

Wine Club January 2012

Glazed Pork Loin with Pineapple-Scallion Chutney

Wine Pairing: 2010 Ascevi Luwa Pinot Grigio, Collio, Friuli, Italy

Serves Six to Eight

2 large cloves garlic

Kosher salt

1 Tbs. extra-virgin olive oil

2 tsp. finely grated lemon zest

1-1/2 tsp. toasted coriander seeds, ground

1 3-lb. boneless pork loin roast

1 medium fresh pineapple (about 3-1/2 lb.)

1/4 cup maple syrup, preferably grade B

2 Tbs. sherry vinegar

1 large shallot, minced

Pinch ground cayenne

1 large scallion, thinly sliced, white and green parts separated

3 Tbs. chopped fresh cilantro

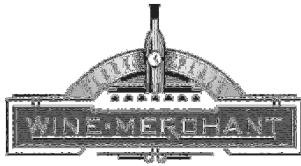
Peel and coarsely chop the garlic. Sprinkle it with a generous pinch of salt and mash it to a paste with the side of a chef's knife. Transfer to a small bowl and stir in the oil, lemon zest, coriander, and 1 Tbs. salt.

Put the pork on a large rimmed baking sheet, pat dry with paper towels, and rub all over with the salt mixture. Let sit at room temperature for at least 1 hour and up to 2 hours.

Position a rack in the center of the oven and heat the oven to 350°F. Roast the pork until an instant-read thermometer inserted in the thickest part reads 130°F, about 50 minutes.

Meanwhile, peel and core the pineapple. Cut half into small dice and roughly chop the other half. Purée the roughly chopped pineapple in a blender, then strain it through a fine strainer, pressing on the solids with a spoon, to yield about 3/4 cup juice. In a small saucepan, combine the strained pineapple juice and maple syrup and cook over medium-high heat until reduced to 1/3 cup, 12 to 15 minutes. The liquid will become very bubbly as it reduces; lower the heat as necessary.

Set aside all but 2 Tbs. of the reduced liquid (this will be your glaze). Add the vinegar, shallot, cayenne, and a pinch of salt to the 2 Tbs. liquid remaining in the saucepan and cook



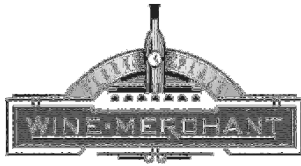
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over medium heat just until the shallot begins to soften, about 2 minutes. Add the diced pineapple and scallion whites and continue to cook, stirring frequently, until the pineapple softens and releases some of its juice, 3 to 5 minutes. Remove from the heat and let cool slightly.

When the pork reaches 130°F, brush it with some of the glaze and continue to roast, brushing with more glaze every 5 minutes, until an instant-read thermometer inserted in the center of the roast reads 145°F, about 20 minutes more. Let rest for at least 10 minutes before serving.

When ready to serve, stir the scallion greens and cilantro into the chutney. Slice the pork into 1/2-inch-thick rounds and serve with the chutney.

— Dabney Gough, *Fine Cooking* 115, pp. 51-56



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Thai-Style Pineapple Fried Rice with Shrimp and Cashews

Wine Pairing: 2010 Pierre Boniface – Les Rocailles Apremont, Savoie, France

Serves Four

1/2 lb. extra-large shrimp (26 to 30 per lb.), peeled and deveined

Kosher salt

2 Tbs. grapeseed or other neutral oil, such as canola

1 medium sweet onion, such as Maui or Vidalia, halved and thinly sliced lengthwise

1 large scallion, thinly sliced

2 large cloves garlic, minced

2 Tbs. fish sauce; more as needed

1 tsp. chili-garlic sauce

3 cups day-old unsalted cooked jasmine rice

1-1/2 cups medium-diced fresh pineapple (about half a large pineapple)

1/2 cup whole cashews, toasted

1/4 cup raisins (optional)

1/4 cup lower-sodium soy sauce; more as needed

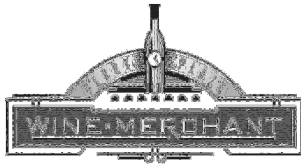
1/3 cup chopped fresh cilantro; more for garnish

Pat the shrimp dry with paper towels and season with 1/4 tsp. salt. Heat 1 Tbs. of the oil in a 12-inch skillet or wok over medium-high heat until shimmering hot. Add the shrimp and cook, flipping once, until pink and opaque, 1 to 2 minutes. Transfer the shrimp to a plate.

Heat the remaining 1 Tbs. oil in the skillet. Add the onion and cook, stirring frequently with a spatula, until browned on the edges but not completely soft, about 2 minutes. Add the scallion and cook, stirring, until browned and wilted, about 30 seconds. Add the garlic, fish sauce, and chili-garlic sauce and cook, stirring, until aromatic, about 30 seconds. Add the rice and cook, stirring to break up any clumps, until the mixture is well combined and heated through, about 2 minutes.

Stir in the shrimp and any accumulated juices, the pineapple, cashews, raisins (if using), and soy sauce. Season to taste with more soy sauce or fish sauce.

Remove from the heat and stir in the cilantro. Serve garnished with additional cilantro.



