



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2011 Selections

www.tastelocalwines.com
707. 857.4900

Parmigiana Crusted Halibut with Sweet & Sour Tomato Chutney

Pair with Ehret Sauvignon Blanc or Ramazzotti Sangiovese

Ingredients:

1 head of garlic, chopped
1 inch fresh ginger, coarsely chopped
1 ½ cups red wine vinegar
1 12 oz can whole tomatoes or 2 pounds fresh tomatoes peeled
1 cup brown sugar
1 ½ tsp Salt
1/6 - 1/2 tsp cayenne pepper
1 tbsp golden raisins
1 tbsp blanched slivered almonds
About 2/3 cup cornmeal
1/4 cup grated parmigiano-reggiano cheese
freshly ground black pepper
Four 8-ounce halibut fillets
extra-virgin olive oil for frying
balsamic drizzle reduced with 1/2 cup vinegar with 2
tablespoons brown sugar until syrupy), for topping

Directions:

Combine chopped garlic, ginger, & ½ c. vinegar into blender and blend at high speed until smooth. In heavy saucepan, place tomatoes and juice from the can, the remainder of vinegar, sugar, salt and cayenne pepper bringing to a boil. Add puree from the blender lowering heat and simmer gently uncovered for 1 ½ - 2 hours until thick. Stir occasionally and then more frequently as it thickens. Add almonds and raisins simmering 5 more minutes. Keep refrigerated and use whenever a delicious chutney would enhance.

Mix the cornmeal with the cheese and black pepper. Add the fish and turn to coat. Heat a thin layer of olive oil in a large skillet over medium-high heat. Add the fish and cook, turning once, until crisp and brown all over, 8 to 10 minutes.

Top the fish with the tomato chutney and a little balsamic drizzle.



Sirloin Steaks Seared along with Garlicky Greens

A wonderful summer recipe to pair with Ehret Cabernet Sauvignon

Ingredients:

- 2 lb. sirloin steak, 1 inch thick
- 1 tbsp fresh rosemary, coarsely chopped
- Kosher salt and freshly ground black pepper
- 1/4 cup extra-virgin olive oil
- 1 cup dry red wine, such as cabernet sauvignon
- 4 large cloves garlic, minced
- 2 Tbs. red wine vinegar
- 1 tbsp. Dijon mustard
- 2 large bunches Swiss chard (about 1-1/2 lb. total), stems very thinly sliced and leaves roughly chopped (or kale or other bold greens)
- 2 oz. (1 cup) Parmigiana Reggiano, thinly shaved with a vegetable peeler



Directions:

Position a rack in the center of the oven and heat the oven to 400°F. Trim and cut the steak into 4 portions. Season the steaks all over with the rosemary, 2 tsp. salt, and 1/2 tsp. pepper.

Heat 1 Tbs. of the oil in a large (12-inch) skillet over medium-high heat. Working in 2 batches if necessary, arrange the steaks in the skillet in a single layer and cook, turning once, until nicely browned, 3 to 4 minutes per side. Remove the skillet from the heat, transfer the steaks to a rimmed baking sheet, and roast until medium rare (130°F to 135°F), 4 to 6 minutes more. Set the steaks aside to rest.

Meanwhile, return the skillet to medium-high heat. Carefully add the wine and cook, scraping up any browned bits with a wooden spoon, until reduced by about half, 3 to 4 minutes.

Add the garlic to the skillet and cook until fragrant, about 10 seconds. Whisk in the vinegar, sugar, mustard, 1/4 tsp. salt, and 1/8 tsp. pepper. Drizzle in the remaining 3 Tbs. oil while whisking constantly.

Add the green stems and cook, stirring occasionally, until beginning to soften approx. 5 minutes. Add the green leaves in batches and cook, tossing, until the leaves are wilted enough to fit comfortably in the skillet, about 2 minutes. Cover the skillet and cook, tossing once or twice, until just tender, about 5 minutes.

Transfer the steaks to plates and top with the greens. Sprinkle with the Parmigiana Reggiano and serve.

