



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2008 Selections

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Chicken with Mushrooms and Leeks

Makes 4 servings

- 8 bone-in, skin-on chicken thighs, approx.
2 ½ lbs. Trim off excess fat.
- Salt & Pepper
- 1 Tbsp. olive oil
- 1 Tbsp. butter
- 10 oz. sliced mushrooms
- 2 leeks, washed well and chopped
- ½ c. white wine
- ¾ c. low-sodium chicken broth
- 1 ½ Tbsp. fresh tarragon, minced
- 1 c. crumbled goat cheese

Pre-heat oven to 350 degrees

Wash and dry chicken well with paper towels and season with salt and pepper. Heat oil and cook chicken skin side down until deep brown and crisp, approx. 10 -15 minutes.

Turn chicken over and reduce heat to medium high and cook second side until lightly brown, about 3 minutes. Transfer chicken to baking dish and place in oven while making sauce, 6 – 8 minutes.

Using same skillet as chicken, discarding excess fat, melt butter over high heat and add mushrooms and leeks until mushroom liquid evaporates, about 5 minutes. Add wine and cook until almost evaporated and then add broth, 1 Tbsp. tarragon and simmer until slightly thickened, about 5 minutes. Whisk in goat cheese and simmer until thickened. Add remaining tarragon and season with salt and pepper. Return Chicken to skillet and turn to coat with sauce. Enjoy!

Halibut with Tomatoes, Capers, and Olives

Makes 8-10 servings

- 1 4-lb. halibut fillet
- 7 Tbsp. olive oil, divided
- Salt and pepper
- 6 garlic cloves, minced
- 2 - 28 oz. cans whole tomatoes
- 8 oz. kalamata olives, halved
- 3 Tbsp. fresh basil, chopped
- 3 Tbsp. capers, rinsed
- ¾ tsp. red pepper flakes

Coat fish fillet with olive oil, salt & pepper. Roast in 350 degree oven for 25 minutes.

While Fish is roasting;

Heat oil in skillet over medium low and add garlic. Cook for 1 minute and add tomatoes and puree. Break up tomatoes with wooden spoon and/or with potato masher. Add olives, capers and red pepper. Bring sauce to simmer and cook 8 minutes, stirring frequently. Spoon sauce over fish and garnish with basil.

Spicy Pork Roll-ups

Makes 20 appetizers

- ½ lb. Pork Tenderloin
- 7 green Onions (scallions)
- 1 clove garlic, crushed (or grated)
- 1 Tbsp. dark soy sauce
- 1 Tbsp. Honey
- 1 Tbsp. Olive Oil
- 1 Tbsp. Hoisin Sauce

Preheat oven 400 degrees

Trim fat or silver skin from pork, and then cut crosswise into 20 slices. Flatten meat slices with side of knife or skillet. Trim up the scallions and cut into 3 or 4 pieces. Roll each meat slice around 1 scallion. The moisture from the meat will keep slices from coming apart during cooking. In a shallow dish, stir together all the remaining ingredients. Place pork rolls in dish and turn to coat evenly. Bake uncovered 10-15 minutes until meat is no longer pink in the center, basting at 5 minute intervals. Serve and enjoy. Alternate serving: place in lettuce leaf for ease in serving. Pork rolls can be prepared ahead until just before baking, covered in the refrigerator.