

Weekday Meal Wines June 2010

Joseph Drouhin Macon-Villages 2007

Tequila Lime Chicken and Confetti Corn (Ina Garten)

Ingredients

- 1/2 cup gold tequila
- 1 cup freshly squeezed lime juice (5 to 6 limes)
- 1/2 cup freshly squeezed orange juice (2 oranges)
- 1 tablespoon chili powder
- 1 tablespoon minced fresh jalapeno pepper (1 pepper seeded)
- 1 tablespoon minced fresh garlic (3 cloves)
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 3 whole (6 split) boneless chicken breasts, skin-on

Directions

Combine the tequila, lime juice, orange juice, chili powder, jalapeno pepper, garlic, salt, and pepper in a large bowl. Add the chicken breasts. Refrigerate overnight.

Heat a grill with coals and brush the rack with oil to prevent the chicken from sticking. Remove the chicken breasts from the marinade, sprinkle well with salt and pepper, and grill them skin-side down for about 5 minutes, until nicely browned. Turn the chicken and cook for another 10 minutes, until just cooked through. Remove from the grill to a plate. Cover tightly and allow to rest for 5 minutes. Serve hot or at room temperature.

Ingredients

- 2 tablespoons good olive oil
- 1/2 cup chopped red onion
- 1 small orange bell pepper, 1/2-inch diced
- 2 tablespoons unsalted butter
- Kernels cut from 5 ears yellow or white corn (4 cups)
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons julienned fresh basil, minced fresh chives, and/or minced fresh parsley leaves

Directions

Heat the olive oil over medium heat in a large sauté pan. Add the onion and sauté for 5 minutes, until the onion is soft. Stir in the bell pepper and sauté for 2 more minutes.

Add the butter to the pan and allow it to melt. Over medium heat, add the corn, salt, and pepper and cook, stirring occasionally, for 5 to 7 minutes, until the corn just loses its starchiness. Season to taste, gently stir in the basil or other green herbs, and serve hot.

Southard Viognier 2008

**Salmon Baked in oil with fresh herbs and onion
with Yakima Valley Asparagus**

Ingredients

4 6oz Salmon steaks
1 cup olive oil
1 small Walla Walla onion sliced in rings
¼ cup fresh dill chopped
2 tbsp fresh flat leaf parsley chopped
1 Lemon
1 bunch Yakima Valley asparagus
Salt and pepper

Directions:

Take four squares of foil large enough to make a pouch around the Salmon Steaks and put salmon in the center of each square skin side down. Lift each corner of foil to create a bowl and lightly salt and pepper and evenly spread the dill and onion on each steak. Pour olive oil evenly over each steak so it coats the salmon and pools at the bottom and crimp to seal the foil pouch. Bake at 350 for 15/20 min or until center is flakey. Break woody bottoms off Asparagus spears and add to two inches of boiling water in large sauce pan and boil for 3 min. Drain salt & pepper and coat with extra virgin olive oil. Plate the salmon steaks keeping the onion and dill with them and serve with a small bunch of the Asparagus, garnish with fresh parsley and wedge of lemon.

Chateau Pesquie 'Terrasses' 2007

Gourmet New York Strip steak sandwiches

Ingredients:

2 Thick cut New York strip steaks
6oz Rogue bleu cheese
1 Yellow bell pepper
1 Red onion
Olive oil
1 Crusty Baguette
½ cup Mayonnaise
2 tbsp Worcestershire sauce
Salt/Pepper
Garlic powder
Onion powder

Directions:

Coat both sides of steaks with salt, pepper, garlic powder and onion powder. Grill at high heat 4 min each side or until medium and let rest. Slice bell pepper and onion into ¼ inch slices and sauté in olive oil. Thinly slice the steaks and quarter baguette and slice down the middle pulling out some of the dough. In small mixing bowl whisk together mayonnaise and Worcestershire sauce and then crumble the Bleu cheese. Assemble sandwich with the steak on the bottom top with bleu cheese pepper and onions and pour sauce over the top and serve.

Azul Guelbenzu 2003

Chorizo infused fingerling potatoes on thick cut beefsteak tomato

Ingredients:

6oz Spanish chorizo

1lb or about 12 fingerling potatoes

½ cup olive oil

4 cloves garlic

1 sprig fresh rosemary

1 large beefsteak tomato

Directions:

Cut chorizo in half and slice into ¼ inch halves. Quarter the potatoes and heat up the olive oil over medium heat in large sauté pan or cast iron pan. Add garlic cloves and rosemary sprig to oil and let infuse for 3 to 4 min. Remove garlic and rosemary and add the chorizo and let cook for 2 min and add potatoes. Cook potatoes until browned and fork tender and remove all from the oil. Thickly slice the tomato and place in the center of a plate and top with potatoes and chorizo and drizzle with left over oil.