



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club March 2014 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Nettle Pesto & Mushroom Fettucine

Serves 4 as Entrée or 6-8 as first course

*The earthy flavor of the nettles and mushroom make this a dish which will work well with the Petite Verdot . don't let the Nettles put you off as their flavor is indescribably delicious! And yes these are those pesky things you see growing on the side of the road! So go foraging!*

**Time: 25 min. Makes: 1 generous cup**

- 1/2 pound nettles
- 4 large garlic cloves, smashed
- 1/2 cup toasted pine nuts
- 1/2 teaspoon salt
- Freshly ground pepper
- 1 tablespoon freshly squeezed lemon juice
- 1 1/4 cups extra virgin olive oil
- 1/3 cup grated Parmesan cheese

Bring a large pot of salted water to a simmer for the nettles. Add the nettles directly from their bag and cook, stirring continuously, for 2 minutes. (This denatures their sting.) Dump into a colander to drain. When the nettles are cool enough to handle, wrap them in a clean dishtowel and wring out as much moisture as possible, like you would for spinach. You'll have about a cup of cooked, squished nettles.

In the work bowl of a food processor fitted with the blade attachment, whirl the garlic, pine nuts, salt, and pepper to taste until finely chopped. Add the nettles, breaking them up as you drop them in, and the lemon juice and whirl until finely chopped. With the machine running, add the oil in a slow, steady stream, and process until smooth. Add the cheese, pulse briefly, and season to taste with additional salt, pepper, or lemon juice.

You can store the nettle pesto for about a week with a thin layer of oil on top.

- 2 lb Cremini or Chantrelle mushrooms
- 1/4 cup olive oil
- 1 tablespoon plucked thyme leaves
- 1 tsp Lemon zest
- Sea salt and cracked pepper

1lb fettucine cooked.

Slice the mushrooms thin and using a Large wide fry pan - sauté in the olive oil until caramelized. The less you move the mushrooms the better as they need contact with the pan to remove the moisture and brown. Add the thyme and lemon zest and season with salt and pepper. Fold 1 cup of the nettle pesto into the mushrooms and toss with the pasta.

Serve immediately.

