



# Trust Carolyn Case Club

Recipes for Pairing with Trust Carolyn  
Club November 2008 Selections

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## Sangiovese Braised Chicken Thighs over Noodles

Makes 6 to 8 servings.

- 4 ounces (about 1 link) sweet Italian sausage, casing removed, meat crumbled
- 1/2 cup fresh breadcrumbs from crustless day-old French bread
- 1/2 cup freshly grated Parmesan cheese (about 1 1/2 ounces)
- 1 large shallot, minced
- 1 large egg
- 2 tablespoons chopped fresh parsley
- 2 teaspoons chopped fresh thyme
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 8 large skinless boneless chicken thighs (about 2 1/2 pounds total)
- 2 tablespoons olive oil
- 1/4 cup chopped pancetta or bacon
- 3/4 cup finely chopped onion
- 6 garlic cloves, minced
- 1 750-ml bottle Chianti or other dry red wine
- 3 cups canned low-salt chicken broth
- 2 cups canned crushed tomatoes in puree
- 1 bay leaf
- 1 teaspoon dried basil
- 1 pound egg noodles

Mix first 9 ingredients in medium bowl. Place 1 chicken thigh on work surface. Fill area where bone was removed with 2 tablespoons stuffing. Wrap chicken thigh around filling and tie with kitchen string to hold together or use toothpick. Repeat with remaining chicken thighs and stuffing. Sprinkle generously with salt and pepper.

Heat olive oil in heavy large skillet over medium-high heat.

Add pancetta; sauté until light brown and fat is rendered, about 5 minutes. Transfer pancetta to paper towels to drain. Add chicken to drippings in skillet; cook until golden on all sides, about 10 minutes. Transfer to plate. Add onion and garlic to skillet; sauté until tender, about 10 minutes. Return pancetta to skillet. Add wine; boil until mixture is reduced

to 2 cups, about 12 minutes. Add broth, tomatoes, bay leaf, basil, and chicken thighs; bring to boil.

Reduce heat; simmer uncovered until chicken is cooked through, about 35 minutes. (Can be made 1 day ahead. Cool slightly. Chill until cold, then cover and keep chilled. Rewarm over medium heat before continuing.)

Transfer chicken to bowl; cover to keep warm.

Simmer sauce in skillet until slightly thickened and reduced to 4 cups, about 10 minutes. Season with salt and pepper.

Meanwhile, cook noodles in large pot of boiling salted water until just tender but still firm to bite.

Drain. Transfer noodles to large platter. Top with chicken and sauce and serve.

Reduce heat; simmer uncovered until chicken is cooked through, about 35 minutes. (Can be made 1 day ahead. Cool slightly. Chill until cold, then cover and keep chilled. Rewarm over medium heat before continuing.)

Transfer chicken to bowl; cover to keep warm.

Simmer sauce in skillet until slightly thickened and reduced to 4 cups, about 10 minutes. Season with salt and pepper.

Meanwhile, cook noodles in large pot of boiling salted water until just tender but still firm to bite.

Drain. Transfer noodles to large platter. Top with chicken and sauce and serve.



# Stuffed Shells with Gorgonzola & Walnuts in Red Pepper Sauce

Serves 4-6 guests

## Ingredients:

20-22 large/extra large dry pasta shells

## Filling:

5 ounces Gorgonzola cheese

10 ounces ricotta cheese

1 egg

1 egg yolk

1 tsp. nutmeg

a couple turns of the pepper mill

3/4 cup finely chopped, toasted walnuts

## Sauce:

1 cup jarred roasted red peppers, drained

1 cup chopped tomatoes

3 tablespoons butter

3 tablespoons all-purpose flour

3 large garlic cloves, minced

1 3/4 cup 2% milk

1/2 cup heavy cream or half & half

1/4 cup dry white wine

1/2 cup Parmesan cheese

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 cup grated Parmesan cheese



## Directions:

Preheat oven to 350°F.

Put a large pot of salted water (for pasta shells) on high heat and bring to a boil.

TO MAKE THE FILLING: Combine the Gorgonzola and ricotta cheese with the eggs in a food processor fitted with a metal blade. Blend until smooth. Add nutmeg and a few turns of the pepper mill. Add toasted walnuts and process in on/off spurts until blended. Scrape filling into a large bowl and set aside while you make the sauce.

TO MAKE THE SAUCE: Puree the roasted red peppers and tomatoes in the food processor until smooth. Set aside.

Melt the butter in a medium saucepan over moderate heat. Add flour and garlic and cook, whisking constantly, for about 1 minute. Add milk and whisk until smooth. Bring to a boil, whisking frequently, then blend in wine and red pepper puree and the heavy cream. Reduce heat and simmer for about 5 minutes, stirring frequently. Stir in cheese, then season with salt and pepper. Set aside.

Drop pasta shells into boiling, salted water and cook until they are barely tender, about 9 to 10 minutes. Drain in a colander, rinse with cold water, then place, open side down, on paper towels or wax paper to drain. Get out a 9"x12" baking dish just large enough to hold the stuffed shells in one layer. Coat baking dish with nonstick cooking spray and spread half the red pepper tomatoe sauce over the bottom of the baking dish. Spoon a generous tablespoon of filling into each pasta shell and place, filled side up, in the baking dish. Fill all shells, then spoon remaining sauce over filled shells and sprinkle with Parmesan cheese.

Cover with foil and bake about 25 minutes. Uncover and bake 5 to 10 minutes more, until sauce is bubbling and cheese is melted. Let stand 5 minutes before serving.

