



## ***Grilled Lamb Burgers with Marinated Red Onions, Dill, and Feta***

*Serves four*

**Wine Pairing: 2008 Poderi Foglia Conca Rosso, Campania, Italy**

When you tire of the basic burger, this Mediterranean-inspired version is just the ticket. The quick-pickled red onions add dimension and are a great addition to the cucumber, tomato, and feta. To keep with the Greek theme, serve the burgers in warm pita bread, though whole-wheat hamburger buns would work, too.

- 1-1/4 lb. ground lamb**
- 2 tsp. sweet paprika**
- 2 tsp. dried oregano**
- 1 small clove garlic, minced and mashed to a paste**
- Kosher salt**
- 6 oz. feta, cut into 1/4-inch-thick slices (about 8)**
- 2 Tbs. extra-virgin olive oil**
- 2 Tbs. chopped fresh dill**
- 1/2 small red onion, thinly sliced**
- 3 Tbs. red-wine vinegar**
- 1 teaspoon granulated sugar**
- 4 whole-wheat pita breads, warmed**
- 4 thin slices tomato**
- 8 thin slices English cucumber**

Prepare a medium charcoal or gas grill fire. Clean and oil the grill grates. Gently mix the lamb with the paprika, oregano, garlic, and 1 tsp. salt. Form into four 1/2-inch-thick patties.

On a large plate, lay out the slices of feta and sprinkle with the olive oil and 1 Tbs. of the dill. In a small bowl, toss the onion with the vinegar, sugar, 1/2 tsp. salt, and the remaining 1 Tbs. dill, and let sit for 10 to 15 minutes at room temperature.

Grill the burgers on one side until they have good grill marks, about 5 minutes. Flip and cook the other side until it has good grill marks, too, and the burgers are just light pink inside (make a nick with a paring knife), about 5 minutes for medium doneness.



Serve the burgers in the warmed pita with the feta, tomato, cucumber, and a heaping teaspoon of pickled onions.

**Serving Suggestions:**

For a flavorful and colorful side, serve with *Roasted Romanos and Tomatoes with Tapenade*.

— Tony Rosenfeld *Book Big Buy*, pp. 71

***Roasted Romanos and Tomatoes with Tapenade***

*Serves four to six*

**Kosher salt**

**3/4 lb. green or yellow Romano beans, trimmed and cut into 2-inch lengths (3 cups)**

**2 Tbs. extra-virgin olive oil**

**Freshly ground black pepper**

**1-1/2 cups assorted-color cherry tomatoes**

**1 tsp. minced garlic**

**1 tsp. fresh thyme leaves**

**1 recipe Easy Tapenade**

Bring a large pot of well-salted water to a boil. Cook the beans in the water until crisp-tender, 4 to 6 minutes. Drain and run under cold water to cool. Drain well.

Position a rack in the center of the oven and heat the oven to 425°F. Put the beans in a medium bowl, toss with 1 Tbs. of the olive oil, and season with 1/4 tsp. salt and a few grinds of pepper. Spread the beans in one layer on a heavy-duty rimmed baking sheet, leaving space for the tomatoes.

In a small bowl, toss the tomatoes with the remaining 1 Tbs. oil, garlic, thyme, 1/4 tsp. salt, and a few grinds of pepper. Spread the tomatoes on the baking sheet.

Roast the beans and tomatoes just until the tomatoes start to split, 7 to 10 minutes. Slide the beans onto a serving dish, top with the tomatoes, and dot liberally with the tapenade. Serve, with additional tapenade on the side.



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### ***Easy Tapenade***

*Yields on scant cup*

- 1/2 cup pitted Niçoise or Kalamata olives**
- 2 Tbs. fresh lime juice**
- 2 anchovy fillets, rinsed**
- 1 medium shallot, quartered and peeled**
- 1 large clove garlic, quartered and peeled**
- 1/4 cup extra-virgin olive oil**
- 3 Tbs. finely chopped fresh flat-leaf parsley**
- Kosher salt and freshly ground black pepper**

Put the olives, lime juice, anchovies, shallot, and garlic in a food processor and process until smooth, about 20 seconds. With the machine running, slowly add the olive oil through the feed tube and process until you have a smooth paste. Stir in the parsley and season to taste with salt and pepper.

