

Weekday Dinner Wine with Recipes May 8th & 9th, 2009

Grilled shrimp over mixed greens with Fire Road Sauvignon Blanc

20-30 fresh or frozen jumbo shrimp, cleaned and unpeeled
1 ½ cup Newman's Own Family Style Italian Dressing
1 head Romain lettuce, sliced and rinsed and dried
1 Bag baby spinach, rinsed and dried
½ medium red onion, thinly sliced
½ cup shaved Parmesan cheese
¼ lb crumbled bacon
Kosher salt and ground black pepper

Place shrimp in large mixing bowl and marinated for 30-45 minutes in 1 cup of Newman's Own Family Style Italian Dressing. Heat frying pan to medium-high heat. Take bacon and slice into ½ inch strips. Once frying pan come to temperature, add bacon and cook until desired crispiness. Remove from pan and place on paper towels to remove excess oil.

Heat grill to high and grill shrimp 2 minutes each side or until charred. Discard dressing.

Toss lettuce, spinach, red onion and bacon in the remaining ½ cup of Newman's Dressing. From here, you can either peel the shrimp and place over salad or peel each one as you eat the salad. Garnish with Parmesan cheese, salt and pepper to taste.

Poached Flat Fish with Man Vintners Chardonnay

Ingredients

1 teaspoon oil for cooking
2 tablespoons small diced onions
1 tablespoon small diced celery
1 tablespoon small diced carrot
1/2 cup white wine (Man Chardonnay)
1 cup fish stock or water
2 (6-ounce) fillets of flounder
1 cup chiffonnade of spinach leaves
1 teaspoon chopped fresh thyme
1 tablespoon small diced tomatoes
1 tablespoon unsalted butter
Salt and pepper

In a small wide bottomed sauté pan, heat the oil, add the onion, celery, and carrot. Cook for 2 minutes. Add the wine and reduce for 1 minute. Add the stock, and bring to a boil, reduce to a simmer and add the fish fillets. Cover and simmer for 4 minutes. Uncover and carefully remove the fish, and place in a shallow bowl. Turn the heat up and reduce the liquid for 2 minutes. Add the spinach, thyme, tomatoes, and butter. Adjust the seasonings, and serve over the poached fish fillets.

Cranberry Filled Pork Tenderloin with Chinook Yakima Valley Red Wine:

4 pork chops, 1-inch thick
Salt and freshly pepper
Cranberry filling, recipe follows
Cranberry sauce, recipe follows
Olive oil

Garnish:

Dried cranberries
Toasted pine nuts

Directions

Preheat oven to 400 degrees F. Cut a pocket into the side of each pork chop going 3/4 of the way through. Season chop with salt and pepper and stuff the pocket with the cranberry filling. Heat 2 tablespoons of olive oil in a medium oven-proof sauté pan over high heat. Add the pork chops and sear on both sides. Add 1 cup chicken cranberry sauce. Place the pan in the oven and roast until the meat is firm to the touch, about 8 to 10 minutes. Spoon the chicken-cranberry sauce on a plate and top with pork chops. Garnish with dried cranberries and toasted pine nuts

Sundried Cranberry Filling:

1 cup sundried cranberries
2 tablespoons pinenuts, toasted
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 tablespoon brown sugar
1 teaspoon cascabel chile powder
Salt

Place the cranberries in a medium bowl and cover with boiling water, let sit 30 minutes to rehydrate. Drain and reserve soaking liquid. Place cranberries and remaining ingredients in a food processor with a 1/4 cup of the soaking liquid and process until smooth. Season with salt.

Chicken-Cranberry Sauce:

4 cups homemade chicken stock
1/4 cup white wine
1/4 cup Chinook red wine
1/4 cup cranberry juice

1 tablespoon brown sugar
1 teaspoon black peppercorns
1 tablespoon chipotle puree

Salt Place chicken stock in a nonreactive medium saucepan over high heat and cook until reduced to 2 cups. Add, wines, cranberry juice, brown sugar, peppercorns and chipotle puree and continue cooking until thickened to a sauce consistency. Season with salt.

Philly Cheese Steak with Agate Field Dancing Cowboy

2 to 2 1/2 pound strip loin, trimmed

Olive oil

Salt and freshly ground black pepper

Soft hoagie rolls, split 3/4 open

Provolone Sauce, recipe follows

Sauteed Mushrooms, recipe follows

Caramelized Onions, recipe follows

Sauteed Peppers, recipe follows

Place steak in freezer for 30 to 45 minutes; this makes it easier to slice the meat. Remove the meat from the freezer and slice very thinly.

Heat griddle or grill pan over high heat. Brush steak slices with oil and season with salt and pepper. Cook for 45 to 60 seconds per side.

Place several slices of the meat on the bottom half of the roll, spoon some of the cheese sauce over the meat, and top with the mushrooms, onions, and peppers.

Provolone Sauce:

1 tablespoon unsalted butter

1 tablespoon all-purpose flour

2 cups whole milk, heated

1 cup grated aged provolone cheese

1/4 cup grated Parmigiano-Reggiano

1 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

Melt butter in a medium saucepan over medium heat. Whisk in the flour and cook for 1 minute. Slowly whisk in the warm milk, and cook, whisking constantly until thickened, about 4 to 5 minutes. Remove the mixture from the heat and whisk in the provolone and Parmesan until combined; season with the salt and pepper.

Sauteed Mushrooms:

2 tablespoons olive oil

1 tablespoon unsalted butter

1 1/2 pounds mushrooms (cremini and shiitake), coarsely chopped

3 tablespoons finely chopped fresh parsley leaves

Salt and freshly ground black pepper

Heat oil and butter in a large saute pan over high heat. Add the mushrooms and cook until the mushrooms are golden brown. Stir in the parsley and season with salt and pepper.

Caramelized Onions:

2 tablespoons unsalted butter
1 tablespoons canola oil
3 large Spanish onions, peeled, halved and thinly sliced
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Heat butter and oil in a large saute pan over medium heat. Add the onions, season with salt and pepper, and cook slowly until golden brown and caramelized, stirring occasionally, approximately 30 to 40 minutes.

Sauteed Peppers:

2 tablespoons olive oil
2 poblano peppers, thinly sliced
2 Cubano peppers, thinly sliced

Salt and freshly ground black pepper

Heat the oil in medium saute pan over high heat. Add the peppers and cook until soft. Season with salt and pepper.