

Weekday Meal Wine Tasting with Recipes Friday July 10th & Saturday July 11th

Saviah Cellars Rosé (100% Sangiovese) \$11.99

Mt. Townsend Creamery cheese platter and a sunset

Ingredients

1 beautiful summer evening
1 to 2 bottles chilled Saviah Rosé depending on the crowd
2 to 4 wine glasses
1 wheel Mt. Townsend Creamery Seastack
1 wheel Mt. Townsend Creamery Cirrus
1 wedge Mt. Townsend Creamery Trailhead
An assortment of your favorite crackers

Directions

Place Saviah Rosé in refrigerator one to two hours before serving. Take cheeses out of refrigerator and place on cheese platter or plate with a cheese knife. On separate plate arrange crackers to your liking. Find good spot out doors to enjoy the evening and bring wine, wine glasses, cheese and crackers to chosen spot. With your choice of wine keys open wine and pour into glasses. Take time to enjoy those around you, the wine and the cheese.

Mas Carlot Rosé (60% Grenache, 20% Syrah, 20% Mourvedre) \$10.99

Classic Tuna Nicois Salad

Ingredients

1/2 pound red potatoes, scrubbed and cut lengthwise into 1/4-inch thick slices
1/4 pound haricots verts, or small, thin green beans, ends trimmed
2 pounds yellowfin tuna loin, trimmed of sinew (dark red blood line)
1 teaspoon salt
1 teaspoon ground black pepper
2 tablespoons olive oil
2 rosemary sprigs
1 large head romaine or Bibb lettuce, rinsed and patted dry
2 teaspoons chopped fresh parsley leaves
1/2 teaspoon chopped fresh tarragon leaves
Anchovy dressing, recipe follows (can be substituted with Caesar dressing)
1/2 pound Roma plum tomatoes cut into 1-inch cubes
1/3 cup halved and seeded black brine-cured olives
1/3 cup halved and seeded green brine-cured olives
1/2 cup thinly sliced red onion
4 hard-boiled eggs, peeled and sliced
Chopped fresh herbs, for garnish (parsley, tarragon, chive, etc.)

Directions

Bring 2 medium pots of salted water to a boil. Add the potatoes to 1 pot and blanch until tender, about 5 to 6 minutes. Drain in a colander, pat dry, and set aside. Add the green beans to the other pot and blanch until tender, 4 to 5 minutes. Drain in a colander, pat dry, and set aside.

Arrange the tuna on a cutting board and cut into 4 equal portions. Season the tuna steaks with 1/4 teaspoon salt and 1/4 teaspoon pepper, each. Heat the oil in a large skillet (or 2 medium skillets), over medium-high heat. When the oil is hot but not smoking, add the rosemary sprigs and tuna steaks and sear, about 30 seconds per side for medium-rare. Remove from the pan and dice the tuna into 1-inch pieces.

Tear the lettuce into bite-size pieces and combine with chopped fresh parsley and tarragon. Toss with enough of the Anchovy Dressing just to coat. Adjust seasonings with salt and pepper as needed. Toss the potatoes and green beans in 1/4 cup of the Anchovy Dressing. Arrange the lettuce along the side of 4 large plates (or 1 serving platter). Spoon the vegetables along the other side of the plate. Arrange the diced tuna over the lettuce. Arrange the tomatoes, olives, sliced red onions, and eggs on the other sides of the plates (or serving platter). Garnish with additional herbs if desired and serve immediately.

Anchovy Dressing:

- 1 anchovy fillet, drained
- 1/8 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1/2 teaspoon chopped garlic
- 1 large egg*
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon Dijon mustard
- 6 tablespoons olive oil
- 2 tablespoons extra-virgin olive oil
- 1 1/2 tablespoons minced shallots
- 2 teaspoons capers, drained and chopped
- 1/2 teaspoon Worcestershire sauce

In a medium bowl, mash the anchovy, salt, pepper, and garlic into a paste with the back of a fork. Add the egg and whisk well to blend. Add the lemon juice and mustard, and whisk well. Add the oils in a steady stream, whisking constantly to form a thick emulsion. Add the shallots, capers and Worcestershire, whisk well, and adjust the seasoning, to taste. Cover and refrigerate until ready to use.