— Maria Helm Sinskey *Fine Cooking* 99, pp. 40



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## ***Salmon with Sorrel Sauce and Potato***

### ***Dumplings***

**Wine Pairing: 2009 Raetia Pinot Bianco, Sud Tirol, Alto Adige, Italy**

Sorrel is a leafy green with a tangy, lemony flavor, delicious in soups or salads. You can find French sorrel at farmer's markets or natural foods store, and you may just find its cousin, sheep sorrel, growing wild near you.

#### **For the dumplings:**

- 1 lb. russet potatoes, preferably Yukon Gold, unpeeled, scrubbed**
- 4 oz. sheep sorrel or French sorrel leaves (about 5 cups, lightly packed)**
- 1/4 cup olive oil**
- 3 egg yolks**
- 1/3 cup semolina**
- 1/2 cup flour**
- 1/2 cup fine fresh breadcrumbs**
- 1/4 tsp. grated fresh nutmeg**
- 2 tsp. salt, more to taste**
- Freshly ground black pepper**

#### **For the sauce:**

- 3 cups fish stock (or 2 cups bottled clam juice and 1 cup water)**
- 2 Tbs. minced shallot**
- 1 tsp. minced garlic**
- 6 oz. sheep sorrel or French sorrel leaves (about 7 cups, lightly packed)**
- 1/2 cup extra-virgin olive oil**
- Salt and freshly ground black pepper**

#### **To finish the dish:**

- 6 skinless salmon fillets, 5 oz. each**
- Salt and freshly ground black pepper**



### **Make the dumplings:**

Simmer the whole potatoes in lightly salted water until tender enough to allow a knife point to easily penetrate to the center. Drain and cool slightly.

Blanch the sorrel in boiling water for a few seconds and refresh in cold water. Drain thoroughly and press out excess moisture. In a food processor or blender, purée the sorrel with the olive oil and egg yolks.

Cut the potatoes into smaller pieces and pass them through a food mill or a ricer (the skins will stay behind) into a mixing bowl. Add the semolina, flour, breadcrumbs, puréed sorrel, nutmeg, salt, and pepper to taste. Knead the mixture lightly until it comes together to make an even dough. Cover the bowl with a towel and let rest for 30 minutes.

Lightly flour your hands and the work surface. Divide the dough into a few pieces and roll each piece into a 34-in. rope. Cut the ropes into 2-in. pieces. Roll the ends of each piece to taper them and make football-shaped dumplings.

Cook the dumplings in a large pot of boiling salted water until they float to the top and feel firm, about 4 minutes. Remove with a slotted spoon, drain, and toss with a little oil to prevent sticking. Use immediately or refrigerate.

### **Make the sauce:**

Combine the fish stock, shallots, and garlic in a small, nonreactive saucepan and simmer until reduced to about 2/3 cup. Put the sorrel leaves into the bowl of a food processor, add the hot stock reduction, and process about 30 seconds. With the motor running, gradually add the olive oil and salt and pepper to taste. Keep warm until ready to serve. The sauce may separate on standing, so whisk it well before serving.

### **To finish the dish:**

Run your finger over the salmon fillets to find any pin bones and pull them out with tweezers or by pinching them between your finger and a knife. Season with salt and pepper to taste. Set up a steamer (or a large pot fitted with a rack), bring the water to a boil, put in the fish, cover, and steam until just barely done in the center, 5 to 10 minutes, depending on the shape of the fillet.

Meanwhile, sauté the dumplings in a little oil or butter in a nonstick pan over medium-high heat until they're heated through and slightly browned. Ladle some warm sauce on each plate, arrange a few dumplings on one side and a salmon fillet on the other. Decorate with more greens, if you like, and serve immediately.

