



FEBRUARY 2010

WINE CLUB

Olive Tapenade Tart with Caramelized Red Onions

Serves six as a starter or four as a light lunch.

Tapenade is a savory condiment most often made from olives, capers, anchovies, lemon, and olive oil. Here, it's used to delicious effect in a riff on the Provençal onion-olive-anchovy pizza called pissaladière.

Wine Pairing: 2007 Domaine Maby Lirac Rouge, La Fermade, Rhone Valley, France

2 Tbs. extra-virgin olive oil

1 Tbs. unsalted butter

3 oil-packed anchovy fillets, drained and finely chopped

Pinch of crushed red pepper flakes

1 tsp. fennel seeds, crushed

2 medium red onions, halved lengthwise and sliced crosswise 1/4 inch thick (7-1/3 cups)

Kosher salt

2 Tbs. chopped fresh flat-leaf parsley

1 Tbs. chopped fresh thyme

Freshly ground black pepper

1 cup jarred brined olives, rinsed, pitted, and coarsely chopped

1 medium clove garlic, minced

2 tsp. fresh lemon juice

1 tsp. finely grated lemon zest

All-purpose flour, for rolling

1 sheet frozen all-butter puff pastry, thawed

1/3 cup whole-milk ricotta

1 large egg

Position a rack in the center of the oven and heat the oven to 425°F. In a 12-inch skillet, heat 1 Tbs. of the oil with the butter over medium heat. Add the anchovies, pepper flakes, and fennel seeds and cook, stirring, until fragrant and the anchovies begin to break down, about 30 seconds. Add the onions and a generous pinch of salt and cook, stirring occasionally, until they begin to caramelize, 15 to 18 minutes. Transfer to a bowl, let them cool slightly, and then gently stir in the parsley and 1/2 Tbs. of the thyme. Season to taste with salt and pepper.



FEBRUARY 2010

WINE CLUB

In a small food processor, pulse 3/4 cup of the olives, the garlic, lemon juice, zest, and the remaining 1 Tbs. oil and 1/2 Tbs. thyme into a coarse paste. Set the tapenade aside.

On a lightly floured surface, roll the puff pastry into a 9x12-inch rectangle. Transfer to a rimmed baking sheet lined with parchment. Dock the pastry by pricking it all over with a fork, leaving a 1-inch border along the edges. Spread the olive tapenade evenly on the pastry within the border. Top with the onions, dollops of the ricotta, and the remaining 1/4 cup olives.

In a small bowl, beat the egg with 1/2 tsp. water. Brush the pastry border with the egg wash and bake the tart until the pastry is puffed, deep golden-brown on the edges, and light golden-brown on the bottom, 20 to 25 minutes. Let cool briefly and serve warm.

— *Melissa Pellegrino Fine Cooking 103, pp. 21*



FEBRUARY 2010

WINE CLUB

Crisp Striped Bass with Preserved Lemon, Chickpeas, and Couscous

Serves four

Preserved lemon brings a bright, salty citrus note to this Moroccan-influenced dish.

Wine Pairing: 2009 Ricardo Santos Semillon, Mendoza, Argentina

4 skin-on striped bass fillets (5 oz. each), scaled

Kosher salt and freshly ground black pepper

3/4 cup all-purpose unbleached flour

3 Tbs. extra-virgin olive oil; more for drizzling

1/4 tsp. cumin seeds

2 cups seeded, diced fresh tomatoes

1 19-oz. can chickpeas, drained and rinsed (about 2 cups)

2 Tbs. chopped Moroccan preserved lemon (or 1 tsp. grated lemon zest)

1/2 cup chopped fresh cilantro, plus whole leaves for garnish

1 cup couscous, cooked according to package directions Harissa or other chile sauce to taste

Heat the oven to 200°F. Pat the fish fillets dry and season all over with 1/2 tsp. salt and 1/4 tsp. pepper. Put the flour in a wide, shallow dish and lightly dredge the fish in the flour, shaking off any excess.

Heat the oil in a 12-inch nonstick skillet over medium-high heat until shimmering hot. Arrange the fish skin side down in the pan so the fillets fit without touching. Cook undisturbed for 4 minutes. With a spatula, peek under a fillet to see if the skin is golden-brown and crisp. If not, cook 1 minute more. Flip the fillets and cook until lightly golden-brown and just cooked through, an additional 1 to 2 minutes. Transfer to a wire rack set over a baking sheet and keep warm in the oven.

Reduce the heat to medium, add the cumin seeds to the skillet, and cook, stirring, until fragrant, about 10 seconds. Add the tomatoes, 1/2 tsp. salt, and 3 Tbs. water and cook until they become saucy, 3 to 4 minutes. Stir in the chickpeas and cook until heated through,



FEBRUARY 2010

WINE CLUB

about 3 minutes. Add the preserved lemon (or lemon zest) and chopped cilantro. Season to taste with salt and pepper.

Scrape a fork through the couscous to fluff it, and then divide it among 4 dinner plates.

Place the fish skin side up on the couscous. Spoon on the chickpea mixture and garnish with the harissa and a scattering of cilantro leaves. If desired, drizzle extra-virgin olive oil over the fish at the table.

