



# Locals Choice Club

Recipes for Pairing with Locals Choice June Club Selections  
 Eric Ross 2002 Russian River Valley Old Vine Zinfandel  
 Topel 2003 Meritage

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## Grilled Lamb Chops with Red Wine, Garlic and Honey Glaze

- 2 lbs. Roma tomatoes, cut in half
- 3/4 cup dry red wine
- 1/4 cup olive oil
- 3 Tbsp chopped fresh oregano
- 2 Tbsp minced garlic
- 2 tsp red wine vinegar
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 2 Red onions thickly sliced
- 8 1- to 1 1/4-inch-thick loin lamb chops (about 2 1/2 pounds total), fat well trimmed

Mix first 8 ingredients in large glass baking dish. Arrange lamb chops in single layer in dish; turn to coat along with sliced onions. Cover and refrigerate at least 2 hours, turning and basting often. (Can be prepared 1 day ahead. Keep chilled.) Prepare barbecue (medium-high heat). Transfer lamb to plate. Mix honey into marinade. Grill lamb to desired doneness along with onions, turning and basting with marinade often, about 10 minutes for medium-rare.

Serves 4.

## Pork Chops with Mango-Basil Sauce

- 1 small mango, peeled, pitted
- 1 Tbsp plus 2 teaspoons vegetable oil
- 1 Tbsp minced garlic
- 1 jalapeño chili, seeded, minced
- 1/3 cup thinly sliced fresh basil leaves
- 3/4 cup canned low-salt chicken broth
- 1 1/2 Tbls golden brown sugar

- 1 Tbsp soy sauce
- 4 6- to 8-ounce center-cut pork chops (about 1 inch thick)

Puree mango in processor. Set aside 1/2 cup puree (reserve any remaining puree for another use).

Heat 1 tablespoon oil in medium skillet over medium heat. Add garlic and jalapeño, then basil; sauté just until basil wilts, about 1 minute. Add broth, brown sugar and soy sauce. Bring to boil, stirring occasionally. Reduce heat to low and simmer 3 minutes. Gradually whisk in cup mango puree. Simmer until sauce thickens and coats spoon, about 5 minutes. Season with salt and pepper.

Prepare barbecue or preheat broiler. Brush pork with 2 teaspoons oil. Sprinkle with salt and pepper. Grill or broil pork until just cooked through, about 5 minutes per side. Transfer to plates.

Rewarm sauce over low heat, stirring occasionally. Drizzle over pork.

Makes 4 Servings.

## Pork Stir-Fry with Green Beans and Peanuts

- 1 lb. pork tenderloin, trimmed, cut into 1 1/2x1/4-inch strips
- 8 Tbsp soy sauce
- 3 Tbsp honey
- 4 garlic cloves, minced
- 1/2 tsp dried crushed red pepper
- 1 pound green beans, trimmed, cut into 1 1/2-inch lengths
- 1 cup matchstick-size strips peeled carrots (about 2 medium)
- 2 Tbsp canola oil
- 1 large red bell pepper, cut into 1 1/2x1/4-inch strips

- 2 Tbsp minced peeled fresh ginger
- 3 green onions, thinly sliced

Mix pork, 3 tablespoon soy sauce, 1 1/2 tablespoon honey, half of garlic, and crushed red pepper in medium bowl and marinate for 3 hours. Mix remaining 3 tablespoons soy sauce and remaining 1 & 1/2 tablespoon honey in small bowl; set aside.

Cook green beans in large saucepan of boiling salted water until crisp-tender, about 3 minutes. Add carrots to green beans in water; cook 1 minute. Drain carrots and green beans. Heat 1 tablespoon canola oil in wok or large nonstick skillet over high heat. Add pork mixture; stir-fry 1 minute. Transfer pork to dish. Add remaining 1 tablespoon canola oil to wok; add red bell pepper and stir-fry 1 minute. Add green beans, carrots, ginger, and remaining garlic; stir-fry 1 minute. Return pork to wok along with reserved soy sauce-honey mixture; stir until heated through, about 1 minute. Season to taste with salt and pepper. Transfer to bowl. Sprinkle with sliced green onions and chopped peanuts and serve along with brown or jasmine rice.

Makes 4 servings.

