

Weekday Dinner Wine with Recipes

June 12th & 13th, 2009

Ground Lamb Gyros pared with Ravenswood Petite Sirah - \$8.99

Ingredients

1 (10-ounce) package frozen spinach
1 sack waffle-cut frozen fries
2 pounds ground lamb
2 tablespoons grill seasoning, a couple of palms full
2 1/2 teaspoons ground cumin, divided
1 tablespoon chili powder, a palm full
1 tablespoon coriander, a palm full
1 teaspoon dried oregano, 1/3 palm full
2 to 3 pinches ground cinnamon
1 cup feta crumbles
2 tablespoons extra-virgin olive oil
1 cup Greek yogurt
1 small clove garlic, grated
1/4 cucumber, peeled and grated
1 lemon, juiced
2 vine ripe tomatoes, thinly sliced
1/2 cucumber, thinly sliced
Hot pepper rings, sliced banana peppers, for sandwich garnish
2 tablespoons butter
2 tablespoons all-purpose flour
2 teaspoons Worcestershire sauce
2 cups chicken stock
Salt and freshly ground black pepper
8 pita breads

Directions

Preheat oven to 425 degrees F.

Defrost spinach in microwave.

Place fries in oven on a baking sheet.

Place lamb in a bowl. Add grill seasoning, 2 teaspoons cumin, chili powder, coriander, oregano, cinnamon and feta crumbles. Wring the spinach dry in a kitchen towel and add to lamb. Mix the lamb and form a long 3-inch roll on a baking sheet. Coat lamb with extra-virgin olive oil and bake 20 minutes.

Place fries and lamb in oven and roast 20 minutes.

Mix yogurt, a grated clove of garlic, cucumber, the juice of 1 lemon and 1/2 teaspoon cumin. Slice and reserve the tomatoes, cucumbers and drain hot peppers, chop and reserve.

In a small sauce pot, melt butter over medium heat. Whisk in flour and cook 1 minute. Add Worcestershire sauce and whisk in stock. Season gravy with salt and pepper and reduce 5 minutes.

Soften pita over open gas flame or under broiler.

Slice lamb loaf into 1/4-inch slices. Spread yogurt on pitas and top with a 2 slices of lamb, tomatoes, cucumbers and hot peppers. Serve 2 pitas per person. Serve fries with gravy for dipping alongside.

Grilled Citrus Mahi Mahi and Asparagus paired with Erratic Chardonnay - \$9.99

Ingredients

4 portions, 6 to 8 ounces each, mahi mahi fillets

Salt and pepper

2 limes, juiced

3 tablespoons dark tamari soy sauce

2 inches fresh ginger root, grated, about 1 1/2 tablespoons

1 tablespoon vegetable or canola oil

20 blades fresh chives, chopped or 3 scallions, thinly sliced, for garnish

Asparagus:

1 to 1 1/4 pounds thin asparagus spears

2 navel oranges

1-inch fresh ginger root

2 tablespoons toasted sesame seeds

Directions

Preheat grill pan to over medium high to high heat. Season mahi mahi fillets with salt and pepper. Combine the lime juice, dark soy, ginger and a little vegetable or canola oil in a shallow dish. Turn the mahi mahi in the citrus soy marinade and let it hang out for 10 minutes. Grill on hot grill pan for 6 minutes per side for a 1-inch fillet or until fish is firm and opaque.

Take 1 spear of asparagus and hold it at each end. Bend the asparagus until it snaps and breaks. Use this spear as your guide on where to trim the ends of your bundle of spears. Using a peeler, make thin long strips of orange zest from both oranges. Cut the ends off the zested oranges and stand them up right on a cutting board. Remove the pith in strips using sharp knife and cutting down from the top of the orange. Discard the pith. When the oranges are both peeled and trimmed, turn them on their sides and slice into 1/4-inch rounds, cross sectioning the whole. Set the orange disks aside. In a skillet with a cover, bring 1-inch water to a boil with the zest of the oranges and grated fresh gingerroot. Allow the orange zest and ginger to simmer for at least 1 minute then add salt and asparagus spears. Simmer the spears 3 to 5 minutes until just tender. Drain the asparagus. Discard the orange zest and ginger. Assemble a few spears on each dinner plate, layering them back and forth, crisscrossing the spears over orange slices. Sprinkle sesame seeds over asparagus and oranges and top with 1 portion of grilled mahi mahi. Garnish assembled fish and asparagus with chopped or thinly sliced chives.

