°F for medium rare, 8 to 10 minutes. Transfer the duck to a cutting board and let rest for 5 minutes. Meanwhile, tilt the skillet and spoon off as much fat from the pan juice as possible. Slice the duck diagonally into 1/4-inch slices. Arrange on plates and spoon the pan juice over. Sprinkle with the scallions and serve.

— Joanna Pruess, *From Fine Cooking* 114, pp. 13