— Greg Higgins *Fine Cooking* 8, pp. 55



## ***Master Recipe for Barbecuing Chicken***

*Serves eight to ten*

**Wine Pairing: 2003 Rockledge Vineyards Primitivo, Napa Valley, California**

Using a gas grill can be easier because you can control the fire with the turn of a button. The drawback is that you don't get as good a smoked flavor. If your gas grill has a smoke box that sits on or between the burners, put wood chips or sawdust in it to give your chicken some smoky flavor. Or wrap some wood chips or sawdust envelope-style in heavy-duty foil. Poke holes in the top and set it on the grill's lava rocks or burner to produce some smoke.

**7 to 8 lb. bone-in chicken parts, cut as you like**

**1 recipe Spice Rub**

**1 cup apple juice for basting**

**1 recipe Memphis Style barbecue sauce**

### **To prepare the chicken:**

Rinse and pat dry the chicken pieces. Sprinkle on the rub generously.

### **To prepare the fire:**

Using a chimney starter, light 40 to 50 pieces of good-quality lump charcoal. When the coals are glowing, transfer them from the chimney to one side of the grill. (If you don't have a chimney starter, stack the charcoal around some crumpled newspaper in a pyramid in the grill and light the newspaper. The coals will be hot in 20 to 30 min.)

If you have some pieces of apple or oak hardwood, feel free to add a couple to the stack of coals. Put a small foil or metal pan full of water next to the coals. Position the grilling grate so that one of the holes is over the coals so you can add coals and wood chips as needed.

When the coals are about 90% white, position the pieces of chicken, skin side up, on the grill anywhere except directly over the coals. Cover the grill with the lid, making sure that the air vent is opposite the fire. Cook the chicken for about 30 min., maintaining a temperature of 230° to 250°F by adjusting the vents. (Opening the vents lets in more oxygen and raises the temperature.) Add more charcoal if the temperature drops below 230°F. You'll likely need to add 15 to 20 pieces about 30 min. after putting the chicken on.



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### **If you are using a gas grill:**

Get one side of the grill hot and arrange the chicken on the other side. Close the lid and maintain the temperature of the grill between 230° and 250°F.

If your grill—gas or charcoal—didn't come with a thermometer, you can set an oven thermometer on the grate near where the chicken is cooking.

After a half hour or so, baste the chicken with some of the apple juice. Continue to cook the chicken until it's cooked through—this will take about 3 hours—basting it and checking the temperature of the grill every 45 min. or so. As the chicken cooks, you can move the pieces around the grill if those closest to the fire seem in danger of overcooking. But keep the chicken skin side up for the duration.

Check for doneness with an instant-read thermometer after 2-1/2 hours. Cooked chicken should read 165°F in the meatiest part of the thigh or breast. You'll also know the chicken is done when its juices run clear after being sliced into with a knife.

When the chicken is cooked, pour some of the barbecue sauce into a separate container (to avoid contaminating the whole batch) and brush it onto the chicken. Cook it an additional few minutes so that the sauce adheres to the chicken in a sticky glaze; watch the chicken carefully at this point and pull it off the grill if the sauce starts to burn.

Remove the chicken from the grill and serve with some of the barbecue sauce on the side, if you like.

### ***Spice Rub***

*Yields about 4-1/2oz.: enough for about an 8lb chicken*

**1/4 cup sugar**

**2 Tbs. onion salt**

**1 Tbs. seasoned salt, such as Lawry's**

**1 Tbs. garlic salt**

**2 Tbs. paprika**

**1-1/2 tsp. chili powder**

**1-1/2 tsp. lemon pepper**

**1 Tbs. dried sage**

**1/2 tsp. dried basil**

**1/2 tsp. dried rosemary, crumbled**

**1/4 tsp. cayenne**

Combine all the ingredients and blend well. Store in an airtight container.



