



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2011 Selections

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Early Springtime Fettuccine with Short Rib Ragu

Pair with 2008 Pendleton Celebration Cuvee

Adapted from Giada de Laurentiis
4 to 6 servings

Ingredients:

- 3 TBL olive oil
- 2 oz pancetta or prosciutto, coarsely chopped
- 2 1/2 lb beef short ribs
- salt and freshly ground pepper
- 1/4 cup all-purpose flour
- 1 medium onion, quartered
- 1 carrot, peeled and very roughly chopped
- 1/2 cup fresh flat-leaf parsley leaves
- 2 garlic cloves
- 1 (14.5 oz) can tomatoes (whole or diced)
- 1 TBL tomato paste
- 1 tsp chopped fresh rosemary
- 1 TBL fresh thyme leaves
- 1/2 tsp dried oregano
- 1 bay leaf
- 2 1/2 cups beef broth
- 3/4 cup Pendleton Celebration Cuvee
- 1 lb fettuccine
- 4 to 6 tsp shaved bittersweet chocolate (optional)

Directions:

Open up the bottle of Cuvee and pour a glass to taste a little while cooking and leaving the top off to allow some breathing. Heat the olive oil in a large, heavy soup pot over medium heat. Cook the pancetta until golden and crisp, about 4 minutes. Meanwhile, season the short ribs with salt and pepper and dredge in flour. Using a slotted spoon, remove the pancetta from the pan and set it aside. Shake the excess flour off the short ribs and add them to the pan and cook until browned on all sides about 20 minutes total. Meanwhile, combine the onion, carrot, parsley, garlic, tomatoes and tomato paste in a food processor and pulse until finely minced. Once the short ribs are browned,

add the minced vegetables to the pot along with the pancetta and stir. Add the rosemary, thyme, oregano, bay leaf, beef broth, wine, 1/2 tsp salt and 3/4 tsp pepper. Bring the mixture to a boil, reduce the heat, cover and simmer for 1 hour and 15 minutes. Remove the lid and simmer for another hour and 30 minutes, stirring occasionally. Using a slotted spoon, lift out the short ribs and cool briefly on a plate. Shred the meat with two forks and return it to the pot, discarding the bones. Discard the bay leaf. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, following package directions. Drain the pasta, reserving 1 cup of the cooking liquid. Add the pasta to the pot with the short rib ragu and stir to combine. If needed, add the reserved pasta liquid a little at a time to moisten the pasta. Transfer to serving bowls and top each bowl with 1 tsp of chocolate shavings and serve immediately. This recipe calls for a sprinkling of shaved bittersweet chocolate. I KNOW... it sounds weird, but it seriously is good. If you grate it on a microplane you won't even know it is there, it just adds complexity. And will go great with the Pendleton Cuvee. As always, really take the time to let the meat brown very well over high heat, this will give it incredible flavor. Now it's time to enjoy a rich dish with a very rich wine. Enjoy

Michall Pendleton

Pendleton Estate Winery



Pasta With Artichokes, Pancetta, Mushrooms, & Peas*

Pair with 2007 Atrea Old Soul

4 servings

Ingredients:

- 1 lemon, halved
- 4 large artichokes
- 13 Tablespoons olive oil
- ½ cup water, or more as needed
- Salt & Freshly ground black pepper
- 2 cups sliced mushrooms (any combo of button, cremini, chanterelles, or fresh porcini)
- 2/3 pound pancetta sliced ¼ inch thick unrolled and cut crosswise into ¼ inch strips
- 2 cups sliced red onions
- 1 Tablespoon very finely minced garlic
- 1 cup peas, blanched
- 2 teaspoons chopped fresh thyme (optional)
- 1 pound dried garganelli or fresh fettuccine
- ¼ cup freshly grated parmesan cheese
- ¼ cup chopped fresh flat leaf parsley

Directions:

Fill large bowl with cold water. Squeeze most of the juice from the lemon halves into the bowl, reserving a little juice for later. Remove the leaves of each artichoke until you reach the heart. (You can keep some of the tender green inside leaves if you like) Pare away all of the dark green around the outside of the heart. Using a sharp spoon, remove the fuzzy choke. Cut the artichoke hearts into ¼ inch slices and drop them into the prepared acidulated water.

Heat 4 Tablespoons of the Olive Oil in a sauté pan or skillet over medium heat. Drain the artichokes and add to the pan. Squeeze a little of the reserved lemon juice over the artichokes and drizzle them with ½ cup water. Cook, stirring occasionally and adding additional water as needed, until the artichokes are tender but not too soft, about 10 minutes. Season to taste with salt and pepper. (Artichokes can be prepared up to 8 hours in advance. Cover and refrigerate until they are ready to use.)

In a large, heavy sauté pan, heat 3 tablespoons oil over high heat. Add the mushrooms and sauté until just softened, about 3 minutes. Remove with a slotted spoon and set aside. Add 2 Tablespoons olive oil to the sauté pan and warm over medium heat. Add the pancetta and cook, stirring often, until cooked through and just starting to brown, 5-8 minutes. Using a slotted spoon, transfer the pancetta to the bowl with the mushrooms, leaving any fat in the pan.

Bring large pot of salted water to a boil for the pasta.

Add 4 tablespoons olive oil to the pancetta drippings. Add the onions and cook over medium heat until tender, about 8 minutes. Add the artichokes, mushrooms, pancetta, garlic, peas, and thyme, if using. Cook until heated through. Season the vegetables to taste with salt and pepper.

Meanwhile, cook the pasta in the boiling water until tender if using fresh pasta or al dente if using dried. Drain the pasta and add to the vegetable mixture in the sauté pan. Toss well over low heat for a minute or two. Transfer to a serving bowl or to individual bowls. Sprinkle with parmesan and parsley. Serve hot.



*From Perfect Pairings by Evan Goldstein with recipes by Joyce Goldstein