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Lamb Stew with Flageolet and Herbs

Wine Pairing: 2009 Broadside Printer's Alley Red, Paso Robles, California

Serves Eight

1/2 lb. (1-1/4 cups) dried flageolet beans

Kosher salt

3/4 cup unbleached all-purpose flour

Freshly ground black pepper

2-1/2 lb. boneless lamb shoulder, trimmed and cut into 1-inch cubes

6 Tbs. extra-virgin olive oil

1 lb. shallots (8 to 9 medium), cut into thin rings

1 whole head garlic, outer layers of skin removed, root end trimmed, and top 1/2 inch cut off

5 sprigs plus 5 Tbs. thinly sliced fresh mint

5 sprigs plus 2 Tbs. thinly sliced fresh tarragon

3 3-inch strips orange zest (removed with a vegetable peeler)

2 cups lower-salt beef broth

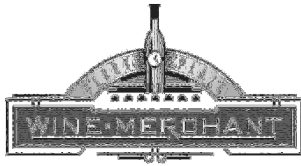
1 14-1/2-oz. can diced tomatoes

Spread the beans out and pick through them, discarding any rocks, bits of debris, and shriveled beans. Rinse the beans under cold water to remove any dust or dirt. Put the beans in a large metal bowl with enough cool water to cover by about 3 inches. Soak at room temperature for 6 to 8 hours, adding more water if the level gets low. To see if the beans have soaked long enough, cut one in half. It should be the same color at its center as it is at the edge. Drain and rinse.

Put the beans in a heavy-duty 3-quart saucepan. Add 5 cups cool water, or enough to cover the beans by about 1 inch. Bring just to a boil over medium-high heat, reduce the heat to maintain a gentle simmer, and cook, partially covered, stirring occasionally and adding hot water if necessary to keep the beans submerged, until they begin to soften, 15 to 30 minutes

Add 1/2 tsp. salt and continue to cook, partially covered, until tender but still firm to the bite, 10 to 15 minutes. Reserve 1/2 cup of the cooking liquid, and then drain the beans in a colander set over a bowl. Rinse the beans under cold water, drain, and set aside.

While the beans cook, stir together the flour, 1/2 tsp. salt, and 1/4 tsp. pepper on a plate. Dredge the lamb in the mixture, shaking off any excess.



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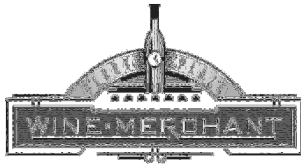
Heat 4 Tbs. of the oil in a 6-quart Dutch oven or other heavy-duty pot over medium-high heat. Working in 3 batches, brown the lamb on all sides, about 4 minutes per batch. Transfer each batch to a plate as it's done. Remove the pot from the heat and let it cool briefly.

Add the remaining 2 Tbs. oil to the pot and return it to medium heat. Add the shallots and cook, stirring frequently and scraping any browned bits from the bottom of the pan with a wooden spoon or spatula, until the shallots are light brown, 8 to 10 minutes. Add the garlic, mint sprigs, tarragon sprigs, and orange zest and cook, stirring constantly, until fragrant, about 1 minute.

Stir in the broth, the tomatoes with their juice, the 1/2 cup reserved bean cooking liquid, and 2 cups water. Return the lamb to the pot and bring the mixture to a boil over medium-high heat. Reduce the heat and simmer, stirring occasionally (and more frequently toward the end), until the lamb is tender and the liquid is thickened, about 1-1/2 hours. Discard the garlic, herb sprigs, and zest.

Add the beans and cook over medium heat, stirring occasionally, until heated through, about 5 minutes. Stir 1/4 cup of the sliced mint and 1 Tbs. of the sliced tarragon into the stew. Season to taste with salt and pepper. Serve sprinkled with the remaining herbs.

— Lori Longbotham, *From Fine Cooking* 115, pp. 68-73



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Classic Beef Stroganoff

Wine Pairing: 2010 Ca' de Calle Reserva, Mendoza, Argentina

Serves four to six

Kosher salt

1-1/2 lb. beef top round or shell steak, sliced 1/4 inch thick, slices cut crosswise into 1-inch pieces

Freshly ground black pepper

2 Tbs. canola oil

3 Tbs. unsalted butter

10 oz. white button mushrooms, cut into 1/4-inch-thick slices (4 cups)

1 cup finely chopped yellow onion (about half a medium onion)

1 Tbs. all-purpose flour

1 cup lower-salt beef broth

1 cup full-fat sour cream, at room temperature

1 12-oz. package wide egg noodles

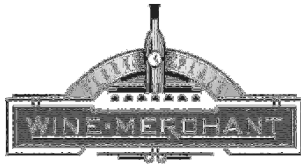
1 Tbs. thinly sliced fresh chives

Bring a large pot of well-salted water to a boil over high heat.

Season the beef with 1 tsp. salt and 3/4 tsp. pepper. Heat 2 tsp. of the oil in a 12-inch skillet over medium-high heat until very hot. Add half of the beef and cook, stirring often, until the meat is just browned, about 1 minute; do not overcook. Transfer to a plate and repeat with 2 tsp. of the oil and the remaining beef.

Remove the skillet from the heat. Add 1 Tbs. of the butter and the remaining 2 tsp. oil to the skillet and stir until the butter melts. Put the skillet over medium heat and add the mushrooms. Cook, stirring occasionally, until the mushrooms release their liquid, about 5 minutes. Add the onions and cook, stirring occasionally, until the liquid has evaporated and the onions are beginning to soften, about 3 minutes more.

Sprinkle the mushroom mixture with the flour and stir for 15 seconds. Stir in the broth and bring to a simmer, scraping up any browned bits in the skillet with a wooden spoon. Add the sour cream and whisk until the sauce is smooth. Add the beef and any juices from the plate to the skillet. Cook, stirring often, until the sauce is barely simmering. Season to taste with salt and pepper.



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Meanwhile, cook the noodles according to the package directions in the boiling water until barely tender. Drain and return to the pot. Off the heat, add the remaining 2 Tbs. butter and stir to melt. Season to taste with salt and pepper.

Serve the beef Stroganoff over the noodles, sprinkled with the chives.

— Rick Rodgers, *From Fine Cooking* 115, pp. 62-67