



# Trust Carolyn Case Club

Recipes for Pairing with Trust Carolyn  
Club May 2009 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Shrimp & Scallop Risotto

Makes 6 to 8 servings.

- 2 1/2 cups chicken broth
- 2 8-ounce bottles clam juice
- 6 tablespoons olive oil
- 1 cup finely chopped shallots
- 2 cloves garlic, minced
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- 1 14 1/2-ounce can Italian-style stewed tomatoes
- 3/4 pound uncooked shrimp, peeled, deveined, coarsely chopped
- 3/4 pound bay scallops
- 3 garlic cloves, minced
- 2 tablespoons finely chopped fresh Italian parsley
- 1 cup freshly grated Parmigiana Cheese— optional but lovely

Combine 2 1/2 cups chicken broth and bottled clam juice in medium saucepan. Bring to simmer. Keep warm over low heat.

Heat 3 tablespoons oil in heavy large saucepan over medium heat. Add shallots; sauté until light golden, about 4 minutes. Add minced garlic for thirty seconds. Add rice; sauté 2 minutes. Add wine; stir until liquid is absorbed, about 2 minutes. Add stewed tomatoes; cook until liquid is absorbed, about 3 minutes.

Add 1 cup clam juice mixture to rice. Simmer until liquid is absorbed, stirring often. Continue adding clam juice mixture by 1/2 cupfuls until rice is tender but still slightly firm in center and mixture is creamy, simmering until liquid is absorbed before each addition and stirring often, about 25 minutes. Heat remaining 3 tablespoons oil in heavy large skillet over medium-high heat. Add shrimp, scallops and garlic and sauté until shrimp and scallops are opaque in center, about 6 minutes. Mix seafood into rice. Cook 3 minutes longer. Remove risotto from heat. Season to taste with salt and pepper. Transfer to serving bowl. Stir in chopped parsley and serve. Pass Parmigiana separately so purists do not need to partake.

Pair beautifully with *Saracina Sauvignon Blanc*

## Roasted Pork Tenderloin with Berry Fruit Sauce

Makes 4 servings.

- 1 teaspoon coarse salt
- 1/4 teaspoon ground black pepper or peppercorns
- 1/4 teaspoon fresh rosemary minced
- 1 clove garlic minced
- 1 pork tenderloin approx, 1 1/4 pounds
- 1 tablespoon Olive Oil
- 3/4 cup blackberry or blueberry jam, jelly or preserves
- 2 tablespoons balsamic vinegar
- 1 cup blackberries or blueberries

Preheat the oven to 350 degrees

Grind the salt, peppercorns, rosemary and garlic together or mince them finely with a chef's knife. Spread the mixture out on a large sheet of wax paper.

Dry the pork well with paper towels. Lay the pork over the salt mixture and use the paper to roll the meat in the seasonings; be sure it is evenly coated.

Heat the olive oil in an ovenproof skillet to just below the smoking point. Add the pork and sear it quickly on all sides. Transfer the skillet to the oven and cook until a meat thermometer registers between 150F and 165F, depending on how you like it cooked, approx. 7 to 10 minutes.

Transfer the meat to a cutting board and cover loosely with foil while the sauce is prepared.

Heat the jam with the balsamic vinegar until a smooth sauce is obtained. Carefully stir in the blackberries or blueberries. Keep the sauce warm and covered.

Cut the pork on the diagonal into medallions about 1-inch thick. Place on a serving platter. Serve the sauce separately and pair with the lovely *Ensuenos Pinot Noir*.

