

## **LIFE BY THE GLASS**

I've worked with Sonoma Cutrer since they started.  
Here is their latest "Life by the Glass" which includes JA recipes. Enjoy!



## FIGS WITH PANCETTA, GOAT CHEESE, AND ENDIVE

Serves 4

This is definitely a summertime dish when fresh figs are available. The tart goat cheese tempers the sweetness of the figs and the pancetta adds a nice meaty note that blends nicely with the 2020 Sparkling Rose.

12 thin slices of pancetta or bacon  
5 ounces of fresh goat cheese  
1 tablespoon chopped chives  
1 teaspoon grated lemon zest  
Fresh ground black pepper  
12 fresh figs  
2 tablespoons white balsamic vinegar  
2 tablespoons extra virgin olive oil  
Kosher salt  
1 small Belgian endive, separated into leaves  
3/4 cup loosely packed watercress, preferably Upland cress with woody stems discarded

Preheat the oven to 375°F. Spread out the slices of pancetta on a parchment or silicone mat-lined baking sheet. Partially cook in the oven until a bit of the fat has rendered but slices are still pliable, about 5 minutes. Don't let the slices get brown and crisp.

In a bowl mix together the goat cheese, chives, zest and black pepper to taste. Cut a small slit lengthwise in each fig, stuff it with some of the goat cheese mixture, and wrap with a strip of pancetta. Secure them with a small skewer or toothpick.

Arrange on a baking sheet and bake until the pancetta is beginning to crisp, 10 – 12 minutes. Cheese should not be melted.

Meanwhile, whisk the balsamic vinegar and olive oil together and season to your taste with salt and pepper. Arrange the endive leaves and watercress attractively on plates. Drizzle with the vinegar mixture, top with the stuffed figs and serve.



## **TUSCAN KALE AND CANNELLINI GRATIN**

Serves 4

This is a simple vegetarian dish that I make often. It can work as a main dish or as a side to pan-roasted or grilled meats, birds or seafood. Goes deliciously with the 2021 Russian River Ranches Chardonnay.

Butter for coating dish

Kosher salt

2 big bunches of Tuscan kale, 1-1/2 pounds (also known as Dino kale)

1 15-ounce can cannellini bean drained and rinsed

2 teaspoons thinly sliced garlic

1 teaspoon kosher salt or to taste

1/2 teaspoon freshly ground black pepper

2 or 3 gratings of nutmeg

Drops of hot sauce to taste

1 cup crème fraîche

1 cup finely grated Gruyere cheese (about 3 ounces)

2 tablespoons dried breadcrumbs such as panko

Preheat the oven to 425°F. Generously coat an 8-cup gratin dish with butter.

Remove and discard the tough bottom stems from the kale. Heat a large stock pot with salted water over high heat to a boil. Add the kale and blanch for a minute or two. Drain in a colander and cool until you can handle it. Coarsely chop into 1-to-2-inch pieces.

In a large bowl, add the kale, beans, garlic, black pepper, nutmeg, hot sauce and salt to taste. Spread evenly in the buttered gratin dish. Scoop the crème fraiche into heaping teaspoon dollops on top of the kale. Sprinkle the Gruyere evenly over then the breadcrumbs.

Bake until kale is tender and gruyere topping is golden brown, about 30 minutes. Remove from the oven and let gratin rest for at least 5 minutes before serving.



## **HALIBUT WITH TOMATOES, PINE NUTS, AND OLIVES**

Serves 4

Any meaty, firm white fish could be used here like cod, sablefish or tilapia. This dish has enough complexity to marry well with the 2020 Founders Reserve Chardonnay.

2 tablespoons extra-virgin olive oil  
4 skinless sablefish (black cod) fillets (about 5 oz. each)  
Sea salt and freshly ground black pepper  
2 medium garlic cloves, thinly sliced  
1/4 cup dry white wine, such as sauvignon blanc  
3/4 cup shrimp or chicken stock  
2 cups grape tomatoes, halved (quartered if large)  
1/2 cup pitted and slivered green olives such as Castelvetrano  
1/2 teaspoon chopped fresh rosemary  
1 tablespoon softened butter  
1 tablespoon chopped fresh chives  
1/2 cup lightly toasted pine nuts  
Lemon wedges to serve

Heat the oil in a large nonstick skillet over medium-high heat. Add the fish, season generously with salt and pepper and cook until lightly browned and crusty. Remove fish and set aside. Add the garlic and cook, stirring, until fragrant, about 1 minute. Add the wine and stock and boil until reduced by half, about 2 minutes. Add the tomatoes, stock and olives. Bring to a simmer and cook, stirring occasionally, until the tomatoes begin to soften, about 2 minutes. Stir in the rosemary. Off heat and whisk in butter.

Divide fish among 4 shallow soup bowls. Add pine nuts and chives to the sauce and check seasoning. Spoon sauce around the fish and serve immediately.



## **PORK TENDERLOIN SICILIAN STYLE**

Serves 4

A simple, straightforward dish typical of Sicilian cooking. It would be memorable served with the 2019 Owsley Pinot Noir.

One 2-pound trimmed pork tenderloin  
Kosher salt and freshly ground black pepper  
Olive oil  
1 small white onion, chopped  
3 cloves garlic, thinly sliced  
½ teaspoon fennel seed  
One 28-ounce can crushed tomatoes, preferably San Marzano  
½ cup dry white wine  
2 teaspoons dried oregano  
1-ounce drained feta cut in small dice  
1 tablespoon chopped chives

Preheat the oven to 425°. Season the tenderloin generously with salt and pepper. Heat 2 tablespoons olive oil over moderately high heat and brown on all sides. Place in oven for

5 minutes or so or until internal temperature reaches 140° for medium-rare. Set aside on a plate loosely covered with foil.

Meanwhile, make the sauce. Heat 2 tablespoons olive oil over medium-high heat. Add the onions, garlic, and fennel seed and sauté until soft, about 5 minutes. Add the tomatoes, wine and oregano and simmer covered for 10 minutes or so to blend the flavors. Season to your taste with salt and pepper. Keep warm.

In a skillet add 2 tablespoons of olive oil over moderate heat. Sauté mushrooms until they are just beginning to brown but still hold their shape, about 2 minutes. Set aside.

To serve: Place a small ladle of tomato sauce in the center of a flat soup plate. Slice tenderloin into thick slices and arrange on top of the sauce. Surround with mushrooms and tiny cuts of feta. Garnish with chives and serve.

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