



Grilled Lamb Chops with Charred Red Onion Chutney

Serves four.

Wine Pairing: 2008 Robledo "Seven Brothers" Tempranillo, Lake County, California

Grilled onions become a savory chutney after a quick simmer with fresh tomato, a touch of sugar, vinegar, and spices. Serve with grilled or roasted potatoes

1 large red onion, cut crosswise into 1/2-inch-thick slices

3 Tbs. canola oil

Kosher salt and freshly ground black pepper

1 tsp. whole cumin seeds

Pinch crushed red pepper flakes

1 medium ripe tomato, cored and chopped

2 Tbs. apple cider vinegar

1 tsp. granulated sugar

Four 3/4-inch-thick bone-in lamb shoulder chops (2 to 2-1/2 lb. total)

Prepare a medium-high gas or charcoal grill fire. Rub the onion slices with 1 Tbs. of the oil, keeping the rings intact, and season with 1 tsp. salt and 1/4 tsp. pepper. Arrange them on the grill in a single layer and cook, flipping once, until lightly charred, 8 to 10 minutes. Transfer the onions to a cutting board and chop into small pieces.

Heat 1 Tbs. of the oil in a medium saucepan over medium-high heat. Add the cumin and pepper flakes and cook, stirring constantly, until toasted and fragrant, about 1 minute. Add the chopped onions, tomato, vinegar, sugar, 1/2 tsp. salt, 1/4 tsp. pepper, and 1/3 cup water. Bring to a boil, cover, reduce the heat to medium, and boil until the onions are soft, 5 to 7 minutes. Uncover the pot and continue to boil, stirring often, until thickened, about 5 minutes more. Season to taste with salt and pepper.

Meanwhile, rub the lamb all over with the remaining 1 Tbs. oil and season with 2 tsp. salt and 1/2 tsp. pepper. Grill, flipping once, until deep golden-brown outside and medium rare inside, about 8 minutes total. Serve topped with the chutney.

— Liz Pearson *Fine Cooking* 105, pp. 23



Artichoke Bottoms with Shrimp, Lemon Butter, and Herbed Breadcrumbs

Serves six as a first course; serves two as main course

Wine Pairing: 2008 Luciano Landi Verdicchio, Castelli de Jesi, Marche, Italy

These stuffed artichoke bottoms are impressive appetizers but also make an elegant main course for two.

For the breadcrumbs

- 3 Tbs. extra-virgin olive oil**
- 3 Tbs. chopped fresh flat-leaf parsley**
- 1 Tbs. chopped fresh thyme**
- 1 clove garlic, minced**
- 1-1/2 cups coarse day-old breadcrumbs**

For the artichokes and shrimp

- Kosher salt**
- 6 large artichokes, trimmed down to bottoms, see *note* at end of recipe**
- 3/4 lb. medium (51 to 60 per lb.) shrimp, peeled and deveined**
- 1-1/2 Tbs. extra-virgin olive oil**
- 1/8 tsp. cayenne**
- Freshly ground black pepper**
- 6 Tbs. unsalted butter**
- 3 Tbs. chopped fresh flat-leaf parsley**
- 2 Tbs. fresh lemon juice**

Make the breadcrumbs

Heat the oil in a 10-inch skillet over medium heat. Add the parsley, thyme, and garlic. Cook, stirring, until fragrant, about 1 minute. Add the breadcrumbs and increase the heat to medium high. Cook, stirring, until the breadcrumbs are golden-brown and crisp, about 5 minutes. Immediately transfer to a bowl lined with paper towels. (The crumbs may be made up to 1 day ahead; cool and store in an airtight container at room temperature.)

Prepare the artichokes and shrimp

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



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In a 3- to 4-quart saucepan, bring 4 cups of water to a boil over high heat. Add 2 Tbs.

salt, drop the artichokes in, and cook until tender, about 10 minutes. Remove from the water with a slotted spoon. Spread out on a clean cloth to cool and dry.

Heat a 10- to 11-inch cast-iron skillet over high heat. In a large bowl, toss the shrimp with 1 Tbs. of the olive oil, the cayenne, a pinch of salt, and a few grinds of pepper. Working in two batches, sear the shrimp in the hot pan, turning once, until lightly browned on the edges and opaque throughout, 1 to 2 minutes per side. Transfer each batch of shrimp to a medium bowl.

In a small saucepan, gently melt the butter over low heat. When the butter is just starting to foam, add 2 Tbs. of the chopped parsley. Let the parsley sizzle in the butter for 1 or 2 minutes and then whisk in the lemon juice. Add the butter mixture to the bowl with the shrimp and toss.

Oil an 8x10-inch baking dish with the remaining 1/2 Tbs. oil and arrange the artichoke bottoms stem side down in the dish. Season with salt and pepper. Pile 5 to 6 shrimp in the center of each artichoke bottom, including some but not all of the butter. Top with the breadcrumbs and drizzle the remaining butter and the shrimp juices over the top. Sprinkle with the remaining 1 Tbs. parsley and bake until heated through, about 10 minutes. Serve immediately.