— *Jay Weinstein Fine Cooking 101, pp. 73*



FEBRUARY 2010

WINE CLUB

Smoky Rib-Eye Steaks with Loaded Mashed Potatoes

Serves four

All the ingredients in a loaded baked potato—bacon, scallions, cheese, and sour cream—are added to mashed potatoes in this hearty meal.

Wine Pairing: 2006 Martino Old Vine Malbec, Mendoza, Argentina

2 lb. Yukon Gold potatoes, scrubbed and cut into 1-inch chunks

4 slices thick-cut bacon

2 boneless beef rib-eye steaks (about 2 lb. total)

1-1/2 tsp. sweet smoked paprika

Kosher salt and freshly ground black pepper

1/2 cup whole milk

2 Tbs. unsalted butter

3 oz. grated sharp Cheddar (3/4 cup)

1/2 cup sour cream

2 medium scallions, thinly sliced

Arrange a steamer basket in a large pot with 1 inch of water in the bottom. Spread the potatoes in the basket in an even layer, cover, and bring to a boil. Reduce the heat to medium low and steam until the potatoes are tender, about 15 minutes.

Meanwhile, cook the bacon in a large cast-iron skillet over medium heat, turning once, until crisp, 7 to 8 minutes total. Transfer the bacon to a paper-towel-lined plate; discard all but 1 Tbs. of the fat from the skillet.

Season the steaks all over with the paprika, 1-1/2 tsp. salt, and 1/2 tsp. pepper. Heat the skillet with the reserved bacon fat over medium-high heat. Arrange the steaks in the skillet in a single layer. Cook, flipping once, until deep golden-brown outside and medium rare inside, 10 to 12 minutes total. Transfer the steaks to a cutting board and let rest for 5 minutes.

Meanwhile, transfer the hot potatoes to a large bowl. Stir in the milk and butter and mash



WINE CLUB

FEBRUARY 2010

with a potato masher until just combined. Stir in the cheese, sour cream, scallions, and salt and pepper to taste.

Slice the steaks across the grain and transfer to dinner plates. Serve the potatoes on the side with the bacon crumbled on top.

— *Liz Pearson Fine Cooking 103, pp. 88*

Pan-Roasted Chicken Breasts with Orange-Brandy Sauce

Serves six

A quick soak in an orange juice brine infuses the chicken with lots of flavor. You'll need a total of about 9 medium oranges for this recipe.

Wine Pairing: 2008 Clos Henri Bel Echo Sauvignon Blanc, Marlborough, New Zealand

For the chicken

2 cups fresh navel or Valencia orange juice

2 Tbs. finely grated orange zest

Kosher salt

6 6- to 7-oz. boneless, skin-on chicken breast halves

2 Tbs. extra-virgin olive oil

Freshly ground black pepper

For the sauce

3 Tbs. unsalted butter

1 medium shallot, minced

2 Tbs. brandy

1 cup fresh navel or Valencia orange juice

1/2 cup lower-salt chicken broth

1 navel or Valencia orange, cut into segments, segments cut into thirds

1 Tbs. chopped fresh flat-leaf parsley

Kosher salt and freshly ground black pepper

Brine the chicken:

Combine the orange juice, zest, 6 Tbs. salt, and 4 cups water in a large bowl or pot; stir to dissolve the salt. Add the chicken breasts and refrigerate for 2 to 3 hours.

Cook the chicken:



WINE CLUB

FEBRUARY 2010

Position a rack in the center of the oven and heat the oven to 400°F.

Remove the chicken from the brine and pat it dry with paper towels.

Heat the olive oil in a 12-inch oven-proof skillet over medium-high heat until shimmering hot. Add the chicken skin side down in a snug single layer and cook until the skin is golden brown, 3 to 5 minutes. Turn the chicken, season with 1/4 tsp. salt and a few grinds of pepper, and put the pan in the oven. Roast the chicken until an instant-read thermometer

registers 165°F in the center of the thickest breast, about 15 minutes. Remove from the oven, transfer the chicken to a carving board, tent with foil, and let rest while you make the sauce.

Make the sauce:

Pour the juices from the skillet into a heatproof measuring cup. Let the fat rise to the surface and then spoon it off.

Melt 2 Tbs. of the butter in the skillet over medium-high heat. Add the shallot and cook, stirring, until soft, 1 to 2 minutes. Off the heat, add the brandy. Return the pan to the heat and cook, scraping the bottom of the pan, until the brandy has almost evaporated, about 30 seconds. Increase the heat to high and add the orange juice. Boil until thick and syrupy and reduced to about 1/3 cup, about 5 minutes. Add the chicken broth, pan juices, and any juices from the carving board. Boil until reduced to about 3/4 cup, about 3 minutes.

Swirl in the orange segments. Then, off the heat, swirl in the remaining 1 Tbs. butter and the parsley until the butter is melted. Season to taste with salt and a few grinds of pepper.

To serve, cut the chicken on the diagonal into thin slices and arrange on 6 serving plates. Drizzle with the sauce.

— *Joanne Weir Fine Cooking 97, pp. 45*