



## Weekday Meal Wines: European Summer

May 14<sup>th</sup> & 15<sup>th</sup>, 2010

### *From Our Shelves:*

- Manchego Cheese
- Almazara Extra Virgin Olive Oil
- Divina Cerignola Green Olives
- Plus, all of the wines offered below!

### **Viottolo: Chardonnay Toscana – 2007** *with Italian Romesco with Red Snapper*

#### **Ingredients:**

1 jar roasted red peppers  
1 large plum tomato, coarsely chopped  
2 slices stale bread, torn  
3 tablespoons pine nuts, toasted  
1 clove garlic, grated or finely chopped  
1 sprig fresh rosemary, leaves finely chopped, plus 1 sprig  
A few parsley leaves  
2 tablespoons aged balsamic vinegar  
1/3 cup Almazara Extra Virgin Olive Oil, plus 2 tablespoons  
4 filets of red snapper (6 to 8-ounces each)  
Salt and freshly ground black pepper  
Flour, for dredging

#### **Directions:**

Place peppers and coarsely chopped tomato in food processor with bread, pine nuts, garlic, rosemary, chopped parsley and vinegar. Turn processor on and stream in 1/4 to 1/3 cup Almazara Extra Virgin Olive Oil to form a thick sauce.

Place 2 tablespoons olive oil into a shallow saute pan and add the rosemary sprig. This will infuse the oil before adding the fish.

Season snapper with salt and pepper and score skin side with cross hatches. Dredge the fish in flour and cook in the rosemary-infused olive oil for 7 to 8 minutes until crispy and golden on both sides. Serve fish in a pool of the sauce.

## **Montevina: Pinot Grigio – 2008**

*with Spanish Style Ham & Cheese Sandwiches*

### **Ingredients:**

8 slices crusty bread  
4 Pequillo peppers or 2 whole roasted red peppers, thinly sliced  
¾ lb. thinly sliced Manchego cheese  
½ lb. sliced Serrano ham or Prosciutto

### **Directions:**

Preheat a grill pan to medium. Build sandwiches of sliced peppers, cheese and ham. Place sandwiches on grill and press with a foil covered brick or weighted down with a heavy skillet and cook to crust and mark bread and melt cheese, 3 to 4 minutes on each side. Cut sandwiches into halves and serve.

## **Coyote Canyon: Sangiovese – 2004**

*with Tomato Feta Pasta Salad*

### **Ingredients:**

½ lb. spiral pasta  
Kosher salt  
Almazara Extra Virgin Olive Oil  
1 lb. ripe tomatoes, medium-diced  
¾ cup Divina Cerignola Olives, pitted and diced  
1 lb. good feta cheese, medium-diced  
6 sun-dried tomatoes in oil, drained and chopped

### ***For the dressing:***

5 sun-dried tomatoes in oil, drained  
2 tablespoons red wine vinegar  
6 tablespoons good olive oil  
1 garlic clove, diced  
1-teaspoon capers, drained  
1-teaspoon kosher salt  
¾ teaspoon freshly ground black pepper  
1 cup freshly grated Parmesan  
1 cup packed flat-leaf parsley, chopped

### **Directions:**

Cook the pasta in a large pot of boiling, salted water with a splash of oil to keep it from sticking together. Boil according to the directions on the package. Drain well and cool. Place pasta in a bowl and add tomatoes, olives, feta and chopped sun-dried tomatoes.

For the dressing, combine the sun-dried tomatoes, vinegar, Almazara Extra Virgin Olive Oil, garlic, capers, salt and pepper in a food processor until almost smooth.

Pour the dressing over the pasta, sprinkle with the Parmesan and parsley, and toss well.

\*\*Serves well with your favorite grilled pork chop or steak!

**McKinley Springs: “Bombing Range Red” – 2006**  
*with Braised Pork Ribs & Italian Sausage*

**Ingredients:**

¼ lb. pancetta, diced  
3 lbs. pork spareribs, denuded, cut into individual ribs  
2 lbs. Italian sausage, cut into 1-inch pieces  
2 cups red bell peppers, cut into 1-inch pieces  
2 cups diced yellow onion  
¼ cup diced garlic  
½ cup white wine  
4 cups whole San Marzano tomatoes  
3 tablespoons chopped fresh Italian parsley leaves  
3 tablespoons chopped fresh Basil leaves  
1 teaspoon red chili pepper flakes  
Salt and freshly ground black pepper  
1 lb. Radiatore pasta, cooked al dente  
1 bunch sliced green onions  
½ cup finely grated Parmesan

**Directions:**

Preheat oven to 350 degrees F.

In a large heavy braising pot, over medium heat cook pancetta until crispy and golden. Remove to a paper-towel lined plate to drain. Add the spareribs to the pancetta fat and brown well on both sides.

Remove ribs to a baking sheet and bake until tender, about 1 1/2 hours. Add the sausage to the pot and brown both sides. Add the peppers, onion and garlic. Cook until translucent, then deglaze with wine. Simmer for a couple of minutes, then add tomatoes. Bring back to a simmer, and add the cooked pork ribs, parsley, basil, chili flakes and salt and pepper, to taste.

Simmer on low to medium heat, covered, for another 1 ½ hours.

Serve over pasta, and garnish with pancetta, green onions and Parmesan.