Note

To trim Artichoke Bottoms

1. Snap off the dark-green outer leaves of the artichoke until only the pale, tender inner leaves remain.
2. Cut off the leaves at the base.
3. Using a paring knife, cut off the stem (you'll need a flat bottom) and remove the base of the leaves all around
4. With a spoon or melon baller, scoop out and discard the hairy choke and thorny inner leaves.

—Sara Jenkins *Fine Cooking* 104, pp. 75



Cherry and Onion Stuffed Pork Tenderloin

Serves six

Wine Pairing: 2007 Luis Pato Casta Baga, Bairrada, Portugal

Wilted green and red Swiss chard with a splash of white balsamic vinegar and a sprinkle of crushed red pepper flakes makes a great bed for the sliced pork.

3 Tbs. extra-virgin olive oil

1-1/2 medium yellow onions, thinly sliced

6 Tbs. freshly squeezed orange juice

3 Tbs. balsamic vinegar

2 tsp. granulated sugar

1-1/2 tsp. freshly grated orange zes

1-1/2 cups fresh sweet cherries (about 8 oz.), pitted and chopped

Kosher salt and freshly ground black pepper

2 pork tenderloins (about 1 lb. each), trimmed

1/8 tsp. ground cloves

1/2 cup dry white wine, such as Sauvignon Blanc

1 cup lower-salt chicken broth

1 tsp. minced fresh rosemary

2 Tbs. cold unsalted butter, cut into small pieces

Heat 1 Tbs. of the olive oil in a 12-inch skillet over medium-low heat. Add the onions and cook, stirring occasionally, until softened and light golden, 10 to 15 minutes. Add the orange juice, vinegar, sugar, and orange zest, reduce the heat to low, cover, and continue to cook until the onions are very soft, 15 to 20 minutes more. Uncover and continue to cook until all the liquid has evaporated, about 5 minutes more. Add the cherries and season to taste with salt and pepper. Cool to room temperature.

Heat the oven to 425°F. Meanwhile, butterfly the pork by slitting each tenderloin lengthwise just far enough that it opens like a book to make a flat piece. Place the pork between two pieces of plastic wrap or waxed paper and pound gently with a meat mallet to flatten it to a 3/8-inch thickness. In a small bowl, mix 1 Tbs. of the olive oil, the ground cloves, and 1/4 tsp. black pepper. Rub the mixture on both sides of the pork, season with salt



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Divide and spread the cherry mixture evenly over the tenderloins and roll them back to their original shape. Tie them with butcher twine at 1-inch intervals.

Heat the remaining 1 Tbs. olive oil in an ovenproof 12-inch skillet over medium-high heat. Brown the pork on all sides until golden, 5 to 6 minutes. Transfer the skillet to the oven and roast until an instant-read thermometer inserted in the thickest part of a tenderloin reads 145°F, 10 to 12 minutes. Transfer the pork to a cutting board and tent with foil.

Set the skillet over medium-high heat, add the wine, and deglaze the pan by scraping up the cooked bits with a wooden spoon. Boil to reduce the wine by about half, 1 to 2 minutes. Add the chicken broth and rosemary, bring to a boil, and reduce by about half, 2 to 3 minutes. Reduce the heat to low and whisk in the butter one piece at a time, letting each melt before adding the next. Season to taste with salt and pepper.

Remove the strings from the pork and slice it into 3/4-inch-thick slices. Serve drizzled with the sauce.

— Joanne Weir From *Fine Cooking* 105, pp. 82-83



Brie Fondue with Fresh Thyme and Chardonnay

Serves eight

Wine Pairing: 2008 Dominique Cornin Mâcon Chaintré, Burgundy, France

The fresh herbs and wine in this fondue add a decadency that masks how simple it is to prepare. Play up this entertaining classic by stirring in luxurious ingredients like fresh lobster, crabmeat, sautéed mushrooms, or spinach. Crisp tart apple slices are good for dipping; you can also use carrot sticks, roasted potato wedges, or bread cubes.

2 Tbs. unsalted butter

1 large shallot, finely diced (about 1/4 cup)

1/2 cup Chardonnay

1 lb. brie, rind removed and cut into 1-inch pieces

1-1/2 Tbs. cornstarch

2 tsp. chopped fresh thyme

Freshly ground black pepper

Kosher salt

4 medium Fuji apples (or Macoun), cored and cut into 1-inch slices (about 4 cups)

Melt the butter in a medium (3-quart) saucepan over medium heat. Add the shallot and cook, stirring occasionally, until soft and translucent, about 3 minutes. Add the Chardonnay and 1/4 cup water, and bring to a simmer. In a small bowl, toss the brie with the cornstarch to coat and then whisk into the wine until the cheese completely melts, about 2 minutes. Stir in the thyme and 1/2 tsp. black pepper. Taste and add more pepper or salt if needed. Transfer to a fondue pot, set out long skewers, and let guests serve themselves by dipping the apple slices into the fondue.

— Tony Rosenfeld From *Book Big Buy*, pp. 80