Yield: 1 cup

Jones of Washington Rosé (100% Syrah) \$13.99
Dry Rub Baby Back Ribs and your favorite sides

Ingredients

1 tablespoon paprika
1 1/2 teaspoons dark brown sugar
1 1/2 teaspoons finely grated orange zest
1 1/4 teaspoons salt
3/4 teaspoon ground cumin
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper, to taste
4 pounds baby back ribs, cut into 2-rib portions

Directions

In a small bowl, stir together all ingredients except the ribs. Rub spice mixture all over the ribs. Cover with plastic wrap and refrigerate ribs for at least 2 hours or up to 12 hours.

Preheat the grill to medium heat.

Arrange the ribs on the barbeque and grill for 40 to 45 minutes, turning with tongs occasionally until meat is tender and crisp on the outside.

Parejas Cellars Rosé (100% Mourvedre) \$10.99
Crab and Shrimp Cakes with Spicy Chipotle Mayo

Ingredients

1/2 pound crabmeat, drained, picked clean of shell, and lightly squeezed if wet
1/2 pound cooked bay (baby shrimp)
One 5.6-ounce jar Devonshire cream (1 cup plus two tablespoons), at room temperature
12 saltine crackers, finely ground in a food processor or blender (about 6 tablespoons)
3 tablespoons finely chopped fresh chives
1 tablespoon plus 1 teaspoon fresh lemon juice
Heaping 1/2 teaspoon finely chopped jarred hot peppers (such as cherry peppers), stems and seeds removed

Heaping 1/2 teaspoon cayenne (optional)

About 1/2 cup all-purpose flour, for dredging

1/2 cup canola or peanut oil

8 cups loosely packed prewashed mixed baby greens

Spicy Chipotle Mayo directions follow

Directions

Combine the crabmeat, shrimp, Devonshire cream, saltine crumbs, chives, lemon juice, hot peppers, and cayenne together in a large bowl, and mix thoroughly. Cover and refrigerate 20 minutes

Remove the crab and shrimp mixture from the refrigerator and form the mixture into 8 equal size patties, about 3 inches round 1/2- to 3/4-inch thick. Press the cakes together

firmly so they don't break apart during cooking. Pour about 1/2 cup flour on a plate and dredge the cakes in the flour to coat all sides.

To cook the cakes, place 2 large nonstick skillet over high heat, add 1/4 cup oil to each skillet, and heat for 2 minutes. Place 4 cakes in each skillet and cook until golden brown on one side, about 1 1/2 minutes. Turn carefully so the cakes don't break, reduce the heat to medium, and cook 1 minute on the second side. Remove the cakes from the oil and place on paper towels to drain.

Scatter the green on each of 4 plates, dividing them evenly. Place 2 crab cakes on each plate and spoon a dollop of the Spicy Chipotle Mayonnaise alongside. Serve with additional mayonnaise on the side.

Spicy Chipotle Mayo

- 1 cup mayonnaise
- 2 tablespoons fresh lemon juice or more
- 2 tablespoons extra virgin olive oil
- 1/4 cup finely chopped fresh cilantro leaves
- 1 1/2 tablespoons pureed canned chipotle peppers in adobo
- 2 teaspoons minced garlic or more
- 1 teaspoon kosher salt or more

Put the mayonnaise in a small bowl. Use a whisk to stir in the lemon juice and olive oil. Add the cilantro, chipotle, garlic, and salt and stir to combine. Add more lemon juice, garlic, or salt to taste. Store in refrigerator until ready to serve.

Bugey Cerdon Rosé Sparkling Wine (100% Gamay) \$21.99

Fresh Strawberry Short Cake

Ingredients

- 1 package small rounds of short cake or angel food cake. Usually comes in sets of six
- 1 large container fresh strawberries (about 2 pounds)
- 1 quart Winegars Mt. Stewart Vanilla ice cream
- 1tbl spoon granulated sugar
- 1/2 cup or more Bugey Cerdon Sparkling Rosé

Directions

Wash strawberries, cut in half and toss in large bowl with sugar, Bugey Cerdon Sparkling Rosé, and let macerate for about 20 minuets stirring occasionally. Place shortcake rounds in serving bowls with one scoop Mt Stewart vanilla ice cream on top. Top with strawberries and spoon over some of the juice from the strawberries and serve.