Baby Back Ribs, Roasted Garlic Mashed Potatoes and Cole Slaw paired with Trentadue Old Patch Red - \$13.99

Ingredients

2 racks baby back ribs (about 2 1/2 pounds)

1 recipe Bourbon Barbecue Sauce, recipe follows

Directions

Preheat oven to 350 degrees F.

Cut the racks of ribs in half crosswise. Rub the ribs, paying special attention to the meaty side, with 1/2 cup of the sauce. Lay the rib pieces meat side down in an 11 by 13-inch baking dish. The pieces will overlap slightly.

Cover the dish tightly with aluminum foil and bake until the meat begins to pull away from the ends of the bones and the ribs are just tender, about 1 hour. You can bake the ribs up to a day before and keep them refrigerated. Bring refrigerated ribs to room temperature about 1 hour before you grill them.

Preheat an outdoor grill to medium-high heat. Grill the ribs, brushing them with about half the remaining sauce, until they're crispy and heated through, about 10 minutes. Move the ribs around as they grill, the sugar in barbecue sauce makes it easy for them to burn. Let the ribs rest for 5 to 10 minutes before cutting them into 1 or 2-bone pieces. Put out the rest of the sauce for dipping or brush it over the ribs.

Bourbon Barbeque Sauce:

1/2 cup steak sauce
1/2 cup bourbon or good dark beer
2 tablespoons Worcestershire sauce
1/4 cup packed dark brown sugar
1 teaspoon regular or grainy Dijon mustard
2 pinches red pepper flakes
Kosher salt

Stir all ingredients together in a small bowl until sugar is dissolved. The sauce will keep in the refrigerator for up to 2 weeks.

Yield: about 1 1/2 cups

Mashed Potatoes:

Ingredients

3 heads garlic, split in 1/2
3 tablespoon olive oil
2 pounds potatoes, peeled and diced
1 stick butter, cubed
1/2 to 3/4 cup heavy cream
Salt and white pepper

Directions

Preheat the oven to 450 degrees F.

Place the garlic on a pie pan and drizzle with olive oil. Season with salt and pepper. Place in the oven and roast for 35 to 40 minutes, or until tender and golden brown. Remove from the oven and cool. Squeeze or remove the garlic cloves from the head and place in a small bowl. Using a fork, mash the garlic until smooth. Place the potatoes in a pot of salted water and bring to a boil. Reduce the heat to a simmer and cook the potatoes until fork tender, about 12 to 15 minutes.

Remove the pan from the heat and drain. Place the potatoes back in the pot and return to the heat. Stir the potatoes, constantly, for 2 to 3 minutes to dehydrate the potatoes. Remove the potatoes from the heat. Add the garlic and butter. Using a hand-held masher, mash the butter and garlic into the potatoes. Add enough cream until desired texture is

achieved. The potatoes should still be sort of lumpy. Season the potatoes with salt and pepper.

Cole Slaw

Ingredients

1 head cabbage
½ large green pepper
1 large carrot
1 cup Kraft Cole Slaw dressing
¼ cup heavy cream (a little less)
4 table spoons granulated sugar

Directions

Cut cabbage in half and remove core. Thinly slice cabbage ¼ inch (use mandolin if possible) and rough chop and place in large mixing bowl. Finely dice green pepper and shred carrot and add to cabbage. In medium mixing bowl combine Cole Slaw Dressing, heavy cream and granulated sugar and whisk together, but do not whip. Add dressing to other ingredients and mix, about 10 to 20 minutes before serving.

Roasted Chicken and Pear Salad paired with Parejas Rose - \$7.99

Ingredients

1 small roasted chicken about 4 1/2 pounds (buy from grocery store or do it yourself).
2 pears your favorite kind peeled and thinly sliced
½ cup crushed walnuts
½ cup dried cranberries
½ cup crumbled blue cheese
2 bags pre-packaged baby greens
Extra Virgin olive oil
Good, from Medina, Balsamic vinegar
1 teaspoon herbs de Provence or Italian seasoning
Sea salt and pepper

Directions

Put packages of baby greens in large mixing bowl or salad serving bowl. Lightly coat greens with balsamic Vinegar, sprinkle with herbs de Provence or Italian blend and drizzle about 1 cup Extra Virgin olive oil and toss. Remove meat, both breast and dark meat, from ½ of the chicken and dice or shred (save other half for sandwiches). Use large salad plates or small dinner plates and put a heap of the greens in the center. Top with equal parts crushed walnuts, dried cranberries and blue cheese. Place five or six pear slices around salad and serve.