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## **Memphis Style Barbecue Sauce**

*Yields about 3 cups*

- 1/2 cup firmly packed brown sugar**
- 2 Tbs. chili powder**
- 1 Tbs. finely ground black pepper**
- 1 Tbs. onion powder**
- 2 tsp. garlic powder**
- 2 tsp. celery salt**
- 1/4 to 1/2 tsp. cayenne (optional)**
- 2 cups tomato ketchup**
- 1/2 cup prepared mustard**
- 1/4 cup cider vinegar**
- 3 Tbs. Worcestershire sauce**
- 2 tsp. liquid smoke (optional)**
- 2 Tbs. canola oil**

In a medium saucepan, combine all the ingredients except the oil. Bring to a boil, stirring to dissolve the sugar. (You may want to have a lid handy to protect yourself and your kitchen from any sputtering.) Reduce the heat and simmer for 25 minutes, stirring occasionally. With a whisk, blend in the oil until incorporated.

— Paul Kirk *Fine Cooking* 39, pp. 37-39

***Creamy Dandelion Greens and Goat Cheese Gratin***



*Serves four*

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### **Wine Pairing: 2008 Domaine Moreux Sancerre Chavignol, Loire Valley, France**

Tangy goat cheese and bitter greens are a classic pairing in warm salads, and they work equally well here. Be sure to use a shallow gratin dish rather than a smaller, deeper one, as the larger surface area helps reduce the cream. Dandelion greens are earthy, nutty, and bitter in a pleasing way; a bit tart-sharp like endive or radicchio. It flavors best with bacon, goat cheese, nuts, and lemon. Caramelized aromatics like onions and leeks also pair well. Look for clean, stiff bunches of deep-green, finely toothed leaves. Avoid bunches that are yellowing or slimy.

**1/2 tsp. unsalted butter**

**Kosher salt**

**1 lb. dandelion greens (about 1 large bunch)**

**1 cup coarse fresh breadcrumbs**

**3 Tbs. plus 1/4 cup finely grated Parmigiano-Reggiano**

**1-1/3 cups heavy cream**

**2 cloves garlic, smashed and peeled**

**1/4 tsp. finely grated lemon zest**

**Freshly ground black pepper**

**1-1/2 oz. fresh goat cheese**

Position a rack in the center of the oven and heat the oven to 375°F. Coat a shallow 5- to 6-cup gratin dish with the butter.

Fill a 5- to 6-quart pot three-quarters full with water, add 2 tsp. salt, and bring to a boil over high heat. Trim the greens of their lower stems and submerge the leaves in a large bowl of water, swishing to release any grit. Transfer directly to the boiling water and cook until tender, 3 to 5 minutes. Taste a leaf after 3 minutes; if it's still tough or stiff, cook for 1 or 2 minutes more. Drain and spread the greens out on a rimmed baking sheet lined with a clean dishtowel to steam and release moisture, 10 to 15 minutes. Use the dishtowel to gently wring the greens and get rid of any remaining moisture.

In a small bowl, combine the breadcrumbs, 3 Tbs. of the Parmigiano, and a pinch of salt.

In a 2-quart saucepan over medium-high heat, bring the cream and garlic to a boil,



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about 5 minutes. As soon as the cream has come to a vigorous boil (but before it boils over), remove the pan from the heat and let sit for 5 to 10 min creamy dandelion greens and goat cheese gratin. Add the lemon zest and season with 1/4 tsp. salt and a few grinds of pepper. Stir well and remove the garlic cloves.

Transfer the greens to a cutting board and chop them coarsely. Put them in a large mixing bowl and add the remaining 1/4 cup Parmigiano and the goat cheese. Using your fingers, mix well. Spread the mixture in the prepared gratin dish. Pour on the cream and stir gently with a spoon to distribute evenly. Season to taste with salt and pepper. Top the gratin evenly with the breadcrumbs. (There will be a lot of liquid; some of the crumbs will dissolve in it. The liquid will reduce in the oven and the top crumbs will get crisp.)

Bake the gratin until the crumbs are browned and the liquid has reduced below the crumb level (there will be a brown ring around the edge of the gratin), about 30 minutes. Serve warm

**Tip:**

If you can't find Dandelion greens at your local farmer's market you can substitute other braising greens like Rainbow Chard or Tuscan Kale or you can even throw in some baby spinach. Each green has a unique flavor and are surprisingly versatile.

— *Susie Middleton From Fine Cooking 105, pp. 65*