



# Locals Choice Club

Recipes for Pairing with Locals Choice  
Club March 2007 Selections

To be paired with *Hawley Viognier* or *Hawley Pinot Noir*

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## Asian Turkey Lettuce Wraps

These wraps make for an informal and delightful spring supper or as an hors d'oeuvre for a party. Change it around as you please, have your guests do the assembling or have the wraps prepared and ready to be drizzled with the soy and hoisin sauces.

- 1 tablespoon peanut oil
- 1 large onion, chopped
- 1-2 cloves garlic mashed or grated
- 1/8 tsp. red pepper flakes
- 1/4 cup chopped water chestnuts
- 1 1/4 pounds lean ground turkey  
(ground chicken or tofu also possible)
- 1/2 cup purchased Asian peanut sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon soy sauce, plus soy sauce for dipping
- 1 cucumber, peeled, seeded, chopped (about 1 1/4 cups)
- 1/3 cup coarsely chopped fresh mint  
plus 1/3 cup small mint sprigs
- 1/2 cup chopped peanuts
- 12 large butter, bibb, boston, hydroponic  
or iceberg lettuce leaves

Heat peanut oil in heavy large skillet over medium-high heat. Add onion and sauté until beginning to brown, about 3 minutes. Follow with garlic and red-pepper flakes. Add turkey and sauté until brown and cooked through, breaking up with back of spoon, about 7 minutes. Add peanut sauce, hoisin sauce, and 1 tablespoon soy sauce; heat through. Add water chestnuts. (Can be made 8 hours ahead. Cover and refrigerate. Reheat in microwave or skillet, adding water by tablespoonfuls to moisten if necessary, before continuing.) Stir in cucumber and chopped mint. Season with salt and pepper.

Transfer turkey mixture to medium bowl. Place mint sprigs and lettuce leaves on platter. To make wraps, spoon turkey mixture onto lettuce leaf, add a few mint sprigs, fold in sides over filling, and roll up. Sprinkle peanuts. Pass additional soy sauce or hoisin sauce alongside wraps for dipping.

Makes 4 servings.

## Baked Salmon with Mustard-Crumb Crust

- 2 tablespoons plus 1 teaspoon white wine vinegar (distilled, apple or cider can be substituted)
- 2 tablespoons sugar
- 2 tablespoons Dijon mustard
- 1 1/2 teaspoons dry mustard
- 1/3-cup olive oil
- 4 6- to 7-ounce center cut salmon fillets
- Herbs de Provence
- 1 cup fresh Panko breadcrumbs (fresh or dried bread crumbs can be substituted)

Place vinegar, sugar and both mustards in blender or food processor. With machine running, slowly pour in oil and blend until medium-thick sauce forms. (Can be made 1 day ahead. Chill.)

Preheat oven to 375°F. Lightly grease 13 x 9-inch baking dish. Arrange salmon in prepared dish, skin side down. Season with Herbs de Provence, salt and pepper. Spread 1 tablespoon mustard sauce over each fillet, covering completely. Press Panko crumbs onto fish. Bake salmon until cooked through and crumb topping is crisp and golden brown, about 25 minutes. If a crispy top is desired, broil for a few minutes.

Using large spatula as aid, transfer salmon fillets to platter. Serve, passing remaining mustard sauce separately.

Makes 4 servings

